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Report Name: The National Food Safety and Hygiene Standard for Production of Compound Seasonings Notified

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Report Highlights:

On September 4, 2025, China notified the National Food Safety and Hygiene Standard for the Production of Compound Seasonings to the WTO as G/SPS/N/CHN/1351. This new standard specifies the scope of application, sanitation requirements for production facilities and environments, use of ingredients, and food safety control systems. It applies to the production of compound seasonings and aquatic seasonings. Comments may be submitted to the China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until November 3, 2025. This report provides an unofficial translation of the draft standard.

FAS China provides this reporting and analysis as a service to U.S. farmers, ranchers, rural communities, and agribusinesses in support of a worldwide agricultural information system and a level playing field for U.S. agriculture.

Report Summary:

On September 4, 2025, China notified the National Food Safety and Hygiene Standard for the Production of Compound Seasonings to the World Trade Organization (WTO) as G/SPS/N/CHN/1351. The draft standard specifies the scope of its application, requirements for production facilities and environments, use of ingredients, and food safety control systems to produce compound seasonings and aquatic seasonings.

The draft standard quotes general content for hygiene requirements based on the existing National Food Safety Standard General Hygiene Specification for Food Production, known as GB 14881-2013 (please see FAS GAIN Report CH2015-2298 for more detailed information). At the time of this report, the implementation date of the regulation has not been announced.

This report provides an unofficial translation of the standard. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until November 3, 2025. Stakeholders should conduct their own review of the regulations to assess any market or regulatory impact on their business.

BEGIN UNOFFICIAL TRANSLATION

National Food Safety and Hygiene Standard for the Production of Compound Seasonings

(Draft for Comments)

1. Scope

This standard specifies the basic requirements and management principles for premises, facilities, and personnel in the processes of raw material procurement, processing, packaging, storage, and transportation during the production of compound seasonings.

This standard applies to the production of compound seasonings and the production of aquatic seasoning products.

2. Terms and Definitions

The terms and definitions in GB 14881, GB 31644, and GB 10133 apply to this standard.

3. Site Selection and Plant Environment

The selection of site and environment shall comply with the relevant provisions of GB 14881.

4. Factory Buildings and Workshops

4.1 General requirements

It shall comply with the relevant provisions of GB 14881.

4.2 Workshops shall be reasonably zoned according to the characteristics of raw materials, product features, and cleanliness requirements of production processes. Generally, the factory buildings and workshops shall be divided into general operation areas, quasi-clean operation areas, and clean operation areas, or into general operation areas and clean operation areas.

4.2.1 General operation areas include primary agricultural product pre-treatment areas, raw material warehouses, packaging material warehouses, outer packaging workshops, finished product warehouses, sterilization workshops (post-packaging), and (outdoor) fermentation areas.

4.2.2 Quasi-clean operation areas include areas for raw material pre-treatment, material feeding, blending, (indoor) fermentation, thermal processing (roasting, cooking, enzymatic hydrolysis, drying, etc.), and sterilization.

4.2.3 Clean operation areas include temporary storage, cooling, inner packaging, filling, and auxiliary areas with special requirements, such as temporary storage area for inner packaging materials after removal of outer packaging and/or disinfection. For ready-to-eat products without sterilization processes, material feeding and preparation areas are also included.

4.3 Material transport channels shall be set up. Channels between different operation areas of differing cleanliness shall be separated. Hot-processing rooms shall have separate material inlets and outlets before and after thermal processing.

4.4 Areas for microbial cultivation or koji-making processes shall be effectively isolated from hot processing, cooling, and inner packaging workshops to prevent the spread of microorganisms (strains) to other areas.

4.5 Outdoor fermentation sites shall be protected from environmental contamination, equipped with pest control measures, not located in lower areas, have hardened surfaces, and be free of standing water.

5. Facilities and Equipment

5.1 General requirements

It shall comply with GB 14881.

5.2 Facilities

5.2.1 Workshops using large amounts of oil, salt, or animal-derived raw materials shall have drainage facilities resistant to hot water and alkaline cleaning. The drainage outlet should be

installed with a filter or water seal to prevent waste from clogging the drainage pipe. If necessary, an oil separator should be set up outside the workshop.

5.2.2 Mechanical ventilation shall be installed above food processing areas with steam, oil fumes, or strong odors. Exhaust outlets shall be fitted with easy-to-clean mesh covers to prevent pest intrusion.

5.2.3 Areas where crushing generates dust shall have dust collection and removal devices. Explosion-proof equipment shall be installed where large amounts of dust are produced.

5.2.4 When producing compound seasonings and aquatic seasonings using fruits, vegetables, livestock and poultry meat, aquatic products and other raw materials, appropriate fresh-keeping storage, cold storage, freezer storage, etc. should be equipped as needed.

5.3 Equipment

5.3.1 Special equipment and temperature and humidity monitoring facilities shall be provided for microbial cultivation and koji-making.

5.3.2 The design and manufacture of automatic systems such as automatic mixers, automatic stir-fry pans, and material transfer pipelines should be easy to maintain in good sanitary conditions. Food contact surfaces should be smooth, with rounded edges and no dead corners or cracks to reduce the accumulation of food residues, dirt, and organic matters.

5.3.3 Sterilizers (retorts) and other pressure vessels shall be equipped with thermometers, pressure gauges, and safety valves, and be installed, operated, maintained, and calibrated in accordance with national pressure vessel safety standards. Use of monitoring equipment capable of timed data collection and automatic storage of temperature and pressure is encouraged.

6. Sanitation Management

6.1 General requirements

It shall comply with GB 14881.

6.2 Sanitation management system

6.2.1 A sanitation management system shall be established considering the characteristics and hygiene requirements of raw materials for different products.

6.2.2 Cold storage and freezing facilities for perishable raw materials and semi-finished products such as fruits, vegetables, eggs, aquatic products, and poultry and livestock meats shall have corresponding hygiene monitoring systems.

6.2.3 Equipment in direct contact with foods (e.g., filling machines, cooling tunnels, materials

transfer pipelines, storage tanks) shall establish sanitation monitoring plans to ensure effective cleaning and disinfection.

6.3 Plant and facility management

6.3.1 Measures shall be in place to prevent contamination of microbial starter rooms and koji-making rooms.

6.3.2 Facilities prone to oil accumulation (e.g., ventilation outlets, grease traps) shall be regularly cleaned and maintained.

6.4 Waste disposal

6.4.1 Waste generated during agricultural product processing shall be promptly removed and collected in designated containers, then cleared from the plant areas.

6.4.2 Containers and areas for waste shall be regularly cleaned and disinfected when necessary to prevent odors and pest breeding.

7. Food Raw Materials, Food Additives, and Food-Related Products

7.1 General requirements

It shall comply with GB 14881.

7.2 Food raw materials

7.2.1 Food raw materials shall comply with applicable food standards and regulations.

7.2.2 Residual phthalates in raw materials such as edible oils, alcoholic beverages (including edible alcohol) shall comply with relevant laws and regulations.

7.2.3 Food ingredients that need to be refrigerated or frozen, such as fruits and vegetables, eggs, aquatic products, livestock and poultry meat, etc., should be stored in warehouses with suitable temperatures, and the temperature should be monitored and recorded.

7.3 Fermentation cultures

7.3.1 The strains used for fermentation should be those permitted for use in the regulations, announcements, and standards issued by relevant national departments, and should have supporting documents such as inspection reports or product certificates from the strains manufacturer.

7.3.2 Cultures shall be stored at appropriate temperatures to maintain viability.

7.4 Food additives

Food additives shall comply with national food safety standards and related regulations.

7.5 Food related products

Food-related products such as containers, tools, equipment, and packaging materials in direct contact with food shall comply with national food safety standards and regulations.

8. Food Safety Control During Production

8.1 General requirements

It shall comply with GB 14881.

8.2 Control of product contamination risks

8.2.1 Based on product characteristics and production processes, and in accordance with the Hazard Analysis and Critical Control Point (HACCP) principles, hazard analysis of the production process should be carried out and corresponding food safety control measures should be formulated.

8.2.2 Ingredient addition sequences and quantities shall be verified during the preparation processes to prevent errors for the materials feeding types and amount.

8.2.3 If there is a sterilization process, a sterilization process procedure should be formulated according to product characteristics and microbial control requirements, and the sterilization temperature and time should be controlled and monitored.

8.3 Biological contamination control

8.3.1 Microbial control in processing

8.3.1.1 For processes requiring temperature and time control (such as drying, roasting, boiling, fermentation, cooling, and filling), a temperature and time control system must be established. Operations must be carried out strictly in accordance with product process requirements, and temperature and time parameters must be controlled and recorded.

8.3.1.2 For enzymatic hydrolysis processes, parameters such as hydrolysis temperature, time, and enzyme concentration must be controlled during processing.

8.3.1.3 For ready-to-eat products such as mayonnaise and salad dressing, processing temperatures must be properly controlled during ingredient mixing, emulsification, and sterilization processes to prevent microbial growth.

8.3.1.4 For ready-to-eat products that do not undergo sterilization during production, material containers and tools must be dedicated and clearly labeled. They must not be mixed with non-ready-to-eat material containers and tools to prevent cross-contamination.

8.3.2 Cleaning and disinfection

8.3.2.1 An effective cleaning and disinfection system should be established for production equipment, the production environment, and cleaning and disinfection tools based on the characteristics of the raw materials, products, and processes to reduce the risk of microbial contamination.

8.3.2.2 For products with high oil content transported via pipelines, the material transport pipelines should be cleaned and purged promptly. If necessary, pipeline insulation measures may be implemented to prevent condensation of edible oil within the pipelines after cooling.

8.3.3 Microbial monitoring during production processes

8.3.3.1 Based on product characteristics, identify key areas for microbial monitoring in the environment and production process, and establish a microbial monitoring procedure for food production processes. For relevant control requirements, refer to Appendix A of GB 14881.

8.3.3.2 When abnormalities are detected in final product monitoring indicators, the sampling frequency for environmental microbial monitoring should be increased. Additionally, sampling points at key stages of the processes should be appropriately added, and appropriate corrective measures should be implemented.

8.3.3.3 For microbial monitoring in clean work areas during the production and processing of non-sterilized ready-to-eat products, sampling points and monitoring frequency should be appropriately increased.

8.3.4 Parasite control

Corresponding control measures shall be implemented where there is a risk of parasite contamination.

8.4 Chemical contamination control

8.4.1 Peanuts and other nuts and spices should be stored in well-ventilated areas with appropriate temperature and humidity to prevent moldy raw materials from entering production and processing.

8.4.2 When cleaning and disinfecting equipment surfaces, tools, and containers that come into direct contact with products, factors such as the material and intended use of the items being cleaned and disinfected should be considered. Appropriate cleaning and disinfectant agents should be used to ensure that chemical reactions with product contact surfaces are avoided during cleaning and disinfection, thereby preventing chemical residual contamination.

8.4.3 Pipes, fittings, storage containers, and facilities that come into direct contact with materials should be assessed for potential chemical migration contaminants, and effective measures should be implemented to control the risk.

8.5 Physical contamination control

8.5.1 Effective measures (such as screens, traps, magnets, metal detectors, etc.) should be implemented to prevent the ingress of metal or other foreign matter into the product, and proper monitoring should be implemented.

8.5.2 Shellfish products that may contain impurities such as mud and sand should undergo sand removal prior to processing. Necessary sorting and filtering measures should be implemented to remove shell debris and other debris to prevent physical objects contamination.

8.6 Allergen management

8.6.1 It is encouraged to establish a management system for allergens and to identify them on labels in accordance with relevant regulations.

8.6.2 Raw materials, semi-finished products, and finished products containing allergens must be properly stored to avoid cross-contamination.

9. Testing

It shall comply with GB 14881.

10. Storage and Transportation

It shall comply with GB 14881.

11. Product Recall Management

It shall comply with GB 14881.

12. Training

It shall comply with GB 14881.

13. Management Systems and Personnel

It shall comply with GB 14881.

14. Records and Documentation

It shall comply with GB 14881.

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Attachments:

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