

Voluntary Report – Voluntary - Public Distribution

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Report Name: National Food Safety Standard for Edible Animal Blood Products Notified

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, WTO Notifications

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Report Highlights:

On August 29, 2025, China notified a National Food Safety Standard for Edible Animal Blood Products to the WTO under G/SPS/N/CHN/1071/Add.1. This national food safety standard includes mandatory requirements on raw materials, chemical and physical indicators, and contaminant limits for edible animal blood products. This report provides an unofficial translation of the notified draft standard. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until October 28, 2025.

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 August 29, 2025, the People's Republic of China (China) notified the National Food Safety Standard for Edible Animal Blood Products to the World Trade Organization (WTO) under [G/SPS/N/CHN/1071/Add.1](#). China previously notified this standard to the WTO under [G/SPS/N/CHN/1071](#) on May 30, 2018. The draft notified standard includes the following revisions compared to the previous notification:

- Revised the scope of application to edible livestock and poultry blood products made from single species of livestock or poultry blood as raw material;
- Removed requirements for physicochemical indicators including water content and volatile basic nitrogen;
- Deleted provisions on maximum residue limits (MRLs) for veterinary drugs;
- Added product naming requirements to clearly specify the species of livestock or poultry used as raw materials.

This report provides an unofficial translation of the notified standard. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until October 28, 2025. Stakeholders should conduct their own review of the regulations to assess any market or regulatory impact on their business.

BEGIN UNOFFICIAL TRANSLATION

Edible Animal Blood Products (draft for comments)

1. Scope

This standard applies to edible livestock and poultry blood products made from a single source of livestock and poultry blood, such as duck blood, pig blood, cattle blood, sheep blood, chicken blood, goose blood, etc.

This standard does not apply to products processed through biochemical degradation, physical drying, or other technologies using edible livestock and poultry blood as raw materials.

2. Terms and Definitions

2.1 Edible livestock and poultry blood products

Ready-to-eat or non-ready-to-eat packaged foods made from single livestock and poultry blood as ingredient, with or without the addition of water, food additives, seasonings, spices, and other auxiliary ingredients, through a process of mixing, filtering, forming, packaging, and sterilization.

3. Technical Requirements

3.1 Raw materials requirements

3.1.1 Raw blood materials must be sourced from healthy livestock and poultry that have passed inspection and quarantine and comply with applicable food standards and relevant regulations.

3.1.2 Raw blood material collection must comply with the requirements of the National Food Safety Standard Hygienic Specifications for the Processing of Edible Livestock and Poultry By-products.

3.1.3 Other auxiliary materials must comply with applicable food safety standards and relevant regulations.

3.2 Sensory requirements

Sensory requirements should follow Table 1.

Table 1: Sensory Requirements

Item	Requirement	Testing Method
Color	The product shall have the characteristic color; the color shall be uniform.	Place an appropriate amount of sample on a clean white plate (porcelain or similar container). Observe the color and condition of the cut surface under natural light and smell it. For ready-to-eat animal and poultry blood products, rinse mouth with warm water and taste.
Taste and odor	It shall possess the characteristic taste and odor of the product, without any abnormal odor	
Status	The product should be in good condition, with a firm and elastic texture. Porosity is permitted, and there should be no visible foreign object or mold.	

3.3 Physical and chemical indicators

Table 2: Physical and Chemical Indicators

Item	Indicator	Testing Method
Protein/ (g/100g) \geq	4.0	GB 5009.5

3.4 Contaminants limits

Contaminants limits should follow the provisions of GB 2762.

3.5 Microbial limits

3.5.1 Pathogenic bacteria limits should follow provisions of GB 29921.

3.5.2 Microbial limits should comply with requirements of Tabel 3.

Table 3: Microbial Limits

Item	Sampling protocol ^a and limit				Testing method
	n	c	m	M	
Total bacteria count/(CFU/g)	5	2	10 ⁴	10 ⁵	GB 4789.2
Coliform group /(CFU/g)	5	2	10	10 ²	GB 4789.3
^a Collection and processing of samples shall be carried out in accordance with GB 4789.1.					

3.6 Food Additives

The use of food additives must comply with the provisions of GB 2760.

4. Others

4.1 The product label should indicate whether it is ready-to-eat or not.

4.2 The product name should clearly indicate the types of livestock and poultry from which the raw materials are sourced.

END UNOFICIAL TRANSLATION

Attachments:

[CHN 1071 Edible Animal Blood Products.pdf](#)