

**Voluntary Report** – Voluntary - Public Distribution

**Date:** November 03, 2023

**Report Number:** CH2023-0151

**Report Name:** National Food Safety Standard for Canned Foods Notified to WTO

**Country:** China - People's Republic of

**Post:** Beijing

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

**Prepared By:** FAS China Office

**Approved By:** Adam Branson

**Report Highlights:**

On October 25, 2023, China notified the National Food Safety Standard for Canned Foods to the World Trade Organization (WTO) under G/SPS/N/CHN/1285. The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) until December 24, 2023. The report provides an unofficial translation of the draft standard.

### **Report Summary:**

On October 25, 2023, China notified the National Food Safety Standard for Canned Foods to the World Trade Organization (WTO) under [G/SPS/N/CHN/1285](#). The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) until December 24, 2023.

The standard revises the current National Food Safety Standard for Canned Foods as GB 7098-2015, please refer to FAS GAIN Report [CH2016-2933](#). The report provides an unofficial translation of the draft standard.

### **BEGIN TRANSLATION**

#### **National Food Safety Standard for Canned Foods (Draft for Comment)**

GB 7098 -- XXXX published jointly by the National Health Commission of the People's Republic of China and China State Administration for Market Regulation

#### **Foreword**

This document replaces GB 7098-2015 National Food Safety Standard for Canned Foods. This document made the following modifications to GB 7098-2015:

- Revised Terms and Definitions
- Modified Sensory Requirements
- Revised Testing Methods for Physical and Chemical Indicators
- Changed Histamine Indicators

#### **National Food Safety Standard Canned Foods**

### **1. Scope**

This standard is applicable to canned foods.

This standard is not applicable to canned complementary foods for infants and young children.

### **2. Terms and Definitions**

#### **2.1 Canned foods**

Commercially sterilized foods made from fruits, vegetables, edible fungi, livestock and poultry meat, aquatic animals, grains, beans, nuts and seeds, eggs, etc. as ingredients, through processing, canning, or filling, sealing, thermal sterilization, that can be stored at room temperatures.

#### **2.2 Swollen can (Blown tin)**

Due to chemical effects, gas generated by microbial activity, or physical reasons, positive pressure is formed in the container, causing one end/both ends/both sides of the packaging container such as the can, bag, bottle, cup to bulge outward.

#### **2.3 Commercial sterilization**

The status in which foods, after appropriate thermal sterilization, contain no pathogenic microorganisms or non-pathogenic microorganisms that can reproduce at room temperatures.

### **3. Technical Requirements**

#### **3.1 Ingredients requirements**

Raw materials should comply with corresponding food standards and relevant regulations.

#### **3.2 Sensory requirements**

Sensory requirements should comply with Table 1.

**Table 1: Sensory Requirements**

Items	Requirements	Testing Methods
Container	The packaging container is well-sealed and has no leakage or swelling.	GB/T 10786
Content	It has the color, smell, taste, and status that this type of canned food should contain.	

**3.3 Physical and chemical indicators**

The physical and chemical indicators should comply with the provisions of Table 2.

**Table 2: Physical and Chemical Indicators**

Items	Indicators	Testing Methods
Histamine <sup>a</sup> (mg/kg)	≤ 200	GB 5009.208
Oryzae <sup>b</sup> /(mg/kg)	≤ 0.25	GB 5009.189

<sup>a</sup> Applicable only to canned fish with high histamine. Fish with high histamine refers to chub mackerel, trevally, horse mackerel, mackerel, bonito, tuna, saury, Spanish mackerel, bluefish, sardines, and other green-skin red-flesh sea fish.

<sup>b</sup> Applicable only to canned silver wood ear.

**3.4 Contaminants and mycotoxin maximum levels**

3.4.1 The contaminants limit should comply with provisions of GB 2762.

3.4.2 The mycotoxin limit should comply with provisions of GB 2761.

**3.5 Micro-organisms maximum levels**

3.5.1 It should comply with commercial sterilization for canned foods and the testing should follow the methods specified in GB 4789.26.

3.5.2 Mycotoxin count in canned tomato pastes (visual field %) ≤50, mycotoxin count in canned tomatoes (visual field %) ≤ 30, and the testing should follow the methods specified in GB 4789.15.

**3.6 Food additives and nutrition fortification substances**

3.6.1 The use of food additives should comply with provisions of GB 2760.

3.6.2 Food nutrition fortification substances should comply with provisions of GB 14880.

**4. Others**

Products labels should indicate “commercial sterilization”.

**END TRANSLATION**

**Attachments:**

No Attachments.