



Voluntary Report - public distribution

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China, Peoples Republic of
FAIRS Product Specific
Industrial Use Fruit and Vegetable Juice Concentrate:
DRAFT FOR COMMENTS
2003

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Industrial Use Fruit and Vegetable Juice Concentrate (GB17325) and should be used as a guide only. Exporters should discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1], CH

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. **FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.**

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov). Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will replace GB17325-1998 Hygienic Standard for Concentrated Fruit and Vegetable Juice for Food Industry Use

BEGIN TRANSLATION

Items noted in the translation of GB 17325-XXXX Hygienic Standard for Concentrated Fruit and Vegetable Juice for Food Industry Use

- The hygienic requirements for raw and auxiliary materials, food additive use, production and processing, packaging, and labeling have been added.
- The structure of the original standard is revised.
- The maximum levels of arsenic and lead are modified in accordance with the Codex Alimentarius Commission (CAC).

Drafting units of this Standard include: the Hygienic Inspection Institute of Zhejiang Province, the Hygienic Inspection Institute of Liaoning Province, the Public Hygiene Inspection Institute of the Public Hygiene Bureau of Tianjin City, Hangzhou Wahaha Group Co. Ltd., the Hygienic Inspection Institute of Sichuan Province, the Hygienic Inspection Institute of Huangyan Prefecture, Zhejiang Province, and the Hygiene and Disease Control Station of Beijing City.

Persons who prepared the draft of this Standard include: Zhang Faming, Lin Ling, Wang Xutai, Cui Chunming, Yuting, Chen Yuegao and Liang Jin.

GB 17325-XXXX The Hygienic Standard of Concentrated Fruit and Vegetable Juice for Food Industry Use

1. Scope

This Standard provides the technical requirements for concentrated fruit and vegetable juice for food industry use; including hygienic standards for food additive use, production, processing, packaging, labeling, and testing methods. This standard applies to concentrated fruit and vegetable juices, made from fruit, vegetables and other plants without any artificial coloring, that are processed by cleaning, pressing, concentrating, sterilizing, etc., and stored in closed containers for the food and beverage industry.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Labels for Packaging, Storage, and Transportation
GB 2760	Hygienic Standard for Food Additive Use
GB/T 4789.21	Food Hygiene Microbial Test for Inspection of Frozen Drinks and Beverages
GB/T 4789.26	Food Hygienic Microbial Test Inspection for Sterility of Commercially Canned Food
GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.13	Determination of Copper in Food
GB 7718	National Standard of Food Labels
GB 12695	Hygienic Standard for Beverage Manufacturers

3. Requirements

3.1. Raw Material Requirements

Shall conform to related rules, regulations, and standards.

3.2. Sensory Requirements

Shall have the intrinsic characteristic color, smell and taste without any strange smell and impurities, after visual examination.

3.3. Physical Requirements

Shall conform to the corresponding requirements in Table 1.

Table 1. Physical Requirements

Index	Requirements
Arsenic, (As) ³ , mg/L	# 0.2
Lead (Pb) ^a , mg/L	# 0.05
Copper (Cu), mg/L	# 5.0

3.4. Microbial Requirements

Shall conform to the corresponding requirements in Table 2.

Table 2 Microbial Index

Index	Requirements
Colony, cfu/ml	# 100
Coliform group, MPN/100 ml	# 3
Mold, cfu/ml	# 20
Yeast, cfu/ml	# 20
Pathogens (Salmonella, staphylococcus aureas, shiga's bacillus, etc.)	Must not be detected

4. Food Additives

4.1. Shall conform to the relevant standards and regulations.

4.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

5. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB12695.

6. Package

The packaging container and materials shall conform to the relevant hygienic standard and regulations.

7. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718.

The signs on the outer packing boxes of products shall be in accordance with the regulations in GB191.

8. Storage and Transportation

8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methods

9.1. Sensory Testing

Place a 250 ml sample in a clear glass beaker. Examine the sample in the beaker according to Clause 3.2 of this Standard.

9.2. Physical Testing

9.2.1. Lead

Determined according to GB/T5009.12.

9.2.2. Arsenic

Determined according to GB/T 5009.11.

9.2.3. Copper

Determined according to GB/T 5009.13.

9.3. Microorganism Testing

Inspected according to GB/T4789.21.

END TRANSLATION