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China, Peoples Republic of
FAIRS Product Specific
Egg Product: DRAFT FOR COMMENTS
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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Egg Product (GB 2749-200x) and should be used as a guide only. Exporters should carefully 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 substitute GB2749-1996 Hygienic Standard for Egg Products:

BEGIN TRANSLATION

Items noted in the translation of GB2749-200X Hygienic Standard for Egg Products:

- The structure of the original standard has been revised. The specifications for materials, food additive use, hygienic requirement for production and processing as well as packing, transportation and storage have been added to this standard.
- A requirement limiting the quantity of inorganic arsenic is added to this standard.
- The revised limiting quantity of lead is: 1.0 mg/kg for pickled eggs, 2.0 mg/kg for preserved eggs and 2.0 mg/kg for other egg products; the revised zinc limiting quantity is 50 mg/kg; and the amount of mercury is changed into the total amount of mercury.

Drafting Units for this Standard include: Jiangsu Provincial Disease Prevention Control Center, Liaoning Provincial Hygiene Supervision Office, Helongjiang Provincial Hygiene Supervision Office, Food Hygiene Supervision and Inspection Bureau of the Ministry of Public Health and the Beijing Municipal Disease Prevention Control Center.

Main Drafters for this Standard include: Cai Yanping, Gu Zhenhua, Li Jiangping, Fan Baorong, Yuan Baojun, Zheng Yunyan and Ding Xiuying

GB 2749-200X Hygienic Standard for Egg Products

1. Scope

This standard stipulates the definition of egg products, the requirements, food additives, as well as the hygienic requirements for production and processing, packaging, labeling, transportation, storage and testing method of such products. This standard applies to a variety of egg products that are prepared with fresh eggs as a raw material, with or without any supplementary materials, and processed with appropriate techniques.

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	National Standard for Packing, Warehousing and Transportation Labels
GB 2748	National Standard for Fresh Eggs
GB 2760	National Standard for Food Additive Usage
GB/T 4789.19	Microbiological Inspection of Food Hygiene for Eggs and Egg Products
GB/T 5009.3	Determination of Moisture Content in Food
GB/T 5009.6	Determination of Fat in Food
GB/T 5009.11	Determination of Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.14	Determination of Zinc in Food
GB/ T5009.17	Determination of the Total Amount of Mercury and Organic Mercury in Food
GB/T 5009.47	Analytical Methods for the Hygienic Standards of Eggs and Egg Products
GB 7718	National Standards of Food Label
GB 14881	National Standard for Food Manufacturers

3. Definitions

This standard adopts the following definitions:

3.1. Pasteurized Frozen Whole Eggs

Egg products that are prepared with fresh eggs and processed through egg breaking, filtration, low temperature pasteurization and freezing.

3.2. Frozen Egg Yolks

Egg products that are prepared with fresh egg yolks through processing, treatment and freezing.

3.3. Frozen Egg Whites

Egg products that are prepared with fresh egg whites through processing, treatment and freezing.

3.4. Pasteurized Whole Egg Powder

Egg products that are prepared with fresh eggs through egg breaking, filtration, low temperature pasteurization and drying.

3.5. Egg Yolk Powder

Egg products that are prepared with fresh egg yolks through processing, treatment and drying.

3.6. Egg White Chips

Egg products that are prepared with fresh egg whites through processing, treatment, fermentation and drying.

3.7. Pidan (Preserved Eggs)

Egg products that are prepared with fresh eggs and processed with the material liquids (mud) made from quicklime, alkali, salt and other stuff or with liquids made from sodium hydroxide.

3.8. Salted Eggs

Egg products that are prepared with fresh eggs and processed through pickling or salting with salt water or with salty pure yellow mud, red mud or plant ash.

3.9. Pickled Eggs

Egg products that are prepared with fresh eggs and processed through shell breaking, pickling with salt, alcohol and other auxiliary materials.

4. Requirements

4.1. Raw Material Requirements

4.1.1. Eggs used as Raw Material

Eggs used as raw materials shall conform to GB 2748.

4.1.2. Auxiliary Materials

Auxiliary materials shall conform to the relative national standard and related regulations.

4.2. Sensory Inspection Requirements

The sensory requirements shall conform to regulations in Table 1.

Table 1. Sensory Requirements

Item	Index
Pasteurized Frozen Whole Eggs	The pasteurized frozen whole eggs shall be solid, with the surface clean and even. The color shall be yellow or yolk color. They shall have the normal smell of frozen whole eggs and shall not have any peculiar smell or foreign matter in it.
Frozen Egg Yolks	The frozen egg yolks shall be solid, with the surface clean and even. The color shall be yellow. They shall have the normal smell of frozen egg yolks shall not have any peculiar smell or foreign matter in it.
Frozen Egg Whites	The frozen egg whites shall be solid, with the surface clean and even. The color shall be white or milky white. They shall have the normal smell of frozen egg whites shall not have any peculiar smell or foreign matter in it.
Pasteurized Whole Egg Powder	The pasteurized whole egg powder shall take the shape of powder or extremely incompact bulk. The color shall be even pale yellow. They shall have a normal smell of white egg powder and shall not have any peculiar smell or foreign matter in it.
Egg Yolk Powder	The egg yolk powder shall take the shape of powder or extremely incompact bulk. The color of the egg yolk powder shall be even yellow. It shall have a normal smell of the egg yolk powder and shall not have any peculiar smell or foreign matter

Item	Index
	in it.
Egg White Chips	The egg white chips shall be crystal chips. The color of the egg white chips shall be even light yellow. They shall have a normal smell of the egg white chips and shall not have any peculiar smell or foreign matter in it.
Preserved Eggs	The eggshell of the preserved eggs shall be wrapped up in the even and clean mud or coating. The eggshell shall be complete. And they shall not go moldy. There shall not be any water sound when knocking and shaking it. When dissected or inspected, the egg shall be complete, and the color of the egg white shall be dark brown, brown or pale brown, partly translucent and elastic and shall have the patterns of fir-flowers. The color of the egg yolks shall be unevenly dark and light blackish green or yellow. The preserved eggs shall have a little jelly-like yolk or a solid yolk. It shall have its proper taste and smell and shall not have any peculiar smell.
Salted Eggs	The eggshell of the salted eggs shall be wrapped up in the even and clean mud (or plant ash) or coating. The eggshell shall be complete and there shall not be any mould spots on it after removing the mud from the eggshell. A shadow of egg yolk can be seen when the salted egg is seen through the light. When dissected and inspected, the egg white shall be liquidated and clear and the egg yolk shall be reddish orange or yellow ring jell. The salted eggs shall have its normal smell and shall not have any peculiar smell.
Pickled Eggs	The shape of the eggs shall be complete. The egg membrane shall have no crack. The eggshell peels off or doesn't peel off. The color of the egg white shall be milky white and light yellow. The egg white is even and identical in color and shall be paste or solid. The egg yolk shall be complete and semi-solid. The color of the egg yolks shall be yellow or reddish orange. The pickled eggs shall have a normal aromatic smell and shall not have any peculiar smell.

4.3. Physical Inspection Requirements

Shall conform to regulations in Table 2.

Table 2. Physical Requirements

Item	Index
Moisture content, g/100 g	
Pasteurized frozen whole eggs =	76.0
Frozen egg yolks =	55.0
Frozen egg whites =	88.5
Pasteurized whole egg powder =	4.5
Egg yolk powder =	4.0
Egg white chips =	16.0
Fat, g/100 g	
Pasteurized frozen whole eggs =	10
Frozen egg yolks =	26
Pasteurized whole egg powder =	42
Egg yolk powder =	60
Free fatty acid, g/100 g	
Pasteurized frozen whole eggs =	4.0
Frozen egg yolks =	4.0
Pasteurized whole egg powder =	4.5
Egg yolk powder =	4.5
Volatile base nitrogen, mg/100 g	
Salted eggs =	10
Acidity (Counted by lactic acid), g/100 g	
Egg white chips =	1.2
Lead (Pb), mg/kg	
Preserved eggs =	2.0
Pickled eggs =	1.0
Other egg products =	0.2
Zinc (Zn), mg/kg =	50
Inorganic Arsenic, mg/kg =	0.05
Total amount of mercury (Hg), mg/kg =	0.05

4.4. Pesticide Residue

Shall conform to the relevant national standards and related regulations.

4.5. Antibiotic Residue

Shall conform to the relevant national standards and related regulations.

4.6. Microbial Index

Shall meet the requirements in Table 3.

Table 3. Microbial Requirements

Item	Index
Total colony count, cfu/g	
Pasteurized frozen whole eggs =	5,000

Frozen egg yolks and frozen egg whites =	1,000,000
Pasteurized whole egg powder =	10,000
Egg yolk powder =	50,000
Pickled eggs =	100
Preserved eggs =	500
Coli-group, MPN/100 g	
Pasteurized frozen whole eggs =	1,000
Frozen egg yolks and frozen egg whites =	1,000,000
Pasteurized whole egg powder =	90
Egg yolk powder =	40
Pickled eggs =	30
Preserved eggs =	30
Disease-causing germs (Salmonella, golden staphylococcus and Shigella)	The egg products must not have such germs detected.

5. Food Additives

5.1. Quality of food additives shall conform to the relevant standards and regulations.

5.2. The kinds and dosage of food additives shall conform to regulations in GB 2760.

6. Hygienic Requirements for Production and Processing

Shall conform to the related regulations of GB 14881.

7. Packaging

The package container and material shall conform to the relevant standards and regulations.

8. Labeling

8.1. The labeling requirements of fashioned packaged products shall be implemented according to the regulations of GB 7718.

8.2. The sign for the outer packaging container of the products shall conform GB 191.

9. Storage and Transportation

9.1. Storage

The products should be stored in dry locations with good ventilation and kept away from harmful, poisonous, volatile or corrosive materials with any strange smell.

9.2. Transportation

During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell. The inspection shall be carried out according to the method specified in GB/T 5009.44.

10. Testing Methods

10.1. Sensory Inspection

Determined according to GB/T 5009.47.

10.2. Physical Inspection

10.2.1. Moisture Content

Determined according to GB/T 5009.3.

10.2.2. Fat Content

Determined according to GB/T 5009.6.

10.2.3. Free Fatty Acid, Volatile Electropositive, Nitrogen, and Acid

Determined according to GB/T 5009.47.

10.2.4. Lead

Determined according to GB/T 5009.12.

10.2.5. Zinc

Determined according to GB/T 5009.14.

10.2.6. Inorganic Arsenic

Determined according to GB/T 5009.11.

10.2.7. Total Amount of Mercury

Determined according to GB/T 5009.17.

10.3. Microbial Inspection

Determined according to GB/T 4789.19.

END TRANSLATION