Voluntary Report - public distribution

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China, Peoples Republic of
FAIRS Product Specific
Edible Fungi: DRAFT FOR COMMENTS
2003

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Report Highlights:
This is an UNOFFICIAL translation of the People’s Republic of China Standard for Edible Fungi (GB 7098-xxxx) 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.
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.usda.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 GB7098-1996 Hygienic Standard for Canned Edible Fungi.

BEGIN TRANSLATION

Items noted in the translation of GB7098-XXXX Hygienic Standard for Canned Edible Fungi:

- This standard corresponds to, but is not equivalent with, Codex Alimentarius Commission (CAC) Codex Standard 055-1981 the Standard on Canned Fungus.
- The definition and the hygienic requirements of the raw and auxiliary materials, food additives, production, processing, packaging, labeling, transportation, and storage are added.
- The limit on tin level is modified and the level of copper is cancelled in accordance with CAC (STAN055-1981).

Drafting units of this standard are: the Public Hygiene Inspection Institute of Liaoning Province, the Public Hygiene Inspection Institute of Tianjin Public Hygiene Administration Bureau, the Food Hygiene Surveillance and Inspection Institute of Sichuan Province, the Food Hygiene Surveillance and Inspection Institute of Yunnan Province, the Food Hygiene Surveillance and Inspection Institute of Guizhou Province, the Food Hygiene Surveillance and Inspection Institute of Hunan Province, and the Food Hygiene Surveillance and Inspection Institute of Henan Province,

Drafters of this standard are: Wang Xutai, Cui Chunming, Mao Chaoming, Yang Zhongya, Zheng Wenkang, Ma Maodi and Yi Zaiming.

GB7098-XXXX The Hygienic Standard of Canned Edible Fungi

1. Scope
This standard prescribes the technical requirements on the canned edible fungi, including hygienic standards and inspection measures of their additives and production programs. This standard applies to canned products using edible fungus as a raw material that are processed (vacuum-sealed, heated, sterilized, cooled, etc.).

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.
3. Requirements

3.1. Raw Material Requirements
Shall conform to the relevant rules, regulations, and standards.

3.2. Sensory Requirements
The whole vessel and containers should be sealed totally without any leakage or expansion. There should be no rust on the external wall or coating-off the internal wall. The canned fungi should possess the intrinsic color, smell and taste without any strange smell or substance, when checked by a visual examination.

3.3. Physical Requirements
Shall conform to requirements in Table 1.

Table 1. Physical Requirements

<table>
<thead>
<tr>
<th>Index</th>
<th>Standards</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tin (Sn), mg/kg</td>
<td>= 250</td>
</tr>
<tr>
<td>Lead (Pb), mg/kg</td>
<td>= 1.0</td>
</tr>
<tr>
<td>Total Arsenic (As), mg/kg</td>
<td>= 0.5</td>
</tr>
<tr>
<td>Total Mercury (Hg), mg/kg</td>
<td>= 0.1</td>
</tr>
<tr>
<td>Bongkrek acid(^a), mg/kg</td>
<td>= 0.25</td>
</tr>
<tr>
<td>BHC, mg/kg</td>
<td>= 0.1</td>
</tr>
<tr>
<td>DDT, mg/kg</td>
<td>= 0.1</td>
</tr>
</tbody>
</table>

\(^a\) Only for white fungus

3.4. Microbial Requirements
Shall conform to the rules and regulations of the canned food industry.
4. Food Additives
4.1. Food additive quality shall conform to related rules, regulations, and standards.
4.2. Type and dosage shall conform to GB 2760.

5. Hygienic Requirements for Production and Processing
   Shall conform to GB 8950.

6. Packaging
   For the packaging container and materials, refer to the related hygienic rules and regulations, standards.

7. Labeling
   Labels on designed packages shall conform to requirements in GB7718.
   Labels on the outside of the packaging cases shall conform to GB191.

8. Storage and Transportation
8.1. 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.
8.2. Transportation
   During transportation, the products should be prevented from sun, rain or the other harmful materials with strange smell.

9. Testing Methods
9.1. Sensory Testing
   Observe the sealed container under the natural light and then open the container and pour the fungus onto a clean porcelain plate. Examine the products smell, taste, and appearance and observe the coating on the internal wall of the empty can in accordance with Clauses 3.2 of this standard.
9.2. Physical Testing
   9.2.1. Tin
       Determined according to GB/T5009.16.
   9.2.2. Lead
       Determined according to GB/T5009.12.
   9.2.3. Total Arsenic
       Determined according to GB/T5009.11.
   9.2.4. Total Mercury
       Determined according to GB/T 5009.17.
   9.2.5. Bongkrek Acid
       Determined according to GB/T5009.189.
   9.2.6. BHC and DDT
       Determined according to GB/T 5009.19.
9.3. Microbial index
9.3.1. Sterilization standard
Determined according to GB/T 4789.26.

END TRANSLATION