



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

Date: 5/23/2003

GAIN Report Number: CH3080

China, Peoples Republic of

FAIRS Product Specific

Chocolate: 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 Chocolate (GB9678.2) 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 GB9678.2-1994 Hygienic Standard for Chocolate.

BEGIN TRANSLATION

Items noted in the translation of GB9678.2-XXXX Hygienic Standard for Chocolate:

- This standard corresponds to, but is not equivalent with, Codex Alimentarius Commission (CAC) Codex Stan 87-1981 Chocolate.
- In this Standard, the maximum level of arsenic, lead, and copper is consistent with those in CAC Codex Stan 87-1981 Chocolate.
- The structure of the original standard is modified. Hygienic requirements for food additives and hygienic requirement for production and processing, packaging, labeling, storage and transportation are added.

This standard is drafted by: Shanghai Food Hygienic Supervision and Inspection Institute, Guangdong Food Hygienic Supervision and Inspection Institute, Shanghai Luwanqu Sanitation and Antiepidemic Station, Heilongjiang Food Hygienic Supervision and Inspection Institute, Standard Measurement Control Institute of Shanghai Light Industrial Bureau and Chongqing Sanitation and Antiepidemic Station.

Individuals drafting this standard are: Zhang Weilan, Guan Huiyan, Dai Maqing, Jia Zhongqi, Wu Wenzhao, Zhang Jian and Zhang Zheng.

GB9678.2-XXXX Hygienic Standard for Chocolate

1. Scope

This standard specifies the requirements for chocolate and chocolate products, hygienic requirement and inspection methods for food additives and for production and processing. This standard applies to chocolate and chocolate product that use cocoa liquid block, cocoa powder, cocoa fat (or cocoa-like fat), cocoa fat substitute, white granulated sugar, dairy products and food additive as the raw materials.

2. Standard Cited Documents

By their citation in this standard, the terms of the following documents are also terms of this standard. Any subsequent revisions or amendments to dated documents (not including corrections to content) are not used in this standard; basing the determination of whether or not to use the newest versions of these documents on study by all parties agreeing to this standard is encouraged. For any cited documents, which are not dated, this standard uses the newest version.

GB 2760	Hygiene Standards for the Use of Food Additives
GB/T 4789.24	Microbiological Examination of Food Hygiene -- Examination of Candy, Cake and Candied Fruit
GB/T 5009.11	Method for Determination of Total Arsenic Content in Food
GB/T 5009.12	Method for Determination of Lead Content in Food
GB/T 5009.13	Method for Determination of Copper Content in Food
GB 7718	General Standards for Food Labeling
GB 17403	Hygienic Specification for Chocolate Manufacturers

3. Requirements

3.1. Raw Material Requirements

The raw materials shall conform to the corresponding standards or related regulations.

3.2. Sensory Requirements

Possess the intrinsic color, aroma and taste of chocolate or chocolate product without any visible impurities.

3.3. Physical Requirements

Shall conform to the requirements in Table 1.

Table 1. Standard for Physical Requirements

Item	Requirements
Lead (pb), mg/kg =	1
Total Arsenic (as As), mg/kg =	0.5
Copper (Cu), mg/kg =	15

3.4. Microbial Requirements

Shall conform to the requirements in Table 2.

Table 2. Standard for Microbiological Requirements

Item	Requirements
Pathogens (salmonella, shiga's bacillus, staphylococcus aureus)	Must not be detected.

4. Food Additives

4.1. The quality of food additives should conform to the corresponding standards and related regulations.

4.2. The varieties and the quantity of food additives should conform to the regulations in GB2760.

5. Hygienic Requirements for Production and Processing

Shall conform to the requirements in GB17403.

6. Packaging

The container and materials used for packaging should conform to the corresponding hygienic standards and regulations.

7. Labeling

Requirements for standard packaging identification shall be implemented in accordance with GB 7718.

8. Storage and Transportation

8.1. Storage

Product shall be stored in a dry, well-ventilated location. It shall not be stored in the same location with materials that may be moldy, harmful, have an unusual odor, are volatile, or corrosive.

8.2. Transportation

When transported, the product shall be properly protected from direct sunlight or rain. It shall not be transported together with materials that are moldy, harmful, have an unusual odor, or materials that might interact and affect the product's quality.

9. Testing Methods.

9.1. Physical Testing

9.1.1. Treatment of the Sample for Physical Testing

Place ten grams of the sample into a kjeldahl flask and dissolve with nitric-acid and sulphuric acid. Adjust the final volume to 100 ml.

9.1.2. Lead

Determination of lead is in accordance with methods stipulated in GB/T5009.12 by using an aliquot of 20 ml of the digested sample solution.

9.1.3. Total arsenic

An aliquot of 25 ml of the digested sample solution is used to determine the total arsenic content according to the method in GB/T5009.11.

9.1.4. Copper

An aliquot of 25 ml of the digested sample solution is used to determine the copper content in accordance with the method stipulated in GB/T5009.13.

9.2. Microbiological Testing

Pathogens should be examined according to methods in GB/T4789.24.

END TRANSLATION