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

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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.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 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.
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Index</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized Frozen Whole Eggs</td>
<td>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.</td>
</tr>
<tr>
<td>Frozen Egg Yolks</td>
<td>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.</td>
</tr>
<tr>
<td>Frozen Egg Whites</td>
<td>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.</td>
</tr>
<tr>
<td>Pasteurized Whole Egg Powder</td>
<td>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.</td>
</tr>
<tr>
<td>Egg Yolk Powder</td>
<td>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</td>
</tr>
<tr>
<td>Item</td>
<td>Index</td>
</tr>
<tr>
<td>-----------------------</td>
<td>----------------------------------------------------------------------</td>
</tr>
<tr>
<td>Egg White Chips</td>
<td>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.</td>
</tr>
<tr>
<td>Preserved Eggs</td>
<td>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.</td>
</tr>
<tr>
<td>Salted Eggs</td>
<td>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.</td>
</tr>
<tr>
<td>Pickled Eggs</td>
<td>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.</td>
</tr>
</tbody>
</table>

4.3. Physical Inspection Requirements
Shall conform to regulations in Table 2.

Table 2. Physical Requirements

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

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Index</th>
</tr>
</thead>
<tbody>
<tr>
<td>Total colony count, cfu/g</td>
<td>5,000</td>
</tr>
<tr>
<td>Pasteurized frozen whole eggs =</td>
<td></td>
</tr>
</tbody>
</table>
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