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Puffed Foods: DRAFT FOR COMMENTS

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Standard for Puffed Food (GB 17401-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.

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 GB17401-1998 Hygienic Standard for Puffed Food

BEGIN TRANSLATION

Items noted in the translation of GB17401-XXXX Hygienic Standard for Puffed Food:

- The hygienic requirements for food additives, production, packaging, labeling, transportation, and storage are added.
- The measurement unit of peroxide value as meq/kg is modified to g/100 g.
- The scope and definition of the original standard is revised. There is now a reference to the Puffed Food, GB/QB2353-1998.

Drafting units of this standard include: the Foodstuff Hygiene Supervision and Inspection Institute of the Public Health Ministry of the People's Republic of China, the Hygiene and Disease Control Station of Beijing City and the Hygiene and Disease Control Station of Hunan Province.

Drafters of this standard include: Han Yulian, Tang Xiliang, Song Fengying, Han Hongwei, Li Hongwen, Zhou Guocheng and Liang Jin.

GB17401-XXXX Hygienic Standard of Putted Food

1. Scope

This standard prescribes the technical requirements for putted food, including hygienic standards, and inspection measures of their additives and production programs. This standard applies to crisp foods, that are made from grain, soybean, sweet potato, etc. through a series of technical processes, such as: baking, frying in oil, extrusion, 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.

GB 2760	National Standard for Food Additives
GB/T4789. 32	Microbiological Inspection of Food Hygiene for Grain, Fruit, and Vegetable Inspection
GB/T 5009.3	Determination of Moisture Content in Food
GB/T5009.11	Determination of Arsenic and Inorganic Arsenic Content in Food
GB/T5009.12	Determination of Lead in Food

GB/T 5009.22 Determination of Aflatoxin B1 in Food
 GB/T 5009.37 Analysis Method of Edible Oil for Hygienic Standard
 GB/T 5009.56 Analysis Method of Cakes for Hygienic Standard
 GB7718 National Standard for Food Labels
 GB 17404 National Good Production Standard of Puffed Foods

3. Definitions

The following definitions apply to this Standard.

- 3.1. Puffed foods: Crisp foods with enlarged volume, that are made from grain, soy bean, sweet potato, etc. through a puffing process.
- 3.2. Puffing: A process that puts raw materials that are under high pressure and high temperature conditions into a constant pressure state, so that the moisture in the raw materials evaporates instantly due to a rapid lowering of pressure. Consequently, the structure of materials changes to a spongy state owing to the fast expansion.
- 3.3. Deep-fried puffed food: Puffed foods made from the raw materials which have been undergoing a series of processing, including deep-frying, marinating, drying, etc.
- 3.4. Non-deep-fried puffed foods: Puffed foods that are made by warming (for moisture control) the raw materials in the puffing machine, extrusion, baking, marinating (or without), etc.

4. Requirement

4.1. Raw Material Requirements

Follows the related rules and regulations, standards, and furthermore, the edible oil for the oil frying should be changed frequently to avoid becoming rancid, moldy, or with a bad smell.

4.2. Sensory Inspection Requirements

The products that should have the characteristic color, smell, and taste of the original materials without any strange smell and impurities, if checked by a visual examination.

4.3. Physical Inspection Requirements

Shall conform to the requirements in Table 1.

Table 1. Physical Requirements

Index	Standards	
	Fried	Non-fried
Moisture, g/100 g	= 7	
Acid number, mgKOH/g fat	= 3	-
Peroxide value, g/100 g fat	= 0.25	-
Carbonyl value, meq/kg fat	= 20	-
Total Arsenic (as As), mg/kg	= 0.5	
Lead (Pb), mg/kg	= 0.5	

Aflatoxin B1 (corn as raw material), microg/kg	= 5
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4.4. Microbial Requirements

Shall conform to the requirements in Table 2.

Table 2. Microbial Requirements

Item	Index
Colony count, cfu/g	= 10,000
Coliform, MPN/100g	= 90
Pathogenic bacteria (salmonella, shiga bacillus, staphylococcus aureus)	Must not be detected

5. Additives

5.1. Quality should conform to related rules, regulations, and standards.

5.2. Type and dosage of food additives shall conform to GB2760.

6. Hygienic Requirements for Production and Processing

Shall conform to requirements in GB17404.

7. Packaging

For the packaging containers and materials, refer to the related hygienic rules and regulations, standards.

The packaging containers should be made of water proof materials with tight seals and the unrelated goods (such as toy, stationery, etc.) are not allowed to put in the packing containers. If a small bag of desiccant is necessary, it should not be poisonous or harmful and moreover, it should be put in sealed bag that separated completely from the food and printed as "inedible".

8. Labeling

For the marks of the designed packages, refer to GB 7718.

9. Storage and transportation

9.1. Storage

The products should be stored in dry and ventilated location. Product should not be kept with harmful, poisonous, volatile, or corrosive materials with any strange smell.

9.2. Transportation

During transportation, the products must be protected from sunshine or rainfall and kept away from other poisonous and harmful materials with a strange smell.

10. Testing Methods

10.1. Sensory Testing

Take 2 or more samples and open them to check carefully. Product should exhibit normal colors without any impurities and pollutants. Taste should be crisp, without any strange tastes, such as acidity, rancidity, etc.

10.2. Physical Testing

10.2.1. Sample

Take a 0.5 kg of oily sample products or 1 kg sample of less oily products, grind it in a glass mortar and blend it completely, transfer the blended sample into a wide mouth bottle and keep it in the refrigerator.

10.2.2. Moisture

Refer to GB/T5009.3.

10.2.3. Acid Number, Peroxide Value and Carbonyl Value

For extraction of fat, refer to GB/T5009.56. For the analytical method, refer to GB/T 5009.37.

10.2.4. Total Arsenic

Refer to GB/T 5009.11.

10.2.5. Lead

Refer to GB/T5009.12.

10.2.6. Aflatoxin B1

Refer to GB/T5009.22.

10.3. Microbial Testing

For colony count, coliform and pathogenic bacteria, refer to GB/T4789.32.

END TRANSLATION