China, Peoples Republic of

FAIRS Product Specific

China Publishes Draft Sugar Hygiene Standard 2004

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Report Highlights:
This report contains an UNOFFICIAL translation of China’s draft Hygienic Standard for Sugars (GB13104-200X). It also includes China’s related notification to the World Trade Organization (WTO) G/SPS/N/CHN/49, dated February 13, 2004. It is scheduled to enter into force six months after adoption. Upon entry into force, this standard will replace China’s two existing sugar hygiene standards, GB13104-1991 and GB14964-1994. Until such time, however, the cited standards remain in force.
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Disclaimer
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.

In the event of any errors or omissions in this translation, the original Chinese version shall prevail. Furthermore, this is a draft regulation. Therefore any and all related existing standards shall remain in force until the final version of this draft standard enters into force. Changes may occur to this draft standard before the final standard enters into force. Upon entry into force of the final standard, this draft standard shall be null and void.

Background
China’s Ministry of Health and the Standardization Administration of China published a draft Hygienic Standard for Sugars (GB13104-200x). China’s National Notification Authority notified the WTO of the Standard on February 13, 2004 by notification G/SPS/N/CHN/49. This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People’s Republic of China.

Begin Translation:

Preamble GB13104-200X Hygienic Standard for Sugars
All contents of this standard are mandatory.

This standard substitutes GB13104-1991 "Hygienic Standard for White Sugar" and GB14964-1994 "Hygienic Standard for Brown Granulated Sugar".

This standard corresponds to, but is not equivalent, with CAC Codex Stan 212-1999 “CODEX STANDARD FOR SUGARS.”
--In reference to CAC standard, raw cane sugar has been added into this standard.
--SO. in raw cane sugar conforms to stipulations in CAC standard.

Compared with GB13104-1991 and GB14964-1994, this standard has made the following amendments:
--The text format of this standard has been revised in accordance with GB/T1.1-2000.
--The original standard has been restructured, added with pesticide residue for raw cane sugar materials (sugar cane and sugar beet), hygienic requirements in production or processing, as well as requirements on packaging, labeling, storage, and transportation.
--Added indices on mold and saccharomycetes.
--GB13104-1991 and GB14964-1994 will be annulled upon implementation of this standard.

This standard is proposed and administered by the Ministry of Health.

This standard is drafted by Guangdong Center for Disease Prevention and Control, Guangzhou Cane Sugar Institute of the National Center for Cane Sugar Standardization and Testing, China Sugar Association, Beijing Center for Disease Prevention and Control, Center for Standards and Technical Regulations of AQSIQ.
Main persons involved in the drafting of this standard: Wang Libin, Liang Dafeng, Lian Xuezhi, Liang Jin, and Cui Lu.

The release history of versions substituted by this standard:
--GBn241-1984, GB13104-1991;
--GBn244-1984, GB14964-1994.

GB13104-200x Hygienic Standard for Sugar

1. **Scope of Application**
   This standard specifies the definitions, index requirements, packaging, labeling, storage, transportation, and testing methods for raw cane sugar, white granulated sugar, soft white sugar, and brown granulated sugar.
   This standard applies to raw cane sugar, white granulated sugar, soft white sugar, and brown granulated sugar that is produced from raw materials such as sugar cane or sugar beet.

2. **Standardized Documents Cited**
   The clauses in the following documents have been quoted and become that of this standard. For any cited documents with dates, all the subsequent modifications (excluding corrections) or revised versions do not apply to this standard. However, parties having reached an agreement based on this standard are encouraged to study whether the latest versions of these documents are applicable. For cited documents without a date, their latest versions apply to this standard.
   GB/T4789.2 Microbiological Testing of Food Hygiene-Determination of Bacterial Colony
   GB/T4789.3 Microbiological Testing of Food Hygiene-Determination of E. Coli Colony
   GB/T4789.4 Microbiological Testing of Food Hygiene-Determination of Salmonella
   GB/T4789.5 Microbiological Testing of Food Hygiene-Determination of Shigella
   GB/T4789.10 Microbiological Testing of Food Hygiene-Determination of Staphylococcus Aureus
   GB/T4789.11 Microbiological Testing of Food Hygiene-Determination of Streptococcus Hemolytica
   GB/T4789.15 Microbiological Testing of Food Hygiene-Calculation of mould, Saccharomycetes.
   GB/5009.55 Analytical Methods of Hygienic Standard for Sugar
   GB/T15108 Raw Sugar
   GBxxxx Maximum Levels of Pesticide Residue in Foods

3. **Terminology and Definitions**
   The following terminologies and definitions apply to this standard:
   3.1 Raw cane sugar
   Raw cane sugar, or coarse sugar, refers to cane sugar crystal molasses but not ready for direct consumption, that is made from sugar cane juice after being cleaned, boiled, crystallized, and extracted.
   3.2 White granulated sugar
   White granulated sugar refers to cane sugar crystal made from raw materials such as sugar cane or sugar beet after juice extraction, cleaning, boiling, and centrifugation.
3.3 Soft white sugar

Soft white sugar refers to fine-granulated, white color, soft sugar that is made from raw materials such as sugar cane or sugar beet after juice extraction, cleaning, boiling, centrifugation, and added with adequate inverting syrup.

3.4 Brown granulated sugar

Brown granulated sugar refers to red brown or yellow brown granulated sugar molasses with sugar content no less than 89.0%, that is made from raw materials such as sugar cane or sugar beet after juice extraction, cleaning, etc.

4. Technical Requirements

4.1 Raw material

Raw materials such as sugar cane or sugar beet must comply with stipulations of GBxxxx Maximum Levels of Pesticide Residue in Foods.

4.2 Sensory index

White granulated sugar, soft white sugar: white color, no foreign matters, no peculiar odors, water solution clear, transparent, sweet.

Raw cane sugar, brown granulated sugar: granules covered with thin layer of molasses, no obvious spot, no foreign matters, no peculiar odors.

4.3 Physical and chemical index

Physical and chemical indices should comply with the stipulations in Table 1.

<table>
<thead>
<tr>
<th>Item</th>
<th>Index</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foreign matter not dissolved in water, mg/kg</td>
<td></td>
</tr>
<tr>
<td>Raw cane sugar</td>
<td>350</td>
</tr>
<tr>
<td>Gross arsenic (As) mg/kg</td>
<td>0.5</td>
</tr>
<tr>
<td>Lead (Pb), mg/kg</td>
<td>0.5</td>
</tr>
<tr>
<td>Sulfur dioxide (SO_{2}) mg/kg</td>
<td></td>
</tr>
<tr>
<td>Raw cane sugar</td>
<td>20</td>
</tr>
<tr>
<td>White granulated sugar</td>
<td>30</td>
</tr>
<tr>
<td>Soft white sugar</td>
<td>15</td>
</tr>
<tr>
<td>Brown granulated sugar</td>
<td>70</td>
</tr>
</tbody>
</table>

4.4 Microbiological index

Microbiological indices should comply with stipulations of Table 2. The index does not apply to raw cane sugar.

<table>
<thead>
<tr>
<th>Item</th>
<th>Index</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacteria colony, cfu/g</td>
<td></td>
</tr>
<tr>
<td>White granulated sugar, soft white sugar</td>
<td>100</td>
</tr>
<tr>
<td>Brown granulated sugar</td>
<td>500</td>
</tr>
<tr>
<td>E. Coli, MPN/100g</td>
<td>30</td>
</tr>
<tr>
<td>Mold, cfu/g</td>
<td>25</td>
</tr>
<tr>
<td>Saccharomyces, cfu/g</td>
<td>10</td>
</tr>
<tr>
<td>Disease germ (Salmonella, Shigella, Staphylococcus Aureus, Streptococcus Hemolytica)</td>
<td>Must not be detected</td>
</tr>
</tbody>
</table>

4.5 Other biological index

Acarid: must not be detected.
5. **Hygienic Requirements in Production or Processing**  
   Should comply with stipulations of GB14881.

6. **Packaging**  
   Packing materials or containers should comply with corresponding hygienic requirements for packing materials for foodstuff.

7. **Labeling**  
   Labeling on packing materials of edible sugar should follow relevant stipulations.

8. **Storage and Transportation**  
   8.1 Storage  
   Products should be stored in dry, ventilated places. Bulk commodity should be placed in a sealed storage. Sugar must not store with toxic, hazardous, of peculiar odor, volatile, or corroding goods (substances).
   8.2 Transportation  
   Products should avoid exposure to the sun or rain when transported, and must not be transported with toxic, hazardous, peculiarly smelled goods.

9. **Testing Methods**  
   9.1 Gross arsenic, lead, sulfur dioxide  
   Determined in accordance with GB/T5009.55.
   9.2 Biological index  
   Determined in accordance with stipulations of GB/T4789.2, GB/T4789.3, GB/T4789.4, GB/T4789.5, GB/T4789.10, GB/T4789.11, and GB/T4789.15.
   9.3 Acarid  
   Determined with floating method: puts 250 grams of sugar in triangular bottle, fills purified water with temperature of 20-25 degree Celsius to two-thirds of the bottle, stirs with a clean glass stick until sugar melted in the water, fills up the bottle with more warm water, covers the bottle with a clean piece of glass with water touching the cover, stays 15 minutes, tests under microscope.
   9.4 Foreign matters not dissolved in water  
   Determined in accordance with GB/T15108.

End Translation
## WTO Notification G/SPS/N/CHN/49

**World Trade Organization**

**G/SPS/N/CHN/49**

13 February 2004

(04-0570)

Committee on Sanitary and Phytosanitary Measures

Original: English

### NOTIFICATION

1. **Member to Agreement notifying:**  THE PEOPLE'S REPUBLIC OF CHINA  
   If applicable, name of local government involved:

2. **Agency responsible:**  Ministry of Health and Standardization Administration of China

3. **Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):**  ICS  67.180

4. **Regions or countries likely to be affected, to the extent relevant or practicable:**  EU, Japan, US and Canada

5. **Title, language and number of pages of the notified document:**  Hygienic standard for sugars, (available in Chinese, 3 pages)

6. **Description of content:**  This standard stipulates the definition, index requirements, packaging, marking, storage and determination methods of raw sugar, white granulated sugar, red granulated sugar and soft white sugar. This standard applies to raw sugar, white granulated sugar, red granulated sugar and soft white sugar made from sugarcane and sugar beet.

7. **Objective and rationale:**  [X] food safety, [ ] animal health, [ ] plant protection, [ ] protect humans from animal/plant pest or disease, [ ] protect territory from other damage from pests

8. **International standard, guideline or recommendation:**  
   [X] Codex Alimentarius Commission, [ ] World Organization for Animal Health, [ ] International Plant Protection Convention, [ ] None

   If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:  CAC/Codex Stan 212-1999 "Codex Standard for Sugars". The standard adds the requirement of raw sugar.
9. **Relevant documents and language(s) in which these are available:**

   Chinese
   - GB 317  White granulated sugar
   - GB 1445  Soft white sugar
   - GB/T 4789.2  Microbiological examination of food hygiene Detection of the total number of aerobic bacterial
   - GB/T 4789.3  Microbiological examination of food hygiene Detection of *Coliform bacteria*
   - GB/T 4789.4  Microbiological examination of food hygiene Examination of *salmonella*
   - GB/T 4789.5  Microbiological examination of food hygiene Examination of *Shigella*
   - GB/T 4789.10  Microbiological examination of food hygiene Examination of *Staphylococcus aureus*
   - GB/T 4789.11  Microbiological examination of food hygiene Examination of *Streptococcus hemolyticus*
   - GB/T 4789.15  Microbiological examination of food hygiene Enumeration of molds and yeasts
   - GB/T 5009.55  Method for analysis of hygienic standard of sugars
   - GB 7718  The universal standard of food labels
   - GB 14881  General hygienic regulation for food enterprises
   - GB/T 15108  Raw sugar
   - QB/T 2343.2  Examination method of red granulated sugar

10. **Proposed date of adoption:**  To be determined

11. **Proposed date of entry into force:**  6 months after adoption

12. **Final date for comments:**  Sixty days after the date of notification

   **Agency or authority designated to handle comments:**  
   [ ] National notification authority, [ X ] National enquiry point, or address, fax number and E-mail address (if available) of other body:

13. **Texts available from:**  
   [ ] National notification authority, [ X ] National enquiry point, or address, fax number and E-mail address (if available) of other body: