China, Peoples Republic of

FAIRS Product Specific

DRAFTED GB2715 Hygienic Standard for Grains - SPS/N/CHN/52

2004

Approved by:
Maurice W. House
U.S. Embassy, Beijing

Prepared by:
Adam Branson

Report Highlights:
This report contains an UNOFFICIAL translation of China's WTO notified DRAFT Hygienic Standards for Grains (GB2715). The Standard was notified to the WTO on February 13, 2004 (G/SPS/N/CHN/52). It contains the DRAFTED Hygienic Standards for cereals, beans, and potatoes and the tolerances for pesticide residues, chemicals, toxic elements, and other sensory requirements. Once adopted, China’s Enquiry Point reports there will be a six-month grace period prior to implementation. Additionally, the WTO notice indicates the US, EU, Japan, and Canada will likely be affected by the requirements.
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Disclaimer
Information in this translated report may not be completely accurate either because policies may change when the regulation is adopted, or because clear and consistent information about these policies was not available. Therefore, U.S. exporters should try to verify all import requirements with their foreign customers, who are normally best informed, 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.

* This report is a free translation provided by the USDA Foreign Agricultural Service Agricultural Affairs Office in Beijing, China for those interested in exporting American food and agricultural products. Please send any feedback and questions to the Agricultural Affairs Office (agbeijing@usda.gov) or the USDA FAS Office of Food Safety and Technical Services Division (fstsd@fas.usda.gov or ofsts@fas.usda.gov).

Background
China notified the following DRAFT Hygienic Standard for Grains (GB2715) to the WTO (G/SPS/N/CHN/52) on February 13, 2004. This Standard is for grains and grain products; including cereal grains like wheat, corn, rice, beans and potatoes. As of the publication date for this GAIN report, China’s SPS Enquiry Point has not provided any indication that this DRAFT Standard was adopted. Once adopted, China’s Enquiry Point reports this Standard will have a six-month grace period prior to its implementation. Until this Standard is adopted and implemented, China’s previous Hygienic Standard for Grains from 2002 remain in force.

Items of particular concern with this DRAFT standard are:

Many of the requirements relate to quality concerns and not food safety. The scientific evidence for concern on some of the maximum levels has not been provided. Levels set for Aflatoxin, Deoxynivalenol (DON)/Vomitoxin, and Zearalenone along with levels for micronutrients are more stringent than US or Codex maximum levels, as well.
Preamble

All contents of this standard are mandatory.

Compared with GB2715-81 Hygienic Standard for Grains, this standard has made the following amendments:
   -- Added content in scope of application as “This standard applies to raw grain and products of grain, including cereals, beans and potatoes, which are for human consumption, but does not apply to raw grains used for processing oil.”
   -- Added terminology and definition, as well as hygienic requirements of packaging, labeling, transportation, and storage.
   -- Added indices of heat damaged kernel and moldy grain in sensory requirements.
   -- Added indices on maximum levels of ergot, lolium temulentum, seeds of datura and other toxic plants.
   -- Added indices of maximum levels of De-oxynivalenol, Zearalenone, and Ochratoxin A.
   -- Added indices of maximum levels of Methyl Bromide, Malathion, Chlorpyrifos Methyl, Pirimiphos Methyl, Deltamethrin, and Lindane. Changed index of gross arsenic to inorganic arsenic. Eliminated indices of Cyanide and Carbon Dioxide.

Appendix A of this standard is a standardized one.

GB2715-81 will be annulled upon implementation of this standard.

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

This standard is drafted by Jiangsu Center for Disease Prevention and Control, Health Supervision Center of the Ministry of Health, Standardization and Quality Center of the State Administration of Grain, Institute of Nutrition and Food Hygiene of the China Center for Disease Prevention and Control, Grain Inspection Center of the Ministry of Agriculture, Exit-Entry Inspection and Quarantine Bureau in Shanghai, Liaoning.

People involved in the drafting of this standard are: Yuan Baojun, Zheng Yunyan, Xie Huamin, Li Xiahui, Hou Tianliang, Guan Yuliang, Zhang Ying, Wang Xuqing.

The release history of the standard versions substituted by this standard:

This standard was first issued in 1977, revised in 1981, and this is the second revision.

GB2715 National Hygienic Standard for Grains

1. Scope
   This standard specifies the definitions, index requirements, testing methods, and hygienic requirements for packaging, labeling, transportation, and storage of grains.
   This standard applies to raw grain and grain products, including cereals, beans and potato, which are for human consumption, but does not apply to raw grains used for processing oil.
2. Referenced Standards

The clauses in the following documents have been quoted and become provisions of this standard. For those quoted documents with dates, their modifications (not including corrections on printing errors) and 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 the documents are applicable. For quoted documents without dates, their latest versions apply to this standard.

GB/T5009.11 Determination of Total Arsenic and Inorganic Arsenic in Foods
GB/T5009.12 Determination of Lead in Foods
GB/T5009.15 Determination of Cadmium in Foods
GB/T5009.17 Determination of Total Mercury and Organic-Mercury in Foods
GB/T5009.19 Determination of HCH and DDT Residues in Foods
GB/T5009.20 Determination of Organophosphorus Pesticide Residues in Foods
GB/T5009.22 Determination of Aflatoxin B, in Foods
GB/T5009.36 Method for Analysis of Hygienic Standard of Grains
GB/T5009.96 Determination of Ochratoxin A in Cereals and Soybeans
GB/T5009.110 Determiniation of Cypermethrin, fenvalerate, and Deltamethrin in Foods of Plant Origin
GB/T5009.111 Determination of De-oxynivalenol in Cereals and their Products
GB/T5009.145 Determination of Organophosphorus and Carbamic Acid Ester Pesticide Residues in Foods of Plant Origin
GB/T5494 Inspection of Grains and Oilseeds, Measures of Determination for Foreign Matter and Unsound Kernels
GBXXXX Maximum Limits for Pesticides in Foods
GB13122 General Hygiene Regulation for Flour Mills
GB14881 General Hygiene Regulation for Food Enterprises
SN/T0649 Determination of Methyl Bromide Residue in Export Grains
SN/T0800.7 Determination of Broken Kernels in Export Grain and Feed

3. Terminologies and Definitions

The following terminologies and definitions apply to this standard:

3.1 Raw Grain
Grain that has not been processed

3.2 Products of grain
Grain products processed from raw grain

3.3 Cereal
Fruit or seeds of cultivated herbs of the grass family

3.4 Bean
Dry seeds of cultivated plants of the bean or pea family

3.5 Potato
Root tuber or stem tuber of cultivated herbs

3.6. Heat damaged kernel
Seed kernels whose normal color has been altered due to heat generated from microorganisms or other reasons
3.7 Ergot
Sclerotium formed from fungus that is a parasite in the ovary of a grass family plant

3.8 Lolium Temulentum
Fruit of herbs of Grass family

3.9 Moldy grains
Grains with obvious molds hurting the embryo and endosperm (or cotyledon) having no consumption value

4 Index Requirements
4.1 Sensory requirements
Must possess natural color and odor of grains and comply with requirements in Table 1.

Table 1 Grain Sensory Requirements

<table>
<thead>
<tr>
<th>Item</th>
<th>Index</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heat damaged kernel, (%)</td>
<td></td>
</tr>
<tr>
<td>Wheat</td>
<td>0.5</td>
</tr>
<tr>
<td>Moldy Grain (%)</td>
<td>0.2</td>
</tr>
</tbody>
</table>

4.2 Maximum Level of Toxic, Harmful Fungi or Plant Seeds
Must comply with requirements in Table 2.

Table 2 Toxic, Harmful Fungus or Plant Seed Requirements

<table>
<thead>
<tr>
<th>Item</th>
<th>Index</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ergot (%)</td>
<td></td>
</tr>
<tr>
<td>- Rice, Corn, Soybeans</td>
<td></td>
</tr>
<tr>
<td>- Wheat, Barley</td>
<td></td>
</tr>
<tr>
<td>= Must not be detected</td>
<td>0.01</td>
</tr>
<tr>
<td>Lolium temulentum (pieces/kg)</td>
<td>1</td>
</tr>
<tr>
<td>- Wheat, Barley</td>
<td></td>
</tr>
<tr>
<td>Seeds of datura and other toxic plants (pieces/kg)</td>
<td>1</td>
</tr>
<tr>
<td>- Beans</td>
<td></td>
</tr>
</tbody>
</table>

4.3 Physical and chemical requirements
4.3.1 Maximum level of fungi and toxins
Must comply with the requirements in Table 3.

Table 3

<table>
<thead>
<tr>
<th>Item</th>
<th>Maximum level (µg/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aflatoxin B.</td>
<td></td>
</tr>
<tr>
<td>Corn</td>
<td>20</td>
</tr>
<tr>
<td>Rice</td>
<td>10</td>
</tr>
<tr>
<td>Other</td>
<td>5</td>
</tr>
<tr>
<td>De-oxynivalenol (DON)</td>
<td></td>
</tr>
<tr>
<td>- Wheat, Rice, Corn, and their grain products</td>
<td>1000</td>
</tr>
<tr>
<td>Zearalenone</td>
<td></td>
</tr>
<tr>
<td>- Wheat and Corn</td>
<td>60</td>
</tr>
<tr>
<td>Ochratoxin A</td>
<td></td>
</tr>
<tr>
<td>- Cereals, Beans</td>
<td>5</td>
</tr>
</tbody>
</table>
4.3.2 Index on Maximum Level of Toxic Elements
Must comply with the requirements in Table 4

Table 4

<table>
<thead>
<tr>
<th>Item</th>
<th>Maximum level (mg/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lead (Pb)</td>
<td>0.2</td>
</tr>
<tr>
<td>Cadmium (Cd)</td>
<td></td>
</tr>
<tr>
<td>Rice, Beans</td>
<td>0.2</td>
</tr>
<tr>
<td>Wheat (including wheat flour) Corn, and their products</td>
<td>0.1</td>
</tr>
<tr>
<td>Mercury (Hg)</td>
<td>0.02</td>
</tr>
<tr>
<td>Inorganic Arsenic (As)</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td>0.15</td>
</tr>
<tr>
<td>Wheat flour</td>
<td>0.1</td>
</tr>
<tr>
<td>Other</td>
<td>0.2</td>
</tr>
</tbody>
</table>

4.3.3 Maximum Levels of Pesticide Residue
Maximum levels of pesticide residue must comply with table 5

Table 5 Maximum Level of Pesticide Residue

<table>
<thead>
<tr>
<th>Item</th>
<th>Maximum Residue Limit (mg/kg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Phosphide (PH)</td>
<td>0.05</td>
</tr>
<tr>
<td>Methyl Bromide</td>
<td>5</td>
</tr>
<tr>
<td>Malathion</td>
<td></td>
</tr>
<tr>
<td>- Rice</td>
<td>0.1</td>
</tr>
<tr>
<td>Chlorpyrifos Methyl</td>
<td>5</td>
</tr>
<tr>
<td>Pirimiphos Methyl</td>
<td></td>
</tr>
<tr>
<td>- Wheat, rice</td>
<td>5</td>
</tr>
<tr>
<td>Deltamethrin</td>
<td>0.5</td>
</tr>
<tr>
<td>HCH</td>
<td>0.05</td>
</tr>
<tr>
<td>Lindane</td>
<td></td>
</tr>
<tr>
<td>- Wheat</td>
<td>0.05</td>
</tr>
<tr>
<td>DDT</td>
<td>0.05</td>
</tr>
<tr>
<td>Chloropicrin (measured in raw grain)</td>
<td>2</td>
</tr>
<tr>
<td>Heptachlor</td>
<td>0.02</td>
</tr>
<tr>
<td>Aldrin</td>
<td>0.02</td>
</tr>
<tr>
<td>Dieldrin</td>
<td>0.02</td>
</tr>
<tr>
<td>Other pesticides</td>
<td>Must comply with GBxxxx-200x (Maximum Levels of Pesticide Residues in Foods)</td>
</tr>
</tbody>
</table>

5 Testing Methodology

5.1 Sensory testing
Determined in accordance with the methods prescribed in GB/T5009.36

5.2 Heat damaged kernel
Determined in accordance with the methods prescribed in SN/T0800.7

5.3 Moldy grain
Determined in accordance with the methods prescribed in GB/T5494
5.4 Ergot, Lolium temulentum, Seeds of Datura and other Toxic Plants
Determined in accordance with the methods prescribed in GB/T5009.36

5.5 Aflatoxin B,
Determined in accordance with the methods prescribed in GB/T5009.22

5.6 De-oxynivalenol
Determined in accordance with the methods prescribed in GB/T 5009.111

5.7 Zearalenone
Determined in accordance with the methods prescribed in Appendix A

5.8 Ochratoxin A
Determined in accordance with the methods prescribed in GB/T5009.96

5.9 Inorganic Arsenic
Determined in accordance with the methods prescribed in GB/T5009.11

5.10 Lead
Determined in accordance with the methods prescribed in GB/T5009.12

5.11 Cadmium
Determined in accordance with the methods prescribed in GB/T5009.15

5.12 Mercury
Determined in accordance with the methods prescribed in GB/T5009.17

5.13 Phosphe, Heptachlor, Aldrin, Dieldrin, and Chloropirrin
Determined in accordance with the methods prescribed in GB/T5009.36

5.14 Methyl Bromide
Determined in accordance with the methods prescribed in SN/T0649

5.15 Malathion
Determined in accordance with the methods prescribed in GB/T5009.20

5.16 Chlorpyrifos Methyl and Pirimiphos Methyl
Determined in accordance with the methods prescribed in GB/T5009.145

5.17 Deltamethrin
Determined in accordance with the methods prescribed in GB/T5009.110

5.18 HCH, DDT, and Lindane
Determined in accordance with the methods prescribed in GB/T5009.19

**6. Hygienic Requirements in Processing Grain Products**
Processing of wheat flour should comply with stipulations of GB13122. Processing of other grain products should comply with provisions of GB14881.
7. Packaging
Packaging of grain should use packing materials or containers that comply with hygienic requirements, and packaging should be complete, intact, and contamination-free.

8. Labeling
Labeling of pre-packaged grain should comply with relevant regulations. Genetically modified grain labeling should be implemented in accordance with government regulations.

9. Storage and Transportation
Grain should be stored in special-use storages that are clean, dry, rain (moisture)-proof, and contamination-free. Grains must not be stored with goods (substances) that are toxic, harmful, of peculiar odor, or of high water content.

Appendix A

Determination of Zearalenone with Thin Layer Chromatography (TLC)
A.1 Scope
This standard prescribes the TLC method for the measurement of zearalenone contends in grains. This can be applied for the measurement of zearalenone. In this standard, the lowest limitation for detection is 0.03µg.

A.2 Principles
After extraction, purification, concentration and separation on the TLC made of silica gel G.; zearalenone contained in the sample can emit blue fluorescence under 254nm ultraviolet light. Thus quantification measurement can be conducted by comparing the fluorescence produced on TLC by the sample against the standard.

A.3 Reagents
If not specially designated, all reagents used in this experiment shall be of analytical purity; and the water shall be distilled water or water of reasonable purity.

A.3.1 anhydrous alcohol
A.3.2 ethyl acetate
A.3.3 chloroform
A.3.4 1mol/L sodium hydroxide
A.3.5 phosphorous acid
A.3.6 acetone
A.3.7 silica gel G
A.3.8 anhydrous sodium sulfate
A.3.9 standard solution of zearalenone
A.3.9.1 preparation of standard solution
Accurately weigh 3mg of zearalenone, add anhydrous alcohol to dissolve it and transfer the solution to a 100ml volumetric flask, add more anhydrous alcohol to the mark. A solution thus obtained shall have a concentration of about 0.03g/L. Pipette 1ml of the standard solution, dilute it to 10ml with anhydrous alcohol. There is about 3µg of zearalenone in one ml of the standard solution. Maintained it in 4? refrigerator for later us.
A 4 Equipment and Apparatus

A.4.1 small-scale pulverizer
A.4.2 electrical oscillator
A.4.3 ultraviolet light
A.4.4 glass plates: 5×20cm
A.4.5 spreading device
A.4.6 micro- syringe

A.5 Analytical procedures

A.5.1 extraction and purification
Weigh 20g of crushed sample, place it into a 250ml bottle with stopper, add 6ml of water and 100ml of ethyl acetate, shake on an oscillator for 1 h, filter with folded fast filter paper, take 25ml of filtrate, and place it in a 75ml evaporating dish, put on water bath for concentration until dry, dissolve the residue 3 times with 25ml chloroform, and transfer the mixture into a 100ml separating funnel, add 10ml 1mol/L sodium hydroxide to the evaporating dish, and then dip sodium hydroxide solution into the separating funnel, using pipette to add 1mol/L and let the liquid flow down the wall 1-2cm above the chloroform level, gently rotate 5 times the separating funnel to avoid emulsion, wait until it has been separated. Transfer the chloroform layer into a second 100ml separating funnel, then slowly add another 10ml of 1mol/l sodium hydroxide, rotated gently for 5 times, discard the chloroform layer and move the remaining sodium hydroxide solution into the former separating funnel, rinse the second funnel with small amount of distilled water, and decant the liquid into the first funnel. Add 5ml of chloroform into the first separating funnel, handshake slightly, discard the chloroform, add 5ml new chloroform and handshake again to make it separate, discard the chloroform layer, add 6ml 1.33mol/L phosphorous acid into the sodium hydroxide solution, and then adjust the pH value to 9.5 with 0.67mol/L phosphorous acid, add 15ml of chloroform into the separating funnel, handshake 20-30 times, decant the chloroform layer through a quantitative slow flow filter paper containing 5g of anhydrous sodium sulfate, and filter it into a 75ml evaporating dish, rinse the filter with small amount of chloroform, and add the chloroform into evaporating dish too, put the evaporating dish on water-bath until dry through ventilation. Accurately add 1ml of acetone after the dish has been cooled down and placed on an ice bath, mix thoroughly, and then transfer the solution with a pipette into a small bottle with stopper for TLC analytical use.

A.5.2 TLC
A.5.2.1 The preparation of TLC plates: weigh 3g of silica gel G, add 7-8ml of distilled water, blend thoroughly until the mixture becomes slurry, immediately place the slurry in the barrel of a spreading device, spread the slurry and make 3 TLC plates of 5×20cm for each, dry them at room temperature and place them in an oven for activation for about 1 h at 105?, take out and keep them in a desiccator for future use.
A.4.2.2 Developing solvent: Developing solvent can be chosen from the following combinations: chloroform-methanol (95:5) 15ml, or methylbenzene-acetic acid-methyl acid (6:3:1) 15ml.
A.5.2.3 Sample application: 3 spots of test solution are applied on the baseline 2.5 cm above the bottom end of the plate with 10µl micro- syringe: 10µl standard solution, 30µl test solution mixed with 10µl standard solution, hair drier can be used to blow cold air during the application, one drop should become dried before another one can be applied.
A.5.2.4 Spreading: Pour the spreading solvent in the developing tank, dip the plate into the solvent, spread for 10cm, take out and wave it dry.
A.5.2.5 Observation and evaluation: The plate shall be observed under an ultraviolet light (254nm). If there aren’t any cyan florescence spots beside the spots for standard solution where the sample spots should have appeared, then the zearalenone content in the sample is bellow the limitation of detection (50µg/kg); if the intensity of florescence spots of test solution equals to that of the standard solution (the limitation of detection), and that spots overlap with the spots of internal standard, then the zearalenone content in the sample is equal to the limitation of detection (50µg/kg); if the florescence produced by the spots of test solution show higher intensity than the limitation of detection, then according to the intensity of florescence, the volume of application has to be reduced or different volumes of the solution have to be applied after dilution, so that the intensity of florescence of test solution equals to that of the limitation of detection.

A.6 Result Calculation

Content of zearalenone (µg/kg) = 0.03 * (V1/V2) * D * (100/w)

Here: 0.03 is the limitation of detection of zearalenone in µg:
V1: volume of acetone, ml.
V2: volume of test solution applied to obtain intensity of florescence equals to that of the limitation of detection
D: dilution factor
W: equivalent sample quantity when acetone is added to dissolve the residue, g.

End Translation
WTO Notification: G/SPS/N/CHN/52

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. <strong>Member to Agreement notifying:</strong></td>
<td><strong>THE PEOPLE'S REPUBLIC OF CHINA</strong></td>
</tr>
<tr>
<td></td>
<td>If applicable, name of local government involved:</td>
</tr>
<tr>
<td>2. <strong>Agency responsible:</strong></td>
<td><strong>Ministry of Health and Standardization Administration of China</strong></td>
</tr>
<tr>
<td>3. <strong>Products covered</strong> (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable):</td>
<td><strong>ICS 67. 060</strong></td>
</tr>
<tr>
<td>4. <strong>Regions or countries likely to be affected, to the extent relevant or practicable:</strong></td>
<td><strong>EU, Japan, US and Canada</strong></td>
</tr>
<tr>
<td>5. <strong>Title, language and number of pages of the notified document:</strong></td>
<td><strong>Hygienic standard for grains, (available in Chinese, 9 pages)</strong></td>
</tr>
<tr>
<td>6. <strong>Description of content:</strong></td>
<td>This standard stipulates the definition, index requirements, determination methods, and hygienic requirements for packaging, marking, transportation, storage of grains. This standard applies to edible raw grains and grains products, including corns, beans, potatoes. This standard does not apply to raw grains used to make oil.</td>
</tr>
<tr>
<td>7. <strong>Objective and rationale:</strong></td>
<td>[X] food safety, [ ] animal health, [ ] plant protection, [ ] protect humans from animal/plant pest or disease, [ ] protect territory from other damage from pests</td>
</tr>
<tr>
<td>8. <strong>International standard, guideline or recommendation:</strong></td>
<td>[ ] Codex Alimentarius Commission, [ ] World Organization for Animal Health, [ ] International Plant Protection Convention, [X] None</td>
</tr>
<tr>
<td></td>
<td>If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations:</td>
</tr>
<tr>
<td>9. <strong>Relevant documents and language(s) in which these are available:</strong></td>
<td><strong>Chinese</strong></td>
</tr>
<tr>
<td></td>
<td><strong>GB/T5009.11</strong> Determination of total and inorganic arsenic in foods</td>
</tr>
<tr>
<td></td>
<td><strong>GB/T5009.12</strong> Determination of lead in foods</td>
</tr>
<tr>
<td></td>
<td><strong>GB/T5009.15</strong> Determination of cadmium in foods</td>
</tr>
<tr>
<td></td>
<td><strong>GB/T5009.17</strong> Determination of total and organic mercury in foods</td>
</tr>
<tr>
<td></td>
<td><strong>GB/T5009.19</strong> Determination of BHC and DDT residues in foods</td>
</tr>
<tr>
<td></td>
<td><strong>GB/T 5009.20</strong> Determination of organophosphorus pesticide residues in foods</td>
</tr>
<tr>
<td></td>
<td><strong>GB/T 5009.22</strong> Determination of Aflatoxin B1 in foods</td>
</tr>
</tbody>
</table>
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: