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China, Peoples Republic of

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DRAFTED GB2716 Edible Vegetable Oil Standard SPS/N/CHN/51

2004

Approved by:

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Report Highlights:

This report contains an UNOFFICIAL translation of China's WTO notified DRAFT Hygienic Standards for Edible Vegetable Oils (GB2716). The Standard was notified to the WTO on February 13, 2004 (G/SPS/N/CHN/51). It contains DRAFTED Hygienic Standards for crude and edible vegetable oils that will likely affect the US, EU, Japan, and Canada. The SPS Enquiry Point has not indicated when the Standard will be adopted. Until its adoption, pre-existing Standards cited in this report remain in force.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

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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 Edible Vegetable Oil (GB2716) to the WTO (G/SPS/N/CHN/51) on February 13, 2004. This Standard applies to both crude and edible vegetable oils. As of the publication date for this GAIN report, China's SPS Enquiry Point has not notified any notice that this DRAFT Standard was adopted. Once adopted, the WTO notification indicates the Standard will enter into force after six months. Until that time, GB2716-81, GB2716-88 (the most recent version of the Hygienic Standard for Edible Vegetable Oil), GB13103-91 (Hygienic Standard for Salad Oil), and GB14197-94 (the most recent version of the Hygienic Standard for Refined Edible Vegetable Oil) remain in force.

Items of particular concern with this draft Standard include:

China has not made available the scientific evidence indicating that the established maximum levels in this report are a food safety and not a business/trade concern. Additionally, China has not made available copies of documents cited in this draft.

Begin Translation

Preamble

All components of this standard are mandatory.

This standard substitutes GB2716-88 Hygienic Standard for Edible Vegetable Oil, GB13103-91 Hygienic Standard for Salad Oil, and GB15197-94 Hygienic Standard for Refined Edible Vegetable Oil.

In the process of revising this standard, CAC Codex Stan 210-1999 Codex Standard Named Vegetable Oils (hereinafter referred to as CAC Standard) has been referenced, and index requirements for crude vegetable oil have been added.

Compared with GB2716-88, GB13103-91, and GB15197-94, this standard has made the following amendments:

- The text format has been modified in accordance with GB/T1.1-2000.
- Original standards GB2716-88 Hygienic Standard for Edible Vegetable Oil, GB13103-91 Hygienic Standard for Salad Oil, and GB15197-94 Hygienic Standard for Refined Edible Vegetable Oil have been merged into this standard.
- Added in classification of crude vegetable oil. Products have been classified into crude vegetable oil and vegetable oil.
- Eliminated carbonyl value index.
- Added in items on raw and adjuvant materials, food additive, pesticide residue, hygienic requirements in production or processing, packaging, labeling, transportation, and storage.

GB2716-88, GB13103-91, and GB15197-94 will be annulled upon implementation of this standard.

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

The drafting agencies of this standard: Health Supervision Institute of Shanghai Health Bureau, Center of Health Supervision of the Ministry of Health, Centers for Disease Prevention and Control of Shanghai, Jilin, and Guangxi, Research Institute of Sciences of State Grain Administration, Exit-entry Inspection and Quarantine Bureaus of Shanghai, Guangdong, Tianjin, and Ningbo, COFCO, Quality Inspection Center for Grains and Their Products of the Ministry of Agriculture (Harbin), China Chamber of Commerce for I/E Foodstuffs, Native Produce and Animal By-Products, Quality Inspection Center for Oilseeds of the Ministry of Agriculture.

The main drafting persons of this standard: Xu Xin, Zheng Yunyan, Liu Jiancheng, Hao Xicheng, Guo Liping, Cui Lu, Cai Xiucheng.

The release history of the standard versions substituted by this standard:
--GB2716-81, GB2716-88, -GB13103-91, GB15197-94

Hygienic Standard for Edible Vegetable Oil

1. Scope

This standard stipulates the hygienic indices and testing methods for crude vegetable oil, edible vegetable oil, as well as hygienic requirements for food additives, packaging, labeling, storage, and transportation.

This standard applies to crude vegetable oil, edible vegetable oil, but not applicable to hydrogenated oil and margarine.

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 the 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.

GB2760 Hygienic Standard of Food Additive Application
GB/T5009.11 Determination of Gross Arsenic and Inorganic Arsenic in Food
GB/T5009.12 Determination of Lead in Food
GB/T5009.22 Determination of Aflatoxin B₁ in Food
GB/T5009.27 Determination of Benz[a]pyrene in Food
GB/T5009.37 Analytical Method on Hygiene Standard of Edible Vegetable Oil
GB8955 Hygienic Norms for Edible Vegetable Oil Producers
GB/T17374 Sales Packaging of Edible Vegetable Oil
GBxxxx-xxxx Hygienic standard for Oilseeds
GBxxxx-xxxx Maximum levels of pesticide residues in food

3. Definition

This standard adopts the following terminologies and definitions

3.1 Crude vegetable oil

Crude oil made from oilseeds by way of compressing, dissolvent extraction or hydrated process, and can not be consumed directly.

3.2 Edible vegetable oil

Edible vegetable fat processed from crude vegetable oil.

4. Index Requirements

4.1 Requirements on raw and adjuvant materials

4.1.1 Shall comply with provisions of GBxxxx-xxxx Hygienic Standard for Oilseeds.

4.1.2 The extraction dissolvent shall comply with GB2760 and other regulations.

4.2 Sensory requirements

Products should have normal color, transparency, flavor and taste, without burnt, rancid or other peculiar odor.

4.3 Physical and Chemical Requirements

Physical and chemical indices of edible vegetable oil should comply with stipulations in Table 1.

Table 1 Physical and Chemical Requirements

Item	Index	
	Crude vegetable oil	Edible vegetable oil
Acid value, mg KOH/g	= 4	3
Peroxide value, g/100g Corn oil, sunflower oil, peanut oil, safflower oil, linseed oil Other	= 0.25 = 0.15	0.25 0.15
Extraction solvent residue, mg/kg	= 100	50
Free gossypol, % Cotton seed oil	= -	0.02
Gross arsenic (As), mg/kg	= 0.1	0.1
Lead (Pb), mg/kg	= 0.1	0.1
Alatoxin B1, ug/kg Peanut oil, corn oil Other oils	= 20 = 10	20 10
Benz[a]pyrene, ug /kg	= 10	10
Pesticide residue	Implemented in accordance with GBxxxx-xxxx Maximum levels of pesticide residues in food	

5. Food Additives

5.1 Food additive quality should comply with corresponding standards and relevant stipulations.

5.2 The varieties and amount in the application of food additives should comply with stipulations of GB2760.

6. Hygienic Requirements in Production or Processing

Should comply with GB8955 and other hygiene related requirements.

7. Packaging

7.1 Products should be packaged with materials or containers that comply with hygienic requirements. The container should be clean, dry and sealed.

7.2 The packaging for sale should comply with stipulations of GB17374.

8. Labeling

8.1. The labeling of packaging for sale should comply with corresponding standards and stipulations.

8.2. The labeling of products processed from transgenic materials should comply with government regulations.

9. Storage and Transportation

9.1 Edible vegetable oil should not be stored with other non-edible vegetable oil, and the storage should be equipped with measures against rain, sun exposure, contamination, and explosion.

9.2 The inner-layer and valve of oil container should not be made from bronze material. Larger containers should be filled with nitrogen or carbon dioxide if possible, and must not be blended with air.

9.3 Containers designated for storage of processed oil must be explicitly labeled, regularly cleaned or treated, and dried before refilling with oil.

9.4 The product should be protected against contamination during transportation, and must not be transported with other toxic or hazardous goods.

10. Testing Methodologies

10.1. Sensory

Determined in accordance with stipulations of GB/T5009.37.

10.2. Physical and chemical indices

10.2.1 Acid value, peroxide value, extraction solvent residue, free gossypol

Determined in accordance with stipulations of GB/T5009.37.

10.2.2 Gross arsenic

Determined in accordance with stipulations of GB/T5009.11.

10.2.3 Lead

Determined in accordance with stipulations of GB/T5009.12.

10.2.4 Aflatoxin B1

Determined in accordance with stipulations of GB/T5009.22.

10.2.5 Benz[a]pyrene

Determined in accordance with stipulations of GB/T5009.27.

End Translation

WTO Announcement: G/SPS/N/CHN/51

WORLD TRADE ORGANIZATION Committee on Sanitary and Phytosanitary Measures	G/SPS/N/CHN/51 13 February 2004 (04-0573) Original: English

NOTIFICATION

1. Member to Agreement notifying: <u>THE PEOPLE'S REPUBLIC OF CHINA</u> 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 67.200.10
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 edible vegetable oil, (available in Chinese, 5 pages)
6. Description of content: This standard stipulates hygienic index, determination methods, hygienic requirements for food additives, packaging, marking, storage and transportation of edible vegetable oil and raw vegetable oil. This standard applies to raw vegetable oil and edible vegetable oil, and does not apply to hydrogenation oil and man-made cream.
7. Objective and rationale: <input checked="" type="checkbox"/> food safety, <input type="checkbox"/> animal health, <input type="checkbox"/> plant protection, <input type="checkbox"/> protect humans from animal/plant pest or disease, <input type="checkbox"/> protect territory from other damage from pests
8. International standard, guideline or recommendation: <input checked="" type="checkbox"/> Codex Alimentarius Commission, <input type="checkbox"/> World Organization for Animal Health, <input type="checkbox"/> International Plant Protection Convention, <input type="checkbox"/> None If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations: CAC /Codex Stan 210—1999 Codex Standard Named Vegetable Oils, the standard adds the index requirement of raw vegetable oil.
9. Relevant documents and language(s) in which these are available: Chinese GB2760 Hygienic standards for uses of food additives GB/T 5009.11 Determination of total and inorganic arsenic in foods GB/T 5009.12 Determination of lead in foods GB/T 5009.22 Determination of Aflatoxin B1 in foods GB/T 5009.27 Determination of benzo(a)pyrene in foods GB/T 5009.37 Method for analysis of hygienic standard of edible oils GB7718 The universal standard of food labels

GB8955	Hygienic specifications of edible vegetable oils factory
GB/T 17374	Distribution and packing of edible vegetable oils
GBXXXX	Hygienic standard of vegetable oil plants
GBXXXX	Maximal residue limit of pesticide in foods
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: