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China, Peoples Republic of
FAIRS Subject Report
Wheat Standard
2008

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Report Highlights:
On May 1, 2008, China’s revised national standard for wheat entered into force. This standard was originally notified to the WTO as G/TBT/N/CHN/328 in December 2007. The revised standard brings Chinese quality standards closer to international standards though one labeling issue remains of concern. This report contains an UNOFFICIAL TRANSLATION that should be used as reference only.
Executive Summary

On May 1, 2008, China’s revised national standard on wheat entered into force. This standard was originally notified to the WTO as G/TBT/N/CHN/328 in December 2007. The revised standard brings Chinese quality standards closer to international standards and the quality guidance in the standards is designed to contribute to the improvement in China’s overall wheat quality. In addition, for the sake of protecting farmers’ interests, the grading index and practices specified in the standard aim to reduce human error by introducing standardized grading instruments. In the past, only visual inspection was employed to judge the wheat grade when grain companies purchased wheat from the farmer.

According to the drafters for the standard, the wheat categorization and grading index were adjusted in reference to the wheat standards of the United States and Canada, including narrowing the wheat categories from nine to five.

One outstanding concern by U.S. industry that was not addressed in the standard relates to labeling requirement. The standard states that the “Product name, category, grade, production place, and harvest year and month should be noted on the packing or in the attached documents.” U.S. industry believes that such a detailed requirement would be difficult for domestically produced or imported bulk, co-mingled wheat to meet. Experts believe that China’s current trading, storage, and distribution system will not permit full implementation of that requirement.

BEGIN UNOFFICIAL TRANSLATION:

National Standards of the People’s Republic of China

GB 1351-2008
Replaces GB1351-1999

Wheat

Issued on January 1, 2008
Be implemented May 1, 2008
Preface

The whole text of the standards shall be compulsory.
The standards are the revision of GB1351-1999 *Wheat*.
Main technical differences between the standards and GB1351-1999 are as follows:
— The terms and definitions on impurity are revised;
— The term and definition of hardness index are included;
— Hardness index in place of vitreous rate and opaque rate is used as the attribute index of the hardness and softness of wheat;
— The principles and indices of categorization are adjusted;
— The unsound kernel index in quality requirements is revised;
— The rules of inspection are included;
— The regulations on the labeling is included.
The standards shall work in place of GB1351-1999 from upon the day of implementation.
The standard is put forwards by State Grain Administration.
The standards shall be put under the management of the National Grain and Edible Oil Standardization and Technical Commission in a centralized way.
The standards are drafted by the units including State Grain Administration Standards & Quality Center, Beijing National Grain Quality Monitoring Center, Henan Provincial Grain Bureau, Academy of Science of State Grain Administration, China Grain Reserve Management Corporation, Henan University of Industry, Corn and Product Quality Supervision, Inspection and Testing Center of the Ministry of Agriculture, Shandong Provincial Grain Bureau, Hebei Provincial Grain Bureau, Anhui Provincial Grain Bureau, Inner Mongolia Grain Bureau, Heilongjiang Provincial Grain Bureau, Jiangsu Provincial Grain Bureau, Sichuan Provincial Grain Bureau, Xinjiang Uigur Autonomous Region Grain Bureau, Shaanxi Provincial Grain Bureau and Jilin Provincial Grain Bureau.

The versions of standards substituted by the standards include GB1351-1986 and GB1351-1999.

Wheat

1. Scope
The standards define the terms and definitions, categories, quality requirements, inspection method, inspection rules, labeling and packaging, storage, and transport requirement of wheat.

The standards shall govern wheat procurement, storage, transport, processing and marketing.

The standards will not include special varieties of wheat excluded from categories in the standards.

2. Quoted Standards
Articles in the following papers become those of the standard through being referred to by it. For all the dated references, all the subsequent modifications (excluding corrigenda) or revisions are not applicable to this Standard. However, it is encouraged that parties that have reached agreements based on the standards study whether to use the latest versions of
those papers. For all the undated references, their latest versions are applicable to this Standard.

GB 2715 Sanitary Standards of Grain
GB/T 5490 General Inspection Rules on Grain, Oil and Vegetable Grease
GB 5491 Inspection, Sampling and Division Methods of Grain and Oil
GB/T 5492 Grain and Oil Inspection: Appraisal Method of Color, Odor and Taste
GB/T 5493 Grain and Oil Inspection: Category and Mixed Inspection Method
GB/T 5494 Grain and Oil Inspection: Inspection Method of Impurity and unsound kernel
GB/T 5497 Grain and Oil Inspection: Water Content Measuring Method
GB/T 5498 Grain and Oil Inspection: Test Weight Measuring Method
GB 13078 Sanitary Standards of Feed
GB/T 21304 wheat hardness measuring—hardness index method

3. Terms and Definition
The terms and definitions as follows are applicable in the standards.

3.1
Test Weight
The mass of wheat grain in unit volume is measured by g/L.

3.2
Unsound Kernel
Damaged but useful wheat kernels include injured kernel, spotted kernel, broken kernel, sprouted kernel and moldy kernel.

3.2.1
Injured Kernel
A kernel eaten by borers, with injured germ and endosperm.

3.2.2
Spotted Kernel
A kernel with spots in the surface and its germ or endosperm injured, including:

3.2.2.1
Black Germ Kernel
A kernel with dark gray or black germ with injury in germ or endosperm.

3.2.2.2
Gibberella Damaged Kernel
A shrunken white kernel with purple surface, obviously pink moldy substance or intermingled black perithecium.

3.2.3
Broken Kernel
Crushed or broken kernel with its germ or endosperm injured.

3.2.4
Sprouted Kernel
The kernel whose sprout or radicle doesn’t break through the seed coat while the coat of germ is broken or obviously swells and separated from the germ or the kernel whose sprout or radical breaks through the seed coat not exceeding the length of the kernel.
3.2.5
Moldy Kernel
A kernel with moldy surface.

3.3
Foreign Material
Other material except the wheat kernel, including throughs, inorganic impurity and organic impurity.

3.3.1
Throughs
The substance passing the circular sieve with a diameter of 1.5mm.

3.3.2
Inorganic Impurity
Mineral and other inorganic substances such as sandstone, coal slack, brick & tile piece, or mud.

3.3.3
Organic Impurity
Useless wheat, other variety of grain kernel and other organic substance.
Note: common useless wheat include moldy wheat, sprouted wheat with sprout longer than the kernel itself, nematodiasis wheat and stinking smut wheat.

3.4
Color and Odor
One batch of wheat shall have a general color, luster and odor.

3.5
Wheat Hardness
The wheat kernel's resistance to distortion and cracking under the impact of external force

3.6
Wheat Hardness Index
The mass percentage of the remaining on the sieve among the sample when the wheat sample is crushed under the stipulated conditions is indicated in HI. A higher hardness index means higher wheat hardness, and vice versa.

4. Categorization
Five categories are defined according to the kernel quality and surface of wheat:

4.1 Hard White Wheat
The wheat with white or yellowish seed capsule kernels no less than 90% and hardness index no less than 60.

4.2 Soft White Wheat
The wheat with white or yellowish seed coat kernels no less than 90% and hardness index no higher than 45.

4.3 Hard Red Wheat
The wheat with dark-red or reddish-brown kernels no less than 90% and hardness index no less than 60.

4.4 Soft Red Wheat
The wheat with dark-red or reddish-brown kernels no less than 90% and hardness index no higher than 45.

4.5 Mixed Wheat
The wheat not in conformity with Article 4.1-4.4.

5. Quality Requirements and Sanitary Requirements

5.1 Quality Requirements
The requirements of different varieties of wheat quality are included in Table 1, where the test weight is the grade index and “grade 3” refers to intermediate grade.

Table 1 Wheat Quality Requirements

<table>
<thead>
<tr>
<th>Grade</th>
<th>Volume /(g/L)</th>
<th>Unsound kernel / (%)</th>
<th>Impurity/ (%)</th>
<th>Water content/ (%)</th>
<th>Color, odor</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>Total</td>
<td>Where: mineral</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>=790</td>
<td>=6.0</td>
<td>=1.0</td>
<td>=0.5</td>
<td>=12.5</td>
</tr>
<tr>
<td>2</td>
<td>=770</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>=750</td>
<td>=8.0</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>4</td>
<td>=730</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>=710</td>
<td>=10.0</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other</td>
<td>&lt;710</td>
<td>—</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Note: “-” refers to no specific requirements

5.2 Sanitary Requirements
5.2.1 Edible wheat is subject to GB 2715 and other national regulations.
5.2.2 Feed wheat is subject to GB 13078 and other national regulations.
5.2.3 Wheat for other purposes is subject to relevant national standards and regulations.
5.2.4 Plant quarantine is subject to relevant national standards and regulations.

6. Inspection Method
6.1 Sampling and division: subject to GB 5491.
6.2 Color and odor inspection: subject to GB/T 5492.
6.3 Wheat coat and color inspection: subject to GB/T 5493.
6.4 Wheat hardness inspection: subject to GB/T XXXX.
6.5 Impurity and unsound kernel inspection: subject to GB/T 5494.
6.6 Water content inspection: subject to GB/T 5497.
6.7 Test weight inspection: subject to GB/T 5498.

7. Inspection Rules
7.1 The general inspection rules are subject to GB/T 5490.
7.2 The inspection batch refers to the wheat of the same variety, the same production place, the same harvest year, the same transport unit and the same storage unit.
7.3 Appraisal rules: the test weight shall comply with corresponding grade in Table 1 and other indices shall be subject to the national regulations.

8. Labeling
Product name, category, grade, production place, harvest year and month should be noted on the packing or in the attached documents.

9. Packaging, Storage and Transport
9.1 Packaging
The packing shall be clean, tight, with no damage, and have firm and solid seal without any leakage and shall bring no pollution or abnormal odor to the product.

9.2 The wheat shall be stored in a clean, dry, waterproof, damp proof, mothproof & mouse-proof warehouse with no peculiar smell and shall not be stored together with harmful or poisonous substance or that with high water content.

9.3 Transport
The transport vehicle in conformity with the sanitary requirements is required. Waterproof and pollution preventing protection is required during the transport.