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Voluntary - Public

**Date:** 4/3/2014

**GAIN Report Number:** 14017

## **China - Peoples Republic of**

**Post:** Beijing

### **2014-2015 National Food Safety Project Plan**

#### **Report Categories:**

Food and Agricultural Import Regulations and Standards - Narrative

#### **Approved By:**

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#### **Report Highlights:**

The Chinese National Health and Family Planning Commission (NHFPC) released a draft National Food Safety Standard Consolidation Project Plan (2014-2015) and a draft 2014 National Food Safety Standard Project Plan (Draft) based on the 2013 food standards review work and the 2014 national food safety standard project proposals. The two plans indicate the direction of NHFPC's standard development and revision work in 2014 and 2015.

#### **General Information:**

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## BEGIN TRANSLATION

Letter of the NHFPC General Office Soliciting Comments on the National Food Safety Standard Consolidation Project Plan (2014-2015) (Draft) and the 2014 National Food Safety Standard Project Plan (Draft)

NHFPC General Office Food Safety Letter [2014] No. 153

The General Offices of the MIIT, MOA, MOFCOM, AQSIQ, CFDA (State Council Food Safety Office), the Grain Bureau, the Standard Commission, CNCA and relevant agencies,

Pursuant to the “Food Safety Law” and its Implementation Rules, the NHFPC formulated the National Food Safety Standard Consolidation Project Plan (2014-2015) (Draft) (Attachment 1) and the 2014 National Food Safety Standard Project Plan (Draft) (Attachment 2) based on the 2013 food standards review work and the 2014 national food safety standard project proposals. Your agency and the general public are invited to submit comments on the drafts. Comments filled in the forms of the Attachment 3 and 4 shall be submitted to the NHFPC via fax or email before March 15, 2014.

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Attachment 1: The National Food Safety Standard Consolidation Project Plan (2014-2015) (Draft)

Attachment 2: The 2014 National Food Safety Standard Project Plan (Draft)

Attachment 3: Form for Comments on the National Food Safety Standard Consolidation Project Plan (2014-2015) (Draft)<sup>1</sup>

Attachment 4: Form for Comments on the 2014 National Food Safety Standard Project Plan (Draft)<sup>2</sup>

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<sup>1</sup> Not provided in this report.

<sup>2</sup> Not provided in this report.

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NHFPC

February 24, 2014

Attachment 1:

**The National Food Safety Standard Consolidation Project Plan (2014-2015)  
(Draft)**

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
1	Drinking natural mineral water	GB 8537 - 2008 “Drinking natural mineral water”	China Beverage Industry Association		2015
2	Edible alcohol	GB 10343-2008 “Edible alcohol”	China National Research Institute of Food & Fermentation Industries		2015
3	Yeast used for food processing	GB/T 20886 - 2007 “Yeast used for food processing”	China National Research Institute of Food & Fermentation Industries		2015
4	Reconstitution grain products	GB 19640 - 2005 “Hygienic Standard for breakfast cereal”	Chinese Institute of Food Science and Technology		2015
5	Vegetable protein for food industry	GB/T 20371 - 2006 “Soy protein for food industry”	Chinese Institute of Food Science and Technology		2015
6	Edible soy meal products	GB 14932.1 - 2003 “Hygienic standard for edible soybean meal”			2015
7	Bean sprout	GB 22556 - 2008 “Hygienic standard for bean sprout”	Ningbo Public Health Supervision Institute (Developer of the original standard)		2015
8	Pollen	GH/T 1014- 1999 “Bee Pollen”, GH/T 1030 - 2004 “pollen pini”	Fujian CDC		2015
9	Food Additive Jasmine concrete	GB 6779 - 2008 “Food Additive Jasmine concrete”	Shanghai Research Institute of Fragrance and		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Flavor Industry		
10	Food Additive Hydroxycitronellal	QB/T 1467 - 2007 “Food Additive Hydroxycitronellal”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
11	Food Additive Chrysanthemum Hang Zhou Flower Concrete	QB/T 2798 - 2010 “Food Additive Chrysanthemum Hang Zhou Flower Concrete”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
12	Food Additive 1, 8 - Cineole	QB/T 2243-2010 “1, 8 - Cineole”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
13	Food Additive Spearmint Oil (Mentha Spicata)	GB 11960 - 2008 “Food Additive Spearmint Oil (Mentha Spicata)”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
14	Food Additive Oil of eucalyptus, containing 80% cineole	GB 10351 - 2008 “Food Additive Oil of eucalyptus, containing 80% cineole”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
15	Food Additive Osmanthus Fragens Flower Concrete	GB 6780 - 2008 “Food Additive Osmanthus Fragens Flower Concrete”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
16	Food Additive Dimethyl-3-Furathiol	GB 23487 - 2009 “Food Additive Dimethyl-3-Furathiol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
17	Food Additive Hexanoic Acid	QB/T 2797 - 2010 “Food Additive Hexanoic Acid”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
18	Food Additive Butyric Acid	QB/T 2796 - 2010 “Food Additive Butyric Acid”	Shanghai Research		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Institute of Fragrance and Flavor Industry		
19	Food Additive $\gamma$ -Undecalactone	QB/T 1784- 2007 “ $\gamma$ -Undecalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
20	Food Additive A - Hexylcinnamaldehyde	QB/T 2241 - 2010 “A - Hexylcinnamaldehyde”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
21	Food Additive Patchouli (extract) Oil (Pogostemon Cablin)	QB/T 2795 - 2010 “Food Additive Patchouli (extract) Oil (Pogostemon Cablin)”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
22	Food Additive Cinnamic Alcohol	QB/T 1783-2007 “Cinnamic Alcohol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
23	Food Additive Linalyl Acetate	QB/T 2793-2010 “Food Additive Linalyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
24	Food Additive Oil of ginger, distilled (Zingiber officinale rosc)	GB 8318 - 2008 “Food Additive Oil of ginger, distilled (Zingiber officinale rosc)”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
25	Food Additive Smoke Flavorings No. I & II Made From Hawthorn Kernels	QB/T 1122-2007 “Food Additive Smoke Flavorings No. I & II Made From Hawthorn Kernels”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
26	Food Additive Litsea Cubeba (Extract) Oil	GB/T 11424- 2008 “Litsea Cubeba (Extract) Oil”	Shanghai Research Institute of Fragrance and Flavor Industry		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
27	Food Additive Methylcyclopentenolone	QB/T 2641 - 2004 “Food Additive Methylcyclopentenolone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
28	Food Additive Chinese Lavender (Extract) Oil	GB/T 12653-2008 “Chinese Lavender (Extract) Oil”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
29	Food Additive Eugenol	QB/T 1509 - 2007 “Food Additive Eugenol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
30	Food Additive Ethyl Heptanoate	QB/T 1955 - 2007 “Food Additive Ethyl Heptanoate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
31	$\alpha$ - Amyl Cinamaldehyde	QB/T 2614- 2011 “ $\alpha$ - Amyl Cinamaldehyde”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
32	Food Additive Allyl Hexanoate	QB/T 2519 - 2011 “Allyl Hexanoate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
33	Food Additive Chinese Date (Common Jujube) Tincture	QB/T 1953-2007 “Food Additive Chinese Date (Common Jujube) Tincture”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
34	Food Additive $\gamma$ -Nonalactone	QB/T 1121 - 2007 “Food Additive $\gamma$ -Nonalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
35	Food Additive Benzyl Alcohol	QB/T 2794- 2010 “Food Additive Benzyl Alcohol”	Shanghai Research Institute of Fragrance and		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Flavor Industry		
36	Food Additive Benzyl Butyrate	QB/T 2543-2011 “Benzyl Butyrate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
37	Ethyl Methylphenylglycidate (“Strawberryaldehyde”; “Aldehyde C16”)	QB/T 1785 - 2007 “Ethyl Methylphenylglycidate (“Strawberryaldehyde”; “Aldehyde C16”) “	Shanghai Research Institute of Fragrance and Flavor Industry		2014
38	Food Additive 2-Acetylpyrazine	QB/T 2615 - 2011 “2-Acetylpyrazine”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
39	Food Additive 2, 3-Diacetyl	GB 23488 - 2009 “Food Additive 2, 3-Diacetyl”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
40	Food Additive Thymol	QB/T 1025 - 2007 “Thymol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
41	Food Additive Anise Star Oil (Illicium Verum Hook, F.) (Extract) Oil	QB/T 1120 - 2010 “Food Additive Anise Star Oil (Illicium Verum Hook, F.) (Extract) Oil”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
42	Food Additive (Extract) Oil of Rose, Chinese Kushui Type (Rosa Sertata X Rosa Rugosa)	GB/T 22443-2008 “(Extract) Oil of Rose, Chinese Kushui Type (Rosa Sertata X Rosa Rugosa)”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
43	Food Additive Lemon Oil, Cold Pressed	GB 6772-2008 “Food Additive Lemon Oil, Cold Pressed”	Shanghai Research Institute of Fragrance and		2014



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Flavor Industry		
44	Food Additive Vanillin	GB 3861 - 2008 “Food Additive Vanillin”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
45	Flavoring Specific Standard Food Additive d - Ribose	MOH [2011] No.8 Notice “Flavoring Specific Standard Food Additive d - Ribose”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
46	Flavoring Specific Standard Food Additive $\alpha$ - Ionone	MOH [2011] No.8 Notice “Flavoring Specific Standard Food Additive $\alpha$ - Ionone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
47	Flavoring Specific Standard Food Additive $\gamma$ -Decalactone	MOH [2011] No.8 Notice “Flavoring Specific Standard Food Additive $\gamma$ -Decalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
48	Flavoring Specific Standard Food Additive $\gamma$ -Hexalactone	MOH [2011] No.8 Notice “Flavoring Specific Standard Food Additive $\gamma$ -Hexalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
49	Flavoring Specific Standard Food Additive $\delta$ -Dodecalactone	MOH [2011] No.8 Notice “Flavoring Specific Standard Food Additive $\delta$ -Dodecalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
50	Flavoring Specific Standard Food Additive $\delta$ -Dodecalactone	MOH [2011] No.8 Notice “Flavoring Specific Standard Food Additive $\delta$ -Dodecalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
51	Food Additive Dihydrocarveol	MOH [2011] No.8 Notice “Food Additive Dihydrocarveol Dihydrocarveol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
52	Food Additive Linalool	MOH [2011] No.8 Notice “Food Additive Linalool”	Shanghai Research		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Institute of Fragrance and Flavor Industry		
53	Food Additive Hexanal	MOH [2011] No.8 Notice “Food Additive Hexanal”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
54	Food Additive Citronellyl Formate	MOH [2011] No.8 Notice “Food Additive Citronellyl Formate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
55	Food Additive Geranyl Formate	MOH [2011] No.8 Notice “Food Additive Geranyl Formate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
56	Food Additive Ethyl	MOH [2011] No.8 Notice “Food Additive Ethyl”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
57	Food Additive 2-Methylbutyl Acetate	MOH [2011] No.8 Notice “Food Additive 2-Methylbutyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
58	Food Additive Propyl Acetate	MOH [2011] No.8 Notice “Food Additive Propyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
59	Food Additive Neryl Acetate	MOH [2011] No.8 Notice “Food Additive Neryl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
60	Food Additive Terpinyl Acetate	MOH [2011] No.8 Notice “Food Additive Terpinyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
61	Food Additive Geranyl Acetate	MOH [2011] No.8 Notice “Food Additive Geranyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
62	Food Additive Ethyl Isobutyrate	MOH [2011] No.8 Notice “Food Additive Ethyl Isobutyrate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
63	Food Additive 3-Hexenyl Isovalerate (3-Hexenyl 3-Methyl-Butanoate)	MOH [2011] No.8 Notice “Food Additive 3-Hexenyl Isovalerate (3-Hexenyl 3-Methyl-Butanoate)”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
64	Food Additive N - Decyl Aldehyde (Decanal)	MOH [2011] No.8 Notice “Food Additive N - Decyl Aldehyde (Decanal)”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
65	Food Additive Ethyl Palmitate	MOH [2011] No.8 Notice “Food Additive Ethyl Palmitate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
66	Food Additive 2, 6 - Dimethyl -5-Heptenal	MOH [2011] No.8 Notice “Food Additive 2, 6 - Dimethyl -5-Heptenal”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
67	Food Additive 2-Methyl-4-Pentenoic Acid	MOH [2011] No.8 Notice “Food Additive 2-Methyl-4- Pentenoic Acid”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
68	Food Additive 2-Methylbutyl 2-Methylbutyrate	MOH [2011] No.8 Notice “Food Additive 2-Methylbutyl 2-Methylbutyrate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
69	Food Additive 2-Methylbutyl 2-	MOH [2011] No.8 Notice “Food Additive 2-Methylbutyl 2-Methylbutyrate”	Shanghai Research Institute of Fragrance and		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Methylbutyrate		Flavor Industry		
70	Food Additive $\gamma$ -Heptalactone	MOH [2011] No.8 Notice “Food Additive $\gamma$ -Heptalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
71	Flavoring Specific Standard Food Additive $\gamma$ -Dodecalactone	MOH [2011] No.8 Notice “Flavoring Specific Standard Food Additive $\gamma$ -Dodecalactone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
72	Food Additive Lycopene (Synthetic)	MOH [2011] No.19 Notice “Food Additive Lycopene (Synthetic)”	Beijing CDC		2014
73	Food Additive Dilauryl Thiodipropionate	MOH [2011] No.8 Notice “Food Additive Dilauryl Thiodipropionate”	Beijing CDC		2014
74	Food Additive Mono - and Diglyceride (Acetic And Fatty Acid Esters of Glycerol)	MOH [2011] No.8 Notice “Food Additive Mono - and Diglyceride (Acetic And Fatty Acid Esters of Glycerol)”	Beijing CDC		2014
75	Food Additive Lauric Acid	MOH [2011] No.8 Notice “Food Additive Lauric Acid”	Beijing CDC		2014
76	Food Additive 5' - Uridylic acid, sodium salt	MOH [2011] No.19 Notice “Food Additive 5' - - Uridylic acid, sodium salt”	Beijing CDC		2014
77	Food Additive Adenosine 5'-monophosphate	MOH [2011] No.19 Notice “Food Additive Adenosine 5'-monophosphate”	Beijing CDC		2014
78	Food Additive Zinc Oxide	MOH Public Notice [2010] No.18 “Food Additive Zinc Oxide”	Beijing CDC		2014
79	Food Additive Ammonium Phosphatide	MOH [2011] No.19 Notice “Food Additive Ammonium Phosphatide”	Beijing CDC		2014
80	Food Additive Sodium	GB 4578 - 2008 “Food Additive Sodium Saccharin”	Beijing CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Saccharin				
81	Food Additive Glucono $\delta$ -Lactone	GB 7657 - 2005 “Food Additive Glucono $\delta$ -Lactone”	Beijing CDC		2014
82	Food Additive Calcium Ascorbate	GB 15809 - 1995 “Food Additive Calcium Ascorbate”	Beijing CDC		2014
83	Food Additive Sodium Nitrate	GB 1891 - 2007 “Food Additive Sodium Nitrate”	Beijing CDC		2014
84	Food Additive Propyl Gallate (PG)	GB 3263-2008 “Food Additive Propyl Gallate (PG)”	Beijing CDC		2014
85	Food Additive Acetic Acid	GB 1903-2008 “Food Additive Acetic Acid”	Beijing CDC		2014
86	Food Additive Hydrochloric Acid	GB 1897 - 2008 “Food Additive Hydrochloric Acid”	Beijing CDC		2014
87	Food Additive Sodium Cyclamate	GB 12488 - 2008 “Food Additive Sodium Cyclamate”	Hebei CDC		2014
88	Food Additive Sodium D - Isoascorbate	GB 8273-2008 “Food Additive Sodium D - Isoascorbate”	Hebei CDC		2014
89	Food Additive Aspartame	GB 22367 - 2008 “Food Additive Aspartame”	Hebei CDC		2014
90	Food Additive Natural B - Carotene	QB 1414- 1991 “Food Additive Natural B - Carotene”	Hebei CDC		2014
91	Food Additive Carnauba Wax	MOH [2011] No.8 Notice “Food Additive Carnauba Wax”	Hebei CDC		2014
92	Food Additive Acetic Acid (Low - Pressure Carbonylation Method)	MOH [2011] No.19 Notice “Food Additive Acetic Acid (Low - Pressure Carbonylation Method)”	Hebei CDC		2014
93	Food Additive Tara Gum	MOH [2011] No.8 Notice “Food Additive Tara Gum”	Hebei CDC		2014
94	Food Additive Beeswax	MOH [2011] No.8 Notice “Food Additive Beeswax”	Hebei CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
95	Food Additive Monosodium Fumarate	MOH [2011] No.19 Notice “Food Additive Monosodium Fumarate”	Hebei CDC		2014
96	Food Additive Antioxidant of Glycyrrhiza	QB 2078 - 1995 “Food Additive Antioxidant of Glycyrrhiza”	Hebei CDC		2014
97	Food Additive Calcium Silicate	MOH [2011] No.19 Notice “Food Additive Calcium Silicate”	Hebei CDC		2014
98	Food Additive Xanthan Gum	GB 13886 - 2007 “Food Additive Xanthan Gum”	Hebei CDC		2014
99	Food Additive Cacao Husk Pigment	GB 8818 - 2008 “Food Additive Cacao Husk Pigment”	Hebei CDC		2014
100	Food Additive Sorghum Red	GB 9993-2005 “Food Additive Sorghum Red”	Hebei CDC		2014
101	Food Additive Sodium Hydroxide	GB 5175 - 2008 “Food Additive Sodium Hydroxide”	Hebei CDC		2014
102	Food Additive Sorbic Acid, Potassium Sorbate	GB 13736 - 2008 “Food Additive Sorbic Acid, Potassium Sorbate”	Hebei CDC		2014
103	Food Additive Sodium Ascorbate	GB 16313-1996 “Food Additive Sodium Ascorbate”	Jiangxi CDC		2014
104	Food Additive Calcium Lactate	GB 6226 - 2005 “Food Additive Calcium Lactate”	Jiangxi CDC		2014
105	Food Additive Sucrose Ester of Fatty Acid	GB 8272-2009 “Food Additive Sucrose Ester of Fatty Acid”	Jiangxi CDC		2014
106	Food Additive dl-Tartaric Acid	GB 15358 - 2008 “Food Additive dl-Tartaric Acid”	Jiangxi CDC		2014
107	Food Additive Butylated Hydroxyanisol (BHA)	GB 1916 - 2008 “Food Additive Butylated Hydroxyanisol (BHA)”	Jiangxi CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
108	Food Additive L-Malic Acid	GB 13737 - 2008 “Food Additive L-Malic Acid”	Jiangxi CDC		2014
109	Food Additive disodium 5 ' - guanylate	MOH [2011] No.8 Notice “Food Additive disodium 5 ' - guanylate”	Jiangxi CDC		2014
110	Food Additive Microcrystallin Cellulose	MOH [2011] No.8 Notice “Food Additive Microcrystallin Cellulose”	Jiangxi CDC		2014
111	Food Additive Quinoline Yellow	MOH [2011] No.19 Notice “Food Additive Quinoline Yellow”	Jiangxi CDC		2014
112	Food Additive Paprika Orange	MOH [2011] No.19 Notice “Food Additive Paprika Orange”	Jiangxi CDC		2014
113	Food Additive Tamarind Polysaccharide Gum	MOH [2011] No.8 Notice “Food Additive Tamarind Polysaccharide Gum”	Jiangxi CDC		2014
114	Food Additive Sodium Dihydrogen Citrate	MOH [2011] No.8 Notice “Food Additive Sodium Dihydrogen Citrate”	Jiangxi CDC		2014
115	Food Additive Azodicarbonamide	MOH [2011] No.8 Notice “Food Additive Azodicarbonamide”	Jiangxi CDC		2014
116	Food Additive Hydroxypropyl Methyl Cellulose (HPMC)	MOH [2011] No.8 Notice “Food Additive Hydroxypropyl Methyl Cellulose (HPMC)”	Jiangxi CDC		2014
117	Food Additive Oxystearin	MOH [2011] No.8 Notice “Food Additive Oxystearin”	Sichuan CDC		2014
118	Food Additive Lactic And Fatty Acid Esters of Glycerol	MOH [2011] No.8 Notice “Food Additive Lactic And Fatty Acid Esters of Glycerol”	Sichuan CDC		2014
119	Food Additive Potassium Nitrite	MOH [2011] No.19 Notice “Food Additive Potassium Nitrite”	Sichuan CDC		2014
120	Food Additive Polyglycerol	MOH [2011] No.19 Notice “Food Additive	Sichuan CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Polyricinoleate (PGPR)	Polyglycerol Polyricinoleate (PGPR)”			
121	Food Additive Pentaerythritol Ester of Wood Rosin	MOH [2011] No.8 Notice “Food Additive Pentaerythritol Ester of Wood Rosin”	Sichuan CDC		2014
122	Food Additive Disodium 5' - inosinate	QB/T4261 - 2011 “Food Additive Disodium 5' - inosinate”	Sichuan CDC		2014
123	Food Additive Ethyl P - Hydroxy Benzoate	GB 8850 - 2005 “Food Additive Ethyl P - Hydroxy Benzoate”	Sichuan CDC		2014
124	Food Additive Potassium Permanganate	GB 2513-2004 “Food Additive Potassium Permanganate”	Sichuan CDC		2014
125	Food Additive phosphoric acid	GB 3149 - 2004 “Food Additive phosphoric acid”	Sichuan CDC		2014
126	Food Additive Lactitol	MOH [2011] No.8 Notice “Food Additive Lactitol”	Sichuan CDC		2014
127	Food Additive Alitame	MOH [2011] No.19 Notice “Food Additive Alitame”	Sichuan CDC		2014
128	Food Additive Disodium Ethylene - Diamine - Tetra - Acetate	MOH [2011] No.19 Notice “Food Additive Disodium Ethylene - Diamine - Tetra - Acetate”	Sichuan CDC		2014
129	Food Additive Acetylated Mono - and Diglyceride (Acetic And Fatty Acid Esters of Glycerol)	MOH [2011] No.19 Notice “Food Additive Acetylated Mono - and Diglyceride (Acetic And Fatty Acid Esters of Glycerol)”	Sichuan CDC		2014
130	Food Additive Calcium Stearate	MOH [2011] No.8 Notice “Food Additive Calcium Stearate”	Sichuan CDC		2014
131	Food Additive Natural Caffeine	QB 2079 - 1995 “Food Additive Natural Caffeine”	Jiangsu Public Health Supervision and Inspection Bureau		2014



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
132	Food Additive Calcium Chloride	GB 22214- 2008 “Food Additive Calcium Chloride”	Jiangsu Public Health Supervision and Inspection Bureau		2014
133	Food Additive Sodium Carbonate	GB 1886 - 2008 “Food Additive Sodium Carbonate”	Jiangsu Public Health Supervision and Inspection Bureau		2014
134	Food Additive Sodium Hydrogen Carbonate	GB 1887 - 2007 “Food Additive Sodium Hydrogen Carbonate”	Jiangsu Public Health Supervision and Inspection Bureau		2014
135	Food Additive Citrate sodium	GB 6782-2009 “Food Additive Citrate Sodium”	Jiangsu Public Health Supervision and Inspection Bureau		2014
136	Food Grade Paraffin Wax	GB 7189 - 2010 “Food Grade Paraffin Wax”	Jiangsu Public Health Supervision and Inspection Bureau		2014
137	Food Additive Sodium Metabisulphite	GB 1893-2008 “Food Additive Sodium Metabisulphite”	Jiangsu Public Health Supervision and Inspection Bureau		2014
138	Food Additive Sodium Hydrosulfite	GB 22215 - 2008 “Food Additive Sodium Hydrosulfite”	Jiangsu Public Health Supervision and Inspection Bureau		2014
139	Food Additive Magnesium Stearate	MOH [2011] No.8 Notice “Food Additive Magnesium Stearate”	Jiangsu Public Health Supervision and Inspection Bureau		2014
140	Food Additive Sodium Stearoyl Lactylate	MOH [2011] No.8 Notice “Food Additive Sodium Stearoyl Lactylate”	Jiangsu Public Health Supervision and Inspection		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Bureau		
141	Food Additive Sodium Methyl P - Hydroxy Benzoate	MOH [2011] No.19 Notice “Food Additive Sodium Methyl P - Hydroxy Benzoate”	Jiangsu Public Health Supervision and Inspection Bureau		2014
142	Food Additive Sodium Nitrite	GB 1907 - 2003 “Food Additive Sodium Nitrite”	Jiangsu Public Health Supervision and Inspection Bureau		2014
143	Food Additive Calcium Hydrogen Phosphate	GB 1889 - 2004 “Food Additive Calcium Hydrogen Phosphate”	Jiangsu Public Health Supervision and Inspection Bureau		2014
144	Food Additive Calcium Sulfate	GB 1892-2007 “Food Additive Calcium Sulfate”	Jiangsu Public Health Supervision and Inspection Bureau		2014
145	Food Additive Anhydrous Sodium Sulfate	GB 1894- 2005 “Food Additive Anhydrous Sodium Sulfate”	Tianjin Science and Technology University		2014
146	Food Additive Natural Amaranth	QB 1227 - 1991 “Food Additive Natural Amaranth”	Tianjin Science and Technology University		2014
147	Food Additive Beet Red	QB 3791 - 1999(2009) “Food Additive Beet Red”	Tianjin Science and Technology University		2014
148	Food Additive Lac Red Pigment	GB 4571 - 1996 “Food Additive Lac Red Pigment”	Tianjin Science and Technology University		2014
149	Food Additive Red Kojic Rice (Powder)	GB 4926 - 2008 “Food Additive Red Kojic Rice (Powder)”	Tianjin Science and Technology University		2014
150	Food Additive Sodium Hexameta Phosphate	GB 1890 - 2005 “Food Additive Sodium Hexameta Phosphate”	Tianjin Science and Technology University		2014
151	Food Additive	QB/T 3790 - 1999 “Food Additive Polyoxyethylene	Tianjin Science and		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Polyoxyethylene Xylitan Monostearate	Xylitan Monostearate”	Technology University		
152	Food Additive Paprika Red	GB 10783-2008 “Food Additive Paprika Red”	Tianjin Science and Technology University		2014
153	Food Additive Mono Potassium Glycyrrhizic Acid	QB 2077 - 1995 “Food Additive Mono Potassium Glycyrrhizic Acid”	Tianjin Science and Technology University		2014
154	Food Additive Coreopsis Yellow	QB 3792-1999(2009) “Food Additive Coreopsis Yellow”	Tianjin Science and Technology University		2014
155	Food Additive D - Isoascorbic Acid	GB 22558 - 2008 “Food Additive D - Isoascorbic Acid”	Tianjin Science and Technology University		2014
156	Food Additive Shellac (Pigment)	LY 1193-1996 “Food Additive Shellac (Pigment)”	Tianjin Science and Technology University		2014
157	Food Additive Black Bean Red	QB 3793-1999(2009) “Food Additive Black Bean Red”	Tianjin Science and Technology University		2014
158	Food Additive Polyoxyethylene Xylitan Monostearate	QB/T 3784- 1999 “Food Additive Polyoxyethylene Xylitan Monostearate”	Tianjin Science and Technology University		2014
159	Food Additive Allyl Cyclohexyl Propionate	QB/T 1119 - 2007 “Food Additive Allyl Cyclohexyl Propionate” MOH Public Notice [2011] No. 8, Designate Standard Flavoring Specific Standard “Food Additive 3-Allyl Cyclohexyl Propionate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
160	Food Additive Ethyl Acetate	QB/T 2244- 2010 “Ethyl Acetate” GB 29224- 2012 “Food Additive Ethyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
161	Raspberry Ketone	QB/T 1632-2006 “Raspberry Ketone”	Shanghai Research		2014

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			Institute of Fragrance and Flavor Industry		
162	Food Additive 4-Methyl -5-Thiazoleethanol	QB/T 2753-2005 “4-Methyl -5-Thiazoleethanol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
163	Food Additive 97% Citral	QB/T 2643-2004 “Food Additive 97% Citral”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
164	Food Additive Phenethyl Alcohol	QB/T 2644- 2004 “Food Additive Phenethyl Alcohol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
165	Food Additive Ethyl Propionate	QB/T 1954- 2007 “Food Additive Ethyl Propionate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
166	Food Additive Ethyl Isobutyrate	GB 4349 - 2006 “Food Additive Ethyl Isobutyrate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
167	Food Additive Isoamyl Butyrate	QB/T 2646 - 2004 “Food Additive Isoamyl Butyrate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
168	Food Additive Ethyl Hexanoate (Ethyl Caproate)	GB 8315 - 2008 “Food Additive Ethyl Hexanoate (Ethyl Caproate)”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
169	Food Additive Ethyl Lactate	GB 8317 - 2006 “Food Additive Ethyl Lactate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014

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170	Food Additive Terpineol	QB/T 2651 - 2004 “Food Additive Terpineol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
171	Food Additive <i>L</i> -Menthol, Natural	GB 3862-2006 “Food Additive <i>L</i> -Menthol, Natural”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
172	Food Additive Geranium (Extract) Oil	GB 11959 - 2008 “Food Additive Geranium (Extract) Oil”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
173	Food Additive Benzyl Acetate	QB/T 2645 - 2004 “Food Additive Benzyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
174	Food Additive Isoamyl Acetate	GB 6776 - 2006 “Food Additive Isoamyl Acetate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
175	Food Additive Isoamyl Isovalerate	QB/T 2647 - 2004 “Food Additive Isoamyl Isovalerate”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
176	Food Additive Trans - Anethole Anise Camphor (Natural)	GB 23489 - 2009 “Food Additive Trans - Anethole Anise Camphor (Natural) “	Shanghai Research Institute of Fragrance and Flavor Industry		2014
177	Food Additive Mentha Arvensis Oil	GB 8319 - 2003 “Food Additive Mentha Arvensis Oil”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
178	Food Additive d - Carvone	MOH [2011] No.8 Notice “Food Additive d-Carvone”	Shanghai Research Institute of Fragrance and		2014

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			Flavor Industry		
179	Food Additive l-Carvone	MOH [2011] No.8 Notice “Food Additive l-Carvone”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
180	Food Additive Cassia Oil	GB 11958 - 1989 “Food Additive Cassia Oil”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
181	Food Additive Ethyl Maltol	GB 12487 - 2010 “Food Additive Ethyl Maltol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
182	Food Additive Butyl Alcohol	HG 2926 - 1989 “Food Additive Butyl Alcohol”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
183	Food grade white oil	GB 4853-2008 “Food grade white oil”	CNOOC Tianjin Chemical Research and Design Institute		2015
184	Food Additive Sulfur Dioxide	MOH [2011] No.19 Notice “Food Additive Sulfur Dioxide”	CNOOC Tianjin Chemical Research and Design Institute		2015
185	Food Additive Aluminum Potassium Sulfate	GB 1895 - 2004 “Food Additive Aluminum Potassium Sulfate”	CNOOC Tianjin Chemical Research and Design Institute		2015
186	Food Additive Disodium 5’ - Ribonucleotide	QB/T 2845 - 2007 “Food Additive Disodium 5’ - Ribonucleotide”	CNOOC Tianjin Chemical Research and Design Institute		2015
187	Food Additive Linseed	QB 2731 - 2005 “Food Additive Linseed Gum”	CNOOC Tianjin Chemical		2015

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	Gum		Research and Design Institute		
188	Food Additive Liquid Carbon Dioxide	GB 10621 - 2006 “Food Additive Liquid Carbon Dioxide”	CNOOC Tianjin Chemical Research and Design Institute		2015
189	Food Additive Calcium carbonate	GB 1898 - 2007 Food Additive Calcium carbonate QB 1413-1999 Food Additive Biological calcium carbonate	CNOOC Tianjin Chemical Research and Design Institute		2015
190	Food Additive Morpholine Fatty Acid Salt Fruit Wax	GB 12489 - 2010 “Food Additive Morpholine Fatty Acid Salt Fruit Wax”	Beijing Research Institute of Chemical Industries		2015
191	Food Additive Succinylated Monoglycerides	MOH [2011] No.19 Notice “Food Additive Succinylated Monoglycerides”	Beijing Research Institute of Chemical Industries		2015
192	Food Additive Benzoic Acid	GB 1901 - 2005 “Food Additive Benzoic Acid”	Beijing Research Institute of Chemical Industries		2015
193	Food Additive Sodium Benzoate	GB 1902-2005 “Food Additive Sodium Benzoate”	Beijing Research Institute of Chemical Industries		2015
194	Food Additive Sorbic Acid	GB 1905 - 2000 “Food Additive Sorbic Acid”	Beijing Research Institute of Chemical Industries		2015
195	Food Additive Tian Qing Plastic	HG 2787 - 1996 “Food Additive Tian Qing Plastic”	Beijing Research Institute of Chemical Industries		2015
196	Food Additive Propylene Glycol Alginate	GB 10616 - 2004 “Food Additive Propylene Glycol Alginate”	Beijing Research Institute of Chemical Industries		2015
197	Food Additive Sorbitol and Sorbitol Syrup	GB7658 - 2005 “Food Additive Sorbitol Syrup” GB29219 - 2012 “Food Additive Sorbitol”	Beijing Research Institute of Chemical Industries		2015
198	Food Additive Ethoxy Quin	HG 2924- 1988 “Food Additive Ethoxy Quin” MOH Public Notice [2011] No. 8 Designated Standard	Beijing Research Institute of Chemical Industries		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		“Food Additive Ethoxy Quin”			
199	Food Additive D-Mannitol	MOH [2011] No.8 Notice “Food Additive D-Mannitol”	China Food Additives & Ingredients Association		2015
200	Food Additive $\beta$ - Cyclodextrin	QB 1613-1992 “Food Additive $\beta$ - Cyclodextrin”	China Food Additives & Ingredients Association		2015
201	Food Additive Calcium Stearoyl Lactate	MOH [2011] No.8 Notice “Food Additive Calcium Stearoyl Lactate”	China Food Additives & Ingredients Association		2015
202	Food Additive Polyglycerol Esters of Fatty Acid	MOH [2011] No.8 Notice “Food Additive Polyglycerol Esters of Fatty Acid”	China Food Additives & Ingredients Association		2015
203	Food Additive Calcium Citrate	GB 17203-1998 “Food Additive Calcium Citrate”	China Food Additives & Ingredients Association		2015
204	Food Additive Glyceryl Mono - and Distearate	GB 1986 - 2007 “Food Additive Glyceryl Mono - And Distearate” GB 15612-1995 “Food Additive Distilled Glyceryl monostearate”	China Food Additives & Ingredients Association		2015
205	Food Fortification Calcined calcium	GB 9990 - 2009 “Food Fortification Calcined calcium”	China National Research Institute of Food & Fermentation Industries		2015
206	Food Additive Carrageenan	GB 15044- 2009 “Food Additive Carrageenan”	China National Research Institute of Food & Fermentation Industries		2015
207	Food Additive Lactic Acid	GB 2023-2003 “Food Additive Lactic Acid”	China National Research Institute of Food & Fermentation Industries		2015
208	Food Additive L-Ascorbicacid, 6 -	GB 16314- 1996 “Food Additive L-Ascorbicacid, 6 - hexadecanoate”	China National Research Institute of Food &		2015



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	hexadecanoate	MOH [2011] No.8 Notice “Food Additive L-Ascorbyl, 6 - Palmitate”	Fermentation Industries		
209	Enzyme Preparations Used in the Food Industry	GB 8276 - 2006 “Food Additive Glucoamylase preparation” GB 20713-2006 “Food Additive $\alpha$ - acetolactate decarboxylase prepara” GB 8275 - 2009 “Food Additive $\alpha$ - amylase preparation” GB/T 23527 - 2009 “Proteinase preparations” QB 1502-1992 “Food Additive Pectoylic Enzyme Preparation” GB 25594- 2010 “Enzyme Preparations Used in the Food Industry” QB 2526 - 2001 “Food Additive Fungusa - Amylase” QB 2525 - 2001 “Food Additive $\alpha$ - Glucosidase”	China National Research Institute of Food & Fermentation Industries		2015
210	Food Additive d - $\alpha$ - Tocopherol)	GB19191 - 2003 “Food Additive Natural Vitamine E” MOH Public Notice [2010] No.18 “Food Additive d - $\alpha$ - Tocopherol”	China National Research Institute of Food & Fermentation Industries		2015
211	Food Additive Brilliant Blue	GB 7655.1 - 2005 “Food Additive Brilliant Blue”	Shenyang Research Institute of Chemical Industry		2015
212	Food Additive Brilliant Blue Aluminum Lake	GB 7655.2-2005 “Food Additive Brilliant Blue Aluminum Lake”	Shenyang Research Institute of Chemical Industry		2015
213	Food Additive Sunset Yellow Aluminum Lake	GB 6227.2-2005 “Food Additive Sunset Yellow Aluminum Lake”	Shenyang Research Institute of Chemical		2015

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			Industry		
214	Food Additive Amaranth Aluminum Lake	GB 4479.2-2005 “Food Additive Amaranth Aluminum Lake”	Shenyang Research Institute of Chemical Industry		2015
215	Food Additive Ponceau 4R	GB 4480.1 - 2001 “Food Additive Ponceau 4R”	Shenyang Research Institute of Chemical Industry		2015
216	Food Additive Ponceau 4R Aluminum Lake	GB 4480.2-2001 “Food Additive Ponceau 4R Aluminum Lake”	Shenyang Research Institute of Chemical Industry		2015
217	Food Additive Allura Red	GB 17511.1 - 2008 “Food Additive Allura Red”	Shenyang Research Institute of Chemical Industry		2015
218	Food Additive Allura Aluminum Lake	GB 17511.2-2008 “Food Additive Allura Aluminum lake”	Shenyang Research Institute of Chemical Industry		2015
219	Food Additive Agar	GB 1975 - 2010 “Food Additive Agar”	East China University of Science and Technology		2015
220	Food Additive Nisin	QB 2394- 2007 “Food Additive Nisin”	East China University of Science and Technology		2015
221	Food Additive Sodium Carboxy Methyl Cellulose	GB 1904- 2005 “Food Additive Sodium Carboxy Methyl Cellulose”	East China University of Science and Technology		2015
222	Food Additive Rosemary Extract	QB/T 2817 - 2006 “Food Additive Rosemary Extract”	East China University of Science and Technology		2015
223	Food Additive Disodium 5' - Guanylate	QB/T 2846 - 2007 “Food Additive Disodium 5' - Guanylate”	East China University of Science and Technology		2015

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224	Designated standard Chinese Pharmacopoeia Food Additive magnesium oxide (heavy, light)	MOH Public Notice [2010] No.18 “Magnesium oxide (heavy, light) in the Chinese Pharmacopoeia”“Food Additive Magnesium Oxide (Heavy, Light)”	Technology Center of Jiangxi CIQ		2015
225	Food Additive Xylitol	GB 13509 - 2005 “Food Additive Xylitol”	Technology Center of Jiangxi CIQ		2015
226	Food Additive Citric Acid	GB 1987 - 2007 “Food Additive Citric Acid”	Technology Center of Jiangxi CIQ		2015
227	Food Additive Propylene Glycol Esters of Fatty Acid	MOH [2011] No.8 Notice “Food Additive Propylene Glycol Esters of Fatty Acid”	Technology Center of Jiangxi CIQ		2015
228	Food Additive Modified Soybean Phospholipid	LS/T 3225 - 1990 “Food Additive Modified Soybean Phospholipid”	Jiangnan University		2015
229	Food Additive Phytic Acid (Inositol Hexaphosphoric Acid)	HG 2683-1995 “Food Additive Phytic Acid (Inositol Hexaphosphoric Acid)”	Jiangnan University		2015
230	Food Additive Propionic Acid	HG 2925 - 1989 “Food Additive Propionic Acid”	Technology Center of Xiamen CIQ		2015
231	Food Additive Tea Polyphenol	QB 2154- 1995 “Food Additive Tea Polyphenol”	Technology Center of Xiamen CIQ		2015
232	Food Additive Sodium Caseinate	QB/T 3800 - 1999 “Food Additive Sodium Caseinate”	Tianjin Science and Technology University		2015
233	Food Additive Monascus Red	GB 15961 - 2005 “Food Additive Monascus Red”	National Food Safety Risk Assessment Center	China Food Additives & Ingredients Association	2015

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234	Food Additive Isomaltulose (Palatinose)	QB 1581 - 1992 “Food Additive Isomaltulose (Palatinose)”	China Biotech Fermentation Industry Association		2015
235	Hygienic Regulations for Animal Slaughtering	GB/T 22289 - 2008 “Requirement for processing chilled pork”, GB 12694- 1990 “Hygienic specifications of meat packing plant”, GB 19303-2003	Circulation Industry Promotion Center, MOFCOM		2015
236	Hygienic Regulations for Poultry Slaughtering	“Hygieneic practice of cooked meat and meat products factory”, GB/T 20094- 2006 “Code of hygienic practice for abattoir and meat processing establishment”	Circulation Industry Promotion Center, MOFCOM		2015
237	Hygienic Regulations for the Production of Alcohol, Distilled Spirits and Their Integrated Alcoholic Beverages	GB 12697 - 1990 “Hygienic specification of factory for Fruit Wine”, GB 12698 - 1990 “Hygienic specification of factory for yellow rice wine”, GB 12696 - 1990 “Hygienic specification of factory for wine”	China National Research Institute of Food & Fermentation Industries, Liaoning Public Health Supervision Institute	Zhejiang Public Health Supervision Institute	2015
238	Hygienic Regulations of Food Circulation	GB/T 23346 - 2009 “Good distribution practice for food”, SB/T 10395 - 2005 “Operating practice for livestock and poultry product in circulating”; GB/T 21735 - 2008 “Code for meat and meat products”, GB/T 20799 - 2006 “Fresh and frozen meat transport condition”	China National Institute of Standardization	Circulation Industry Promotion Center, MOFCOM	2015
239	Hygienic Regulations for the Production of Candy and Chocolate	GB 17403-1998 “Hygienic specification of chocolate factory”	China National Food Industry Association		2015
240	Hygienic Regulations for Grain (Cereal)	GB 13122-1991 “Hygienic specifications of flour milling factory”	Relevant Unit of the State Grain Administration		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
241	Hygienic Regulations for the Storage and Transportation of Grain	GB/T 22508 - 2008 “Code of practice for the prevention and reduction of mycotoxin contamination in cereals”	Relevant Unit of the State Grain Administration	China National Institute of Standardization, Henan University of Technology	2015
242	Hygienic specifications of edible vegetable oils production	GB 8955 - 1988 “Hygienic specifications of edible vegetable oils factory”	Relevant Unit of the State Grain Administration	Jilin Public Health Supervision Institute	2015
243	Hygienic specifications of pastry factor	GB 8957 - 1988 “Hygienic specifications of pastry factor”	China Association of Bakery and Confectionery Industry		2015
244	Hygienic Regulations for the Production of Canned Food	GB 8950 - 1988 “Hygienic specifications of cannery”	China Canned Food Industry Association	Shanghai Institute for Food and Drug Control	2015
245	Hygienic Regulations for the Production of Distilled Spirits and Their Integrated Alcoholic Beverages	GB 8951 - 1988 “Hygienic specifications of liquor factory”	China National Research Institute of Food & Fermentation Industries	China National Food Industry Association, Sichuan Sanitary Supervision and Enforcement Squad, Guizhou Public Health Supervision	2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
				Institute	
246	Hygienic Regulations for the Production of Beer	GB 8952-1988 “Hygienic specifications of beer factory”	China National Research Institute of Food & Fermentation Industries	Shandong Public Health Supervision Institute	2015
247	Hygienic Regulations for the Production of Vinegar	GB 8954- 1988 “Hygienic specifications of vinegar factory”	Jiangsu Public Health Supervision and Inspection Bureau	China National Food Industry Association	
248	Hygienic Regulations for the Production of Egg Products	GB/T 21710 - 2008 “Hygienic practice for egg products”	China National Institute of Standardization	National Quality Supervision and Test Center for Meat Products	2015
249	Good Manufacturing Practice for Production of Puffed Food	GB 17404- 1998 “Good manufacturing practice for puffed foods”	China Association of Bakery and Confectionery Industry	Hunan Public Health Supervision Institute	2015
250	Good Manufacturing Practice for Production of Candied Fruits	GB 8956 - 2003 “Good manufacturing practice for candied fruit factory”	China Association of Bakery and Confectionery Industry	Guangdong Public Health Supervision Institute	2015
251	Good Manufacturing Practice of Beverages	GB 12695 - 2003 “Good Manufacturing Practice of Drink Factory”	Hainan CDC, Tianjin CDC, Guangdong Public Health Supervision Institute		2015
252	Hygienic Regulations for the Production of Seafood	GB/T 23871 - 2009 “Code of hygienic practice for fish and fishery products processing establishment”, GB/T	Ocean University	Shangdong CIQ	2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Products	20941 - 2007 “Good Manufacturing Practice for Fish Products Processing Factory”			
253	Determination of Decolorization Test of Food Containers, Packaing Materilas and Their Products	GB/T5009.60 - 2003 “Method for analysis of hygienic standard of products of polyethylene, polystyrene and polypropyrene for food packaging”, GB/T5009.61 - 2003 “Method for analysis of hygienic standard of products of tripolycyanamide for food packaging”, GB/T5009.67 - 2003 “Method for analysis of hygienic standard of product of polyvinyl chloride for food packaging”, GB/T 5009.78 - 2003 “Method for analysis of hygienic standard of papers for food packaging”	Shanghai CDC		2014
254	Examination of radioactive materials for Foods - Determination of cesium - 137	GB14883.10 - 1994 “Examination of radioactive materials for foods - - Determination of cesium - 137”; SN 0662-1997 “Method for the determination of radioactivity of cesium - 137 in aquatic products for export - Gamma - ray spectroscopic method”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
255	Measurement of Relative Density of Foods	GB/T 5009.2-2003 “Determination of relative density of foods”, GB 5413.33-2010 “National Food Safety Standard Determination of specific gravity in raw milk”, NY 82.5 - 1988 “Determination of Juice – relative density”	Jiangnan University		2014
256	Measurement of the pH Value of Foods	GB/T5009.45 “Method for Analysis of hygienic standard of aquatic products”, GB/T 10786 “Analytical methods of canned food”, GB/T 9695.5 “Meat and meat products - Measurement of pH”	Jiangnan University		2014

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257	Measurement of Loss on Drying of Resin for Food Packaging Material	GB/T5009.58 - 2003 “Method for Analysis of Hygienic Standard of Polyethylene Resin for Food Packaging”, GB/T5009.59 - 2003 “Method for analysis of hygienic standard of polystyrene resin for food packaging”	Shanghai CDC		2014
258	Determination of incandensed residue of resin for food packing material	GB/T5009.58 - 2003 “Method for Analysis of Hygienic Standard of Polyethylene Resin for Food Packaging”	Shanghai CDC		2014
259	Determination of Consumption of Potassium permanganate in food Simulants	GB/T5009.60 - 2003 “Method for analysis of hygienic standard of products of polyethylene, polystyrene and polypropylene for food packaging”, GB/T5009.61 - 2003 “Method for analysis of hygienic standard of products of tripolycyanamide for food packaging”, GB/T5009.64- 2003 “Method for analysis of hygienic standard of rubber sheet (ring) for food use”, GB/T5009.65 - 2003 “Method for analysis of hygienic standard of rubber sealing ring for pressure cooker for food”, GB/T5009.66 - 2003 “Method for analysis of hygienic standard of nipple of feeding bottle”, GB/T5009.67 - 2003 “Method for analysis of hygienic standard of product of polyvinyl chloride for food packaging”, GB/T5009.68 - 2003 “Method for analysis of hygienic standard of perchlorovinyl-coating for inner wall of food container”, GB/T5009.69 - 2003 “Method for analysis of hygienic standard of epoxy phenolic coatings for inner wall of food cans”,	Shanghai CDC	China National Research Institute of Food & Fermentation Industries	2014



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		GB/T5009.70 - 2003 “Method for analysis of hygienic standard of epoxy coating for inner wall of food container”, GB/T5009.79 - 2003 “Hygienic analytical method of rubber hose for food use”, GB/T5009.80 - 2003 “Method for analysis of hygienic standard of polytetrafluorethylene coating for inner wall of food containers”, GB/T5009.98 - 2003 “Method for analysis of hygienic standard of unsaturated polyester resin and glass fibre reinforced products”, GB/T5009.99 - 2003 “Method for analysis of hygienic standard of polycarbonate resin used as food containers and packaging”, GB/T5009.100 - 2003 “Method for analysis of hygienic standard of products of foamed polystyrene for food packaging”			
260	Determination of Evaporated Residues in Food Simulants	GB/T5009.60 - 2003 “Method for analysis of hygienic standard of products of polyethylene, polystyrene and polypropylene for food packaging”, GB/T5009.61 - 2003 “Method for analysis of hygienic standard of products of tripolycyanamide for food packaging”, GB/T5009.64- 2003 “Method for analysis of hygienic standard of rubber sheet (ring) for food use”, GB/T5009.65 - 2003 “Method for analysis of hygienic standard of rubber sealing ring for pressure cooker for food”, GB/T5009.66 - 2003 “Method for analysis of hygienic standard of nipple of feeding bottle”, GB/T5009.67 - 2003 “Method for analysis of hygienic	Shanghai CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		standard of product of polyvinyl chloride for food packaging”, GB/T5009.68 - 2003 “Method for analysis of hygienic standard of perchlorovinyl-coating for inner wall of food container”, GB/T5009.69 - 2003 “Method for analysis of hygienic standard of epoxy phenolic coatings for inner wall of food cans”, GB/T5009.70 - 2003 “Method for analysis of hygienic standard of epoxy coating for inner wall of food container”, GB/T5009.79 - 2003 “Hygienic analytical method of rubber hose for food use”, GB/T5009.80 - 2003 “Method for analysis of hygienic standard of polytetrafluorethylene coating for inner wall of food containers”, GB/T5009.98 - 2003 “Method for analysis of hygienic standard of unsaturated polyester resin and glass fibre reinforced products”, GB/T5009.100 - 2003 “Method for analysis of hygienic standard of products of foamed polystyrene for food packaging”, GB/T5009.203-2003 “Methods of analysis for the Evaporated Rasidues in the Hygienic Standard of Food Containers of Plant Fibre Origin”			
261	Determination of protein in foods	GB 5009.5 - 2010 “National Food Safety Standard Determination of protein in foods”; GB/T 14489.2-2008 “Inspection of grain and oils - Determination of crude protein in oilseeds”; GB/T 15673-2009 “Determination of crude protein in edible mushroom”; GB/T 21704- 2008 “of	National Food Safety Risk Assessment Center		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		non - protein - nitrogen content in milk and dairy products”; GB/T 5511 - 2008 “Cereals and pulses - Determination of the Nitrogen Content and Calculation of the Crude Protein Content - Kjeldahl Method; GB/T 9695.11 - 2008 “Meat and Meat Products - Determination of Nitrogen Content”; GB/T 9823-2008 “Inspection of grain and oils - Determination of total nitrogen content in plant oilseeds residues”; NY/T 1205 - 2006 “Method for determination of water solubale protein in soybean”; SN/T 0803.9 - 1999 “Oil bearing materials for import and export - Method for the determination of crude protein”			
262	Determination of ash in foods	GB5009.4- 2010 “National Food Safety Standard Determination of ash in foods”, GB/T 12532-2008 “Determinaiton of ash in edible fungi”, GB/T 12729.7 - 2008 “Spices and condiments - Determination of total ash”, GB/T 17375 - 2008 “Animal and vegetable fats and oils - Determination of ash”, INSTANT TEA IN SOLID FORM - PART 2: Determination of total ash, GB/T 22427.1 - 2008 “Method for determination of ash in starches”, GB/T 22510 - 2008 “Cereals, pulses and by - Products - Determination of ash yield by incineration”, GB/T 5505 - 2008 “Inspection of grain and oil-Determinati0n of the ash content by incineration”, GB/T 8306 - 2002 “Tea Determination	Hubei CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		of total ash”, GB/T 9695.18 - 2008 “Meat and Meat Products Determination of total ash”, B/T 9824- 2008 “Determination of total ash in oilseed”, NY 82.8 - 1988 “Fruit and vegetable juices - Method for Determination of total ash”, SN/T 0925 - 2000 “Method for the determination of total ash of tea for import and export”, GB/T 12729.8 - 2008 “Spices and condiments - Determination of water - Insoluble ash”, GB/T 8307 - 2002 “Tea - Determination of water - soluble ash and water - insoluble ash content”, SN/T 0921 - 2000 “Method for the determination of water - soluble ash and water - insoluble ash of tea for import and export”, GB/T 9825 - 2008 “Method for determination of hydrochloric acid insoluble ash in oilseed residues”, GB/T 12729.9 - 2008 “Spices and condiments - Determination of acid - insoluble ash”, GB/T 8308 - 2002 “Tea - Determination of acid - insoluble ash”, SN/T 0923-2000 “Tea for import and export - Determination of acid - insoluble ash”			
263	Determination of moisture in foods	GB 5009.3-2010 “National Food Safety Standard Determination of moisture in foods”, GB/T 10362- 2008 “Inspection of grain and oils - Determination of moisture content of maize”, GB/T 12087 - 2008 “Determination of moisture content in starch - Oven - drying method”, GB/T 13025.3-2012 “General test	Hubei CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		<p>method in salt industry - Determination of moisture”, GB/T 14489.1 - 2008 “Oilseeds - Determination of moisture and volatile matter content”, GB/T 18798.3-2008 “Instant tea in solid form - Part 3: Determination of moisture content”, GB/T 20264- 2006 “Grain and oilseed - Determination of moisture content - Twice drying method”, GB/T 21305 - 2007 “Cereals and cereal products - Determination of moisture content - - Routine reference method”, GB/T 22428.3-2008 “Dextrose - Determination of loss in mass on drying”, GB/T 22428.4- 2008 “Glucose syrups - Determination of dry matter”, GB/T 5497 - 1985 “Inspection of grain and oilseeds - Methods for determination of moisture content”, GB/T 8304- 2002 “Tea - Determination of Moisture Content”, SN/T 0916 - 2000 “Method for the determination of dry matter content in ground sample of tea for import and export - Determination of Moisture””, SN/T 0919 - 2000 “Method for the determination of moisture of tea for import and export”, SN/T 0801.18 - 2011 “Animal and vegetable oils and fats for import and export. Part 18: Determination of moisture and volatile matter”, GB/T 22428.2-2008 “Starch hydrolysis products - Determination of water content”, GB/T 26626 - 2011 “Animal and vegetable fats and oils - Determination of water content - Karl Fischer method (pyridine free)”, GB/T 12729.6 - 2008 “Spices and condiments</p>			

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		Determination of moisture content (entrainment method)", GB/T 9695.15 - 2008 "Meat and Meat Products Determination of moisture content", GB/T 8858 - 1988 "Method for determination of dry matter and water content in fruit and vegetable", GB/T 8303-2002 "Tea - preparation of ground sample and determinaton of dry matter content"			
264	Determination of moisture and volatile matter content in animal and vegetable fats and oils	GB/T 5528 - 2008 "Animal and vegetable fats and oils - Determination of moisture and volatile matter content", B/T 9696 - 2008 "Animal and vegetable fats and oils - Determination of moisture and volatile matter content"	Jiangnan University		2014
265	Determination of water activity in foods	GB/T 23490 - 2009 "Determination of water activity in foods", SN 0180 - 1992 Method for determination of water activity of food"	Jiangnan University		2014
266	Determination of Amino Acid Nitrogen in Food	GB/T 5009.40 "Method for analysis of hygienic standard for grain paste", GB/T 5009.39 "Method for analysis of hygienic standard of soybean sauce", SB/T 10310 "Analytic methods of the soybean paste"	National Food Quality & Safety Supervision and Inspection Center		2014
267	Determination oof Acidity of Foods	GB/T 22427.9 - 2008 "Method for determination of acidity of starches and derived products", GB/T 5517 - 2010 "Inspection of grain and oils - Determination of acidity in grain and produce", GB 5413.34- 2010 "National Food Safety Standard Determination of acidity in milk and milk"	Jiangnan University		2014
268	Determination of extract of	GB/T5009.58 - 2003 "Method for Analysis of	Shanghai CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	resin in food packaging materials	Hygienic Standard of Polyethylene resin for food packaging”, GB/T5009.59 - 2003 “Method for analysis of hygienic standard of polystyrene resin for food packaging”, GB/T5009.71 - 2003 “Method for analysis of hygienic standard of polypropylene resin for food packaging”, GB/T5009.99 - 2003 “Method for analysis of hygienic standard of polycarbonate resin used as food containers and packaging”			
269	Determination of harmful Heavy metals in Food Analog	GB/T5009.60 - 2003 “Method for analysis of hygienic standard of products of polyethylene, polystyrene and polypropylene for food packaging”, GB/T5009.61 - 2003 “Method for analysis of hygienic standard of products of tripolycyanamide for food packaging”, GB/T5009.64- 2003 “Method for analysis of hygienic standard of rubber sheet (ring) for food use”, GB/T5009.65 - 2003 “Method for analysis of hygienic standard of rubber sealing ring for pressure cooker for food”, GB/T5009.66 - 2003 “Method for analysis of hygienic standard of nipple of feeding bottle”, GB/T5009.67 - 2003 “Method for analysis of hygienic standard of product of polyvinyl chloride for food packaging”, GB/T5009.68 - 2003 “Method for analysis of hygienic standard of perchlorovinyl-coating for inner wall of food container”, GB/T5009.70 - 2003 “Method for analysis of hygienic standard of epoxy coating for inner wall of food container”,	Inspection and Quarantine Center of the Guangdong CIQ		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		GB/T5009.79 - 2003 “Hygienic analytical method of rubber hose for food use”, GB/T5009.98 - 2003 “Method for analysis of hygienic standard of unsaturated polyester resin and glass fibre reinforced products”, GB/T5009.99 - 2003 “Method for analysis of hygienic standard of polycarbonate resin used as food containers and packaging”, GB/T5009.100 - 2003 “Method for analysis of hygienic standard of products of foamed polystyrene for food packaging”			
270	Determination of Sodium Glutamate in monosodium glutamate	GB/T 5009.43-2003 “Method for analysis of hygienic standard of monosodium glutamate”(“Sodium Glutamate, MSG”(GB/T 8967 - 2007) has provisions on inspection of the Sodium Glutamate content. It is suggested to categorize Sodium Glutamate as an additive. Therefore, it is suggested not to set an inspection method for sodium glutamate in reviewing and consolidating the “Method for analysis of hygienic standard of monosodium glutamate”.	China National Research Institute of Food & Fermentation Industries		2014
271	Determination of Ethanol in Spirits	GB/T5009.48 “Method for analysis of hygienic standard of distilled wines and mixed wines”, GB/T 394.2 “General methods of analysis for ethanol”, GB/T4928 “Method for analysis of beer”, GB/T15038 “General analysis method of wine and cider”, GB/T10345 “Method of analysis for Chinese spirits [with modified notice]”	Beijing CDC		2014
272	Determination of	GB/T 5009.128 - 2003 “Determination of Cholesterin	Hubei CDC	Beijing Institute	2014



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Cholesterin in Foods	in Foods”, GB/T 9695.24- 2008 “Meat and Meat Products Determination of cholesterol”, GB/T 22220 - 2008 “Determination of Cholesterin in Foods HPLC method”		of Nutritional Resources	
273	Determination of fat content in foods	SN/T 0800.2-1999 “Cereals and feedstuffs for import and export - method for the determineation of crude fat”, SN/T 0803.1 - 1999 “Oil bearing materials for import and export - Method for the determination of crude fat”, GB/T 14488.1 - 2008 “Oilseeds - Determination of oil content”, GB/T 5512-2008 “Inspection of grain and oils - Determination of crude fat content in grain”, NY/T 1285 - 2007 “Determination of Oil Content in Oilseeds Residue Method”, GB/T 5009.6 “Determination of fat in foods”	Beijing Institute of Nutritional Resources		2014
274	Determination of diarrhoea shellfish poison bioassay	GB/T 5009.212-2008 “Determination of diarrhoea shellfish poison bioassay”, SC/T 3024- 2004 “Determination of pollution - free diarrhoea shellfish poison Bioassay - biological methods”, SN/T 2269 - 2009 “Determination of okadaic acid in shellfish meat for import and export - LC - MS/MS method”, SN/T 2131.2-2010 “Determination of diarrhetic shellfish poisons in shellfish for import and export - Part 2: Mouse biology method”, SN/T 1996 - 2007 “Determination of diarrhetic shellfish poison in shellfish - ELISA method”, SN/T 2131.1 - 2008 “Determination of DSP in shellfish for import and	Liaoning CIQ		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		export - Part 1: Inhibition method of fluorescence phosphatase activity”			
275	Determination of amnesic shellfish poison in shellfish	GB/T 5009.198 - 2003 “Shellfishes - Determination of domoic acid in amnesic shellfish poisoning”, SN/T 1070 - 2002 “Method for the determination of amnesic shellfish poison in shellfish for import and export”, SN/T 1867 - 2007 “Determination of domoic acid in shellfish for import and export - LC - MS/MS method”, SN/T 2663-2010 “Method for the determination of amnesic shellfish poison in shellfish - ELISA method”	Liaoning CIQ		2014
276	Determination of paralytic shellfish poison in shellfish	GB/T 5009.213-2008 “Determination of paralytic shellfish poison in shellfish”, GB/T 23215 - 2008 “Determination of paralytic shellfish poison in shellfish - HPLC - fluorescence detection method”, SC3023-2004 “Determination of paralytic shellfish poison in pollution - free foods - biology method”, SN/T 0352-95 “Determination of paralytic shellfish poison in shellfish for exports”, SN/T 1735 - 2006 “Inspection of paralytic shellfish poison in shellfish for import and export - HPLC method”, SN/T 1996 - 2007 “Determination of diarrhetic shellfish poison in shellfish - ELISA method”	Liaoning CIQ		2014
277	Determination of irradiated food - Electron spin resonance spectroscopy	SN/T 2910.1 - 2011 “Determination of irradiated food for export - Part 1: ESR method”; NY/T 1573-2007 “Method of identification of irradiated animal food	Quality Inspection and Test Center of Irradiated Products, MOA		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	method	containing bone - ESR method”; NY/T 2211 - 2012 “Determination of irradiated food containing cellulose - Electron spin resonance spectroscopy”			
278	Screening methods of irradiated foodstuffs	NY/T 2214- 2012 “Determination of irradiated food - Photostimulated luminescence method”; GB/T 23748 - 2009 “Detection of irradiated foodstuffs - DNA comet assay - Screening method”; SN/T 2910.2-2011 “Identification method of irradiated food for export. Part 2: Single cell gel electrophoresis”	Quality Inspection and Test Center of Irradiated Products, MOA		2014
279	Method of identification of irradiated animal food containing silicate - thermoluminescence detection method	NY/T 1207 - 2006 “The thermoluminescence detection of irradiated spices and dehydrated vegetables”; NY/T 1390 - 2007 “Thermoluminescence Detection of Irradiated Fresh Fruits and Vegetables”	Quality Inspection and Test Center of Irradiated Products, MOA		2014
280	Determination of oic acid, sorbic acid and saccharin sodium in foods	SN/T 1548 - 2005 “Inspection of benzoic acid and sorbic acid in preserved beancurd for import and export”, SN/T 2012-2007 “Determination of benzoic acid and sorbic acid in vinegar for export and import - Liquid chromatography”, SB/T 10389 - 2004 “Determination of sorbic acid in meat and meat products”, GB 21703-2010 “National Food Safety Standard Determination of Benzoic and Sorbic Acid in Milk and Dairy Products”, GB/T 23495 - 2009 “Determination of benzoic acid, sorbic acid and saccharin sodium in foods - HPLC method”, GB/T 5009.29 - 2003 “Determination of benzoic acid and	Tianjin Science and Technology University		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		sorbic acid in foods”, GB/T 5009.28 - 2003 “Determination of saccharin sodium in foods”			
281	Determination of Taurine in Foods	GB 5413.26 - 2010 “National Food Safety Standard Determination of Taurine in Foods for Infants and Young Children, Raw Milk and Dairy Products”, GB/T 5009.169 - 2003 “Determination of taurine in foods”	Institute of Nutrition and Food Safety of the China CDC	Nation Dairy Quality Supervision and Inspection Center	2014
282	Determination of lead in foods	GB/T 5009.12-2010 “Determination of lead in foods”; GB/T 20380.3-2006 “Starch and derived products - Heavy metals content - Part 3: Determination of lead content by atomic absorption spectrometry with electrothermal atomization”; GB/T 23870 - 2009 “Determination of Pb in propolis - Microwave digestion-Graphite furnace AAS”; NY/T 1100 - 2006 “Determination of lead cadmium in rice - Graphite furnace atomic absorption spectrometry”; SN/T 0447 - 1995 “Determination of lead, copper, and cadmium in drink for export”; SN/T 0778 - 1999 “Method of determination of copper, zinc, lead and cadmium in rice for export - Atomic absorption spectrophotometer”; SN/T 0851 - 2000 “Method for the determination of lead and cadmium in canned meat products for import and export - Atomic absorption spectrophotometer”; SN/T 2211 - 2008 “Determination of lead, cadmium in royal jelly Graphite furnace atomic absorption spectrometry”; GB/T18932.12-2002	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		“Method for the determination of potassium, sodium, calcium, magnesium, zine, iron, copper, manganese, chromium, lead, cadmium contents in honey - AAS”			
283	Determination of 1,2-propanediol in food	GB/T 23813-2009 “Determination of 1,2-propanediol in foods”, NY/T 1662-2008 “Determination of 1,2-propylene glycol in milk and dairy products - GC method”,	National Food Quality & Safety Supervision and Inspection Center		2014
284	Determination of alitame and aspartame in foods	GB/T 22253-2008 “Determination of alitame in foods”, GB/T 22254-2008 “Determination of aspartame in foods”	National Food Safety Risk Assessment Center		2014
285	Determination of Iodine in Foods	GB/T 13025.7 - 2012 “General test method in salt industry – Determination of Iodine”; GB 5413.23-2010 “National Food Safety Standard Determination of Iodine in Foods for Infants and Young Children, Raw Milk and Dairy Products”; SC/T 3010 - 2001 “Determination of iodine in kelp”; SN/T 0929 - 2000 “Method for the determination of iodine in iodized salt for import and export”; WS 302-2008 “Method for determination of iodine in foodstuff by As (III)-Ce <sup>4+</sup> catalytic spectrophotometry”	Shenzhen CDC		2014
286	Determination of Multiple Elements (elements to be identified) in foods	SN/T 0448 - 2011 “Determination of arsenic, lead, mercury, cadmium in foodstuffs - ICP-MS method”; SN/T 2208 - 2008 “Determination of sodium, magnesium, aluminium, calcium, chromium, iron, nickel, copper, zinc, arsenic, strontium, molybdenum, cadmium, lead, mercury, selenium in aquatic products	Shenzhen CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		- Microwave digestion-ICP/MS method”; SN/T 2056 - 2008 “Determination of lead, arsenic, cadmium, copper, iron content in tea for import and export - Inductively coupled plasma atomic emission spectrometric method”; GB/T18932.11 - 2002 “Method for the determination of potassium, phosphorus, iron, calcium, zine, aluminium, sodium, magnesium, boron, manganese, copper, barium, titanium, vanadium, nickel, cobalt, chromium contents in honey - ICP - AES method”; GB5413.21 – 2010 (second method) “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T 23545 - 2009 “Determination of manganese in white wine- ICP-AES method”; NY/T 1653-2008 “Determination for mineral elements in vegetables, fruits and derived products - ICP-AES method”; SN/T 2049 - 2008 “Determination of copper, nickel, lead, manganese, cadmium, titanium in food grade of phosphoric acid for import and export - ICP - AES method”; SN/T 2207 - 2008 “Determination of arsenic, calcium, lead content in food additive dl-tartaric acid for import and export - ICP - AES method”			
287	Determination of Calcium in	GB5413.21 - 2010 “National Food Safety Standard	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Foods	Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T23375 - 2009 “Determination of copper, iron, zinc, calcium, magnesium and phosphorus content in vegetables and derived products”; GB/T14610 - 2008 “Inspection of grain and oils - Determination of calcium in cereals and cereal products”; GB/T5009.92-2003 “Determination of Calcium in Foods”; GB/T 14609 - 1993 “Method for determination of Cu, Fe, Mn, Zn, Ca, Mg in cereals by AAS”; GB/T 9695.13-2009 “Meat and Meat Products - Determination of the Calcium Content”, NY 82.19 - 1988 “Determination of Calcium and Magnese in Juice”			
288	Determination of Calcium and Sodium in Foods	GB5413.21 – 2010 “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T15402-1994 “GB/T 15402-1994 Fruits, vegetables and derived products - Determination of sodium and potassium”, NY 82.18 - 1988 “Determination of Juice – Determination of Potassium and Sodium”; GB/T 18932.12 “Method for the determination of potassium, sodium, calcium, magnesium, zine, iron, copper, manganese, chromium,	Shenzhen CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		lead, cadmium contents in honey - AAS “; GB/T 5009.91 - 2003 “Determination of Potassium and Sodium in Foods”			
289	Determination of phosphorus in foods	GB 5413.22-2010 “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T22427.11 - 2008 “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T 5009.87 - 2003 “Determination of phosphorus in foods”; GB/T 9695.4- 2009 “Meat and Meat Products. Determination of total phosphorus “; NY/T 1018 - 2006 “Determination of phosphorus content in vegetables and derived products”; NY/T 1738 - 2009 “determination of phosphorus content in crops and derived products- spectrophotometry”; SN/T 0446 - 1995 “Method for the determination of phosphorus in milk product for export”; SN/T 0801.2-2011 “Animal and vegetable oils and fats for import and export - Part 2: Determination of phosphorous”; GB/T 25222-2010 “Inspection of grain and oils - Determination of phosphide residues in grain- spectrophotometry”; GB/T 23375 - 2009 “Determination of copper, iron,	Guangdong CDC		2014



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		zinc, calcium, magnesium and phosphorus content in vegetables and derived products”; GB/T18932.11 - 2002 “Method for the determination of potassium, phosphorus, iron, calcium, zine, aluminium, sodium, magnesium, boron, manganese, copper, barium, titanium, vanadium, nickel, cobalt, chromium contents in honey-- ICP - AES method”			
290	Determination of Aluminum in Foods	GB/T5009.182-2003 “Method for determination of aluminum in flour products”; GB/T23374- 2009 “Determination of Aluminum in Foods - ICP-MS method”; SN/T0864- 2011 “Determination of Aluminum in Foods for Exports - ICP-MS method”	Guangdong CDC		2014
291	Determination of Chlorine in Foods	GB/T 13025.5 - 2012 “General test method in salt industry. Determination of chloride ion”; GB 5413.24- 2010 “National Food Safety Standard Determination of Chlorine in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T 9695.8 - 2008 “Meat and Meat Products Determination of chloride content”; GB/T 12457 - 2008 “Determination of sodium chloride in foods”; GB/T 15667 - 1995 “Fruits, vegetables and their products - Determination of chloride content”; GB/T22427.12-2008 “Starches and derived products - Determination of chloride content”; GB/T5009.167 - 2003 “Determination of F-, Cl-, Br-, NO-3, SO2-4 ions in drinking water from natural mineral spring by the reversed HPLC methodmethod”;	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		GB/T5009. 44- 2003 “Method for analysis of hygienic standard of meat and meat products”			
292	Determination of Magnesium in Foods	GB5413.21 - 2002 “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T23375 - 2009 “Determination of copper, iron, zinc, calcium, magnesium and phosphorus content in vegetables and derived products”; GB/T5009.90 - 2003 “Determination of iron, magnesium and manganese in foods”; GB/T 14609 - 1993 “Method for determination of Cu, Fe, Mn, Zn, Ca, Mg in cereals by AAS”; GB/T18932.12-2002 “Method for the determination of potassium, sodium, calcium, magnesium, zine, iron, copper, manganese, chromium, lead, cadmium contents in honey - AAS”; NY 82.19 - 1988 “Determination of Calcium and Magnese in Juice”; GB/T 9695.21 - 2008 “Meat and Meat Products Determination of Magnesium Content”	Guangdong CDC		2014
293	Determination of Manganese in Foods	GB5413.21 - 2002 “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T5009.90 - 2003 “Determination of iron, magnesium and manganese in foods”; GB/T	Shenzhen CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		14609 - 1993 “Method for determination of Cu, Fe, Mn, Zn, Ca, Mg in cereals by AAS”; GB/T18932.12-2002 “Method for the determination of potassium, sodium, calcium, magnesium, zine, iron, copper, manganese, chromium, lead, cadmium contents in honey - AAS”			
294	Determination of the Iron in Foods	GB5413.21 - 2010 “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T23375 - 2009 “Determination of copper, iron, zinc, calcium, magnesium and phosphorus content in vegetables and derived products”; GB/T9695.3-2009 “Meat and Meat Products - Determination of the Iron Content”; GB/T5009.90 - 2003 “Determination of iron, magnesium and manganese in foods”; NY/T1201 - 2006 “Determination of copper, iron and zinc content in vegetables and derived products”; GB/T 14609 - 1993 “Method for determination of Cu, Fe, Mn, Zn, Ca, Mg in cereals by AAS”; GB/T18932.12-2002 “Method for the determination of potassium, sodium, calcium, magnesium, zine, iron, copper, manganese, chromium, lead, cadmium contents in honey - AAS”	Guangdong CDC		2014
295	Determination of copper in foods	GB/T5009.13-2003 “Determination of copper in foods”; GB5413.21 - 2002 “National Food Safety	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T23375 - 2009 “Determination of copper, iron, zinc, calcium, magnesium and phosphorus content in vegetables and derived products”; GB/T9695.22-2009 “Meat and Meat Products Determination of copper content”; NY/T1201 - 2006 “Determination of copper, iron and zinc content in vegetables and derived products”; SN/T 0447 - 1995 “Determination of lead copper and cadmium in drink for export”; SN/T0788 - 1999 “Rules for the inspection of pine nuts for export”; GB/T 14609 - 1993 “Method for determination of Cu, Fe, Mn, Zn, Ca, Mg in cereals by AAS”; GB/T18932.12-2002 “Method for the determination of potassium, sodium, calcium, magnesium, zine, iron, copper, manganese, chromium, lead, cadmium contents in honey - AAS”			
296	Determination of selenium in foods	GB/T 21729 - 2008 “Determination of selenium content in tea”; GB5009.93-2010 “National Food Safety Standard - Determination of selenium in foods”; SN/T 0860 - 2000 “Method for the determination of selenium in canned mushroom for export - Fluorometry”; SN/T 0926 - 2000 “Method for the determination of selenium in tea for import and export	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		- Fluorimetry”			
297	Determination of zinc in foods	GB5413.21 - 2010 “National Food Safety Standard Determination of Calcium, Iron, Zinc, Sodium, Potassium, Magnesium, Copper and Manganese in Foods for Infants and Young Children, Raw Milk and Dairy Products”; GB/T23375 - 2009 “Determination of copper, iron, zinc, calcium, magnesium and phosphorus content in vegetables and derived products”; GB/T9695.20 - 2008 “Meat and Meat Products – Determination of zinc”; GB/T5009.14-2003 “Determination of zinc in foods”; NY/T1201 - 2006 “Determination of copper, iron and zinc content in vegetables and derived products”; SN/T 0778 - 1999 “Method of determination of copper zinc lead cadmium in rice for export-Atomit absorption spectrophotometer”; GB/T 14609 - 1993 “Method for determination of Cu, Fe, Mn, Zn, Ca, Mg in cereals by AAS”; GB/T18932.12-2002 “Method for the determination of potassium, sodium, calcium, magnesium, zinc, iron, copper, manganese, chromium, lead, cadmium contents in honey - AAS”	Guangdong CDC		2014
298	Determination of Nitrite and Nitrate in Foods	GB5009.33-2010 “Determination of Nitrite and Nitrate in Foods”, NY/T 1375 - 2007 “Determination of Nitrite and Nitrate in Plant Products - IC method Method”, NY/T 1279 - 2007 “Determination of Nitrate in Vegetables and Fruits- UV-spectrophotometer”	National Food Safety Risk Assessment Center		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
299	Determination of patulin in foods	NY/T 1650 - 2008 “Determination of patulin in apple and hawthorn products - HPLC method”, GB/T 5009.185 “Determination of patulin in apple and hawthorn products”, SN/T 2534- 2010 “Determination of patulin in fruit and vegetable products for import and export-LC-MS/MS and HPLC method”, SN/T 2008 - 2007 “Determination of patulin in fruit juice for import and export - HPLC method”, SN/T 1859 - 2007 “Determination of patulin and 5-hydroxymethylfurfural in beverage -LC-MS and GC-MS method”	Zhejiang CDC		2014
300	Determination of diaminomethylbezen of complex for food packaging material	GB/T 5009.119 - 2003 “Determination of diaminomethylbezen of complex for food packaging material”, SN/T 2277 - 2009 “Determination of diaminomethylbezen of complex for food packaging material by the GC-MS method”	Technology Center of the Heilongjiang CIQ		2015
301	Determination of Caldimum in Food Containers, Packaging Materials and Products, and Food Simulant	GB/T5009.62-2003 “Method for analysis of hygienic standard - ceramics for food containers”, GB/T5009.63-2003 “Method for analysis of hygienic standard - enamel for food containers”, GB/T5009.72-2003 “Method for analysis of hygienic standard of aluminum-ware for food use”, GB/T5009.81 - 2003 “Method for analysis of hygienic standard of stainless steel food containers and table wares”, GB/T3534-2002 “Testing methods for lead and cadmium release from domestic ceramic”, GB8058 - 2003 “Standard	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		permissible limits and testing method for release of lead or cadmium from ceramic cookware”, GB/T21170 - 2007 “Glass hollowware-Test method for lead and cadmium release”, SN/T2886 - 2011 “Food contact materials for export.Glasswork.Determination of lead and cadmium in food simulants.FAAS method”, SN/T 2594- 2010 “Food contact materials-Determination of lead, cadmium, chromium, and arsenic in cork stoppers - ICP-MS method”, SN/T 2597 - 2010 “Determination of lead, cadmium, chromium, arsenic, antimony, germanium migration quantity in polymer for food contact materials”, SN/T 2829 - 2011 “Food contact materials for export. Metal materials. Determination of migrant heavy metals in food simulant - ICP-AES method”			
302	Determination of Lead in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T5009.62-2003 “Method for analysis of hygienic standard - ceramics for food containers”, GB/T5009.63-2003 “Method for analysis of hygienic standard - enamel for food containers”, GB/T5009.72-2003 “Method for analysis of hygienic standard of aluminum-ware for food use”, GB/T5009.81 - 2003 “Method for analysis of hygienic standard of stainless steel food containers and table wares”, GB/T3534-2002 “Testing methods for lead and cadmium release from domestic ceramic”, GB8058 - 2003 “Standard permissible limits and testing method for release of	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		lead or cadmium from ceramic cookware”, GB/21170 - 2007 “Glass hollowware - Test method for lead and cadmium release”, SN/T2886 - 2011 “Food contact materials for export.Glasswork.Determination of lead and cadmium in food simulants - FAAS method”, GB/T 5009.78 - 2003 “Method for analysis of hygienic standard of papers for food packaging”, SN/T 2594-2010 “Food contact materials-Determination of lead, cadmium, chromium, and arsenic in cork stoppers - ICP-MS method”, SN/T 2597 - 2010 “Determination of lead, cadmium, chromium, arsenic, antimony, germanium migration quantity in polymer for food contact materials”, SN/T 2829 - 2011 “Food contact materials for export. Metal materials. Determination of migrant heavy metals in food simulant - ICP-AES method”			
303	Determination of Vitamin B2 in Foods	GB 5413.12-2010 “National Food Safety Standard Determination of Vitamin B2 in Foods for Infants and Young Children, Raw Milk and Dairy Products “, GB/T 7629 - 2008 “Determination of vitamin B2 in cereals”, GB/T 9695.28 - 2008 “Meat and Meat Products Determination of vitamin B2 content”, GB/T 5009.85 - 2003 “Determination of riboflavin in foods”	Zhejiang CDC		2015
304	Determination of Free Phenol in Food Containers, Packaging Materials and Its	GB/T5009.69 - 2003 “Method for analysis of hygienic standard of epoxy phenolic coatings for inner wall of food cans”, GB/T5009.99 - 2003 “Method for analysis	China National Research Institute of Food & Fermentation Industries		2015



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Resin	of hygienic standard of polycarbonate resin used as food containers and packaging material”			
305	Determination of 1, 3-butadiene in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T 23296.2-2009 “Food Contact Material. Polymer materials. - Determination of 1, 3-butadiene in food simulants - GC method”, GB/T 23296.3-2009 “Food Contact Material. Determination of 1, 3-butadiene in Plastic- GC method”	Hubei CIQ		2015
306	Determination of acrylonitrile monomer in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T 5009.152-2003 “Determination of residual acrylonitrile monomer in styrene-acrylonitrile copolymers and rubber-modified acrylonitrile - butadiene-styrene resins and their products used for food packaging”, GB/T 23296.8 - 2009 “Food Contact Material-Polymer materials - Determination of acrylonitrile in food simulants - GC method”, SN/T 2197 - 2008 “Food Contact Material. Polymer materials. - Determination of acrylonitrile in food and food simulants - GC method”	Hubei CIQ		2015
307	Determination of Cadmium in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T5009.80 - 2003 “Method for analysis of hygienic standard of polytetrafluorethylene coating for inner wall of food containers”, GB/T5009.81 - 2003 “Method for analysis of hygienic standard of stainless steel food containers and table wares”, SN/T 2594-2010 “Food contact materials-Determination of lead, cadmium, chromium, and arsenic in cork stoppers - ICP-MS method”, SN/T 2597 - 2010 “Determination of lead, cadmium, chromium, arsenic, antimony,	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		germanium migration quantity in polymer for food contact materials”, SN/T 2829 - 2011 “Food contact materials for export. Metal materials. Determination of migrant heavy metals in food simulant - ICP-AES method”, SN/T 2891 - 2011 “Food contact materials for export. Polymers. Determination of chromium, zirconium, vanadium and hafnium in polytene and polypropylene- ICP - AES method”			
308	Determination of di (2-ethylhexyl) adipate in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T 20499 - 2006 “Method for the determination of di (2-ethylhexyl) adipate migrating from polyvinyl chloride film in contact with foodstuffs”, GB/T 20500 - 2006 “Method for the determination of di (2-ethylhexyl) adipate and di-n-octyl adipate in polyvinyl chloride film”, SN/T2826 - 2011 “Food Contact Material. Polymer materials. Determination of adipate plasticizers in food stimulants - GC-MS method”	Shanghai CIQ		2015
309	Determination of 6-caprolactam in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T 5009.125 - 2003 “Determination of 6-caprolactam in nylon 6 resin and its products”, GB/T 23296.20 - 2009 “Food Contact Material. Polymer materials. Determination of caprolactam and caprolactam salt in food simulants - GC method”, SN/T 2283-2009 “Food Contact Material. Polymer materials Determination of caprolactam and caprolactam in food simulants - GC method”	Wuhan CDC		2015
310	Determination of Vinyl Chloride Monomer in Food	GB/T5009.122-2003 “Determination of residual ethylidene dichloride in polyvinyl chloride resin and	Chinese Academy of Inspection and Quarantine		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Containers, Packaging Materials and Products, and Food Simulants	product for food container and packaging material”, GB/T5009.67 - 2003 “Method for analysis of hygienic standard of product of polyvinyl chloride for food packaging”, GB/T5009.68 - 2003 “Method for analysis of hygienic standard of perchlorovinyl-coating for inner wall of food container”, GB/T23296.13-2009 “Food Contact Material- Determination of vinyl chloride monomer in plastics- GC method”, GB/T 23296.14- 2009 “Food Contact Material. Polymer materials. Determination of vinyl chloride in food simulants - GC method”, SN/T 2898 - 2011 “Food contact materials for export-Metal materials-Determination the migration of vinyl chloride in surface coat-Gas chromatography mass spectrometry”			
311	Determination of Nickel in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T5009.81 - 2003 “Method for analysis of hygienic standard of stainless steel food containers and table wares”, SN/T 2829 - 2011 “Food contact materials for export. Metal materials. Determination of migrant heavy metals in food simulant - ICP-AES method”	Guangdong CDC		2014
312	Determination of Arsenic in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T5009.68 - 2003 “Method for analysis of hygienic standard of perchlorovinyl-coating for inner wall of food container”, GB/T5009.72-2003 “Method for analysis of hygienic standard of aluminum-ware for food use”, GB/T 5009.78 - 2003 “Method for analysis of hygienic standard of papers for food packaging”, GB/T5009.81 - 2003 “Method for analysis of hygienic	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		standard of stainless steel food containers and table wares”, SN/T 2900 - 2011 “Food contact materials for export-Paper, regenerated fibre materials - Determination of Arsenic-HGAFS”, SN/T 2594- 2010 “Food contact materials-Determination of lead, cadmium, chromium, and arsenic in cork stoppers - ICP-MS method”, SN/T 2597 - 2010 “Determination of lead, cadmium, chromium, arsenic, antimony, germanium migration quantity in polymer for food contact materials”, SN/T 2829 - 2011 “Food contact materials for export. Metal materials. Determination of migrant heavy metals in food simulant - ICP-AES method”			
313	Determination of Antimony in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T 5009.101 - 2003 “Determination of antimony in polyester resin and products for food containers and packaging materials”, GB/T 5009.63-2003 “Method for analysis of hygienic standard of enamel for food containers”, SN/T 2597 - 2010 “Determination of lead, cadmium, chromium, arsenic, antimony, germanium migration quantity in polymer for food contact materials”, SN/T 2829 - 2011 “Food contact materials for export. Metal materials. Determination of migrant heavy metals in food simulant - ICP-AES method”, SN/T 2888 - 2011 “Food Contact Materials for Export. Polymers. Determination of 2-mercaptoimidazoline in rubber products (except nipples) containing chlorine -	Guangdong CDC		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		Gas chromatography”			
314	Determination of Zinc in Food Containers, Packaging Materials and Products, and Food Simulants	GB/T5009.72-2003 “Method for analysis of hygienic standard of aluminum-ware for food use”, GB/T5009.64- 2003 “Method for analysis of hygienic standard of rubber sheet (ring) for food use”, GB/T5009.65 - 2003 “Method for analysis of hygienic standard of rubber sealing ring for pressure cooker for food”, GB/T5009.66 - 2003 “Method for analysis of hygienic standard of nipple of feeding bottle”, GB/T5009.79 - 2003 “Hygienic analytical method of rubber hose for food use”, SN/T 2829 - 2011 “Food contact materials for export. Metal materials. Determination of migrant heavy metals in food simulant - ICP-AES method”	Guangdong CDC		2014
315	Determination of isocyanates in Food Containers, Packaging Materials and Products	GB/T 23296.22-2009 “Food Contact Material - Determination of isocyanates in plastics - HPLC method”, SN/T 2741 - 2010 “Food Contact Material for export. Polymer materials. Determination of isocyanates content- HPLC”	Chinese Academy of Inspection and Quarantine		2015
316	Determination of 1 3-benzenedimethanamine in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.25 - 2009 “Food Contact Material. Polymer materials. Determination of 1 3-benzenedimethanamine in food simulants - HPLC method”, SN/T 2550 - 2010 “Food Contact Material. Polymer materials. Determination of 1 3-benzenedimethanamine in food simulants - HPLC method”	Raw Material Center of Shanghai CIQ		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
317	Determination of Terephthalic acid in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.10 - 2009 “Food Contact Material. Polymer materials. Determination of terephthalic acid in food simulants - HPLC method”, SN/T2184- 2008 “Food Contact Material. Polymer materials. Determination of terephthalic acid in food simulants - HPLC method”	Inspection and Quarantine Center of the Guangdong CIQ		2015
318	Determination of styrene and ethylbenzene in food containers, Packaging Materials and Products, and resins	GB/T 5009.98 - 2003 “Method for analysis of hygienic standard of unsaturated polyester resin and glass fibre reinforced products”, GB/T5009.59 - 2003 “Method for analysis of hygienic standard of polystyrene resin for food packaging”	Raw Material Center of the Shanghai CIQ		2015
319	Determination of Nine Antioxidant in Foods	GB/T 5009.32-2003 “Determination of propylgallate (PG) in oils and fats”; SN/T 1050 - 2002 “Method for the determination of antioxidants in oils and fats for import and export”	Technology Center of Hubei CIQ		2015
320	Determination of $\beta$ -Carotene in Foods	GB/T 5009.83-2003 “Determination of carotene in foods”, GB 5413.35 - 2010 “National Food Safety Standard Determination of $\beta$ -Carotene in Foods for Infants and Young Children, Raw Milk and Dairy Products”, NY/T 82.15 - 1988 “Juice Determination of $\beta$ -Carotene”	Institute of Nutrition and Food Safety of the China CDC	Nation Dairy Quality Supervision and Inspection Center	2015
321	Determination of citrinin in foods	GB/T 5009.222-2008 “National Food Safety Standard Determination of aflatoxins M1 and B1 in foods”, SN/T 2426 - 2010 “Determination of citrinin contents in cereals for import and export - HPLC method”	National Food Safety Risk Assessment Center		2015
322	Determination of	NY/T 1798 - 2009 “Determination of phospholipids in	National Grain Bureau	Oil Crops	2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	phosphatidylethanolamine, phosphatidylinositol and phosphatidycholine in foods	vegetable oil-HPLC method”, GB/T 21493-2008 “Determination of phosphatidylethanolamine, phosphatidylinositol and phosphatidycholine of soybean phospholipids”	Science Research Institute	Research Institute of Chinese Academy of Agricultural Sciences	
323	Determination of Vitamin B6 in Foods	GB 5413.13-2010 “National Food Safety Standard Determination of Vitamin B6 in Foods for Infants and Young Children, Raw Milk and Dairy Products”, GB/T 5009.154- 2003 “Determination of Vitamin B6 in Foods”, SN/T 0549 - 1996 “Method for determination of vitamin B6 in fresh royal jelly and lyophilized royal jelly powder for export”,	Zhejiang CDC		2015
324	Determination of Vitamin K1 in Foods	GB 5413.10 - 2010 “National Food Safety Standard Determination of Vitamin K1 in Foods for Infants and Young Children, Raw Milk and Dairy Products “, GB/T “5009.158 – 2003 Determination of Vitamin K1 in Vegetable”	Zhejiang CDC		2015
325	Determination of Vitamin Niacin and Niacinamide in Foods	GB/T 5009.89 - 2003 “Determination of Vitamin Niacin in Foods”, GB 5413.15 - 2010 “National Food Safety Standard Determination of Vitamin Niacin and Niacinamide in Foods for Infants and Young Children, Raw Milk and Dairy Products”, GB/T 9695.25 - 2008 “Meat and Meat Products - Determination of vitamin PP content”	Nation Dairy Quality Supervision and Inspection Center		2015
326	Determination of Fatty Acid	GB/T 17376 - 2008 “Animal and vegetable fats and	Beijing Institute of		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	in Foods	oils - Preparation of methyl esters of fatty acids”, GB 5413.27 - 2010 “National Food Safety Standard Determination of Fatty Acid in Foods for Infants and Young Children, Raw Milk and Dairy Products “, GB/T 9695.2-2008 “Meat and Meat Products Determination of Fatty Acid”, GB/T 17377 - 2008 “Animal and vegetable fats and oils - Analysis by gas chromatography of methyl esters of fatty acids”, GB/T 22223-2008 “Determination of total fat saturated fat and unsaturated fat in foods - Hydrolytic Extraction - Gas Chromatography”, GB/T 5009.168 - 2003 “Determination of eicosapentaenoic acid and docosahexaenoic acid in foods”, SN/T 2922-2011 “Determination of eicosapentaenoic acid (EPA) and docosahexaenoic acid (DHA) in foods for export - GC method”, NY/T 91 - 1988 “Determination of erucic acid in the oil of rapeseed - GC method”	Nutritional Resources		
327	Determination of deoxynivalenol in foods	GB/T 5009.111 - 2003 “Determination of deoxynivalenol in cereal and cereal products”, SN/T 1571 - 2005 “Inspection of deoxynivalenol in cereals for import and export”; GB/T 23503-2009 “Determination of deoxynivalenol in food - HPLC method with immunoaffinity column clean-up	Zhejiang CDC		2015
328	Determination of phthalate esters in Food Containers, Packaging Materials and	GB/T 21928 - 2008 “Determination of phthalate esters in food plastic packaging materials”, SN/T2037 - 2007 “Determination the migration of phthalates in	Xiamen CIQ	National Food Quality & Safety Supervision and	2015



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Products	plastic articles intended to come into contact with foodstuffs-GC/MS”		Inspection Center	
329	Determination of T-2 toxin in foods	GB/T 5009.118 - 2008 “Determination of T-2 toxin in cereals”, GB/T 23501 - 2009 “Determination of T-2 toxin in food-High performance liquid chromatographic method with immunoaffinity column clean-up”, SN/T 1771 - 2006 “Determination of T-2 toxin in cereals for import and export-Immunoaffinity column and liquid chromatography method”, SN/T 2676 - 2010 “Determination of T-2 in cereals for import and export- ELISA method “,	National Food Safety Risk Assessment Center		2015
330	Determination of benzo(a)pyrene in foods	GB/T 5009.27 - 2003 “Determination of benzo(a)pyrene in foods”, GB/T 22509 - 2008 “Animal and vegetable fats and oils - Determination of benzo(a)pyrene - Reverse HPLC method”, SC/T 3041 - 2008 “Determination of benzo(a)pyrene in aquatic products - HPLC method”, NY/T 1666 - 2008 “Determination of benzo(a)pyrene in meat products-HPLC method”	Jiangsu CDC		2015
331	Determination of Vitamine A, D, E in Foods	GB 5413.9 - 2010 “National Food Safety Standard Determination of Vitamins A, D, E in Foods for Infants and Young Children, Raw Milk and Dairy Products”, GB/T 5009.82-2003 “Determination of retinol and tocopherol in foods”, GB/T 9695.26 - 2008 “Meat and Meat Products - Method for determination of vitamin A content”, GB/T 9695.30 - 2008 “Meat	Zhejiang CDC		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		and Meat Products Determination of vitamin E content”, NY/T 1598 - 2008 “Determination of tocopherol content in edible vegetable oils - HPLC method”			
332	Determination of zearalenone in foods	GB/T 5009.209 - 2008 “Determination of zearalenone in cereals”, GB/T 23504- 2009 “Determination of zearalenone in food-High performance liquid chromatographic method with immunoaffinity column clean-up”, SN/T 1772-2006 “Determination of zearalenone in cereals for import and export - Immunoaffinity column and liquid chromatography method”, SN/T 1745 - 2006 “Inspection of zearalenone in soybean rapeseed/canola and edible vegetable oils for import and export”, GB/T 21982-2008 “Determination of residues of zearalanol $\beta$ -zearalanol $\alpha$ -zearalenol $\beta$ -zearalenol zearalanone and zearalenone in foodstuffs of animal origin - LC-MS/MS method”	National Food Safety Risk Assessment Center		2015
333	Determination of sterigmatocystin in foods	GB/T 5009.25 - 2003 “Determination of sterigmatocystin in vegetable foods”, SN/T 2483-2010 “Determination of sterigmatocystin contents in cereals for import and export-HPLC method”	Zhejiang CDC		2015
334	Determination of ochratoxin A in food	GB/T 23502-2009 “Determination of ochratoxin A in food-High performance liquid chromatographic method with immunoaffinity column clean-up”, GB/T 25220 - 2010 “Inspection of grain and oils - Determination of ochratoxin A in grains – HPLC -and	National Food Safety Risk Assessment Center		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		fluorimetry method”, GB/T 5009.96 - 2003 “Determination of ochratoxin A in cereals and soybeans”, SN/T 1746 - 2006 “Inspection of ochratoxin A in soybean rapeseed/canola and edible vegetable oils for import and export”, SN/T 1940 - 2007 “Determination of ochratoxin A in foods for import and export”, SN 0211 - 1993 “Method for determination of ochratoxin A in grains for export”			
335	Determination of tetrodotoxin in aquatic products	GB/T 5009.206 - 2007 “Determination of Tetrodotoxin in fresh pufferfish”; SN/T 1569 - 2005 “Inspection of tetrodotoxin in puffer fish for import and export. ELISA”; GB/T 23217 - 2008 “Determination of tetrodotoxin in aquatic products - HPLC-fluorescence detection method”	National Food Safety Risk Assessment Center		2015
336	Determination of lycopene in health foods	GB/T 22249 - 2008 “Determination of lycopene in health foods”	Technology Center of the Xinjiang CIQ	National Food Safety Risk Assessment Center	2014
337	Determination of calcium pantothenate in health foods	GB/T 22246 - 2008 “Determination of calcium pantothenate in health foods”	Technology Center of the Zhejiang CIQ	National Food Safety Risk Assessment Center	2014
338	Determination of coenzyme Q10 in health foods	GB/T 22252-2008 “Determination of coenzyme Q10 in health foods”	Technology Center of the Fujian CIQ	National Food Safety Risk Assessment Center	2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
339	Determination of glycyrrhizic acid in health foods	GB/T 22248 - 2008 “Determination of glycyrrhizic acid in health foods”	National Food Safety Risk Assessment Center		2014
340	Determination of puerarin in health foods	GB/T 22251 - 2008 “Determination of puerarin in health foods”	National Food Safety Risk Assessment Center		2014
341	Determination of chlorogenic acid in health foods	GB/T 22250 - 2008 “Determination of chlorogenic acid in health foods”	National Food Safety Risk Assessment Center		2014
342	Determination of procyanidins in health foods	GB/T 22244- 2008 “Determination of procyanidins in health foods”	National Food Safety Risk Assessment Center		2014
343	Determination of isofraxidin in health foods	GB/T 22245 - 2008 “Determination of isofraxidin in health foods”	Technology Center of the Zhejiang CIQ	National Food Safety Risk Assessment Center	2014
344	Determination of icariin in health foods	GB/T 22247 - 2008 “Determination of icariin in health foods”	Technology Center of the Zhejiang CIQ	National Food Safety Risk Assessment Center	2014
345	Fruits, vegetables and their products - Determination of formic acid content	GB/T 15664- 2009 “Fruits, vegetables and their products - Determination of formic acid content - Gravimetric method”	Technology Center of the Fujian CIQ		2014
346	Determination of radioactive materials for foods - plutonium-239, plutonium-240	GB 14883.8 - 1994 “Examination of radioactive materials for foods- Determination of plutonium-239, plutonium-240”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
347	Examination of radioactive	GB 14883.1 - 1994 “Examination of radioactive	Institute of Radiation		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	materials for foods- General principle	materials for foods- General principle”	Medicine of the Chinese Academy of Medical Sciences		
348	Examination of radioactive materials for foods- Determination of radium-226 and radium-228	GB 14883.6 - 1994 “Examination of radioactive materials for foods- Determination of radium-226 and radium-228”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
349	Examination of radioactive materials for foods- Determination of polonium-210	GB 14883.5 - 1994 “Examination of radioactive materials for foods- Determination of polonium-210”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
350	Examination of radioactive materials for foods- Determination of hydrogen-3	GB 14883.2-1994 “Examination of radioactive materials for foods- Determination of hydrogen-3”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
351	Examination of radioactive materials for foods- Determination of strontium-89 and strontium-90	GB 14883.3-1994 “Examination of radioactive materials for foods- Determination of strontium-89 and strontium-90”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
352	Examination of radioactive materials for foods- Determination of natural thorium and uranium	GB 14883.7 - 1994 “Examination of radioactive materials for foods- Determination of natural thorium and uranium”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
353	Determination of freezing point in raw milk	GB 5413.38 - 2010 “Determination of freezing point in raw milk”	Food Quality Supervision and Testing Center (Shanghai), Ministry of		2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Agriculture		
354	Examination of radioactive materials for foods- Determination of iodine-131	GB 14883.9 - 1994 “Examination of radioactive materials for foods- Determination of iodine-131”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
355	Examination of radioactive materials for foods- Determination of promethium-147	GB 14883.4- 1994 “Examination of radioactive materials for foods- Determination of promethium-147”	Institute of Radiation Medicine of the Chinese Academy of Medical Sciences		2014
356	Determination of trypsin inhibitor activity of soya products	GB/T 21498 - 2008 “Determination of trypsin inhibitor activity of soya products”	Beijing Institute of Nutritional Resources		2014
357	Determination of free mineral acid in vinegar	GB/T 5009.41 - 2003 “Method for analysis of hygienic standard of vinegar”	Beijing CDC		2014
358	Determination of volatile content in resin for food packaging materials	GB/T5009.59 - 2003 “Method for analysis of hygienic standard of polystyrene resin for food packaging”	Shanghai CDC		2014
359	Determination of ammonium salt in foods	GB/T 5009.39 - 2003 “Method for analysis of hygienic standard of soybean sauce”	Beijing CDC		2014
360	Determination of chromium picolinate in health foods	GB/T 5009.195 - 2003 “Determination of chromium picolinate content in health foods”	Technology Center of the Xinjiang CIQ	National Food Safety Risk Assessment Center	2014
361	Determination of the action of superoxide dismutase (SOD) in health foods	GB/T 5009.171 - 2003 “Determination of the action of superoxide dismutase (SOD) in health foods”	Jilin CDC	National Food Safety Risk Assessment	2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
				Center	
362	Determination of soybean isoflavone in health-care food	GB/T 23788 - 2009 “Determination of soybean isoflavone in health-care food - HPLC method”	Jiangsu CDC	National Food Safety Risk Assessment Center	2014
363	Determination of inositol in health foods	GB/T 5009.196 - 2003 “Determination of inositol in health foods”	Jiangsu CDC	National Food Safety Risk Assessment Center	2014
364	Determination of immunoglobulin (IgG) in health foods	GB/T 5009.194- 2003 “Determination of immunoglobulin (IgG) in health foods”	Jiangsu CDC	National Food Safety Risk Assessment Center	2014
365	Determination of melatonin in health foods	GB/T 5009.170 - 2003 “Determination of melatonin content in health foods”	Technology Center of the Jiangxi CIQ	National Food Safety Risk Assessment Center	2014
366	Determination of dehydroepiandrosterone in health foods	GB/T 5009.193-2003 “Determination of dehydroepiandrosterone in health foods”	Jiangsu CDC	National Food Safety Risk Assessment Center	2014
367	Determination of thiamine hydrochloride, pyridoxine hydrochloride, niacin, niacinamide and caffeine in health foods	GB/T 5009.197 - 2003 “Determination of thiamine hydrochloride, pyridoxine hydrochloride, niacin, niacinamide and caffeine in health foods”	Jiangsu CDC	National Food Safety Risk Assessment Center	2014

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
368	Determination of fluorescent whitening agent in paper for food packaging materials	GB/T5009.78 - 2003 “Method for analysis of hygienic standard of papers for food packaging”,	National Food Safety Risk Assessment Center		2015
369	Determination of chlorine dioxide residues in foods	SN/T 1954- 2007 “Determination of chlorine dioxide residues in iced meat for import and export- - spectrophotometry”	Jilin CIQ		2014
370	Determination of titanium dioxide in foods	GB/T 21912-2008 “Determination of titanium dioxide in foods”	Technology Center of the Jiangxi CIQ		2014
371	Determination of glucono-delta-lactone in foods	GB/T 9695.17 - 2008 “Meat and Meat Products Determination of glucono-delta-lactone content”	Shenzhen Academy of Metrology and Quality Inspection	The Commercial Standard Center of the China General Chamber of Commerce	2015
372	Determination of phytic acid in foods	GB/T 5009.153-2003 “Determination of phytic acid in vegetable foods”	Technology Center of the Jiangxi CIQ		2014
373	Determination of neurotoxin shellfish poison in shellfish	SN/T 1573-2005 “Inspection of neurotoxin shellfish poison in shellfish -- Method of mouse biology”	Liaoning CIQ		2014
374	Determination of 2-Dodecylcyclobutanone in Irradiated foods Containing Fat	GB/T 21926 - 2008 “Determination of 2-Dodecylcyclobutanone in Irradiated foods Containing Fat - GC/MS Method”	Quality Inspection and Test Center of Irradiated Products, MOA		2014
375	Determination of hydrogen peroxide residues in foods	GB/T 23499 - 2009 “Determination of hydrogen peroxide residues in foods”	Hubei CDC		2014
376	Determination of Neotame in foods	GB/T 23378 - 2009 “Method for the determination of Neotame in foods - HPLC method”	China National Research Institute of Food &		2014



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			Fermentation Industries		
377	Determination of $\beta$ -acetylpropionic acid in foods	SB/T 10417 - 2007 “Method for determination of $\beta$ -acetylpropionic acid in soy sauce”	Beijing Institute of Food and Brewing		2014
378	Determination of volatile phenolic compounds residues in fishery products	SC/T 3031 - 2006 “Determination of volatile phenolic compounds residues in fishery products Spectrophotometric method”	Technology Center of the Heilongjiang CIQ		2014
379	Determination of talc in foods	GB/T 21913-2008 “Determination of talc in foods”	Jilin Acadmy of Quality Supervision		2014
380	Determination of sodium copper chlorophyllin in foods	GB/T 23749 - 2009 “Determination of sodium copper chlorophyllin in foods - spectrophotometry”	National Agriculture Standardization Monitor and Research Center (Heilongjiang)		2014
381	Determination of Ethyl Maltol in Foods	GB/T 21917 - 2008 “Method for Determination of Ethyl Maltol in Beverage”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
382	Determination of Benzyl Acetate in foods	GB/T 21914- 2008 “Determination of Benzyl Acetate in tea-drink - GC method”	Shanghai Research Institute of Fragrance and Flavor Industry		2014
383	Determination of safety indexes of table salt	GB/T 5009.42 “Method for analysis of hygienic standard of table salt”	National Food Stuff Center		2014
384	Determination of hexavalent chromium in health foods	SN/T 2210 - 2008 “Determination of hexavalent chromium in health foods - IC-ICP-MS method”	Technology Center of the Jiangxi CIQ	Tianjin CIQ, National Food Safety Risk Assessment Center	2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
385	Determination of sulfur dioxide in Food Contact Wood Materials	SN/T 2827 - 2011 “Food Contact Material-Wood materials-Determination of sulfur dioxide”	Technology Center of the Fujian CIQ		2015
386	Determination of xylitol, sorbitol, maltitol in foods	GB/T 22222-2008 “Determination of xylitol, sorbitol, maltitol in foods - HPLC method”	National Food Quality & Safety Supervision and Inspection Center		2015
387	Determination of ethylenediaminetetraacetic acid in foods	SN/T 1018 - 2001 “Method for the determination of ethylenediaminetetraacetic acid content in canned food for export”	Technology Center of the Jiangxi CIQ		2015
388	Determination of microcystin in aquatic products	SN/T 2678 - 2010 “Determination of microcystin in fresh water products for import and export- ELISA method”	Institute of Hydrobiology, Chinese Academy of Sciences		2015
389	Determination of ciguatoxin in aquatic products	SN/T 3038 - 2011 Detection of ciguatoxin in marine products for import and export- Mouse bioassay	Xiamen CIQ		2015
390	Determination of Difluorochloromethane in Products of Foamed Polystyrene	GB/T5009.100 - 2003 “Method for analysis of hygienic standard of products of foamed polystyrene for food packaging”	National Food Safety Risk Assessment Center		2015
391	Determination of cresol in cork	SN/T 2828 - 2011 “Food Contact. Wood materials - Determination of cresol in cork - GC-MS method”	Shangdong CIQ		2015
392	Determination of maleic acid in food packaging material simulants	GB/T 23296.21 - 2009 “Food Contact Material. Polymer materials - Determination of maleic acid and maleic anhydride in food simulants - HPLC method”	Fujian CDC	Xiamen CIQ	2015
393	Determination of perfluorooctane sulfonates (PFOS) in the food	GB/T 23243-2009 “Determination of perfluorooctane sulfonates (PFOS) in the food packaging material- HPLC-MS/MS”	Tianjin Agricultural University		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	packaging material				
394	Determination of polychlorinated biphenyls (PCBs) in papers for food packaging	SN/T 2200 - 2008 “Food Contact Material-Pulp, paper and board - Determination of 7 specified polychlorinated biphenyls (PCBs)”	Shenzhen CIQ		2015
395	Determination of epichlorohydrin in Food Containers, Packaging Materials and Products, and Food Simulants	SN/T 2897 - 2011 “Food contact materials for export. Metal materials. Determination of epichlorohydrin in coating - GC method”	Ningbo CIQ		2015
396	Determination of 11-aminoundecanoic acid in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.12-2009 “Food Contact Material. Polymer materials. Determination of 11-aminoundecanoic acid in food simulants - HPLC method”	Hubei CIQ		2015
397	Determination of 1-octene and tetrahydrofuran in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.4- 2009 “Food Contact Material. Polymer materials. Determination of 1-octene and tetrahydrofuran in food simulants - GC method”	Inspection and Quarantine Center of the Guangdong CIQ		2015
398	Determination of 2, 4, 6-triamino-1, 3, 5-triazine (melamine) in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.15 - 2009 “Food Contact Material. Polymer materials. Determination of 2, 4, 6-triamino-1, 3, 5-triazine (melamine) in food simulants - HPLC method”	Chinese Academy of Inspection and Quarantine		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
399	Determination of acrylamide in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.9 - 2009 “Food Contact Material. Polymer materials. Determination of acrylamide in food simulants - HPLC method”	Chinese Academy of Inspection and Quarantine		2015
400	Determination of vinyl acetate in Food Containers, Packaging Materials, and Food Simulants	SN/T 2333-2009 “Food Contact Material. Polymer materials. Determination of vinyl acetate in food stimulants – GC-MS	Jiangsu CIQ		2015
401	Determination of methyl methacrylate in Food Containers, Packaging Materials, and Food Simulants	SN/T 2894- 2011 “Food contact materials for export-Polymers-Determination of methyl methacrylate in food simulants-GC-MS method”	Inspection and Quarantine Center of the Guangdong CIQ		2015
402	Determination of 1, 2-diaminoethane and 1, 6-diaminohexane in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.17 - 2009 “Food Contact Material. Polymer materials. Determination of 1, 2-diaminoethane and 1, 6-diaminohexane in food simulants - GC method”	Chinese Academy of Inspection and Quarantine		2015
403	Determination of monoethylene glycol and diethylene glycol in Food Containers, Packaging Materials, and Food Simulants	GB/T 23296.18 - 2009 “Food Contact Material. Polymer materials. Determination of monoethylene glycol and diethylene glycol in food simulants - GC method”	Chinese Academy of Inspection and Quarantine		2015
404	Determination of ethylene	GB/T 23296.11 - 2009 “Food Contact Material.	Raw Material Center,		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	oxide and propylene oxide in food containers and packaging materials	Determination of ethylene oxide and propylene oxide in plastics - GC method	Shanghai CIQ		
405	Determination of triethylamine and tributylamine in food containers and packaging materials	SN/T 2890 - 2011 "Food contact materials for export-Polymers-Determination of triethylamine and tributylamine in polycarbonate resin and its products - GC method"	Inspection and Quarantine Center of the Guangdong CIQ		2015
406	Determination of monascas colours in foods	GB/T 5009.150 - 2003 "Determination of monascas colours in foods"	Chinese Academy of Inspection and Quarantine (CAIQ)	Wuhan CDC	2015
407	Determination of Inositol in Foods	GB 5413.25 - 2010 "National Food Safety Standard Determination of Inositol in Foods for Infants and Young Children, Raw Milk and Dairy Products"	Institute of Nutrition and Food Safety of the China CDC	Nation Dairy Quality Supervision and Inspection Center	2015
408	Determination of bongkreki acid in foods	GB/T 5009.189 - 2003 "Determination of bongkreki acid in tremella fuciformis berk"	Henan CDC		2015
409	Determination of sodium hydrogen diacetate in foods	GB/T 23383-2009 "Determination of sodium hydrogen diacetate in foods - HPLC method"	National Farm Products and Liquor Quality Supervision and Inspection Center (Shanxi Province Foodstuff Quality Supervision and Inspection Center)		2015
410	Determination of crocin in	GB/T 5009.149 - 2003 "Determination of crocin in	Chinese Academy of	Wuhan CDC	2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	foods	foods”	Inspection and Quarantine (CAIQ)		
411	Methods for Examination of Drinking Natural Mineral Water	GB/T 8538 “Methods for Examination of Drinking Natural Mineral Water”	National Food Safety Risk Assessment Center (Institute for Environmental Health and Related Product Safety, China CDC, Institute of Geomechanics Chinese Academy of Geological Sciences)		2015
412	Determination of boric acid in foods	GB/T 21918 - 2008 “Determination of boric acid in foods”	Shanghai Institute of Quality Inspection and Technical Research	National Food Quality & Safety Supervision and Inspection Center, Chinese Academy of Inspection and Quarantine	2015
413	Determination of amino acids in foods	GB/T 5009.124- 2003 “Determination of amino acids in foods”	Beijing Institute of Nutritional Resources		2015
414	Determination of phthalate esters in foods	GB/T 21911 - 2008 “Determination of phthalate esters in foods”	National Food Quality & Safety Supervision and Inspection Center	Technology Center of Xiamen CIQ	2015
415	Detection of norovirus	SN/T 1635 - 2005 “Detection of norovirus in shellfish - Conventional RT-PCR and real-time RT-PCR”	Chinese Academy of Inspection and Quarantine		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
			(CAIQ)		
416	Enumeration of coliforms	GB 4789.3-2010 “Microbiological Examination in Foods - Examination of Coliforms”, GB/T 4789.32-2002 “Microbiological examination for food hygiene rapid detection of coliform bacteria”, SN/T 0169 - 2010 “Determination of coliform, decal coliform and Escherichia coli in food for import and export”	Jiangsu CDC		2015
417	Detection of Staphylococcus Aureus	GB 4789.10 - 2010 “Microbiological Examination in Foods - Detection of Staphylococcus Aureus”, SN/T 0172-2010 “Method for detection of staphylococcus aureus in food for export”, SN/T 2154- 2008 “Determination of coagulase-positive staphylococci in import and export food-Technique using rabbit plasma fibrinogen agar medium”	Shanghai CDC		2015
418	Aerobic Plate Count	GB4789.2-2010 “Examination in Foods - Aerobic Plate Count”, SN 0168 - 1992 “Plate count for bacterial colonies in food for export”	Chinese Academy of Inspection and Quarantine (CAIQ)		2015
419	Examination of Molds and Yeasts	GB 4789.15 - 2010 “Microbiological Examination in Foods - Examination of Molds and Yeasts”, SN/T 2552.3-2010 “Microbiological examination for milk and milk products hygiene.Part 3: Colony-count method of yeast and moulds”	National Food Safety Risk Assessment Center		2015
420	Examination of Lactic Acid	GB 4789.35 - 2010 “Microbiological Examination in	National Food Safety Risk		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
	Bacteria	Foods - Examination of Lactic Acid Bacteria”, SN/T 1941.1 - 2007 “Detection of lactic acid bacteria in food for import and export-Part 1:Isolation and enumeration method”, SN/T 1941.3-2007 “Detection of lactic acid bacteria in food for import and export.Part 3: Lactobacillus PCR method”	Assessment Center		
421	Examination of Salmonella	GB 4789.4- 2010 “Microbiological Examination in Foods - Examination of Salmonella”, SN 0170 - 1992 “for detection of Salmonellae (including Arizona) in food for export”, SN/T 2552.5 - 2010 “Microbiological examination for milk and milk products hygiene. Part 5: Examination of Salmonella”	National Food Safety Risk Assessment Center		2015
422	Examination of Enterobacter sakazakii	GB 4789.40 - 2010 “Microbiological Examination in Foods - Examination of Enterobacter sakazakii”, SN/T 1632.1 - 2005 “Detection of Enterobacter sakazakii from dehydrated powdered milk - Part 1: Isolation and Enumeration Methods”	National Food Safety Risk Assessment Center		2015
423	Ceramics used for Food Containers and Packaging Materials	GB13121 - 1991 “Hygienic standard of ceramics for food containers” GB14147 - 1993 “Standard permissible limits of release of lead or cadmium from ceramic packaging vessel in contact with food” GB8058 - 2008Standard permissible limits and testing method for release of lead or cadmium from ceramic cookware	Guangdong CDC		2014



No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		GB12651 - 2003 “Standard permissible limits of lead and cadmium release from ceramic ware in contact with”			
424	Detergents for foods	GB 14930.1 - 1994 “Hygienic standards for detergent for food tools and installations”	China Association of Surfactant Soap and Detergent Industries		2014
425	Rubber nipple	GB 4806.2-1994 “Hygienic standard for rubber nipple”	Changzhou CIQ		2014
426	Glassware used for Food Containers and Packaging Materials	GB 19778 - 2005 “Packaging glass containers - Release of lead cadmium arsenic and antimony - Permissible limits”	National Food Quality & Safety Supervision and Inspection Center	Beijing Supervise Test Center of Glass and Pottery Products	2014
427	Metal products used for Food Containers and Packaging Materials	1. GB 11333-1989 “Hygienic standard for aluminum-ware for food use” 2. GB 9684- 2011 “National Food Safety Standard Stainless Steel Products”	Ningbo CIQ		2015
428	Rubber products used for Food Containers and Packaging Materials	GB 4806.1 - 1994 “Hygienic standard for foodstuff rubber products”	Changzhou CIQ		2015
429	Paper products used for Food Containers and Packaging Materials	1. GB 11680 - 1989 “Hygienic standard of paper used for food packaging” 2. GB 19305 - 2003 “Hygienic standard for foodstuff vegetable fibre of container”	Ningbo CIQ		2015
430	Plastic products used for Food Containers and Packaging Materials	1. GB 16332-1996 “Hygienic standard of products of nylon for food packaging material”; 2. GB 9689 - 1988 “Hygienic standard for polystyrene products used as	Shanghai Institute for Food and Drug Control		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		food containers and tablewares”; 3. GB 17326 - 1998 Hygienic standard for rubber-modified acrylonitrile – butadiene - styrene products used as food containers and packaging materials”; 4. GB 9688 - 1988 “Hygienic standard for polypropylene products used as food containers and tablewares”; 5. GB 9681 - 1988 “Hygienic standard of products of polyvinyl chloride for food packaging”; 6. GB 14944- 1994 “Hygienic standard for bottle sheet and granular materials of polyvinyl chloride for food packaging”; 7. GB 9687 - 1988 “Hygienic standard for polyethylene products used as food containers and tablewares”; 8. GB 17327 - 1998 “Hygienic standard for acrylonitrile-styrene products used as food containers and packaging materials”; 9. GB 14942-1994 “Hygienic standard for polycarbonate products used as food containers and packaging materials”; 10. GB 9690 - 2009 Hygienic standard for melamine-formaldehyde products used as food containers and packaging materials”; 11. GB 13113-1991 “Hygienic standard for polyethylene terephthalate products used as food containers and packaging materials”			
431	Resins for food containers and food packaging material	1. GB 16331 - 1996 “Hygienic standard of nylon 6 resins for food packaging material” 2. GB 9692-1988 “Hygienic standard for polystyrene resin used as food packaging material”	Shanghai Institute for Food and Drug Control		2015

No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		3. GB 9693-1988 “Hygienic standard for polypropylene resin used as food packaging material” 4. GB 9691 - 1988 “Hygienic standard for polyethylene resin used as food packaging material” 5. GB 4803-1994 “Hygienic standard for polyvinyl chloride resin used as food container and packaging material” 6. GB 15204- 1994 “Hygienic Standard of vinylidene chloride-vinyl chloride copolymer resins for food containers and packaging material” 7. GB 13115 - 1991 “Hygienic standard for unsaturated polyester resin and glass fibre reinforced” 8. GB 13114- 1991 “Hygienic standard for polyethylene terephthalate resin used as food containers and packaging materials” 9. GB 13116 - 1991 “Hygienic standard for polycarbonate resin used as food containers and packaging materials” 10. “One Hundred and Seven Resin Varieties that are Allowed to be Used in Food Packaging Materials” (MOH Public Notice [2011] No.23)			
432	Coating used for Food Containers and Packaging Materials	1. GB 9686 - 2012 “National Food Safety Standard Epoxy Polyamide Resin” 2. GB 11677 - 2012 “National Food Safety Standard Water soluble epoxy internal coatings of food beverage cans”	National Food Safety Risk Assessment Center		2015

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No.	Project Name	Standard Plan to be Consolidated/Revised	Proposed Project Undertaker	Project Participant	Year of project completion
		3. GB 11676 - 2012 “National Food Safety Standard Anti - coherent silicone coating” 4. GB 4805 - 1994 “Hygienic Standard for epoxy phenolic resin coating for the internal lacquer of food cans” 5. GB 9682-1988 “Hygienic standard for internal coating of food cans” 6. GB 7105 - 1986 “Sanitary specifications of perchloraviny interior coatings for food container” 7. GB 11678 - 1989 “Hygienic standard for polytetrafluorethylene used as inner coating of food containers” 8. GB 9680 - 1988 “Hygienic standard of phenol lacquer for food container”			

Attachment 2:

**The 2014 National Food Safety Standard Project Plan (Draft)**

No.	Project Name	Develop/ Revise	Proposed Project Undertaker
1	Foods Safety Terminologies and Food Categorization	Develop	National Food Safety Risk Assessment Center , China National Food Industry Association
2	Lactose	Revise	Nation Dairy Quality Supervision and Inspection Center

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3	75. Compound condiments	Develop	Guangdong CDC
4	Collagen	Develop	Chinese Institute of <b>Food Science</b> and Technology
5	Food Additive Complex Rising Agent	Revise	CNOOC Tianjin Chemical Research and Design Institute
6	Food Additive Talc Powder	Revise	CNOOC Tianjin Chemical Research and Design Institute
7	Food Additive Stabilized Chlorine Dioxide Solution	Revise	
8	Food Additive Purple sweet potato pigments	Revise	Tianjin <b>University</b> of Science and Technology
9	Food Additive Potassium Bicarbonate	Revise	
10	Determination of Vitamin B12 in foods	Revise	Zhejiang CDC
11	Determination of Biotin in Foods	Revise	Nation Dairy Quality Supervision and Inspection Center
12	Determination of impurities in raw milk and dairy products	Revise	Beijing CDC
13	Examination of Bifidobacterium	Revise	National Food Safety Risk Assessment Center
14	Disinfectant for foods	Revise	Tianjin Public Health Supervision and Inspection Bureau
15	General Safety Requirements on Food Containers and Packaging Materials	Develop	National Food Safety Risk Assessment Center

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16	Adhesive Used in Food Containers and Packaging Materials	Develop	National Food Safety Risk Assessment Center
17	Bamboo and Wood Products Used as Food Containers and Packaging Materials	Develop	
18	Nutritional fortification substances in foods - Zinc Chloride	Develop	Nutrition Institute, <b>Qingdao University</b> Medical College
19	Nutritional fortification substances in foods - Zinc acetate	Develop	Nutrition Institute, <b>Qingdao University</b> Medical College
20	Nutritional fortification substances in foods - Ferric citrate	Develop	Anhui Medical University
21	Nutritional fortification substances in foods - ferrous Succinate	Develop	Anhui Medical University
22	Nutritional fortification substances in foods - Polyfructose	Develop	Shanghai Food Additive Trade Association
23	Nutritional fortification substances in foods - Fructooligosaccharide	Develop	Shanghai Food Additive Trade Association
24	Nutritional fortification substances in foods- Magnesium Gluconate	Develop	Jiangxi CDC
25	Nutritional fortification substances in foods - Potassium gluconate	Develop	Jiangsu CDC
26	Nutritional fortification substances in foods - Vitamin E Acetate	Develop	Technical Center of Guangdong CIQ
27	Nutritional fortification substances in foods - Sodium D-Pantothenate	Develop	Technical Center of Guangdong CIQ

**END OF TRANSLATION**