

Voluntary Report – Voluntary - Public Distribution

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Report Name: China Notifies Draft National Food Safety Standard for Quick-Frozen Flour and Rice Products and Quick-Frozen Prepared Foods - SPS 1154

Country: China - Peoples Republic of

Post: Beijing

Report Category: FAIRS Subject Report

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Report Highlights:

On May 12, 2020, China notified the National Food Safety Standard for Quick-Frozen Flour and Rice Products and Quick-Frozen Prepared Foods (Draft for Comments) to the WTO SPS Committee as G/SPS/N/CHN/1154. The comment deadline is July 11, 2020. Comments can be sent to China's SPS Enquiry Point at sps@customs.gov.cn. The standard provides technical, sensory, microbial, and other requirements for quick-frozen flour and rice products and quick-frozen prepared foods. This report contains an unofficial translation of the draft standard.

General Information

BEGIN TRANSLATION

National Food Safety Standard for Quick-Frozen Flour and Rice Products and Quick-Frozen Prepared Foods

Foreword

This standard replaces GB 19295-2011 “National Food Safety Standard for Quick-Frozen Flour and Rice Products and Quick-Frozen Prepared Foods.”

This standard modifies the GB 19295-2011 in the following aspects:

- Modifies the standard name;
- Modifies the scope;
- Modifies terms and definitions;
- Modifies the sensory requirements;
- Modifies the physical and chemical indexes;
- Modifies the contaminant limits;
- Adds the limit of mycotoxins;
- Modifies the microbial limits;
- Adds the nutritional fortification substances;
- Modifies other requirements.

National Food Safety Standard
Quick-Frozen Flour and Rice Products and Quick-Frozen Prepared Foods

1. Scope

This standard applies to quick-frozen flour and rice products and quick-frozen prepared foods.

2. Terms and definitions

2.1 Quick-Frozen Flour and Rice Products

Foods prepared by processing, forming (cooked or uncooked) and quick-freezing with one or more grains (such as wheat, rice, corn, coarse cereals and products thereof) as main raw materials, or adding stuffing/auxiliary materials at the same time.

2.2 Quick-frozen prepared foods

Foods produced by preparation, processing, forming (cooked or uncooked) and quick-freezing with one or multiple kinds of grains, beans, potatoes, livestock and poultry meat, eggs, raw milk, aquatic products, fruits and vegetables, edible fungi and the like as main raw materials, or adding stuffing/auxiliary materials at the same time.

2.3 Uncooked Products

Products that have not been heated or heated to an edible level before freezing.

2.4 Cooked products

Products that have been heated to an edible level before freezing.

3. Technical Requirements

3.1 Requirements on Raw Materials

Raw materials shall conform to corresponding food standards and relevant regulations.

3.2 Sensory Requirements

Sensory requirements shall conform to the provisions in Table 1.

Table 1 Sensory Requirements

Items	Requirement	Analysis method
Color	Have the color that the product should have.	Take a proper portion of samples and place them in a white porcelain plate. Check for foreign matters under natural light. Smell the smell, rinse mouth with warm boiled water, prepared the product according to the method indicated on the package, and taste the product.
Taste and smell	Have the taste and smell that the product should have and have no odor.	
Structure	Have the shape that the product should have, without deformation, damage and frost on the surface. There are no visible foreign matters on surface and inside.	

3.3 Physical and Chemical Index

The physical and chemical indexes of quick-frozen flour and rice products and quick-frozen prepared foods with animal-origin food, nut and seeds as stuffing/auxiliary materials, or foods prepared with oil shall conform to the provisions in table 2.

Table 2 Physical and Chemical Index

Items	Index	Analytical method
Peroxide value (based on fat) /(g/100g) ≤	0.25	GB 5009.227

3.4 Contaminant Limits

Quick-frozen flour and rice products with stuffing shall conform to the provisions of "wheat flour and rice products with fillings" in GB 2762 and the limits of other contaminants shall conform to the corresponding provisions of GB 2762.

3.5 Mycotoxin limits

The limit of mycotoxin shall conform to the corresponding provisions of GB 2761.

3.6 Microbial Requirements

3.6.1 The limit of pathogen shall conform to the provisions of GB 29921 for corresponding foods.

3.6.2 The microbial limit of cooked products shall also conform to the provisions in Table 3.

Table 3 Microbial Limits of Cooked Products

Items	Sampling ^a and limits (indicated in CFU/g)				Analytical method
Coliform	n	c	m	M	GB 4789.3, plate counting method
	5	2	10	100	
^a Sampling and processing of samples shall be carried out according to GB 4789.1.					

3.7 Food additives

Food additives shall be used according to GB 2760.

4. Others

4.1 Labeling

The product labeling shall conform to the provisions of GB 7718 and GB 28050; labeling shall indicate whether the product is quick-frozen and/or uncooked/cooked, and shall indicate the preparation/processing method.

4.2 Cold Chain Control

The storage and transportation of products shall conform to the provisions of GB 31646.

The sales temperature of the products shall be controlled below -18°C and the temperature fluctuation shall be within 2°C.

END TRANSLATION

Attachments:

No Attachments.