

Voluntary Report – Voluntary - Public Distribution

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Report Name: PRC Calls for Comments on National Food Safety Standards Plan

Country: China - People's Republic of

Post: Beijing

Report Category: Sanitary/Phytosanitary/Food Safety

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Report Highlights:

On June 1, the National Health Commission (NHC) issued a public letter soliciting comments on its 2022 plan for the National Food Safety Standards Project. The notice identified 41 national food safety standards the NHC intends to develop or revise in 2022. This report contains an unofficial translation of the Letter and plan.

Summary

On June 1, the NHC published a "[Letter from the Secretariat of the National Food Safety Standard Review Committee on Soliciting Comments on the plan for the 2022 National Food Safety Standard Project \(Draft for Comments\)](#)." The Letter solicited comments on the plan for the 2022 National Food Safety Standards Project. The plan identified 41 new or revised national food safety standards which should be prioritized for revision or newly developed and which national or provincial agency should lead the review and development.

The plan included:

- 10 food additive standards
- 2 food product standards (nuts and seed foods and cooked meat products)
- 3 production and operation standards
- 20 physical and chemical inspection methods and procedures
- 2 microbiological inspection methods and procedures standards
- 4 nutrition and special dietary food standards

The Letter provided a short, 10-day comment period, which closed on June 10, 2022.

Comment: The plan's significance lies in its offering insight into what food safety standards the NHC intends to develop or revise in the near term. Once standards are revised or developed, the NHC's prior practice has been to notify them for domestic comment and, subsequently, notify them to the WTO. FAS China will continue to monitor the NHC's progress on the 2022 plan and report new developments. The NHC issued a similar plan in 2021 for developing or revising 21 food safety standards. The 2021 plan (link in Chinese) is available [here](#).

BEGIN Unofficial Translation of the Letter and Plan

All relevant units:

According to the "Food Safety Law" and its implementation regulations, in order to develop and revise national food safety standards, the annual project proposal has been widely solicited from departments, industries, and society, and has been reviewed by relevant professional committees of the National Food Safety Standards Review Committee. We drew up the "2022 National Food Safety Standard Project Plan (Draft for Comments)", giving priority to the development and revision of **41 national food safety standards** urgently needed by industry for risk prevention and control. We are now open for comments, please submit your comments in writing to the Secretariat **before June 10, 2022**.

2022 National Food Safety Standard Project Plan

(Draft for Comments)

Serial Number	Suggested Project Name	Development/Revision	Suggested Responsible Unit
10 Food Additive Standards			
1	General Rules for Spices for Food (GB 29938-2020)	Revision	National Center for Food Safety Risk Assessment, China Fragrance, Flavor and Cosmetics Industry Association, Shanghai Fragrance Research Institute
2	Food Additive L-arginine (GB 28306-2012)	Revision	National Center for Food Safety Risk Assessment, China Biological Fermentation Industry Association, Shandong Institute of Food and Drug Inspection
3	Food Additive Glycine (Aminoacetic Acid) (GB 25542-2010)	Revision	Sichuan Food and Drug Inspection and Testing Institute, Shanghai Institute of Quality Supervision and Inspection Technology, Shanghai Food Additives and Ingredients Industry Association, Hunan Provincial Institute of Product Quality Inspection, Ningbo Institute of Inspection and Quarantine Science and Technology

4	Food Additive Sodium Alginate (also known as Sodium Alginate) (GB 1886.243-2016)	Revision	Yellow Sea Fisheries Research Institute, Chinese Academy of Fishery Sciences, China Food Additives and Ingredients Association, China Algae Industry Association, Kexin Food and Health Information Exchange Center
5	Food Additive Ascorbyl Palmitate (GB 1886.230-2016)	Revision	Kexin Food and Health Information Exchange Center, Fermentation Industry Productivity Promotion Center, Tianjin Institute of Food Safety Testing Technology, Shenzhen Institute of Metrology and Quality Testing
6	Food Additive Pepper Orange (GB 1886.105-2016)	Revision	Jiangxi Provincial Center for Disease Control and Prevention, Nanchang Customs Technical Center, Guangzhou Customs Technical Center
7	Food Additive Gelatin (GB 6783-2013)	Revision	Beijing University of Chemical Technology, Gelatin Branch of China Daily Chemical Industry Association, National Light Industry Sanjiao Product Quality Supervision and Testing Center (Beijing)
8	Food Additive Lactic Acid (GB 1886.173-2016)	Revision	China Food Additives and Ingredients Association, National Center for Food Safety Risk Assessment, Dalian

			University, Fermentation Industry Productivity Promotion Center
9	Food Additive Microcrystalline Cellulose (GB 1886.103-2015)	Revision	Shanghai Institute of Quality Supervision and Inspection Technology, Shanghai Food Additives and Ingredients Industry Association, Huazhong Agricultural University
10	Food Additive Acorn Shell Brown	Development	China Food Additives and Ingredients Association, Qingdao University, Fermentation Industry Productivity Promotion Center
2 Food Product Standards			
11	Nuts and Seed Foods (GB 19300-2014)	Revision	China Food Industry Association, Tianjin Institute of Health and Health Supervision, Anhui Food and Drug Inspection and Research Institute
12	Cooked Meat Products (GB 2726-2016)	Revision	China Meat Comprehensive Research Center, Beijing Center for Disease Control and Prevention, Chengdu Institute of Food and Drug Inspection, Northeast Agricultural University
3 Production and Operation Standards			
13	Hygienic Specification for Food Irradiation Processing (GB 18524-2016)	Revision	Institute of Atomic Energy Utilization, Chinese Academy of Agricultural Sciences, Sichuan Institute of Atomic Energy, Crop Institute, Shanghai Academy of

			Agricultural Sciences, National Center for Food Safety Risk Assessment, Institute of Agricultural Sciences in Lixiahe Region, Jiangsu Province
14	Hygienic Specification for Food Operation Process (GB 31621-2014)	Revision	National Food Safety Risk Assessment Center, Shanghai Food and Cosmetics Quality and Safety Management Association, China Chain Store & Franchise Association
15	Hygienic Specification for the Production of Cured Meat Products	Development	China Meat Comprehensive Research Center, Beijing Center for Disease Control and Prevention, China Meat Association, Chengdu Institute of Food and Drug Inspection
20 Physical and Chemical Inspection Methods and Procedures			
16	Determination of Tetrodotoxin in Aquatic Products and Their Products (GB 5009.206-2016)	Revision	Zhejiang Provincial Center for Disease Control and Prevention, Yellow Sea Fisheries Research Institute of Chinese Academy of Fishery Sciences, Dalian University for Nationalities, National Center for Food Safety Risk Assessment, National Food Safety Standard

			Collaboration Group for Toxin Inspection Methods
17	Determination of Citrinin in Food (GB 5009.222-2016)	Revision	Zhejiang Provincial Center for Disease Control and Prevention, Dalian University for Nationalities, Qingdao Customs Technology Center, National Food Safety Standards Collaboration Group for Toxin Inspection Methods
18	Determination of Patulin in Food (GB 5009.185-2016)	Revision	National Grain and Material Reserve Bureau Scientific Research Institute, Zhejiang Provincial Center for Disease Control and Prevention, Qingdao Customs Technology Center, Weifang City Center for Disease Control and Prevention, National Food Safety Standards Collaboration Group for Toxin Inspection Methods

19	Determination of Aflatoxins Group B and Group G in Food (GB 5009.22-2016)	Revision	Scientific Research Institute of State Grain and Material Reserves Bureau, Zhejiang Provincial Center for Disease Control and Prevention, Shenzhen Customs Food Inspection and Quarantine Technology Center, National Food Safety Standards Collaboration Group for Toxin Inspection Methods
20	Determination of Aflatoxin M group in Food (GB 5009.24-2016)	Revision	Zhejiang Provincial Center for Disease Control and Prevention, Scientific Research Institute of National Grain and Material Reserve Bureau, Shenzhen Customs Food Inspection and Quarantine Technology Center, National Food Safety Standard Collaboration Group for Toxin Inspection Methods
21	Determination of Ochratoxin A in Food (GB 5009.96-2016)	Revision	Zhejiang Provincial Center for Disease Control and Prevention, Scientific Research Institute of National Grain and Material

			Reserve Bureau, Weifang Medical College, National Food Safety Standards Collaboration Group for Toxin Testing Methods
22	Determination of Acrylamide in Food (GB 5009.204-2014)	Revision	Jiangsu Provincial Center for Disease Control and Prevention, Beijing Center for Disease Control and Prevention, Zhejiang Provincial Center for Disease Control and Prevention
23	Determination of Ash in Food (GB 5009.4-2016)	Revision	Hubei Provincial Center for Disease Control and Prevention, Hangzhou Customs Technical Center
24	Determination of Organic Acids in Food (GB 5009.157-2016)	Revision	Harbin Customs Technology Center, Xiamen Food and Drug Quality Inspection Institute, Hangzhou Customs Technology Center
25	Determination of Parabens in Food (GB 5009.31-2016)	Revision	Nanjing Customs Animal, Plant and Food Testing Center, Beijing Center for Disease Control and Prevention, Guangdong Provincial Food Inspection Institute (Guangdong Provincial Liquor Testing Center)

26	Determination of Ethylenediaminetetraacetate in Food (GB 5009.278-2016)	Revision	Hunan Provincial Institute of Product Quality Inspection, Shanghai Customs Animal, Plant and Food Inspection and Quarantine Technology Center, Nanchang Customs Technology Center
27	Food Contact Materials and Articles Determination of Ethylene Oxide and Propylene Oxide and Determination of Migration and Determination of Migration (GB 31604.27-2016)	Revision	Shanghai Customs Industrial Product and Raw Material Testing Technology Center, Hunan Provincial Product Quality Inspection Research Institute
28	Determination of Moisture in Food (GB 5009.3-2016)	Revision	Hubei Provincial Center for Disease Control and Prevention, Beijing Food Safety Monitoring and Risk Assessment Center (Beijing Food Inspection Institute), National Food Safety Risk Assessment Center
29	Determination of Fat in Food (GB 5009.6-2016)	Revision	Jiangnan University, Xiamen Customs Technology Center, Food Review Center of State Administration for Market Regulation, National Food Safety Risk Assessment Center

30	Determination of Various Mycotoxins in Food	Development	National Food Safety Risk Assessment Center, National Grain and Material Reserve Bureau Scientific Research Institute, Weifang Medical College, National Food Safety Standard Collaboration Group for Toxin Testing Methods
31	Determination of Beauvericin and Enfumaricin in Food	Development	National Grain and Material Reserve Bureau Scientific Research Institute, Tianjin Customs Animal, Plant and Food Testing Center, Liaoning Provincial Food Inspection and Testing Institute, National Food Safety Standards Collaboration Group for Toxin Testing Methods
32	Determination of Alternaria Toxin in Food	Development	Jiangnan University, Anhui Provincial Center for Disease Control and Prevention, National Food Safety Risk Assessment Center, National Food Safety Standard Collaboration Group for Toxin

			Inspection Methods
33	Determination of Sommatin in Food	Development	Shandong Institute of Food and Drug Inspection, Beijing Center for Disease Control and Prevention, Liaoning Provincial Institute of Food Inspection and Testing
34	Food Contact Materials and Articles - Determination of Migration of 2,2,4,4-Tetramethyl-1,3-Cyclobutanediol	Development	Guangzhou Customs Technology Center, Xiamen Product Quality Supervision and Inspection Institute, China National Accreditation Center for Conformity Assessment
35	Food Contact Materials and Articles - Determination of Migration of Benzoic Acid, Phthalic Acid and Trimellitic Acid	Development	Nanjing Customs Dangerous Goods and Packaging Testing Center, China National Accreditation Center for Conformity Assessment
2 Microbiological Inspection Methods and Procedures Standards			
36	Food Microbiological Examination Escherichia Coli Count (GB 4789.38-2012)	Revision	Shenzhen Customs Food Inspection and Quarantine Technology Center, Xiamen Customs Technology Center, Qingdao Customs Technology Center, Guangzhou Customs Technology Center, National Food Safety Risk Assessment Center

37	Food Microbiological Testing Clostridium Botulinum and Botulinum Toxin Testing (GB 4789.12-2016)	Revision	National Food Safety Risk Assessment Center, Qingdao Customs Technology Center, Hunan Institute of Product Quality Inspection, Northeast Agricultural University
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4 Nutrition and Special Dietary Food Standards

38	Food Nutritional Enhancer Selenoprotein (GB 1903.28-2018)	Revision	Hubei Provincial Center for Disease Control and Prevention, National Center for Food Safety Risk Assessment, Enshi Prefecture Center for Disease Control and Prevention, Enshi Tujia and Miao Autonomous Prefecture Public Inspection and Testing Center/National Selenium-enriched Product Quality Inspection and Testing Center (Hubei), Enshi Tujia and Miao Autonomous Prefecture Academy of Agricultural Sciences
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39	Food Nutrition Fortifier Retinyl Acetate (vitamin A acetate) (GB 1903.31-2018)	Revision	National Center for Food Safety Risk Assessment, Anhui Medical University, Shanghai Institute of Quality Supervision and Inspection Technology
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40	Food Nutrition Fortifier L-Lysine Hydrochloride (GB 1903.1-2015)	Revision	Northeast Agricultural University, National Center for Food Safety Risk Assessment, China Nutrition and Health Food Association, Beijing Institute of Food Inspection
41	Whole Nutritional Formula Food for Obesity and Fat Reduction Surgery	Development	Peking Union Medical College Hospital, National Center for Food Safety Risk Assessment, Anhui Medical University, University of Science and Technology of China, Lu'an Hospital Affiliated to Anhui Medical University (Lu'an Municipal People's Hospital), Jiangsu Provincial People's Hospital (The First Affiliated Hospital of Nanjing Medical University), China The First Affiliated Hospital of University of Science and Technology (Anhui Provincial Hospital)

Attachments:

No Attachments.