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China Published Final Standard for Processed Aquatic Products of Animal Origin

Report Categories:

FAIRS Subject Report

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Report Highlights:

On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) published the National Food Safety Standard for Processed Aquatic Products of Animal Origin (GB 10136-2015). This standard will be implemented on November 13, 2016. It applies to processed aquatic animal products which are made from fresh and frozen aquatic animal products as the main raw material, added with or without auxiliary ingredients. A draft of the standard was notified to the WTO as SPS CHN 688 in September 2014. Please note that the comment process has ended and that this standard is considered final. The following report contains an unofficial translation of the final standard.

General Information:

BEGIN TRANSLATION

National Food Safety Standard - Processed aquatic products of animal origin

Preface

This standard replaces GB 10132-2005 "Hygiene Standard for Surimi Products", GB 10136-2005 "Hygiene Standard for Marinated Raw Animal Aquatic Products", GB 10138-2005 "Hygiene Standard for Salted Fish" and GB 10144-2005 "Hygiene Standard for Dried Animal Aquatic Products".

In comparison with the replaced standards, this standard presents the following changes:

- Name of this standard was changed to "National Food Safety Standard – Processed aquatic products of animal origin";
- Modified the scope;
- Added the terms and definitions;
- Modified the physical and chemical indexes;
- Added the limit for pesticide residues and for veterinary drugs residues;
- Modified the microbiological indexes.
- Modified the parasite metacercaria indexes;
- Modified the appendixes.

National Food Safety Standard Processed Aquatic Products of Animal Origin

1 Scope

This standard applies to aquatic animal products.

2 Terms and Definitions

2.1 Aquatic animal products

Aquatic products produced by relevant processes with fresh and frozen aquatic animal products as the main raw materials with or without added supplements, including ready-to-eat aquatic animal products, pre-made aquatic animal products and other aquatic animal products, excluding canned aquatic animal products.

2.2 Instant aquatic animal products

Aquatic animal products that can be directly consumed without further heat treatment, including ready-made raw aquatic animal products and cooked aquatic animal products

2.2.1 Instant raw aquatic animal products

Aquatic products that can be directly consumed after cleaning without cooking with fresh and frozen aquatic animal products as the main raw materials, including marinated raw aquatic animal products and instant raw aquatic animal products.

2.2.1.1 Marinated raw aquatic animal products

Pickled products that can be directly consumed by marinating, ferment and other processes with live snail, shellfish, freshwater crabs and fresh or frozen crab, caviar and other aquatic animal products as raw materials.

2.2.1.2 Instant raw aquatic animal products

Unsalted or cooked aquatic products that can be directly consumed by cleaning with fresh, live, refrigerated, frozen fish, crustaceans, shellfish, cephalopods and other aquatic animal products as raw materials.

2.2.2 Cooked aquatic animal products

Aquatic products that can be directly consumed produced by cooking, frying, smoking, drying and other processes with or without supplements with fresh and frozen aquatic animal products as raw materials.

2.3 Prefabricated aquatic animal products

Products that are not directly edible produced by marinating, drying, mixing, sizing and other processes with or without supplements with raw and frozen aquatic animal products as raw materials, including salted aquatic products, pre-made aquatic dry products, surimi products, frozen sizing products, bread crumbs or panada wrapped fish and other semi-finished products, not including raw aquatic product produced through cleaning (cutting or shucking) and freezing.

2.3.1 Salted fish

Salted aquatic products that are not directly edible produced by salting with fresh and frozen fish as raw materials.

2.3.2 Pre-made dry aquatic products

Dry aquatic products that are not directly edible produced by drying and other processes with or without adding supplements with fresh and frozen aquatic animal products

3 Technical Requirements

3.1 Ingredient Requirements

3.1.1 Raw materials shall be consistent with the provisions of GB 2733.

3.1.2 The supplement materials shall comply with the relevant food standards and regulations.

3.2 Organoleptic Requirements

The organoleptic requirements shall conform to the provisions of Table 1.

Table 1 Organoleptic Requirements

Items	Requirements	Analysis Method
Luster	Has the normal luster of this specific product.	Take an appropriate amount of sample, place on a white porcelain plate, and observe color and appearance under natural light. Smell it, gargle with warm water, and taste it.
Taste and smell	Has the normal taste, smell of this kind of products, and without odor and rancidity	
State	It shall have the normal shape and tissue status of this products, and without visible foreign matter, without mildew, and without insects	

3.3 Physical and Chemical Indexes

Physical and chemical indexes shall conform to the provisions of Table 2.

Table 2 Physical and Chemical Indexes

Item	Index	Analysis Method
Peroxide value (in fat)/(g/100g)		GB 5009.227
Salted fish (shad fish, mackerel, salmon)	≤ 4.0	
Salted fish (excluding shad fish, mackerel, salmon)	≤ 2.5	
Pre-made aquatic dry products	≤ 0.6	
Histamine/(mg/100g)		GB/T 5009.208
Salted fish (high histamine fish ^a)	≤ 40	
Salted fish (excluding high histamine fish)	≤ 20	
TVB-N/(mg/100g)		GB 5009.228
Marinated raw aquatic animal products	≤ 25	
Pre-made aquatic animal products (excluding dry products and salted products)	≤ 30	
^a High histamine fish: Refers to mackerel, scad fish, horse mackerel, mackerel, bonito, tuna, saury, sardines and other marine fish with blue skin and red meat.		

3.4 Contaminant Limit

The contaminant limit shall be in accordance with the regulations of GB 2762.

3.5 Pesticide Residue Limit and Veterinary Drug Residue Limit

3.5.1 The pesticide residue limit shall be in accordance with the regulations of GB 2763.

3.5.2 The veterinary drug residue limit shall be in accordance with the relevant national regulations and the announcement.

3.6 Microbiological limit

3.6.1 Limit of pathogens in cooked and ready to eat raw aquatic animal products shall comply with the relevant provisions for cooked and ready to eat raw aquatic animal products in GB 29921.

3.6.2 Microbial limit in ready to eat raw aquatic animal products shall also be in accordance with the provisions in Table 3.

Table 3 Microbiological limit

Items	Sampling programs ^a and its limit				Analysis Method
	n	c	m	M	
Total number of colonies /(CFU/g)	5	2	5X10 ⁴	10 ⁵	GB 4789.2
Coliform colonies /(CFU/g)	5	2	10	10 ²	Plate count method in GB 4789.3
^a Sampling and processing shall be performed in accordance with GB/T4789.19.					

3.7 Parasite index

Ready to eat raw aquatic animal products shall comply with the provisions in Table 4.

Table 4 Parasite index

Item	Index	Analysis Method
Trematode larvae	May not be detected	See Appendix A
Nematode larvae	May not be detected	
Tapeworm Sparganum	May not be detected	

3.8 Food Additives and Nutrition Enhancers

The food additives shall be used in accordance with the regulations as specified in GB 2760.

4 Others

4.1 Logo

Product identification shall comply with the provisions of GB7718, and it shall indicate the method of eating.

4.2 Storage

The product shall be stored under the prescribed temperature. Frozen aquatic products shall be stored at -18°C or less.

Appendix A

Test Methods for Trematode Metacercariae, Nematode Larvae and Tapeworms Sparganosis for Ready to Eat Raw Aquatic Animal Products

A.1 Visual inspection

For anisakis larvae, Diphyllbothrium Sparganum and other larger insect species, visual examination can be performed by tearing muscles and internal organs, and microscopic examination can also be performed when necessary.

A.2 Microscopic examination

A.2.1 Reagents

Artificial digestion liquid: Take 5g of pepsin, dissolve in 900mL distilled water, add 7mL concentrated hydrochloric acid, add water to 1000mL, mix thoroughly, place 15 min, and then use.

A.2.2 Instrumentation

A.2.2.1 Microscope (multiple = 10X10).

A.2.2.2 Water bath or incubator (37 ° C).

A.2.2.3 Tissue stamp mill.

A.2.3 Preparation of sample

Take an appropriate amount of muscle and break the tissue into slurry with triturator(low speed, stop when the sample is crushed), put into a conical flask and add artificial digestive juice in an proportion of 1:10, stir appropriately. Place for 4h~5h in water bath or incubator at 37C to fully digest the muscles, remove the supernatant, add an appropriate amount of distilled water, precipitate for 20 min~30 min after stirring, then remove the supernatant again, wash repeatedly for several times, until the supernatant is transparent, precipitate and set aside.

A.2.4 Inspection

Take the precipitation treated in A.2.3 and observe the parasite under microscope while it is diluted with distilled water.

A.3 Results Report

When parasites are found by eye check and macroscopic check, it shall be reported as parasites detected, and it shall indicate the parasite species; when parasites are not found by eye check and microscopic check, it shall be reported as that the parasite is not detected.

END OF TRANSLATION