Voluntary _ Public

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China - Peoples Republic of

Post: Beijing

National Food Safety Standard - Soy Sauce

Report Categories:
FAIRS Subject Report
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Report Highlights:
On August 12, 2013, China notified to the WTO National Food Safety Standard: Soy Sauce as SPS/N/CHN/623. This standard applies to soy sauce. The date for submission of final comments to China is October 11, 2013. The proposed date of entry is to be determined.

Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn.

This report is an INFORMAL translation of this document.
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General Information:

BEGIN TRANSLATION

GB National Food Safety Standard – Soy Sauce (Draft Standard for Comments)
GB 2717-xxxx

Foreword

This Standard is to replace the Hygienic Standard for Soy Sauce (GB 2717-2003).
Compared to GB 2717-2003, the amendments to this Standard are mainly as follows:

- Soy sauce is prescribed as fermented and will no longer be classified into fermented soy sauce or blended soy sauce; corresponding definitions are removed;
- Soy sauce will no longer be classified into that for cooking or for dining table use; corresponding definitions are removed; technical indicators thereof are unified;
- Amendment is made to the sensory indicators; the description of "no sediment" is removed;
- Deletion of TAN indicator from physical and chemical indexes;
- This Standard directly refers to the basic standard "Maximum Levels of Contaminants in Foods" for tolerance limits of contaminants;
- This Standard directly refers to the basic standard "Maximum Levels of Mycotoxins in Foods" for tolerance limits of mycotoxins;
- This Standard director refers to the basic standard for pathogenic bacteria for tolerance limits of pathogenic bacteria;
- Amendment is made to the sampling scheme and tolerance limits for indicator bacteria.

National Food Safety Standard

Soy Sauce

1. Scope

This Standard shall apply to soy sauce.

2. Terms and Definitions

Soy Sauce

Shall mean the type of condiments with distinct color, aroma, taste and flavor that is made through microbial fermentation of soybeans (including defatted soybeans), wheat, wheat flour and/or wheat bran as raw materials.

3. Technical Requirements

3.1 Requirements for Raw Materials

Raw materials shall be in accordance with the applicable standards and regulations.

3.2 Sensory Requirements

Sensory requirements are set forth in Table 1.

Table 1-Sensory Requirements

Items	Indicator	Test
Color and	Have the distinct color and luster for the type of products.	Take an appropriate amount of sample soy sauce and put it in a wide-mouth glass jar, with natural light or similar as a condition for the sensory evaluation, then observe the color and texture status of the soy sauce, smell its flavor and, after rinsing mouth with warm boiled water, taste it.
Taste and Flavor	Have the distinct taste and flavor for the type of soy sauce, and may not have any unpleasant odor or any sour, bitter, astringent or musty taste.	
Texture	Not cloudy, no foreign material, no mildew stain or floating membrane.	

3.3 Physical and chemical indexes

Physical and chemical indexes are set forth in Table 2.

Table 2-Physical and chemical indexes

Items	Indicators	Test
Amino acid-nitrogen ≥	0.40	GB/T

3.4 Tolerance Limits for Contaminants and Mycotoxins

3.4.1 Tolerance limits for contaminants shall be in accordance with that provided in GB 2762.

3.4.2 Mycotoxins tolerance limits shall be in accordance with that provided in GB 2761.

3.5 Tolerance Limits for Microorganisms

3.5.1 Pathogenic bacterium tolerance limit shall be in accordance with the applicable national standards for food safety.

3.5.2 Tolerance limit for microorganisms shall also be in accordance with that provided in Table 3.

Table 3-Microorganism Tolerances

Items	Sampling scheme[a] and tolerance limit (indicated in CFU/mL, unless otherwise specified)				Test methods
	n	c	m	M	

Total number of bacterial colonies	5	2	5000	50000	GB 4789.2
Coliform group	5	2	10	100	Counting bacterial colonies on agar
a Sampling and sample processing shall be performed in accordance with GB 4789.1 .					

3.6 Food Additives and Nutritional Fortification

3.6.1 Use of food additives shall be in accordance with GB 2760.

3.6.2 Use of nutritional fortification shall be in accordance with GB 14880.

END TRANSALATION