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## **China - Peoples Republic of**

**Post:** Beijing

### **National Food Safety Standard-Aquatic Dressing**

**Report Categories:**

FAIRS Subject Report

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**Report Highlights:**

On August 12, China notified to the WTO National Food Safety Standard: Aquatic Dressing as SPS/N/CHN/628. This standard prescribes the requirements for aquatic dressing. 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](mailto:sps@aqsiq.gov.cn)

This report is an INFORMAL translation of this document.

## **General Information:**

### **BEGIN TRANSLATION**

#### **National Food Safety Standard – Aquatic Dressing (Draft for Comments) GB 10133-201x**

### **Foreword**

This Standard is to replace the Hygienic Standard for the Aquatic Dressing (GB 10133-2005). Compared to GB 10133-2005, the amendments to this Standard are mainly as follows:

- Amendment made to the terms and definitions;
- Amendment made to the sensory indicators;
- Addition of tolerance limits for contaminants;
- Amendment made to the tolerance limits for microorganisms; and
- Deletion of the provisions for normative references, hygienic requirements in the course of food production and processing, packaging, labeling, storage, and transportation.

## **National Food Safety Standard**

### **Aquatic Dressing**

#### **1. Scope**

This Standard shall apply to the aquatic dressing.

#### **2. Terms and Definitions**

Aquatic dressing refer to products made by processing aquatic products (such as fish, prawns/shrimps, crabs and shellfish) for the use of enhancing taste or flavor. Aquatic dressings include, among others, fish sauce, shrimp paste, prawn sauce and oyster sauce.

#### **3. Technical Requirements**

##### **3.1 Requirements for Raw Materials**

3.1.1 The fish, shrimp, crab and shellfish used as raw materials shall be in accordance with GB 2733 and GB 2762.

3.1.2 Other raw and auxiliary materials shall be in accordance with applicable standards and/or regulations for food safety.

##### **3.2 Sensory Requirements**

Sensory requirements are set forth in Table 1.

#### **Table 1-Sensory Requirements**

Items	Requirements	Test Methods
Color and Luster	Have the distinct color and luster for this kind of	Take an appropriate amount of sample product and put it into a colorless beaker, with natural light as a condition, observe the color, luster and texture status of it, and smell its flavor. Taste the sample after rinsing mouth with warm boiled water.
Taste and Flavor	Have the distinct taste and flavor for this kind of product and without any unpleasant odor.	
Texture and Shape	Have the distinct texture and shape for this kind of products.	
Impurities	No visible impurities.	

### 3.3 Tolerance Limits for Contaminants

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

### 3.4 Tolerance Limits for Microorganisms

3.4.1 Tolerance limits for pathogenic bacterium shall be in accordance with the applicable national standards for food safety.

3.4.2 Tolerance limits for microorganism shall also be in accordance with that provided in Table 2.

**Table 2-Tolerance Limits for Microorganisms**

Items	Sampling scheme <sup>a</sup> and tolerance limit				Test methods
	N	c	m	M	
Total number of bacterial colonies (CFU/g)	5	2	100 (1000 <sup>b</sup> )	1000 (10000 <sup>b</sup> )	GB 4789.2
Coliform group/(CFU/g)	5	2	10	100	Counting bacterial colonies on agar plates (GB 4789.3)

<sup>a</sup>Sample analysis and processing shall be performed in accordance with GB 4789.1 and GB/T 4789.22

<sup>b</sup>Applicable to shrimp sauce only.

### 3.5 Food Additives

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

**END TRANSLATION**