

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT
POLICY

Voluntary Public

Date: 2/29/2016

GAIN Report Number: CH16008

China - Peoples Republic of

Post: Beijing

China Published Final Standard for Canned Food

Report Categories:

FAIRS Subject Report

Approved By:

Jennifer Clever

Prepared By:

Jennifer Clever and Ma Jie

Report Highlights:

On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) released the National Food Safety Standard for Canned Food (GB 7098-2015). This standard will be implemented on November 13, 2016. It applies to canned food products, and does not apply to canned formula and canned complementary food for infants and follow-ups. A draft of the standard was notified to the WTO as SPS CHN 474 in September 2011. 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 Canned Food

Preface

This standard replaces GB 7098-2003 "Hygienic Standard for Canned Mushroom", GB 11671-2003 "Hygienic Standard for Canned Fruits and Vegetables", GB 13100-2005 "Hygienic Standard for Canned Meat", and GB 14939-2005 "Hygienic Standard for Canned Fish".

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

- Name of this standard was changed to "National Food Safety Standard - Canned Food";
- Modified the scope;
- Modified the terms and definitions;
- Modified the sensory testing methods;
- Modified the physical and chemical indexes;
- Removed the sections for pesticide residue limits.

National Food Safety Standard Canned Food

1 Scope

This standard applies to canned food.

This standard does not apply to canned food supplements for infants and young children.

2 Terms and Definitions

2.1 Canned Food

The commercial sterilized canned food produced by processing, canning, sealing, heat sterilization and other processes with fruit, vegetables, edible mushrooms, poultry meat, aquatic animals and others as raw materials.

2.2 Plump can

Occurrence that one or both ends heave due to the positive pressure causing by gas produced by microbial activity or chemical reaction within the can.

2.3 Commercial sterility

It means a state where the canned food is treated with moderate heat sterilization and does not contain pathogenic microorganisms and non-pathogenic microorganisms that cannot reproduce at normal temperature.

3 Technical Requirements

3.1 Ingredient Requirements

Raw materials shall comply with 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
Container	Container seal keeps intact, no leaks, no plump can. There is no rust in outside of container, and no paint peeling at interior wall.	GB/T 10786
Content	It shall have appropriate luster, smell, taste and shape specific for this kind of canned food.	

3.3 Physical and Chemical Indexes

Table 2 Physical and Chemical Indexes

Item	Index	Analysis Method
Histamine ^a /(mg/100g)	≤ 10 ²	GB/T 5009.208
BKA ^b /(mg/kg)	≤ 0.25	GB/T 5009.189
^a It only applies to canned mackerel, scad fish and sardines. ^b It only applies to canned white fungus.		

3.4 Limits of contaminants and mycotoxins

3.4.1 The limits of contaminants shall comply with the provisions of GB 2762.

3.4.2 Mycotoxin limits shall comply with the provisions in GB 2761.

3.5 Microbiological limit

3.5.1 It shall comply with the commercial sterilization requirements for canned food and it shall be tested according to the method specified in GB 4789.26.

3.5.2 Mold count (% coverage) of canned tomato sauce shall be ≤ 50 , and it shall be tested according to the method specified in GB 4789.15.

3.6 Food additives and food nutrition fortifier

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

3.6.2 The food nutrition fortifier shall be used in accordance with the provisions in GB 14880.

END OF TRANSLATION