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GAIN Report

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China Announces Revised Standards on Puffed Food

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FAIRS Subject Report

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Report Highlights:

On September 4, 2015, China notified the WTO of the National Food Safety Standard on Puffed Food (an update to GB17404), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/999. The deadline for submission of final comments to China is November 3, 2015. This standard pertains to the food with loose or crisp texture, which is made out of grains, potatoes, beans, fruits, vegetables, nuts or seeds by puffing process. The proposed date of entry is yet to be determined. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn. The following report contains an unofficial translation of this draft measure.

Executive Summary:

On September 4, 2015, China notified the WTO of the National Food Safety Standard on Puffed Food (an update to GB17404), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/999. The deadline for submission of final comments to China is November 3, 2015. This standard pertains to the food with loose or crisp texture, which is made out of grains, potatoes, beans, fruits, vegetables, nuts or seeds by puffing process, and it will partially replace (GB 17404-1998) on Good Manufacturing Practice for Puffed Food. The proposed date of entry is yet to be determined. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn. The following report contains an unofficial translation of this draft measure. In addition, interested parties are also welcomed to submit comments through the U.S. SPS Enquiry Point below so that comments can be considered as part of the U.S. Government official comment submission to the WTO:

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BEGIN TRANSLATION:

National Food Safety Standard Code of Sanitation Practice for the Production of Puffed Food

(Draft for Comments)

Issued by National Health and Family Planning Commission of the People's Republic of China

Foreword

This Standard replaces GB 17404-1998 Good Manufacturing Practice for Puffed Food. In comparison with GB 17404-1998, this Standard has the following main changes:

- Changed the title of this Standard;
- Changed the structure of this Standard;
- Changed the terms and definitions;
- Changed the provisions of this Standard;
- Added the provisions regarding product recall management and training;
- Added Annex A: Microbial Monitoring Procedures for the Processing of Puffed Food.

National Food Safety Standard

Code of Sanitation Practice for the Production of Puffed Food

1 Scope

This Standard provides the basic requirements and management rules of places, facilities and personnel in the purchase of ingredients, processing, packaging, storage and transportation during the production of puffed food.

This Standard shall apply to the production of puffed food.

2 Terms and Definitions

2.1 The terms and definitions provided in GB 14881 shall apply to this Standard.

2.2 Puffing

It refers to the process where the volume of ingredients becomes inflated or the texture becomes loose under the heat or differential pressure.

2.3 Puffed Food

It refers to the food with loose or crisp texture, which is made of grains, potatoes, beans, fruits, vegetables, nuts or seeds by puffing process.

3 Site Selection and Plant Environment

It shall meet the relevant regulations of GB 14881.

4 Plant and Workshop

4.1 Design and Layout

4.1.1 Shall meet the relevant regulations of GB 14881.

4.1.2 Different functional areas shall be set up as per the needs of production process, such as ingredients mixing area, shaping area, frying area, extrusion area, seasoning area, cooling and packaging area. All areas shall keep good ventilation and exhaust.

4.2 Building Internal Structure and Materials

It shall meet the relevant regulations of GB 14881.

5 Facilities and Equipment

5.1 Facilities

5.1.1 Shall meet the relevant regulations of GB 14881.

5.1.2 Appropriate removal, collection or control devices shall be installed at the places generating odor, steam, smoke or a lot of dust.

5.1.3 Frying machine shall be equipped with a device that effectively removes smoke and steam and blocks oil drops, and the device shall be made of materials easy to clean and corrosion resistant.

5.1.4 In the areas generating a lot of heat and steam, such as the places of cooking, baking and puffing, strong exhaust facilities with the device of preventing stoppage and reverse flow shall be installed.

5.1.5 In the inner packaging workshop where the products would absorb moisture, dehumidifier and air conditioner shall be installed as per the needs of production process.

5.2 Equipment

It shall meet the relevant regulations of GB 14881.

6 Management of Sanitation Practice

It shall meet the relevant regulations of GB 14881.

7 Food Ingredients, Food Additives and Food Related Products

7.1 General Requirements

It shall meet the relevant regulations of GB 14881.

7.2 Food Ingredients

7.2.1 Shall meet the relevant regulations of GB 14881.

7.2.2 All ingredients shall be kept under the specified storage conditions. The potatoes in the warehouse shall be stored in a refrigerated environment, and the storage place shall keep ventilation to prevent the potatoes from decay or germination. Grains shall be stored in a clean, dry and ventilated warehouse without any insect, rat, bird or odor. Prevent the grains from mildew or insect. The grains shall not be stored in mixing with any smelly substance. If preventive fumigation is carried out to prevent pest or contamination, the fumigation place, operators, disinfectants and follow-up treatment shall comply with the relevant rules.

7.2.3 The ingredients shall be used according to the FIFO principle. To defrost the frozen ingredients, the defrosting temperature and time shall be controlled to avoid change of quality of the ingredients.

7.2.4 Before using the unwashed fresh ingredients, such as potatoes, fruits and vegetables, the ingredients must be washed and the water shall conform to the requirements of GB 5749. If the water is recycled, necessary measures shall be taken to avoid cross-contamination of the ingredients.

7.3 Food Additives

It shall meet the relevant regulations of GB 14881.

7.4 Food Related Products

It shall meet the relevant regulations of GB 14881.

7.5 Others

It shall meet the relevant regulations of GB 14881.

8 Food Safety Control in Production Process

8.1 Control of Product Contamination Risk

8.1.1 Shall meet the relevant regulations of GB 14881.

8.1.2 Appropriate risk control measures shall be developed for the critical processes to be controlled

in the production process.

8.1.2.1 The washed potatoes shall be sorted or cut properly to ensure that the potatoes meet the quality requirements for further processing.

8.1.2.2 During the cooking, steaming or kneading process, the temperature, time and pressure (for high pressure steaming) shall be controlled. Take effective measures to prevent the cutter of the molding equipment from becoming blunt or rusty.

8.1.2.3 During the frying process, the temperature, time and vacuum degree (for vacuum frying) as well as oil quality change shall be controlled. The fried products shall be promptly pre-cooled, and prevent condensation moisture from forming in the package.

8.1.2.4 During the baking process, the temperature and time of the drying equipment and baking equipment shall be controlled. Before the second drying process, the moisture in the semi-finished products shall be controlled.

8.1.2.5 During the seasoning process, the sanitary conditions of seasonings or sauces shall be controlled.

8.1.2.6 For the puffed food made with the frying process, iron, copper and other metals shall be eliminated to reduce the speed of oil deterioration.

8.1.3 If semi-finished products need to be reprocessed and added in the production process, the detailed rules and procedures regarding reprocessing materials and steps shall be developed to ensure the food hygiene. Input of the reprocessing materials shall be moderate.

8.2 Control of Microbial Contamination

Shall meet the relevant regulations of GB 14881. In the production process, the exposure time of semi-finished products shall be controlled, so as to prevent the food quality from be compromised by moisture, microbial contamination or other factors. The microbial monitoring procedures for the production process of puffed food can be developed by reference to the requirements of Appendix A. For the limits of those monitoring indicators that are not expressly provided, they can be determined in light of the characteristics of production processes and products.

8.3 Control of Chemical Contamination

8.3.1 Shall meet the relevant regulations of GB 14881.

8.3.2 The oil quality during the frying process shall be monitored. Fresh oil shall be added or the oil shall be replaced from time to time, so as to prevent oil deterioration and ensure that the oil meets the relevant standard.

8.4 Control of Physical Contamination

8.4.1 Shall meet the relevant regulations of GB 14881.

8.4.2 For the products made with the extrusion process, the materials of the screws and sleeves of the extruder shall conform to the food hygiene requirements. The wear and tear conditions of the extruder shall be monitored, and the extruder shall be replaced if necessary.

8.5 Packaging

8.5.1 Shall meet the relevant regulations of GB 14881.

8.5.2 Packaging shall be carried out in the packaging workshop, and the entrance to the packaging

workshop shall be equipped with hand washing and sterilization facilities.

8.5.3 Proper measures shall be taken before the products are packaged, so as to ensure that no moisture condensation will be formed in the product bag and to avoid product deterioration.

8.5.4 Water-proof materials shall be used to package the products. The package seal shall be tight and moisture-proof.

9 Inspection

It shall meet the relevant regulations of GB 14881.

10 Food Storage and Transportation

It shall meet the relevant regulations of GB 14881.

11 Recall of Product

It shall meet the relevant regulations of GB 14881.

12 Training

It shall meet the relevant regulations of GB 14881.

13 Management System and Personnel

It shall meet the relevant regulations of GB 14881.

14 Management of Records and Documents

It shall meet the relevant regulations of GB 14881.

Annex A

Microbial Monitoring Procedures for the Processing of Puffed Food

Table A.1 in this Annex A provides the “microbial monitoring for the processing of puffed food.” For the actual production environment, take into account the product characteristics, production technological level and other factors.

Table A.1 Microbial Monitoring for the Processing of Puffed Food *

Monitored Item		Sampling Point	Monitoring on Microbial Indicators.	Monitoring Frequency	Limit of Monitoring Indicators
Monitoring Environmental Microbe	Food Contact Surface	Hands of food processing workers, surfaces of uniforms, product containers, conveyor belts and workbenches	Total bacterial count, coliform	At least once a month	Determine the monitoring indicators as per the specific production conditions Limit
	Surface contacting with the	Support of workbench and work equipment	Total bacterial count, coliform	At least once a month	Determine the monitoring indicators as per the specific production conditions

food, or close to the contacting surface of food				Limit
Ambient air	Places close to the bare products	Total bacteria and mold	At least once a month	Determine the monitoring indicators as per the specific production conditions Limit
Microbial monitoring of process products	Products to be packaged at the end of production line	Total bacterial count, coliform	At least once a month	Determine the monitoring indicators as per the specific production conditions Limit
* Validate the cleaning result after the cleaning or disinfection is completed.				