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China Announces Standard for Fresh and Frozen Livestock and Poultry as WTO SPS Notification 878

Report Categories:

FAIRS Subject Report

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Report Highlights:

On May 22, 2015, China notified the WTO of the National Food Safety Standard of Fresh and Frozen Livestock and Poultry Products (an update of the GB 16869), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/878. This standard applies to fresh or frozen livestock and poultry products. The deadline for submission of final comments to China was July 21, 2015. 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.

**General Information:
BEGIN TRANSLATION**

National Food Safety Standard Fresh and Frozen Livestock and Poultry Products

Preface

This standard replaces GB 16869-2005 "Fresh and Frozen Poultry Products", GB 2707-2005 "Health Standards for Fresh (Frozen) Animal Meat" and GB 18394-2001 "Moisture Limit for Animal and Poultry Meats".

Compared with GB 16869-2005 and GB 2707-2005, this standard has the following changes:

- Changed the name of the standard to "National Standard for Food Safety – Ready-to-Eat Grain Products";
- Revised the terms and definitions
- Revised the sensory requirements
- Revised the physical and chemical indexes
- Deleted the microbial limit
- Deleted the labels, identification and storage

**National Standard for Food Safety
Fresh (Frozen) Animal and Poultry Products**

1 Scope

This standard applies to the fresh (frozen) animal and poultry products.

2 Terms and Definitions

2.1 Fresh Animal and Poultry Meats

The meats of the live animals (pigs, cattle, sheep, rabbits and other animals) and poultry (chicken, duck, goose and other poultry) slaughtered and processed, but not subject to freezing processes.

2.2 Frozen Animal and Poultry Meats

The meats of the live animals (pigs, cattle, sheep, rabbits and other animals) and poultry (chicken, duck, goose and other poultry) slaughtered, processed and frozen in -23°C .

2.3 Animal and Poultry By-Products

The animal internal organs, heads, necks, wings, feet (claws) and other edible products obtained after the live animals (pigs, cattle, sheep, rabbits and other animals) and poultry (chicken, duck, goose and other poultry) are slaughtered and processed.

2.4 Conditioned Animal and Poultry Meat Products

The products obtained after the live animals (pigs, cattle, sheep, rabbits other animals) and poultry (chicken, duck, goose and other poultry) are slaughtered, processed and added with conditioning materials.

3 Technical Requirements

3.1 Raw Material Requirements

The live animals and poultry delivered from non-endemic areas should be approved by the animal

Health Supervision Institutions through quarantining and inspecting before being slaughtered.

3.2 Sensory Requirements

The sensory indexes shall be in accordance with the regulations in Table 1.

Table 1 Sensory Requirements

Items	Indexes	Analysis Method
Color	It has the color as the product should have	Take an appropriate sample, place it in a white porcelain plate to observe its color and status of texture, smell its odor
Taste, smell	It has the taste and smell as the product should have, without different taste and bad smell	
Status	It has the status as the product should have, without normally visual foreign matters	

3.3 Physical and Chemical Indexes

The physical and chemical indexes shall be in accordance with the regulations in Table 2.

Table 2 Physical and Chemical Indexes

Items	Indexes	Inspection method
Volatile basic nitrogen/(mg/100g) ≤	15	GB/T 5009.44
Moisture/(g/100g)		GB 5009.3
Pork, beef, chicken ≤	77	
Mutton ≤	78	

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 Food Additives

The use of food additives shall be in accordance with the regulations of GB 2760.

END OF TRANSLATION