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China Announces Standards for Reconstituted cereal products as WTO SPS Notification 1008

Report Categories:

FAIRS Subject Report

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Report Highlights:

On November 19, 2015, China notified the WTO of the National Food Safety Standard of Reconstituted cereal products (an update of the GB 19640), issued by the National Health and Family Planning Commission (NHFPC) as SPS/N/CHN/1008. This standard applies to foods made from cereals or other starchy substances as main raw material, with or without the addition of auxiliary material, processed through cooking and/or drying and dehydrating, then obtained after direct reconstitution or after reconstitution and heating. The food may become sticky after reconstitution or reconstitution and heating. Such foods include oatmeal, sesame paste, lotus seed thick soup, lotus root starch, mixed beans paste, congee, etc. The deadline for submission of final comments to China is January 18, 2016. 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 Reconstituted cereal products Preface

This standard replaces GB 19640-2005 "Health Standards for Oatmeal".

Compared with GB 19640-2005, this standard has the following changes:

- Changed the name of the standard to "National Food Safety Standard – Ready-to-Eat Grain Products";
- Revised the scope;
- Revised the terms and definitions
- Revised the physical and chemical indexes
- Revised the microbial indexes

Reconstituted cereal products

1 Scope

The standard applies to the pre-packaged reconstituted cereal products.

2 Terms and Definitions

The food processed by cooking and /or drying and dewatering the grain or other starchy raw material with or without accessories added, and by directly pouring water or pouring water and heating into sticky food. It includes oatmeal, sesame paste, lotus seed soup, lotus root starch, bean paste soup, porridge and other paste-like foods.

3 Technical Requirements

3.1 Raw Material Requirements

The raw materials shall be in accordance with the corresponding food standards and the relevant regulations.

3.2 Sensory Requirements

The sensory requirements shall be in accordance with the requirements in Table 1.

Table 1 Sensory Requirements

Items	Requirements	Analysis Method
Color	It has the color as the product should have	Take an appropriate sample, place it in a white porcelain plate to check it for impurities under natural light, smell its odor, and then gargle with warm boiling water to taste the flavor of the well prepared food
Taste and smell	It has the test and smell as the product should have, Without different taste and smell	
Status	Without mildew and normally visible foreign matters. The well prepared food is sticky	

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	Analysis Method
Moisture ^a / (%)	≤ 8.0	GB 5009.3
^a Pure oatmeal ≤ 10%, pure lotus root starch ≤ 13%		

3.4 Contaminant Limit and Mycotoxin Limit

3.4.1 The contaminant limit for the ready-to-eat grain food with grain as main material shall be in accordance with the regulations for oatmeal, flour and rice products with stuffing (feeding) in GB 2762, and the contaminant limit for the ready-to-eat grain food with other starch raw materials as main material shall be in accordance with the regulations for starch products in GB 2762.

3.4.2 The mycotoxin limit shall be in accordance with the regulations for grains and other grain products in GB 2761.

3.5 Microbial Limit

3.5.1 The pathogenic bacteria limit shall be in accordance with the regulations for grain products in GB 29921.

3.5.2 Microbial limit shall also be in accordance with the regulations in Table 3.

Table 3 Microbial Limit

Items	Sampling Plan ^b and Limit				Analysis Method
	n	c	m	M	
Total number of colony/ (CFU/g)	5	2	10 ⁴	10 ⁵	GB 4789.2
Coliform group/(CFU/g)	5	2	0	10 ²	GB 4789.3 Plate Counting Method
Mould/(CFU/g)	5	2	0	10 ²	GB 4789.15

^b The sampling and processing shall be implemented according to GB 4789.1.

3.6 Food Additives and Food Nutrient Supplement

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

3.6.2 The use of food nutrient supplement shall be in accordance with the regulations of GB 14880.

END OF TRANSLATION