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Global Agricultural Information Network

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China - Peoples Republic of

Post: Beijing

Final-Hygienic Standard for Edible Vegetable Oils

Report Categories:

FAIRS Subject Report

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Report Highlights:

Due to recent enforcement activity by China's import authority, FAS Beijing is issuing an UNOFFICIAL translation of the FINAL National Standard GB2716-2005 Hygienic Standard for Edible Vegetable Oils which was implemented on October 1, 2005. The draft Hygienic Standard for Edible Vegetable Oils (GB2716) was notified to the WTO on February 13, 2004 (G/SPS/N/CHN/51) and published as GAIN CH4070. Preliminary analysis of the FINAL GB2716-2005 shows no significant change from the DRAFT.

Executive Summary:

On February 13, 2004, China notified a draft Hygienic Standard for Edible Vegetable Oil (GB2716) to the WTO (G/SPS/N/CHN/51) (GAIN CH4070). On January 25, 2005, China published the final National Standard GB2716-2005 Hygienic Standard for Edible Vegetable Oils which took effect on October 1, 2005. This Standard applies to both crude and edible vegetable oils. Preliminary comparison between the draft and final versions of GB2716-2005 reflects no significant changes, except for item 4.3 - Physical and Chemical Requirements, where the peroxide value requirement of “ $\leq 0.25\text{g}/100\text{g}$ ” was changed to cover all virgin vegetable oil and edible vegetable oil.

On May 14, 2012, China’s General Administration for Quality Supervision, Inspection and Quarantine (AQSIQ) published an internal notice on “Further Enhancing Supervision of Vegetable Oil Import Inspection” for implementation January 1, 2013. According to this Notice, importers are responsible for the quality and safety of the imported vegetable oils. Specifically, the importers must ensure the imported vegetable oils meet the requirements of Chinese food safety laws and standards and provide relevant documents certifying the products meet Chinese Food Standards. Imported vegetable oils which fail to meet the Chinese food safety standards will be rejected. As for imported crude soybean oil subject to further refining, the Notice required the enhanced supervision of storage at approved warehouses and further refining by an approved refinery.

Post’s discussion with AQSIQ regarding compliance requirements and acceptable certification authorities has provided scant clarification. We will continue to provide additional information as available.

General Information:

BEGIN TRANSLATION

National Standard of the People's Republic of China

GB 2716-2005

Substitutes GB 2716-1988, GB/T 13103-1991, GB 15197-1994

Hygienic Standard for Edible Vegetable Oil

Published date: January 25, 2005

Implementation date: October 1, 2005

Published by:

Ministry of Health of the People's Republic of China

Standardization Administration of the People's Republic of China

Preamble

All components of this standard are mandatory.

This standard substitutes and abolishes GB2716-1988 Hygienic Standard for Edible Vegetable Oil, GB/T13103-1991 Hygienic Standard for Salad Oil, and GB15197-1994 Hygienic Standard for Refined Edible Vegetable Oil.

In the process of revising this standard, CAC Codex Stan 210-1999 Codex Standard Named Vegetable Oils (hereinafter referred to as CAC Standard) of the Codex Alimentations Commission (CAC) has been referenced, and index requirements for virgin vegetable oil have been added.

Compared with GB2716-1988, GB/T 13103-1991, and GB15197-1994, this standard has made the following main amendments:

- The text format has been modified in accordance with GB/T1.1-2000.
- Original standards GB2716-1988, GB/ T13103-1991 and GB15197-1994 have been merged into this standard.
- Added in classification of virgin vegetable oil. Products have been classified into virgin vegetable oil and edible vegetable oil.
- Eliminated carbonyl value index.
- Added in items on raw and adjuvant materials, food additive, pesticide residue, hygienic requirements in production or processing, packaging, labeling, transportation, and storage.

This standard will be implemented on October 1, 2005 with a transitional period of one year. The products produced before October 1, 2005 which meet the relative requirements can be sold until September 30, 2006.

This standard is proposed and administered by the Ministry of Health of the People's Republic of China.

The drafting agencies of this standard include: Health Supervision Institute of Shanghai Health Bureau, Center of Health Supervision of the Ministry of Health, Centers for Disease Prevention and Control of Shanghai, Jilin, and Guangxi, Research Institute of Sciences of State Grain Administration, Exit-entry Inspection and Quarantine Bureaus of Shanghai, Guangdong, Tianjin, and Ningbo, COFCO, Quality Inspection Center for Grains and Their Products of the Ministry of Agriculture (Harbin), China Chamber of Commerce for I/E Foodstuffs, Native Produce and Animal By-Products, Quality Inspection Center for Oilseeds of the Ministry of Agriculture.

The main drafters of this standard: Xu Xin, Zheng Yunyan, Liu Jiancheng, Hao Xicheng, Guo Liping, Cui Lu, Cai Xiucheng.

The release history of the standard versions substituted by this standard:

- GB2716-1981, GB2716-1985, GB 2716-1988
- GB/T 13103-1991,
- GB15197-1994

Hygienic Standard for Edible Vegetable Oil

1. Scope

This standard stipulates the hygienic indices and testing methods for virgin vegetable oil, edible vegetable oil, as well as hygienic requirements for food additives, packaging, labeling, storage, and transportation.

This standard applies to virgin vegetable oil, edible vegetable oil, but not applicable to hydrogenated oil and margarine.

2. Referenced Standards

The clauses in the following documents have been quoted and become provisions of this standard. For those quoted documents with dates, their modifications (not including corrections on printing errors) and revised versions do not apply to this standard. However, parties having reached the agreement based on this standard are encouraged to study whether the latest versions of the documents are applicable. For quoted documents without dates, their latest version applies to this standard.

GB2760	Hygienic Standards of Food Additive Application (see GAIN CH11037; 11038)
GB 2763	Maximum Levels of Pesticide Residues in Food
GB/T5009.11	Determination of Gross Arsenic and Inorganic Arsenic in Food
GB/T5009.12	Determination of Lead in Food
GB/T5009.22	Determination of Aflatoxin B ₁ in Food
GB/T5009.27	Determination of Benz[a]pyrene in Food
GB/T5009.37	Analytical Method for Hygiene Standards of Edible Vegetable Oil
GB8955	Hygienic Norms for Edible Vegetable Oil Producers
GB 16629	Solvents for Vegetable Oil Extraction
GB/T 17374	Sales Packaging of Edible Vegetable Oil
GB19641	Hygienic Standards for Oilseeds (see GAIN CH12047)

3. Terms and definition

This standard adopts the following terminologies and definitions

3.1 Virgin vegetable oil

Raw oil extracted from vegetable oilseeds.

3.2 Edible vegetable oil

Edible vegetable fat processed from vegetable oilseeds or virgin vegetable oil.

4. Index Requirements

4.1 Requirements on raw and adjuvant materials

4.1.1 Raw material shall comply with provisions of GB 19641.

4.1.2 The extraction dissolvent shall comply with GB16629 and other regulations.

4.2 Sensory requirements

Products should have normal color, transparency, flavor and taste, without burnt, rancid or other peculiar odors.

4.3 Physical and Chemical Requirements

Physical and chemical indices should comply with stipulations in Table 1.

Table 1 Physical and Chemical Indices

Item	Index		
		Virgin vegetable oil	Edible vegetable oil
Acid value*, (KOH)/ mg/g	≤	4	3
Peroxide value*/(g/100g)	≤	0.25	0.25
Extraction dissolvent residue/ (mg/kg)	≤	100	50
Free gossypol/ (%) Cotton seed oil	≤	-	0.02
Gross arsenic (As), (mg/kg)	≤	0.1	0.1
Lead (Pb), (mg/kg)	≤	0.1	0.1
Alatoxin B1, (ug/kg) Peanut oil, corn germ oil Other oils	≤	20 10	20 10
Benz[a]pyrene, (ug /kg)	≤	10	10
Pesticide residue	Implemented in accordance with GB2763		
* If the items in the Table of a specified product have been established in a mandatory national standard, the established requirements should be implemented.			

5. Food Additives

5.1 Food additive quality should comply with corresponding standards and relevant stipulations.

5.2 The varieties and amounts in the application of food additives should comply with the stipulations of GB2760.

6. Production and Processing

Should comply with GB8955 and other hygiene related requirements.

7. Packaging

7.1 Products should be packaged with materials or containers that comply with hygienic requirements. The container should be clean, dry and sealed.

7.2 The packaging for sale should comply with stipulations of GB/T 17374.

8. Labeling

8.1. The labeling of packaging for sale should comply with corresponding standards and stipulations.

8.2. The labeling of products processed from transgenic materials should comply with the relative government regulations.

9. Storage and Transportation

9.1 Edible vegetable oil should not be stored with other non-edible vegetable oil, and the storage should be equipped with measures against rain, sun exposure, contamination, and explosion.

9.2 The inner-layer and valve of oil container should not be made from bronze material. Larger containers should be filled with nitrogen or carbon dioxide if possible, and must not be blended with air.

9.3 Containers designated for storage of processed oil must be explicitly labeled, regularly cleaned or treated, and dried before refilling with oil.

9.4 The product should be protected against contamination during transportation, and must not be transported with other toxic or hazardous goods.

10. Testing Methodologies

10.1. Sensory

Determined in accordance with stipulations of GB/T5009.37.

10.2. Physical and chemical indices

10.2.1 Acid value, peroxide value, extraction solvent residue, free gossypol

Determined in accordance with stipulations of GB/T5009.37.

10.2.2 Gross arsenic

Determined in accordance with stipulations of GB/T5009.11.

10.2.3 Lead

Determined in accordance with stipulations of GB/T5009.12.

10.2.4 Aflatoxin B1

Determined in accordance with stipulations of GB/T5009.22.

10.2.5 Benz[a]pyrene

Determined in accordance with stipulations of GB/T5009.27.

END TRANSLATION