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National Food Safety Standard - Fermented Sauce

Report Categories:

FAIRS Subject Report

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Report Highlights:

On August 12, 2013, China notified to the WTO a National Food Safety Standard: Fermented Sauces as SPS/N/CHN/625. This standard prescribes the standard for fermented sauce, not including semi-solid composited dressings. The date for submission of final comments to China is October 11. The proposed date of entry is to be determined.

Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn

This report is an INFORMAL translation of this document.

General Information:

BEGIN TRANSLATION

National Food Safety Standard Fermented Sauce (Draft Standard for Comments) GB2718-XXXX

Foreword

This Standard is to replace the Hygienic Standard for Edible Sauce (GB 2718-2003). Compared to GB 2718-2003, the amendments to this Standard are mainly as follows:

- Amendment made to the name of standard;
- Amendment made to the scope;
- Addition of terms and definitions;
- Amendment made to the sensory indicators;
- Deletion of indicators “salt” and “TAN”;
- Addition of tolerance limits for contaminant;
- Amendment made to the microorganism tolerances; and
- Deletion of the provisions for normative references, and hygienic requirements in the course of food production and processing, packaging, labeling, storage, and transportation.

National Food Safety Standard

Fermented Sauce

1. Scope

This Standard shall apply to fermented sauce, but not apply to any semisolid seasoning compound.

2. Terms and Definitions

Fermented sauce refers to a kind of semisolid seasonings made through microbial fermentation of grains as the main raw materials. It shall include, among others, flour sauce, soybean sauce and broad bean sauce.

3. Technical Requirements

3.1 Requirements for Raw Materials

3.1.1 Grain as the raw material shall be in accordance with GB 2715.

3.1.2 Auxiliary materials shall be in accordance with the applicable standards and/or regulations for food safety.

3.2 Sensory Requirements

Sensory requirements are set forth in Table 1.

Table 1 Sensory Requirements

Items	Requirements	Testing Methods
Color and Luster	Have the distinct color and luster of a normal fermented sauce.	Take appropriate amount of sample sauce and put it on a white plate, with natural light as a condition, observe the color, luster and texture status, and smell its flavor. Taste the sample after rinsing mouth with warm boiled water.
Taste and Flavor	Have the distinct taste and flavor of a normal fermented sauce, and must not have any unpleasant odor or any astringent, sour, bitter or burnt taste.	
Texture	Semisolid, bean halves permissible, no visible impurities.	

3.3 Physical and chemical indexes

Physical and chemical indexes are set forth in Table 2.

Table 2-Physical and chemical indexes

Items	Indicators	Testing methods
Amino acid nitrogen/(g/100g)≥	0.3	GB/T 5009.40

3.4 Tolerance Limits for Contaminants and Mycotoxins

3.4.1 Tolerance limits for contaminants shall be in accordance with that provided in GB 2762.

3.4.2 Aflatoxin B1 tolerance limit shall be in accordance with that provided in GB 2761.

3.5 Tolerance Limits for Microorganisms

3.5.1 Pathogenic bacterium tolerance limit shall be in accordance with the applicable national standard for food safety.

3.5.2 Tolerance limit for microorganisms shall also be in accordance with that provided in Table 3.

Table 3-Microorganism Tolerances

Items	Sampling scheme ^a and tolerance limit				Testing methods
	n	c	m	M	
Coliform group/(CFU/g)	5	2.	10	100	Counting bacterial colonies on agar plates (GB 4789.3)

^aSampling and sample processing shall be performed in accordance with GB 4789.1.

3.6 Food Additives

Use of food additives shall be in accordance with GB 2760.

END TRANSLATION