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GAIN Report

Global Agricultural Information Network

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China Published Final Standard for Egg and Egg Products

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Report Highlights:

On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) released the National Food Safety Standard for Egg and Egg Products (GB 2749-2015). This standard will be implemented on November 13, 2016. It applies to all kinds of poultry shell eggs, including products processed by storage methods assuring the quality of fresh eggs such as refrigeration, immersion, coating, disinfection, controlled atmosphere and dry storage, and also applies to liquid egg products, dried egg products, iced eggs products and other processed egg products using fresh eggs as major raw material, with or without complementary substances. A draft of the standard was notified to the WTO as SPS CHN 473 in August 2011. Please note that the comment process has ended and that this standard is considered final. The following report contains an unofficial translation of the final standard.

General Information:

BEGIN TRANSLATION

National Food Safety Standard Egg and Egg Products

Preface

This standard replaces GB 2748-2003 "Hygiene Standard for Fresh Eggs" and GB 2749-2003 "Hygiene Standard for Egg Products".

In comparison with GB 2748-2003 and GB 2749-2003, this standard presents the following changes:

- Name of this standard was changed to "National Food Safety Standard - Egg and Egg Products";
- Modified the scope;
- Modified the sensory requirements;
- Modified the organoleptic requirements;
- Modified the physical and chemical indexes;
- Increased the limits on veterinary drug residues.
- Modified the microbiological indexes.

National Food Safety Standard Egg and egg products

1 Scope

This standard applies to eggs and egg products.

2 Terms and Definitions

2.1 Fresh eggs

All kinds of poultry produced and unprocessed shell eggs that are only treated with refrigeration, immersion, coating, sterilization, gas transfer, dry storage and other storage methods.

2.2 Egg products

2.2.1 Liquid egg products

Egg products produced with fresh eggs as raw material by peeling and other processing methods, such as shell egg, egg yolk liquid, and protein liquid, etc.

2.2.2 Dry egg products

Egg products produced with fresh eggs as raw material by peeling, processing and drying and other methods, such as whole egg powder, egg yolk powder, and protein powder, etc.

2.2.3 Ice egg products

Egg products produced with fresh eggs as raw material by peeling, processing and cooling and other methods, such as ice whole egg, ice egg yolk, and ice protein, etc.

2.2.4 Reconstituted egg

Egg products produced with fresh eggs as raw material by salt, ferment, and other different kinds of processing methods under adding or not adding additives, such as preserved egg, salted egg, salted egg yolk, fermented eggs, and other eggs, etc.

3 Technical Requirements

3.1 Ingredient Requirements

Raw materials shall comply with relevant food standards and regulations.

3.2 Organoleptic Requirements

Sensory requirements of fresh eggs shall comply with the regulations in Table 1, and sensory requirements of egg products shall comply with Table 2.

Table 1 Sensory requirements for eggs

Items	Requirements	Analysis Method
Luster	The whole egg gives a reddish appearance when it is illuminated with light; the yolk is yellowish to orange after peeling, and its protein is clear and transparent and without other abnormal colors.	Illuminate the fresh egg with light, then place it in a white porcelain dish and observe its luster and state under natural light and smell its odor.
Smell	The egg liquid shall have its inherent fishy smell, without odor.	
State	Eggshell shall be clean and intact, and it shall be without cracks and mildew, and it shall be without black spots and foreign objects when it is illuminated with light; the yolk shall be heave and intact and elastic after peeling, and the egg white shall be clear between dense part and thin part, and without visible foreign matter.	

Table 2 Sensory requirements for egg products

Items	Requirements	Analysis Method
Luster	Has the normal luster of product.	Take an appropriate amount of sample and place in white porcelain dish, observe color and appearance under natural light. Taste it and smell it.
Taste and smell	Has the normal taste and smell of product, without odor	
State	Has the normal shape and form of product, without rancidity, mildew, vermin and other foreign matters endangering the food safety.	

3.3 Maximum Contaminant

The limits of contaminants shall comply with the provisions of GB 2762.

3.4 Pesticide Residue Limits and Veterinary Drug Residue Limits

3.4.1 The pesticide residue shall comply with the provisions of GB 2763.

3.4.2 The veterinary drug residue shall comply with the relevant state provisions and announcements.

3.5 Microbiological limit

3.5.1 Pathogens' limit shall comply with the provisions specified in GB 29921.

3.5.2 Reconstituted egg products that comply with processing technologies for canned food shall comply with the commercial sterilization requirements for canned food.

3.5.3 Microbiological limit shall comply with the provisions in Table 3.

Table 3 Microbiological limit

Items	Sampling programs ^a and its limit				Analysis Method
	n	c	m	M	
Total number of colonies ^b /(CFU/g) Liquid egg products, dried egg products, ice egg products	5	2	5X10 ⁴	10 ⁶	GB 4789.2
Reconstituted eggs (excluding ferment eggs)	5	2	10 ⁴	10 ⁵	
Coliform colonies ^b /(CFU/g)	5	2	10	10 ²	GB4789.3 Plate count method
^a Sampling and processing shall be performed in accordance with GB/T4789.19. ^b It does not apply to fresh eggs and non-ready to eat reconstituted eggs.					

3.6 Food additives and food nutrition fortifier

3.6.1 The food additives shall be used in accordance with the regulations as specified in *GB 2760*.

3.6.2 The food nutrition fortifier shall be used in accordance with the provisions in GB 14880.

TRANSLATION END