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# GAIN Report

Global Agricultural Information Network

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## **China - Peoples Republic of**

**Post:** Beijing

### **China announces standards for Yeasts Used for Food Processing as WTO SPS Notification 1007**

**Report Categories:**

FAIRS Subject Report

**Approved By:**

Jennifer Clever

**Prepared By:**

Jennifer Clever and Ma Jie

**Report Highlights:**

On November 19, 2015, China notified the WTO of the National Food Safety Standard of Yeasts Used for Food Processing (an update of the GB/T 20886), issued by the National Health and Family Planning Commission (NHFPC) as SPS/N/CHN/1007. 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](mailto:sps@aqsiq.gov.cn). The following report contains an unofficial translation of this draft measure.

## **General Information**

### **BEGIN TRANSLATION**

## **National Food Safety Standard Yeasts Used for Food Processing**

### **Preface**

This standard replaces the health requirements in GB/T 20886-2007 "Yeast for Food Processing".

Compared with the health requirements in GB/T 20886-2007, this standard has the following changes:

- Added the cadmium and total mercury indexes;
- Added the *Listeria monocytogenes* requirement
- Deleted the *Shigella* requiremen

## **National Standard for Food Safety Yeast for Food Processing**

### 1 Scope

This standard applies to the yeast for food processing made by fermentation and cultivation, separation, filtration, drying and other processes from the raw materials of molasses or starch as main carbon source, adding nitrogen source, phosphorus source and other nutrients for fermentation suitable for cell growth and inoculating yeast strains (barms).

### 2 Terms and Definitions

#### 2.1 Yeast for Food Processing

It is the yeast foods or food ingredients used for food processing that can ferment and produce carbon dioxide and alcohol or improve the food flavor, made by liquid-state fermentation, ventilation and cultivation, and then by separation and drying.

### 3 Technical Requirements

#### 3.1 Raw Material Requirements

3.1.1 The yeast strains should be in accordance with the relevant State regulations and requirements.

3.1.2 The food ingredients can be added aaccording to the process needs, and the food ingredients should be in accordance with the corresponding food standards and relevant provisions.

#### 3.2 Sensory Requirements:

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

Table 1 Sensory Requirements

Items	Requirements		Analysis Method
	Fresh Yeast (yeast milk)	Dried yeast	
Color	Yellowish or milky white	Yellowish to yellowish brown	Take 50g sample, place it in a clean white porcelain plate to observe its color, status and impurities under natural light, and smell its odor
Status	Emulsion liquid or granules, lump, without normally visual foreign matters	In the form of powder, granules or strips, without normally visual foreign matters	
Smell	It has a special smell of yeast, no corruption, no bad smell		

### 3.3 Contaminant Limit:

The pollutant limit should be in accordance with the provisions of table 2.

Table 2 Pollutant Limit

Items	Index		Analysis method
	Yeast for flour	Yeast for wine	
Lead/mg/kg (at dry basis) ≤	1.0	2.0	GB 5009.12
Total arsenic (As, at dry basis)/mg/kg ≤	1.5	2.0	GB 5009.11
Cadmium/mg/kg (at dry basis) ≤	—	1	GB/T 5009.15
Total mercury/mg/kg (at dry basis) ≤	—	1	GB/T 5009.17

### 3.4 Microbial Limit:

The microbial limit shall comply with the regulations specified in Table 3.

Table 3 Microbial Limit

Items	Index	Analysis Method
Staphylococcus/25g	No detected	GB 4789.10
Listeria monocytogenes /25g	No detected	GB 4789.30
Salmonella /25g	No detected	GB 4789.4

### 3.5 Food Additives

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

**END OF TRANSLATION**