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China Announces Revised Standards on Distilled Liquor and Formulated Liquor

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Report Highlights:

On September 7, 2015, China notified the WTO of the National Food Safety Standard on Distilled Liquor and Formulated Liquor (an update to GB 8951), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/1005. The deadline for submission of final comments to China is November 6, 2015. This standard pertains to the production and processing of liquor and formulated liquor adopting the distilled liquor as the wine base. 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.

Executive Summary:

On September 7, 2015, China notified the WTO of the National Food Safety Standard on Distilled Liquor and Formulated Liquor (an update to GB 8951), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/1005. The deadline for submission of final comments to China is November 6, 2015. This standard pertains to the production and processing of liquor and formulated liquor adopting the distilled liquor as the wine base, and it will partially replace (GB 8951-1988) on Hygienic Specifications of Liquor Factory. 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. In addition, interested parties are also welcomed to submit comments through the U.S. SPS Enquiry Point below so that comments can be considered as part of the U.S. Government official comment submission to the WTO:

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BEGIN TRANSLATION:

National Food Safety Standard Code of Hygienic Practice for the Production of Distilled Liquor and Formulated Liquor

(Draft for comments)

Issued by National Health and Family Planning Commission of the People's Republic of China

Foreword

This national standard will replace GB8951-1988 Hygienic Specifications of Liquor Factory.

In comparison with GB8951-1988, the main changes in this standard are as follows:

- The title was modified;
- The standard structure was modified;
- The standard application scope was modified ;
- The requirements for raw material and equipment for formulated liquor production were added.

National Food Safety Standard

Code of Hygienic Practice for the Production of Distilled Liquor and Formulated Liquor

1 Scope

This standard specifies the essential requirements and management rules for site, facility and personnel involved in raw materials procurement, processing, packaging, storage and transport and so on in the production process of distilled liquor and its formulated liquor.

This standard is applicable to the production and processing of liquor and formulated liquor adopting the distilled liquor as the wine base.

2 Terms and Definitions

The terms and definitions given in GB 14881-2013 are applicable to this standard.

3 Site selection and plant environment

They shall meet the relevant regulations in chapter 3 of GB 14881-2013.

4 Factory building and workshop

4.1 Design and layout

4.1.1 It shall meet the relevant regulations in provision 4.1 of GB 14881-2013.

4.1.2 The independent factory building and workshop shall be provided and effectively separated for koji-making, liquor production, base liquor storage, blending and finished product packaging, according to the production process demand.

4.2 Building's interior structure and material

It shall meet the relevant regulations in provision 4.2 of GB 14881-2013.

4.3 Characteristic requirements for factory building design

4.3.1 Pure strain culture workshop (room)

4.3.1.1 The design and facility of bio clean room shall meet the process technical requirements of aseptic operation.

4.3.1.2 The environment in culture strain culture workshop (room) shall prevent the contamination to strain due to infectious microbe and shall meet the process technical requirements of cultivating the pure microorganism growth, reproduction and activity.

4.3.2 Koji-making workshop

4.3.2.1 The design and facility of koji-making workshop shall meet the process technical requirements of dosing, forming, culture, storage and crushing sunder solid conditions and shall be beneficial to the growth and reproduction of koji-making microorganism.

4.3.2.2 The koji-making workshop shall be divided into the corresponding functional areas in accordance with the process requirement, including the crushing area, koji block forming area, culture area and storage area, etc. Various functional areas shall be made of non-toxic, odorless and corrosion proof materials not easy to fall off.

4.3.2.3 The crushing area shall be provided with the impurity removing and dust proof facilities, so that the dust concentration in the area meets the national requirements.

4.3.2.4 The culture area and storage area shall be provided with the ventilation measures meeting the process requirements.

4.3.3 Raw material crushing workshop

4.3.3.1 Raw material crushing workshop that have process requirements, shall meet the process technical requirements of raw material impurity removing (soil and sundry), crushing and dust prevention.

4.3.3.2 The picking workbench shall be provided for the processing and crushing of raw material of formulated liquor and shall be even and easy cleaning without shedding. The dust collecting equipment and ventilation facility or dedicated factory building (operating room) and other measures shall be provided, to prevent cross contamination.

4.3.3.3 The dust removing facility in workshop shall reduce the indoor dust concentration to meet the relevant national regulations; and the overhead component and equipment shall installed in the place easy for cleaning and preventing or reducing dust accumulation.

4.3.4 Liquor production workshop

4.3.4.1 The design and facility of solid state method liquor production workshop shall meet the process technological requirements of dosing, gelatinization, saccharification and fermentation and distillation under solid conditions. The cellar, pool and jar and other fermentation vessels shall be manufactured according to the specific technical requirements, which are beneficial to liquor-making microbes.

4.3.4.2 The design and facility of semi-solid state method liquor production workshop shall meet the process technical requirements of dosing, stewing, inoculation, saccharification and fermentation and distillation under solid state method conditions. The tank, pool and jar shall be manufactured according to the specific technical requirements, which are beneficial to liquor-making microbes.

4.3.4.3 The liquid state method liquor production workshop shall meet the process technological requirements of dosing, stewing and saccharification, fermentation and distillation under liquid conditions. The fermentation area shall be separated from other areas and be provided with the good temperature regulation facility.

4.3.4.4 The corresponding functional areas shall be provided in the factory building according to production need, including air-cure operating area, fermentation area and liquor distillation area, etc. Various functional areas shall be made of non-toxic, odorless and corrosion proof materials not easy to fall off.

4.3.4.5 The distillation area shall have sufficient light, good water drainage and filtering slot facility, to prevent the fermented grain from entering the drainage system.

4.3.5 The fixed temporary base liquor storage area, if any, shall be well ventilated and convenient for cleaning

4.3.6 Filling workshop

4.3.6.1 The filling workshop matching with the production capacity shall be provided and be kept away from boiler room and the places involving much dust such as material crushing area, koji-making area and koji storage area.

4.3.6.2 The design and facility of filling workshop shall meet the process technical requirements of bottle washing, filling, capping and boxing, etc.

4.3.6.3 The filling workshop shall be provided with the dust proof facility.

4.3.6.4 The filling workshop shall meet the process and food safety requirements and shall be divided into the corresponding functional areas according to production need, including changing area, temporary storage area for packaging material, temporary storage area for wine to be packaged, bottle washing area, filling area as well as temporary storage area for finished product.

4.3.6.5 The filling workshop can be divided into bottle washing area, finished product packaging area and changing room and other areas according to production process requirements. The control and management shall be conducted for various areas according to different hygienic requirements. The finished product packaging area shall have the ventilation and personnel evacuation exit meeting the fire control requirements; the equipment and chain involved in from bottle cleaning to capping in finished product packaging area shall be provided with the sealing facilities against dust and foreign matters; the hand-washing, hand-drying and disinfecting mat facilities shall be provided from the at the entrance from changing room to the finished product packaging area; and the staff must wear the work cloth, shoes and cap prior to entering into the finished product packaging area and keep them clean and regularly disinfected. The air curtain meeting the relevant demands shall be provided at the gate of filling workshop. The non-staff access to the filling workshop shall be strictly controlled.

4.3.7 Finished product warehouse

4.3.7.1 The finished product warehouse shall have the volume adaptive to production capacity and shall meet the requirements of GB 50694 Code for Design of fire Protection and Prevention of Alcoholic Beverages Factory.

4.3.7.2 The finished product warehouse shall be shady, cool and dry and have the fire-proof and explosion-proof facilities.

5 Facilities and Equipment

5.1 Facility

5.1.1 It shall meet the relevant regulations in provision 5.1 of GB 14881-2013.

5.1.2 Vinasse storage facility

The vinasse storage facility convenient for marketing and cleaning shall be provided.

5.1.3 Steam supply facility

5.1.3.1 The steam supply system adaptive to production capacity shall be equipped with.

5.1.3.2 The steam supply facility and equipment shall be subject to the regular check, maintenance and repair.

5.2 Equipment

5.2.1 It shall meet the relevant regulations in provision 5.2 of GB 14881-2013.

5.2.2 The raw material extraction process for formulated liquor and base liquor process for base liquor shall be carried out in the closed system capable of on-line cleaning.

6 Hygienic management

6.1 It shall meet the relevant regulations in chapter 6 of GB 14881-2013.

6.2 The corresponding hygienic management system shall be established for the equipment, pipelines, tools and instruments and so on with direct contact with the wine.

6.3 The insect prevention measures shall be taken for the raw material storage area, base liquor storage area and filling area.

7 Liquor raw material, food additives and relevant products

7.1 It shall meet the relevant regulations in chapter 7 of GB 14881-2013.

7.2 Packaging material procurement, transport and storage

7.2.1 The qualification certificate shall be check for the food packaging material with direct contact with wine and to be purchased and the supplier's production license shall be checked for the material for which the license management is implemented. The food packaging material must be subject to acceptance before use.

7.2.2 The tool and vessel for food transport shall be kept clean and be provided with the good maintenance and necessary protection to prevent food material contamination and cross contamination.

7.2.3 The food packaging material shall be stored under the management of specially-assigned person for check on the quality and hygienic condition on a regular basis. The degenerative or expired food-related product shall be cleared in time. The delivery of cargo from warehouse shall follow the principle of first-in first-out.

7.2.4 The qualification certificate shall be checked for the detergent and disinfectant and other food-related materials to be purchased and the supplier's production license shall be checked for the detergent and disinfectant for which the license management is implemented. The detergent and disinfectant must be subject to acceptance before use.

7.2.5 The tools and vessels for detergent and disinfectant transport shall be kept clean and be provided with the good maintenance and necessary protection to prevent the contamination due to leakage.

7.2.6 The detergent and disinfectant shall be stored under the management of specially-assigned person for check on the quality and hygienic condition on a regular basis. The degenerative or expired food-related product shall be cleared in time. The delivery of cargo from warehouse shall follow the principle of first-in first-out.

7.3 Chemical reagent procurement, transport and storage

7.3.1 The qualification certificate shall be checked for the chemical reagent and other food-related materials to be purchased and the supplier's production license shall be checked for the chemical reagent for which the license management is implemented. The chemical reagent must be subject to acceptance before use.

7.3.2 The tools and vessels for chemical reagent transport shall be kept clean and be provided with the good maintenance and necessary protection to prevent the contamination due to leakage.

7.3.3 The packaging material or vessel containing the chemical reagent shall be made of stable, non-toxic, harmless materials difficult to be contaminated and shall meet the hygienic requirements.

8 Food safety control in production process

8.1 They shall meet the relevant regulations in chapter 8 of GB 14881-2013.

8.2 The production site environment shall be cleaned according to the process requirement and kept clean and hygienic.

8.3 The process operating procedure shall be strictly followed to prevent the biological contamination and any abnormal condition shall be settled in time.

9 Inspection

It shall meet the relevant regulations in chapter 9 of GB 14881-2013.

10 The storage and transportation of the products

It shall meet the relevant regulations in chapter 10 of GB 14881-2013.

11 Product recall management

It shall meet the relevant regulations in chapter 11 of GB 14881-2013.

12 Training

It shall meet the relevant regulations in chapter 12 of GB 14881-2013.

13 Management system and personnel

It shall meet the relevant regulations in chapter 13 of GB 14881-2013.

14 Record and document management

It shall meet the relevant regulations in chapter 14 of GB 14881-2013.