Date: 10/26/2015
GAIN Report Number: CH15056

China - Peoples Republic of

Post: Beijing

China Announces Revised Standards on Preserved Fruits

Report Categories:
FAIRS Subject Report

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Report Highlights:

On September 4, 2015, China notified the WTO of the National Food Safety Standard on Preserved Fruits (an update to GB8956), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/1000. The deadline for submission of final comments to China is November 3, 2015. This standard pertains to glace fruit, sugar frosting fruit, candied fruit, preserved fruit, prune, and fruitcake. 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 4, 2015, China notified the WTO of the National Food Safety Standard on Preserved Fruits (an update to GB 8956), issued by the National Health and Family Planning Commission (NHFPC), as SPS/N/CHN/1000. The deadline for submission of final comments to China is November 3, 2015. This standard pertains to glace fruit, sugar frosting fruit, candied fruit, preserved fruit, prune, and fruitcake, and it will partially replace (GB 8956-2003) on Good Manufacturing Practice for Preserved fruit. 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 Sanitation Practice for the Production of Preserved fruit

(Draft for Comments)

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

Foreword

This Standard replaces GB 8956-2003 Good Manufacturing Practice for Preserved fruit
In comparison with GB 8956-2003, this Standard has the following main changes:

- Changed the title of this Standard;
- Changed the structure of this Standard;
- Changed the terms and definitions;
- Changed the provisions of this Standard;

- Added the provisions regarding inspection, product recall management and training;
- Added Annex A: Microbial Monitoring Procedures for the Processing of Preserved fruit.

National Food Safety Standard
Code of Sanitation Practice for the Production of Preserved fruit

1. Scope

This Standard provides the basic requirements and management rules of places, facilities and personnel in the purchase of ingredients, processing, packing, storage and transportation during the production process of preserved fruit.

This Standard shall apply to the production of preserved fruit. The production of processed fruit shall comply with the applicable provisions.

2 Terms and Definitions

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

2.2 Preserved fruit

It refers to a kind of products that use fruits and vegetables as the main ingredients, by adding (or not adding) food additives and other auxiliary materials, through pickling in sugar, honey or salt (or without pickling). It includes glace fruit, sugar frosting fruit, candied fruit, preserved fruit, prune, and fruitcake.

2.3 Processed Fruit

It refers to a kind of preserved fruit ingredient that is made of fresh fruit or vegetable through preliminary processing.

2.4 Sun Drying Yard (Room)

It refers to the place where the fruit and vegetable ingredients and semi-finished products are being sun-dried.

2.5 Pickling Container

It refers to the container for pickling fruits and vegetables, including pickling pool, pickling vat and pickling bucket, etc.

2.6 Drying Facilities

It refers to the facilities which remove a part of moisture in ingredients or semi-finished products by heating.

3 Site Selection and Plant Environment

3.1 Shall conform to GB 14881.

3.2. No poultry or livestock breeding in the plant.

4 Plant and Workshop

4.1 Design and Layout

4.1.1 Shall conform to GB 14881.

4.1.2 According to needs of production processes, the plant shall have ingredients inspection and acceptance yard, ingredients treating yard, ingredients warehouse, ingredients pickling yard, sun drying yard, processing and mixing yard, drying room, inner packaging room, and external packaging room, etc.

4.1.3 Based on the level of cleanness requirement, production workshop or internal area is divided into clean operation area, quasi-clean operation area, and general operation area. Measures shall be taken to prevent cross-contamination between the different areas. Clean operation area (such as inner packaging room) shall be isolated, and shall have separate personnel access and material channel. Quasi-clean operation area may include processing and mixing yard, sun drying yard and drying room, etc. General operation area may include ingredients inspection and acceptance yard, ingredients treating yard, ingredients warehouse, ingredients pickling yard, and external packaging room, etc.

4.2 Building Internal Structure and Materials

Shall meet the relevant regulations of GB 14881.

5. Facilities and Equipment

5.1 Shall meet the relevant regulations of GB 14881.

5.2 Pickling Container

5.2.1 The surrounding areas of the pickling pool shall be free from any source of contamination. If the pickling pool is set outdoors, effective measures shall be taken to prevent the intrusion of rain water, foreign matters or animals. The capacity and size of the pickling pool depend on the production capacity. The pool wall, cover rock and other materials shall be waterproof, corrosion resistant and easy to clean. To prevent the intrusion of sewage or foreign matter during cleaning, the surface of pickling pool shall be at least 30cm above the ground. Pools shall be isolated by sturdy walls.

5.2.2 The non-fixed pickling containers such as tank, vat and bucket shall be placed indoors. If placed outdoors, they must be covered tightly.

5.3 Sun Drying Yard (Room)

5.3.1 Ingredients Sun Drying Yard (Room)

5.3.1.1 Ingredients sun drying yard (room) shall be kept away from the sources of contamination (such as chemical plant, pesticide plant, or garbage disposal plant, etc.).

5.3.1.2 The floor of ingredients sun drying yard (room) shall be paved with solid materials such as cement or paving stone, or painted with nontoxic, odorless, mildew-proof, durable and easy-to-clean paint. The floor shall be flat and free of ponding. The drying ground shall be flat and free of ponding. The surface of sun drying table shall be significantly above the ground, and shall have certain inclination to facilitate drainage.

5.3.2 Semi-Finished Products Sun Drying Yard (Room)

For the products to be eaten only through the process of sun drying, the semi-finished products shall be dried

on a tightly enclosed sun drying yard (room). Appropriate measures shall be taken to prevent dust, foreign matters, mosquitoes and rats. The semi-finished products shall be placed on the sun drying pan or other container to avoid direct contact with the floor.

6. Management of Sanitation Practice

6.1 Sanitation Management System

Shall meet the relevant regulations of GB 14881.

6.2. Sanitation of Plant Building and Facilities

6.2.1 Shall meet the relevant regulations of GB 14881.

6.2.2 The ingredients treating yard, and the processing and mixing yard shall be cleaned every day in production process.

6.2.3 Effective measures shall be taken to discharge the steam generated in production process out of the room.

6.3 Health Management of Food Processing Operators

6.3.1 Shall meet the relevant regulations of GB 14881.

6.3.2 When the operator enters the pickling pool to take the pickled items or is operating at the pool side, he shall wear clean and waterproof coats, pants and shoes. The protective equipment shall be kept clean at all times.

6.4 Pest Control

Shall meet the relevant regulations of GB 14881.

6.5 Waste Treatment

Shall meet the relevant regulations of GB 14881.

6.6 Management of Uniforms

Shall meet the relevant regulations of GB 14881.

7. Food Ingredients, Food Additives and Food Related Products

7.1 General Requirements

Shall meet the relevant regulations of GB 14881.

7.2 Food Ingredients

7.2.1 Shall meet the relevant regulations of GB 14881.

7.2.2 After the fresh fruits and vegetables are picked, they shall be treated according to the processes in a timely manner, such as refrigeration, pickling and drying, etc.

7.2.3 Process of the processed fruits shall comply with the applicable provisions of this Standard.

7.3 Food Additives

Shall meet the relevant regulations of GB 14881.

7.4 Food Related Products

Shall meet the relevant regulations of GB 14881.

8 Food Safety Control in Production Process

8.1 Control of Product Contamination Risk

Shall meet the relevant regulations of GB 14881.

8.2 Control of Biological Contamination

8.2.1 Shall meet the relevant regulations of GB 14881.

8.2.2 Cleaning and Disinfection

The fresh fruits and vegetables or processed fruits shall be cleaned with fresh water according to the processes. If they are preliminarily treated in hot water, the water temperature shall be at 80℃ or higher and the duration shall be determined in light of the variety of fruit or vegetable and the ripeness.

8.2.3 Microbial Monitoring for the Production Process

The microbial monitoring for the production process of preserved fruit can be developed by reference to the requirements of Annex A. The limits of monitoring indicators can be determined in light of the characteristics of production processes and products. 8.3 Control of Chemical Contamination

Shall meet the relevant regulations of GB 14881.

8.4 Control of Physical Contamination

Shall meet the relevant regulations of GB 14881.

8.5 Packaging

8.5.1 Shall meet the relevant regulations of GB 14881.

8.5.2 Metal detector shall be effectively running during the packaging course.

9. Inspection

9.1 Shall meet the relevant regulations of GB 14881.

9.2 Check the salinity, sugar content, acidity, moisture and temperature in production according to the requirements of the processes, to ensure the product quality.

10 Food Storage and Transportation

It shall meet the relevant regulations of GB 14881.

11 Recall of Product

It shall meet the relevant regulations of GB 14881.

12 Training

It shall meet the relevant regulations of GB 14881.

13 Management System and Personnel

It shall meet the relevant regulations of GB 14881.

14 Management of Records and Documents

It shall meet the relevant regulations of GB 14881.

Annex A
Microbial Monitoring Procedures for the Processing of Preserved fruit

Table A.1 in this Annex A provides the "microbial monitoring for the processing of preserved fruit." For the actual production environment, take into account the product characteristics, production technological level and other factors.

Table A.1 Microbial Monitoring for the Processing of Preserved fruit*

Monitored Item		Sampling Point	Monitoring on Microbial Indicators	Monitoring Frequency	Limit of Monitoring Indicators
.Monitoring Environmental Microbe	Food Contact Surface	Hands of food processing workers, surfaces of uniforms, product containers, conveyor belts and workbenches	Total bacterial count, coliform	At least once a month	Determine the monitoring indicators as per the specific production conditions Limit
	Surface contacting with the food, or close to the contacting surface of food	Support of workbench and work equipment	Total bacterial count, coliform	At least once a month	Determine the monitoring indicators as per the specific production conditions Limit
	Ambient air	Places close to the bare products	Total bacteria and mold	At least once a month	Determine the monitoring indicators as per the specific production conditions Limit
Microbial monitoring of process products		Products to be packaged at the end of production line	Total bacterial count, coliform	At least once a month	Determine the monitoring indicators as per the specific production conditions Limit
* Validate the cleaning result after the cleaning or disinfection is completed.					