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GAIN Report

Global Agricultural Information Network

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China - Peoples Republic of

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China Published Final Standard for Fresh and Frozen Aquatic Animal Products

Report Categories:

FAIRS Subject Report

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Report Highlights:

On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) published the National Food Safety Standard for Fresh and Frozen Aquatic Animal Products (GB 2733-2015). This standard will be implemented on November 13, 2016. It applies to edible fresh and frozen aquatic animal products, including marine and freshwater products. A draft of the standard was notified to the WTO as SPS CHN 687 in September 2014. 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 Fresh and Frozen Aquatic Animal Products

Preface

This standard replaces GB 2733-2005 "Hygiene Standards for Fresh and Frozen Aquatic Animal Products".

In comparison with the GB 2733-2005, this standard presents the following changes:

- The standard name was changed to "National Food Safety Standard Fresh and Frozen Aquatic Animal Products";
- Modified the scope;
- Modified the sensory requirements;
- Modified the physical and chemical indexes;
- Increased the limits on shellfish toxin;
- Modified the MRL;
- Increased the limits on veterinary drug residues.

National Food Safety Standard Fresh and Frozen Aquatic Animal Products

1 Scope

This standard applies to fresh and frozen aquatic animal products, including sea products and fresh water products.

2 Technical Requirements

2.1 Organoleptic Requirements

The organoleptic requirements shall conform to the provisions of Table 1.

Table 1 Organoleptic Requirements

Item	Index	Analysis Method
Luster	Has the suitable luster of aquatic product.	Take an appropriate amount of sample, place on a white porcelain plates, observe the color and appearance and smell its odor under natural light.
Smell	Has the suitable smell of aquatic product, without odor.	
State	Has the normal tissue of aquatic	

	product, with tight and elastic muscle.
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2.2 Physical and Chemical Indexes

Physical and chemical indexes shall comply with Table 2.

2.2 Physical and Chemical Indexes

Item	Index	Analysis Method
Total volatile basic nitrogen ^a / (mg / 100g)		
Seawater fish ≤	30	GB 5009.228
Crab ≤	25	
Freshwater fish ≤	20	
Frozen shellfish ≤	15	
Histamine ^a / (mg/100g)		
High histamine fish b ≤	40	GB/T 5009.208
Other sea fish ≤	20	
^a Not available for living aquatic products. ^b High histamine fish: Refers to mackerel, carangidae, scad, bonito, tuna, saury, sardines and other sea fish with blue skin and red flesh.		

2.3 Maximum Contaminant

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

2.4 Limits of shellfish toxin

Limit of shellfish toxin shall comply with the regulations specified in Table 3.

Table 3 Limit of shellfish toxin

Item	Limit	Analysis Method
Paralytic shellfish poison(PSP) / (MU/g)	4	GB/T 5009.213
Shellfish ≤		
Diarrhetic shellfish poison (DSP) / (MU/g)	0.05	GB/T 5009.212
Shellfish ≤		

2.5 Pesticide Residue Limits and Veterinary Drug Residue Limits

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

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

2.6 Food Additives and Nutrition Fortifications

The food additives shall be used in accordance with the provisions in *GB 2760*.

3 Others

3.1 Shellfish, freshwater crabs, tortoises, turtles, and eels shall be processed when they are still alive, and its frozen product shall be cleaned (slaughtered or shucked) and then frozen when they are still alive.

3.2 Frozen animal aquatic products shall be stored under -18°C or a colder temperature, and they shall not be stored in a same room with that of toxic, harmful, and odorous products.

TRANSLATION END