

Voluntary Report – Voluntary - Public Distribution

Date: November 03, 2023

Report Number: CH2023-0154

Report Name: National Food Safety Standard of General Safety
Requirements of Food Contact Materials and Articles Notified to WTO

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, WTO Notifications

Prepared By: FAS China Staff

Approved By: Adam Branson

Report Highlights:

On October 25, 2023, China notified the National Food Safety Standard of General Safety Requirements of Food Contact Materials and Articles to the World Trade Organization (WTO) under G/SPS/N/CHN/1293. The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until December 24, 2023. The report provides an unofficial translation of the draft standard.

Report Summary:

On October 25, 2023, China notified the National Food Safety Standard of General Safety Requirements of Food Contact Materials and Articles to the World Trade Organization (WTO) under [G/SPS/N/CHN/1293](#). The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until December 24, 2023.

The standard revises the current National Food Safety Standard of General Safety Requirements of Food Contact Materials and Articles as [GB 4806.1-2016](#) (link in Chinese), please refer to FAS GAIN Report [CH2017-2688](#) for the translation of the standard. The report provides an unofficial translation of the draft standard notified to WTO.

BEGIN TRANSLATION

National Food Safety Standard of General Safety Requirements of Food Contact Materials and Articles (Draft for Comment)

GB 4806.1 -- XXXX published jointly by the National Health Commission of the People's Republic of China and China State Administration for Market Regulation

Foreword

This document replaces GB 4806.1-2016 National Food Safety Standard of General Safety Requirements of Food Contact Materials and Articles. This document made following modifications comparing with GB 4806.1-2016:

- Modified Description of Scopes,
- Revised Terms and Definitions,
- Modified Basic Requirements,
- Changed Maximum Levels Requirements and Principles of Conformity,
- Revised Product Information.

National Food Safety Standard General Safety Requirements of Food Contact Materials and Articles

1. Scope

The standard specifies the terms and definitions, basic requirements, conformity principles, testing methods, traceability, and product information of food contact materials and articles.

The standard is applicable to all types of food contact materials and articles.

2. Terms and Definitions

2.1 Food contact materials and articles

Under common conditions of use, various materials and products that have or are expected to come into contact with foods or food additives (hereinafter referred to as foods), or whose components may be transferred to foods, including packaging materials, containers, tools, and equipment during food production, processing, packaging, transportation, storage, sales, and usage, as well as inks, adhesives, lubricants, etc. that may directly or indirectly come into contact with foods. It does not include detergents, disinfectants, and products related to drinking water hygiene and safety.

2.2 Composite materials and articles

Two or more layers of food contact materials and articles made of different materials or same materials through bonding, melting, or other methods.

2.3 Combined materials and articles

Food contact materials and articles that are composed of two or more different or same materials through assembling, welding, inlay, etc.

2.4 Overall migration

Total non-volatile substances migrating from food contact materials and articles to the food simulants in contact with them, expressed as milligrams of non-volatile migrating substances per kilogram of food simulants (mg/kg), or milligrams of non-volatile migrating substances per square decimeter of contact area (mg/dm²). It is expressed in mg/kg for food contact materials and articles specially designed for infants and young children.

2.5 Overall migration limit (OML)

Maximum allowable migration amount of all non-volatile substances from food contact materials and articles into food simulants, expressed in milligrams of non-volatile migrating substances per kilogram of food simulants (mg/kg), or milligrams of non-volatile migrating substances per square decimeter of contact area (mg/dm²). It is expressed in mg/kg for food contact materials and products specially designed for infants and young children.

2.6 Maximum usage amount

The maximum allowable amount of a certain substance or certain types of substances added during the production of food contact materials and articles, expressed in mass fraction (%).

2.7 Specific migration amount

The amount of a certain type of substance or types of substances migrating from food contact materials and articles to the food or food simulants in contact with them, expressed in milligrams of migrating substance per kilogram of food or food simulants (mg/kg), or expressed as milligrams of migrating substances per square decimeter of the area where food contact materials and articles are in contact with food or food simulants (mg/dm²).

2.8 Specific migration limit (SML)

The maximum allowable amount of a certain substance or types of substances migrating from food contact materials and articles to food or food simulants in contact with them, expressed in milligrams of migrating substances per kilogram of food or food simulants (mg/kg), or expressed as milligrams of migrating substances per square decimeter of the area where food contact materials and products are in contact with food or food simulants (mg/dm²).

2.9 Specific migration amount in total

The total amount of two or more substances migrating from food contact materials and articles to the food or food simulants in contact with them, expressed as a specified migrating substance or types of substances per kilogram of food or food simulants (or group), or milligrams of a specified type or types of migrating substances (or group) per square decimeter of the area where food contact materials and articles are in contact with food or food simulants (mg/dm²).

2.10 Specific migration amount limit in total [SML(T)]

The maximum allowable total amount of two or more substances migrating from food contact materials and articles to the food or food simulants in contact with them, expressed as a specified milligrams of migrating substance or types of migrating substances (or group) per kilogram of food or food simulants (mg/kg), or the milligrams of a specified certain type or types of migrating substances (or groups) per square decimeter of area where food contact materials and articles are in contact with food or food simulants (mg/dm²).

2.11 Residue amount

The amount of a certain type or types of residual substances in food contact materials and articles, expressed as the milligrams of residual substances per kilogram of food contact materials and articles (mg/kg), or as milligrams of residual substances per square decimeter of area of food contact materials and articles in contact with foods (mg/dm²).

2.12 Maximum residue limit (QM)

The maximum allowable amount of a certain type or types of residual substances in food contact materials and articles, expressed as milligrams of residual substances per kilogram of food contact materials and articles (mg/kg), or as milligrams of residual substance per decimeter area of food contact materials and articles in contact with foods (mg/dm²).

2.13 Unintentionally added substances

Non-artificially added substances contained in food contact materials and articles include impurities introduced by raw and auxiliary materials, decomposition products, contaminants, and residual reaction intermediates during production, operation, and use.

2.14 Effective barrier layer

A barrier composed of one or more layers of food contact materials, is used to prevent the migration of specific substances from its outside (non-food contact side) and ensure that food contact materials and articles meet the corresponding safety requirements under common usage conditions.

2.15 Complete barrier layer

A barrier composed of one or more layers of food contact materials, is used to prevent the migration of migratory substances from its outside (non-food contact side) and ensure that no migration substances on the outside will migrate to the food and food simulants under common usage conditions.

3. Basic Requirements

- 3.1** When food contact materials and articles come into contact with foods under recommended conditions for use, level of substances that migrate into foods should not endanger human health.
- 3.2** When food contact materials and articles come into contact with foods under recommended conditions for use, the substances that migrate into foods should not cause changes in the composition, structure, color, flavor, and other properties of foods, and should not produce technical functions for foods (except when there are special regulations).
- 3.3** The substances used in food contact materials and articles should be reduced as much as possible when the expected effect can be achieved.
- 3.4** Substances used in food contact materials and articles should comply with corresponding quality specifications.
- 3.5** Producers of food contact materials and articles should conduct safety assessment and control of unintentionally added substances in products, so that substances transferred into foods complies with 3.1 and 3.2 of this standard.
- 3.6** The production of food contact materials and articles should comply with the requirements of GB 31603 and the corresponding national food safety standards for various materials.
- 3.7** Producers of food contact materials and articles should ensure the effectiveness of effective and complete barrier layers within the validity period under common use conditions.

4. Principles of Conformity

4.1 Ingredients requirements

4.1.1 The use of resins and basic ingredients in food contact materials and articles should comply with the corresponding national food safety standards and/or provisions of relevant announcements. The use of additives should comply with the provisions of GB 9685 and (or) relevant announcements.

4.1.2 The food ingredients allowed for use in China can also be used in the production of food contact materials and articles, and the relevant ingredients should comply with the corresponding food safety requirements and/or relevant announcements.

4.1.3 Substances that are not included in the corresponding national food safety standards and announcements can be used for food contact materials and articles outside the effective barrier layers. Producers of food contact materials and articles should conduct safety

assessment and control of the substances to make the specific migration amount not exceeding 0.01 mg/kg to ensure the final products comply with the provisions of 3.13.1 and 3.23.2 of this standard. The above principles are not applicable to carcinogenic, teratogenic, mutagenic substances, and nanomaterials.

4.1.4 Substances that are not included in the corresponding national food safety standards and announcements can be used in food contact materials outside the complete barrier layers.

4.2 Maximum levels requirements

4.2.1 Total migration amount of food contact materials and articles, amount of substances used, specific migration amount, total specific migration amount, and residual amount should comply with the provisions in the national food safety standards for the requirements of total migration limit, maximum usage amount, specific migration limit, total specific migration limit, and maximum residual amount.

4.2.2 For the same (group) substances listed in GB 9685 and product standards, finished products of the food contact materials and articles, the substance (group) in the products should comply with the corresponding limit regulations. The limit values should not be accumulated.

4.2.3 For the same (group) substances for which SML [or SML (T)] and QM are both specified, SML [or SML(T)] should be used to verify its compliance as a prioritized method.

4.2.4 Food contact materials and articles composed of multiple materials such as composite materials and products, combined materials and products, coated products, should comply with all the corresponding national food safety standards for various materials. The maximum usage, maximum residues, and residue indicators stipulated in the corresponding national food safety standards and relevant announcements for various materials only apply to the types of materials. The maximum usage, maximum residue, and residue indicators stipulated in various standards and relevant announcements only apply to this type of material. When various types of materials have migration limit requirements for the same item, the food contact materials and articles as a whole should meet the minimum limit value of the item.

5. Testing Methods

5.1 The migration tests of food contact materials and articles should comply with the provisions of GB 31604.1 and GB 5009.156. When there are special provisions in the national food safety standards of the product, the provisions of the product standards shall be followed.

5.2. Related items of food contact materials and articles should be measured using methods in the national standards. If there is no corresponding national standard available for the testing, other testing methods that have been fully technically verified can be used.

6. Traceability

6.1 Producers of food contact materials and articles should establish a product traceability system to ensure the traceability of food contact materials and articles at all stages.

6.2 The traceability system should ensure that the source and destination information of food contact materials and articles and compliance information of related substances or materials can be obtained.

7. Products Information

7.1 General requirements

Food contact materials and articles should have product information, including labeling identification and conformity statement. Product information should be true, accurate, and sufficient to ensure that there is sufficient information for safety assessment, compliance verification, and correct usage of food contact materials and articles.

7.2 Label identification

7.2.1 Food contact materials and articles should have labels. Product label identification should comply with laws and regulations, national food safety standards, and relevant announcements.

7.2.2 Product label identification should be clear, conspicuous, durable, and easy to identify.

7.2.3 Product label identification should include product name, materials, production date, name, address, and contact information of the producer and/or distributor, the code and sequence number of the corresponding national food safety standards, precautions for use, etc.

7.2.3.1 Product names should reflect the true attributes of the product. When a product name has been stipulated or used in the national standards, industry standards, or relevant announcements, one of the names should be selected as the product name. When there is no national standard, industry standard, or related announcements that stipulates or uses a name, the name that is not likely to cause misunderstanding or confusions should be used.

7.2.3.2 The materials should include the name of the major category of materials used (such as plastics, ceramics, etc.) and the general category name (if any). Those involving multiple layers or multiple components should be marked separately. If the corresponding national food safety standards for the products have special provisions, those provisions shall prevail.

7.2.3.3 Precautions for use should include the restricted use requirements of ingredients or products clearly stipulated in national food safety standards and relevant announcements (such as restricted user groups, usage temperature, usage time, frequency of uses, etc.). Products should also be marked with a safe use period if they need to be used within certain period.

7.2.4 In addition to meeting the above requirements, finished products of food contact materials and articles should also be marked with “for food contact use” or “for food packaging use” or similar terms, or be printed or affixed with a spoon and chopsticks logo (see Appendix A for details).

7.2.5 The label identification should be at a conspicuous place on the smallest sales unit of food contact materials and products. If all the information cannot be displayed on the smallest sales unit due to technical reasons, it can be displayed in the product manual or accompanying documents.

7.3 Conformity statement

7.3.1 Manufacturers and operators of food contact materials and articles should provide downstream manufacturers and operators with a conformity statement to explain the product's compliance with national food safety standards and relevant announcements.

7.3.2 The conformity statement should include the product name, materials, the code and sequence number of the corresponding national food safety standards, the list of substances with restrictive requirements and their restrictive requirements.

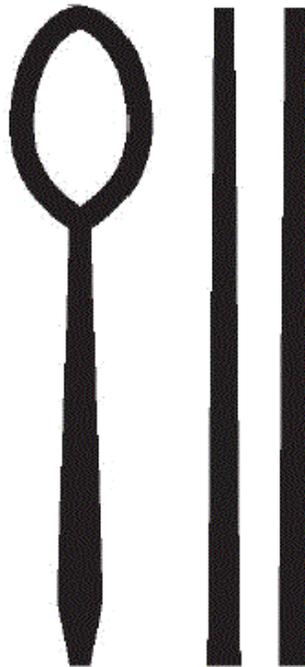
7.3.2.1 The list of substances with restrictive requirements and their restrictive requirements include those substances and their restrictive requirements such as maximum usage, specific migration limits, total specific migration limits, maximum residues, and other restrictive requirements, as well as the list of substances and requirements that need safety assessment and control for unintentionally added substances.

7.3.2.2 When required for regulatory purposes, the conformity statement shall also include the Chinese name and CAS number of the ingredients used (when applicable).

7.3.3 When ingredients, products components, production processes, and other factors that may affect product safety changed, manufacturers and distributors of food contact materials and articles should renew the conformity statement in a timely manner.

**Appendix A
Spoon and Chopsticks Logo**

Please see Picture A for the spoon and chopsticks logo.



Picture A: Spoon and Chopsticks Logo

END TRANSLATION

Attachments:

No Attachments.