

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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## China - Peoples Republic of

**Post:** Beijing

### China Released Final Standard for Edible Oil Products

**Report Categories:**

FAIRS Subject Report

**Approved By:**

Jennifer Clever

**Prepared By:**

Jennifer Clever and Ma Jie

**Report Highlights:**

On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) released the National Food Safety Standard for Edible Oil Products (GB 15196-2015). This standard will be implemented on November 13, 2016. It prescribes edible oil products, including hydrogenated oil, margarine, shortening and cocoa butter substitute etc. A draft of the standard was notified to the WTO as SPS CHN 647 in March 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 Edible Oil Products**

### **Preface**

This standard replaces GB 17402-2003 "Hygiene Standard for Edible Hydrogenated Oil" and GB 15196-2003 "Hygiene Standard for Butterine".

In comparison with GB 17402-2003 and GB 15196-2003, the standard present the following major changes: changes of this standard are as follows:

- Name of this standard was changed to "National Food Safety Standard - Edible Oils and Fats Products ";
- Modified the scope;
- Modified the terms and definitions;
- Modified the sensory requirements;
- Modified the physical and chemical indexes;
- Added requirements for use of fortifier;
- Added provisions for labeling of trans fatty acids.

## **National Food Safety Standard Edible Oils Products**

### **1 Scope**

This standard applies to edible hydrogenated oil, margarine (butterine), shortening, cocoa butter replacer, whipped cream, powdered oil and other edible oils and fats products.

### **2 Terms and Definitions**

#### **2.1 Edible oil products**

Solid, semi-solid or flowing oil or fat products having some performances with (or without) emulsified quenching and kneading manufacturing made from pure product or mixtures of animal fats or vegetable oils produced by one or several processing methods of refining, hydrogenation, transesterification, fractionation, with (or without) water or other supplementing materials, including edible hydrogenated oil, butterine (margarine), shortening, cocoa butter replacer, whipped cream, powdered oils and fats.

#### **2.2 Edible hydrogenated oil**

Raw oil in food industry produced by hydrogenation and refining and other processes with edible animal fats and vegetable oils as raw materials

### 2.3 Margarine and butterine

Plastic or fluid edible oil and fat products with natural cream like characteristics with or without water and other supplementing materials produced by emulsifying, quenching or kneading without quenching with mixtures of one or several kinds of edible animal fats or vegetable oils and hydrogenated, fractionated, transesterificated fats and oils as the raw materials.

## 3 Technical Requirements

### 3.1 Ingredient Requirements

3.1.1 Edible vegetable oil shall comply with the provisions of GB 2716.

3.1.2 Edible animal fats shall comply with the provisions of GB 10146.

3.1.3 Others shall comply with the relevant food standards and regulations.

### 3.2 Organoleptic Requirements

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

**Table 1 Organoleptic Requirements**

Items	Requirements	Analysis Method
Luster	Has the luster specific for this kind of product.	Take an appropriate amount of sample, place in white porcelain dish, and observe color and appearance under natural light. Place the sample in a 50mL beaker, heat in a water bath to 50°C, stir rapidly with a glass rod, smell and taste it
Taste and smell	Has the smell and taste specific to this kind of product, without burnt odor, rancidity, and other kinds of stink.	
State	Has the shape specific to this kind product, which is uniform and without visible foreign matter.	

### 3.3 Physical and Chemical Indexes

Physical and chemical indexes shall conform to the provisions of Table 2.

**Table 2 Physical and Chemical Indexes**

Item	Index	Analysis Method
Acid value (in fat) (KOH)/(mg/g) ≤	1	GB 5009.229
Peroxide value (in fat)/(g/100g)		
Edible hydrogenated oil ≤	0.10	GB 5009.227
Other ≤	0.13	

**3.4 Maximum Contaminant**

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

**3.5 Microbiological limit**

Microbial limit in margarine (butterine) shall comply with the provisions in Table 3.

**Table 3 Microbiological limit**

Items	Sampling programs <sup>a</sup> and its limit				Analysis Method
	n	c	m	M	
Coliform colonies /(CFU/g)	5	2	10	10 <sup>2</sup>	Plate count method in GB 4789.3
Mildew/(CFU/g)≤	50				GB 4789.15
<sup>a</sup> Sampling and processing shall be performed in accordance with GB/T4789.1.					

**3.6 Food additives and food nutrition fortifier**

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

3.6.2 The food nutrition fortifier shall be used in accordance with the provisions in GB 14880.

**4 Others**

Edible oil products produced by hydrogenation processing technology shall be marked with content of trans fatty acids, and the test method shall be in accordance with GB/T 22507.

**END OF TRANSLATION**