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National Food Safety Standard for Grain

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Report Highlights:

On June 4, 2012, China notified the WTO of National Food Safety Standard: Grain as SPS/N/CHN/525. This standard applies to raw grains and grain products for human consumption, including cereals, beans, and potatoes. This standard does not apply to raw materials for the manufacture of edible oil. The date for submission of final comments to China is August 3, 2012. The proposed date of entry is to be determined. This report is an INFORMAL translation of this document. Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn

General Information: BEGIN TRANSLATION

National Standards for Food Safety Grain

Foreword

This standard replaces GB 2715-2005, entitled "Hygiene Standard for Grain".
In comparison with GB 2715-2005, the main changes to this standard are as follows:
a definition of the term "impurity of animal origin" has been added;
—— the definitions of the terms "ergot" and "darnel" have been changed;
—— the sensory requirements have been changed, with the addition of a norm for impurities of animal origin;
—— requirements concerning the maximum quantities of toxic and hazardous chemical components have been added;
—— provisions concerning the maximum quantities of ergot in other grains and of seeds of plants of the genus Datura and
other poisonous plants have been added;
—— maximum quantities of contaminants and maximum quantities of mycotoxins have been cited directly from the
provisions of GB 2762 and GB 2761, respectively;
— maximum quantities of agricultural chemical residues have been cited directly from GB 2763 and from the relevant
national regulations and announcements;
requirements concerning the use of nutrition enhancers, cited directly from the provisions of GB 14880, have been
added; and
—— the requirements concerning production and processing procedures for refined grain was deleted.

National Food Safety Standard

Grain

1. Scope

This standard applies to unprocessed and refined grain, including cereals, beans and tubers, for human consumption. It does not apply to raw materials used in the processing of edible oils.

2 Terms and definitions

2.1 Heat-damaged grains

Grains discoloured or damaged by heat produced by micro-organisms or other causes.

2.2 Ergot

Sclerotia formed by ergot (*Claviceps purpurea* (Fr.) Tul.) growing parasitically in the ovaries of plants of the family Gramineae, such as rye, wheat, barley and oats.

2.3 Darnel

A herbaceous plant of the genus Secale, family Gramineae, which often grows together with wheat and which externally resembles wheat. Its seeds contain darnel toxin.

2.4 Moldy grains

Grains on whose surface mold is clearly growing, with damage to the embryo and endosperm (or cotyledon), so that they have no food value.

2.5 Impurity of animal origin

Substances derived from animals, including animal carcasses, hair and excrement.

3 Technical requirements

3.1 Sensory requirements

The sensory requirements must conform to the provisions of Table 1.

Table 1 Sensory requirements

Item	Requirement	Test method
Color, smell	Must have the normal color and smell of the staple food	GB/T 5492
Impurities of animal origin (%) Unprocessed grain Refined grain	≤ 0.1 Not detected	In accordance with the bulk impurity testing provisions of GB/T 5494, isolate the impurities of animal origin, weigh them and calculate their content.
Heat-damaged grains (%) Wheat	≤ 0.5	In accordance with the imperfect grain testing provisions of GB/T 5494, isolate the heat-damaged grains, weigh them and calculate their content.
Moldy grains (%) Soybeans Grain other than soybeans	≤ 1.0 ≤ 2.0	In accordance with the imperfect grain testing provisions of GB/T 5494, isolate the moldy grains, weigh them and calculate their content.

3.2 Maximum quantities of toxic and hazardous chemical components

3.3.1 The maximum quantities of toxic and hazardous chemical components must conform to the provisions of Table 2.

Table 2 Maximum quantities of toxic and hazardous chemical components

Item	Norm	Test method
Hydrocyanic acid (mg/kg)		
Tapioca	≤ 10	GB/T 5009.36
Tannin (%)		
Sorghum, sorghum flour	≤ 0.3	GB/T 15686

3.3 Maximum quantities of toxic and harmful fungi and plant seeds

The maximum quantities of toxic and harmful fungi and plant seeds must conform to the provisions of Table 3.

Table 3 Maximum quantities of toxic and harmful fungi and plant seeds

Item	Norm	Test method
Ergot (%)		
Rice, corn, beans	Not detected	
Wheat, oats, hull-less oats, barley, hull-less barley	≤ 0.01	
Darnel (grains/kg)		
Wheat, barley	≤1	GB/T 5009.36
Seeds of plants of the genus Datura and other poisonous plants (grains/kg)		<i>GB</i> , 1 2009.20
Corn, sorghum, beans, wheat, oats, hull-less oats, barley, hull-less barley		
	≤ 1	

3.4 Maximum quantities of contaminants and maximum quantities of mycotoxins

- 3.4.1 The maximum quantities of contaminants must conform to the provisions of GB 2762.
- 3.4.2 The maximum quantities of mycotoxins must conform to the provisions of GB 2761.

3.5 Maximum quantities of agricultural chemical residues

Agricultural chemical residues must conform to the provisions of GB 2763 and the relevant national regulations and announcements.

3.6 Food additives and nutrition enhancers

- 3.6.1 The use of food additives must conform to the provisions of GB 2760.
- 3.6.2 The use of nutrition enhancers must conform to the provisions of GB 14880.

4 Other

4.1 Labeling

The labeling of pre-packaged grain must conform to the provisions of GB 7718.

4.2 Packaging

The packaging of grain must consist of packaging material or containers that meet the hygiene requirements. The packaging must be intact, with no damage or contamination.

4.3 Storage requirements

Grain must be harvested, kept and stored separately. They must not be kept or stored with substances that are toxic or harmful or have peculiar odors. Grain must be kept in storage facilities that are clean, dry, protected from the rain and moisture and free of contamination.

END TRANSLATION