

Voluntary Report – Voluntary - Public Distribution

Date: November 22, 2021

Report Number: CH2021-0142

Report Name: China Issues Draft Standard on Nut and Seed Food

Country: China - People's Republic of

Post: Beijing

Report Category: Tree Nuts, FAIRS Subject Report, Agricultural Situation

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Report Highlights:

The State Administration for Market Regulation issued a revised draft of the General Standard for Nut and Seed Food for domestic comment. This draft standard, an update of the existing General Standard for Roasted Seeds and Nuts (GB/T 22165-2008), defines the terms and definitions of nuts and seeds and specifies the classification, technical requirements, inspection methods and rules, as well as labeling, packaging, transportation, and storage requirements. Comments can be sent to sunjinsheng@samr.gov.cn before the deadline of December 8, 2021. This report contains an unofficial translation of the draft regulation.

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National Standard of P.R. China

General Standard for Nut and Seed Food

GB/T 22165-202x

In replacement of GB/T 22165-2008

Issued on xxxx

Implemented on xxxx

Issued by the State Administration for Market Regulation and the Standardization Administration of China

Preface

This document is drafted in accordance with GB/T 1.1-2020 Guidelines for Standardization Work Part I: Structure and Drafting Rules of Standardization Documents. This document replaces GB/T 22165-2008 General Standard for Roasted Seeds and Nuts. Compared with GB/T 22165-2008, the main technical changes, in addition to editorial changes and structural adjustments, are as follows:

- a) The standard title has been revised to "General Standard for Nut and Seed Food";
- b) The terms and definitions of nuts and seeds have been changed (see 3.4, also 3.1 in the 2008 version);
- c) Add the terms and definitions of nuts, seeds, kernels, spoiled kernels, damaged kernels, and empty withered seeds (see 3.1, 3.2, 3.3, 3.5, 3.6, 3.7);
- d) Change the classification (see Chapter 4, also Chapter 4 of the 2008 version);
- e) The sensory requirements have been changed (see 5.2, and also 5.2 of the 2008 version);
- f) Change the physical and chemical requirements (see 5.3, also 5.3 of the 2008 version);
- g) The hygienic indicators, food additives, and hygienic requirements for the production and processing processes have been deleted (see 5.4, 5.5, and 5.7 in the 2008 version);
- h) The inspection method has been changed (see 6.1, 6.2, also 6.1, 6.2 of the 2008 version);
- i) Delete the inspection methods of hygiene indicators (see 6.3 of the 2008 version);
- j) Change the inspection rules (see 7.1, 7.2, 7.3, 7.4, also 7.1, 7.2, 7.3, 7.4 of the 2008 version);
- k) Change the labeling, packaging, transportation, and storage requirements (see 8.1.1, 8.1.3, 8.2, 8.3, 8.4, also 8.1.1, 8.2, 8.3, 8.4 of the 2008 version).

Please note that some content of this document may involve patents. The issuing agency of this document is not responsible for identifying patents. This document was proposed and managed by China National Light Industry Council.

Drafting organizations of this document include China Food Industry Association, Qiaqia Food Co., Ltd., Zhejiang Dahaoda Food Co., Ltd., Three Squirrel Co., Ltd., Fujian Bailian Industrial Co., Ltd., Ningbo Hengkang Food Co., Ltd., Xianyang Rainbow Food Trading Co., Ltd., Hangzhou Yaoshengji Food Co., Ltd., Sichuan Huiji Food Co., Ltd., California Natural Food (Bazhou) Co., Ltd., Liangpin Shop Co., Ltd., Shanghai Laiyifen Co., Ltd., and Qingdao Wolong Food Co., Ltd.

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The publication history of this document and its replaced versions is as follows:

-GB/T22165-2008 was first published in 2008;

-This is the first revision.

General Standard for Nut and Seed Food

1. Scope

This document defines the terms and definitions of nuts and seeds (hereinafter referred to as products), and specifies the classification, technical requirements, test methods, inspection rules, labeling, packaging, transportation, and storage requirements.

This document is applicable to the production, sales and inspection of nuts and seeds.

2. Normative references

The contents of the following documents constitute the indispensable clauses of this document through normative references in the text. Among them, for dated reference documents, only the version corresponding to that date is applicable to this document; for undated reference documents, the latest version (including all amendments) is applicable to this document.

GB/T 191 Illustrations on Packaging, Storage, and Transportation

GB 5009.3 National Food Safety Standard on Determination of Moisture in Food

JJF 1070 Inspection and Measuring Rules on Net Content of Quantitatively Packaged Goods

3. Terms and definitions

The following terms and definitions apply to this document.

3.1 Nuts

Edible particles of woody plant seeds with a hard outer shell.

Note 1: Including walnuts, chestnuts, apricot kernels/seeds, almonds, hickory nut (including pecans), pistachios, Chinese torrey, macadamia nuts, pine nuts, hazelnuts, dried coconuts, etc.

Note 2: Dried coconut generally refers to the dried coconut pulp after being cut into slices, strips, blocks, and diced shapes.

3.2 Seeds

Edible particles of plant seeds such as melons, fruits, vegetables, and oilseeds.

Note: Including sunflower seeds, watermelon seeds, pumpkin seeds, peanuts, broad beans, peas, soybeans, corn, sesame, chia seeds, flax seeds, etc.

3.3 Kernel

Particles after the shells of nuts and seeds have been removed.

Note: Including seeds and kernels

3.4 Nut and seed food

Food processed with nuts, seeds, or their kernels as main raw materials.

3.5 Spoiled kernel

Moldy kernels, damaged kernels, diseased kernels, oilseeds that produce oil on the cross-section of the kernel and produce a bad taste, frozen seeds, and kernels that have rotted and affected the edible value of the product

3.6 Damaged kernel

Particles with worm holes on the surface that damage the nuts

3.7 Empty withered seed

Empty shells (including broken shells) without kernels or with deflated kernels

Note: For almonds, walnuts, and pecans, deflated kernels refer to shrunken kernels with its mass ratio of the whole fruit being less than 30 percent; for other varieties, deflated kernels refer to shrunken kernels whose length is less than one-third of a complete kernel.

4. Classification

4.1 Based on different processing methods, they are classified into roasted nut and seed food (roasted product), fried nut and seed food (fried product), and other nut and seed food (other product).

a) Roasted product: Food that uses nuts, seeds, or their kernels as main raw materials and is cooked through stir-frying or roasting (including roasting after steaming) with or without adding auxiliary materials.

b) Fried product: Food that uses nuts, seeds, or their kernels as main raw materials and is cooked through deep-frying with or without adding auxiliary materials.

c) Other product: Food using nuts, seeds or their kernels as the main raw materials and is cooked with boiling or other processes with or without adding auxiliary materials, such as consumer-ready raw nut and seed food (consumer-ready raw product), mixed nut and seed food (mixed product), etc.

Note 1: Consumer-ready raw nut and seed food refers to nut and seed food that uses nuts, seeds or their kernels as main raw materials and is ready for direct consumption after cleaning,

screening, shelling, drying, and sterilization without cooking process. It does not include varieties that are not suitable for processing into ready-to-eat raw nuts and seeds.

Note 2: Mixed nut and seed food refers to a product made by quantitative and physical mixing of two or more nuts and seeds (as main raw materials) with or without addition of non-nut and seed food. It is also called assorted nuts.

Note 3: For products with two or more processing techniques, qualitative classification shall be determined on the last process.

4.2 Based on whether the shells of nuts and seed are removed, they are classified into inshell nut and seed food (inshell product) and shelled nut and seed food (shelled product).

5. Technical requirements

5.1 Requirements for raw and auxiliary materials

Shall comply with the requirements of the corresponding national standards and industry standards.

5.2 Sensory requirements

Sensory requirements shall comply with the provisions of Table 1.

Table 1 Sensory requirement

Item	Requirement
Color	Has the color and luster native to this variety
Particle morphology	Has the particle shape native to this variety
Taste, smell	The taste and smell are pure with no peculiar smell such as rancidity
Impurity	No visible foreign matters under normal vision

5.3 Physical and chemical index

5.3.1 Requirements for spoiled kernels, damaged kernels, and empty withered seeds shall comply with provisions of Table 2.

Table 2 Requirements for spoiled kernels, damaged kernels, and empty withered seeds

Item	Index	
	Inshell	Shelled
Spoiled kernel (%)	≤ 7.5	≤ 2.0
Pakistan arborescens pine nuts	≤ 5.0	
Walnut, hickory nut, macadamia nut, Korean pine nut in northeast China, almond, apricot seed, other	≤ 3.0	
Damaged kernel (%)	≤ 3.0	≤ 2.0

Almond, beans Other	≤ 2.0	≤ 1.0
Empty kernel ^a (%) Pecan, walnut, almond, apricot seed, Chinese torreya, sunflower seed, macadamia nut Other	≤ 3.0 ≤ 2.0 ≤ 1.0	
^a Note: Empty kernel requirements for hand-peeled hickory nut products are not set.		

5.3.2 The moisture content and nut and seed kernel content shall comply with the requirements of Table 3.

Table 3 Requirements for moisture content and nut and seed kernel content

Item	Index				
	Roasted product	Fried product	Other product		
			Mixed product	Consumer-ready raw product	Other
Moisture (g/100g)	≤ 12 (watermelon seed) ≤ 5 (other)	≤ 5	≤ 15	≤ 16 (pine nut) ≤ 6 (other nuts) ≤ 14 (beans) ≤ 12 (other seeds)	—
Nut and seed kernel content (g/100g)	—	—	≥ 40	—	—

5.4 Requirements for net content

For requirements of net content for pre-packaged food, refer to Measures of Supervision and Administration on the Measurement of Pre-packaged Commodity.

6. Inspection method

6.1 Sensory requirements

Take appropriate amount of sample, place the sample in a clean, dry white porcelain dish, observe the color, particle shape, and impurities under natural light, and make an evaluation after smelling and tasting the sample.

6.2 Physical and chemical index

6.2.1 Injured kernels and spoiled kernels

Inspection of injured kernel indexes: take a sample of 200-300 intact particles and count the number of particles. Inshell products should be shelled for inspection. Pick out the injured kernels and count the number of particles. The ratio (of injured kernels) to the total number of sampled particles is measured as a percentage.

Inspection of spoiled kernel indexes: take a sample for inspection of spoiled kernels, pick out the eligible spoiled kernels (for kernels with oil leakage, cut the section of oily kernels for inspection and verification), and count the number of total spoiled kernels. The ratio (of spoiled kernels) to the total number of sampled particles is measured as a percentage.

6.2.2 Empty withered seeds

Take an inshell sample of more than 500 grams, pick out the empty withered seeds and weigh their mass, and measure the ratio of the mass of empty withered seeds to the mass of total sample as a percentage.

6.2.3 Moisture

Measured in accordance with the methods specified in GB5009.3.

6.2.4 Kernel content of nuts and seeds

Take more than 500 grams of mixed nut and seed food and weigh their mass, pick out kernels of nuts and seeds and weigh their mass, and measure the ratio of the mass of nut and seed kernels to the total sample mass as a percentage.

6.3 Determination of net content

Implemented in accordance with provisions specified in JJF1070.

7. Inspection rules

7.1 Factory inspection

Factory inspection includes sensory requirements as well as indexes of spoiled kernels, injured kernels, empty withered seeds (if applicable), and net content under physical and chemical indexes.

7.2 Routine inspection

Routine inspection items include all indicator items in provisions 5.2-5.4. Under normal circumstances, the routine inspection occurs twice a year. In the event of the following situations, a routine inspection shall be implemented.

- a) Major changes in raw materials or processing technique
- b) Prior to production assessment

- c) Re-production after discontinued production for more than 6 months
- d) Required by national regulatory authority

7.3 Inspection group/batch and sampling

The same variety produced during the same shift or with the same batch of raw materials is considered an inspection batch. More than 500 grams and more than 200 particles of products should be randomly selected from different parts of each batch.

For products of the same variety but in different packages, the inspection items that are not affected by the packaging specifications and packaging forms can be implemented together.

7.4 Judgement rules

7.4.1 Judgment rules on factory inspection

If all factory inspection items conform to this document, the batch is determined to comply with this document. If there are unqualified items in the factor inspection, it can be sampled and re-inspected. If they are still unqualified in the re-inspection, the batch is determined not to comply with this document.

7.4.2 Judgement rules on routine inspection

If all routine inspection items comply with this document, it is determined that the routine inspection complies with this document. If there are unqualified items in routine inspection, it can be sampled and re-inspected. If items are still unqualified in the re-inspection, the routine inspection is determined not to comply with this document.

8. Labels, signs, packaging, transportation, and storage

8.1 Labels and signs

8.1.1 The label of product that is weighed and sold may not indicate the net content.

8.1.2 The signs for storage and transportation shall comply with the provisions specified in GB/T 191.

The label should indicate the classification name specified in Article 4.

8.2 Packaging

8.2.1 The packaging materials should be clean, non-toxic, and odorless, and comply with corresponding standards and relevant requirements.

8.2.2 All packaging should be complete and undamaged.

8.2.3 The packaging can be in two forms: quantitative packages or weighed bulk product put in sales packages. Sales of product can be weighed or in other forms.

8.3 Transportation

8.3.1 Transportation tools should be clean, dry, odor-free, and contamination-free.

8.3.2 Attention should be paid to prevent moisture, sun, and rain during transportation. Products should not be transported together with toxic, harmful, peculiar smell articles or items that affect the quality of the product.

8.3.3 Products should be handled with care and avoid improper actions such as throwing, falling, or kicking during loading and unloading.

8.4 Storage

8.4.1 Products should be stored in a clean, ventilated, dry, cool, fly-proof, and rodent-proof warehouses and should not be mixed with toxic, harmful, odorous, corrosive, and damp articles.

8.4.2 Products should be stacked on the board 10 cm above ground and 20 cm away from wall with a passageway in the middle. The stacking height should be restricted to the extent that will not cause collapse or damages to the outer packaging of the product.

8.4.3 Consumer-ready raw nut and seed food should be stored in refrigerated warehouses.

References:

- 1) Measures of Supervision and Administration on the Measurement of Pre-packaged Commodity (AQSIQ Decree No. 75 (2005))

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Attachments:

No Attachments.