

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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## China - Peoples Republic of

Post: Beijing

### 2013 Plan for National Food Safety Standard Development and Revision

**Report Categories:**

FAIRS Subject Report

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**Report Highlights:**

On May 2, the MOH released its 2013 National Food Safety Standard Development and Revision Plan. This document provides a list of standards to be developed or revised in 2013, assigns the institutes/agencies responsible for the development/revision by standard, and sets a deadline of June 30, 2014 for completion of the work.

This report provides an unofficial translation of the Notice.

**General Information:**

BEGIN TRANSLATION

**2013 Plan for National Food Safety Standard Development and Revision**

No.	Project	Develop /Revise	Institute Recommended to Develop the Standard
<b>Food Products</b>			
1	Marine Algae Products	Revise	Zhejiang CDC Chinese Academy of Fishery Sciences
<b>Methods of Testing Microorganisms</b>			
2	Standard Procedure of Sampling And Sample Dispose In Microorganism Testing	Revise	China Food Additives & Ingredients Association (CFSA)
<b>Method of Physical And Chemical Testing</b>			
3	Testing of Aflatoxin B and Aflatoxin G In Foods	Revise	Zhejiang CDC
4	Testing of Aflatoxin M In Foods	Revise	Zhejiang CDC
<b>Quality Specifications of Food Additives</b>			
5	Food Additive 4-Hexylresorcinol	Develop	CNOOC Tianjin Chemical Research & Design Institute
6	Food Additive Ice Structuring Protein	Develop	China Food Additives and Ingredients Association (CFAA)
7	Food Additive Tara Gum	Develop	China National Research Institute of Food and Fermentation

			Industries; Shanghai Institute of Quality Inspection and Technical Research
8	Food Additive Methyl Cellulose	Develop	China National Research Institute of Food and Fermentation Industries
9	Food Additive Metatartaric Acid	Develop	Tianjin University of Science and Technology
10	Food Additive Sodium Phytate	Develop	Jiangxi CIQ
11	Food Additive Oxystearin	Develop	China National Research Institute of Food and Fermentation Industries; Shanghai Food Additive Trade Association
12	Food Additive Sodium Alginate (Algin)	Revise	Yellow Sea Fisheries Research Institute; China Seaweed Industry Association
13	Food Additive Standards of 36 Fragrances, Including: Naringin Extract, Hesperitin, Clove Bud Oil, Phloretin, Yellow Mustard Extract, Cocoa Tincture, Grape Seed Extract, Garlic Oil, Michelia Alba Oil, Michelia Alba Leaf Oil, Black Tea Tincture, Rose Absolute, Hang Zhou Chrysanthemum Flower Oil, Luohanguo Tincture, Jasmine Sambac Ab, Aglaia Odoratea Flower Oil, Osmanthus Absolute Oil, Green Tea Tincture, Peppermint Oil, Tea Tree Oil, Citronellal, Citionella Oil, Maltol, P-Hydroxyphenyl Butanone (Raspberry Ketone), Benzyl Propionate, N-Butyl Butyrate, Ethyl Isovalerate, Ethyl Benzoate, Benzyl Benzoate, 2-Methylpyrazine, 2,3-Dimethyl Pyrazine, 2,3,5-Trimethyl Pyrazine, 4- Methyl-5-Thiazole Ethanol, 2-Acetylthiazole, 2,3,5,6-Tetramethylpyrazine, Ethyl Vanillin	Develop	China Food Additives & Ingredients Association (CFSA); Shanghai Research Institute of Fragrance & Flavor Industry

### Quality Specifications of Nutritional Fortification Substances

14	Vitamin E Succinate Calcium	Develop	Technology Center of Guangdong CIQ
15	Thiamine Nitrate	Develop	Jing De Zhen CIQ
16	Vitamin C Magnesium Phosphate	Develop	China Food Additives and Ingredients Association (CFAA)
17	Biotin	Develop	China National Research Institute of Food and Fermentation Industries
18	Choline chloride	Develop	China Food Additives and Ingredients Association (CFAA); China National Research Institute of Food and Fermentation Industries
19	Ferrous gluconate hydrate	Develop	Jiangxi CDC
20	Ferric pyrophosphate	Develop	Shanghai Institute of Quality Inspection and Technical Research
21	Ferrous citrate	Develop	China Food Additives and Ingredients Association (CFAA); China National Research Institute of Food and Fermentation Industries
22	Ammonium ferric citrate	Develop	Inspection and Quarantine Technology Center of Guangxi CIQ
23	Calcium Citrate Malate	Develop	Animal, Plant and

			Food Testing Center of Tianjin CIQ
24	Bone powder (ultrafine fresh bone powder)	Develop	Jiangsu CDC; Tianjin Science and Technology University
25	Zinc lactate	Develop	Jiangxi CDC
26	Zinc carbonate	Develop	China Food Additives and Ingredients Association (CFAA); China National Research Institute of Food and Fermentation Industries
27	Sodium selenite	Develop	Zhangjiagang Product Quality Supervision and Inspection Bureau
28	Seleno protein	Develop	Hubei CDC
29	Selenium enriched edible fungi powder	Develop	China National Research Institute of Food and Fermentation Industries; China Food Additives and Ingredients Association (CFAA)
30	L-Se-methylselenocysteine	Develop	Jiangxi CDC
31	Selenium carrageenan	Develop	China Food Additives and Ingredients Association (CFAA)
32	Selenium-enriched yeast	Develop	China National Research Institute of Food and Fermentation Industries
33	DHA (tuna oil)	Develop	China Food Additives and Ingredients

			Association (CFAA); China National Research Institute of Food and Fermentation Industries
34	Manganese gluconate	Develop	Technology Center of Guangdong CIQ
35	Copper gluconate	Develop	Technology Center of Guangdong CIQ
36	Cytidine 5'-Monophosphate	Develop	Jiangsu Province Public Health Supervision and Inspection Bureau
37	Actoferrin	Develop	China National Research Institute of Food and Fermentation Industries
38	Casein phosphopeptides	Develop	China National Research Institute of Food and Fermentation Industries; China Food Additives and Ingredients Association (CFAA)
39	Seaweed iodine	Develop	China Endemic Diseases Society
<b>Food For Nutritional And Special Dietary Uses</b>			
40	General Rules of Sports Nutrition Foods	Revise	China Sports Nutrition & Food Society
41	General Standard of Nutritional Supplementary Food For Pregnant, Lactating And Lying-In Women	Develop	Institute of Nutrition and Food Safety, China CDC
<b>Production And Manufacturing Practice</b>			

42	Standard of Hygiene In Production of Strain/Culture For Foods	Develop	China Food Additives & Ingredients Association (CFSA)
43	Standard of Hygiene In Production of In-Flight Meal	Develop	China Air Catering Committee of CATA

General Office of the National Health and Family Planning Commission

May 2, 2013

Full text of the Notice can be found at: [http://www.gov.cn/gzdt/2013-05/09/content\\_2399191.htm](http://www.gov.cn/gzdt/2013-05/09/content_2399191.htm)

END OF TRANSLATION