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**China, Peoples Republic of**  
**FAIRS Product Specific**  
**Fresh and Frozen Aquatic Product - DRAFT FOR**  
**COMMENTS**  
**2003**

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**Report Highlights:**

**This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Fresh and Frozen Aquatic Product of Animal Origin (GB2733) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1], CH

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China for U.S. exporters of domestic food and agricultural products and paid for by the US Codex Office. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

### **Introduction**

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous standard is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email "[ofsts@fas.usda.gov](mailto:ofsts@fas.usda.gov)" and "[roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)". Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email "[AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)".

Once finalized, the Standard will replace GB2733-1994, GB2735-1994, GB2736-1994, GB2739-1994, GB2740-1994, GB2741-1994, GB2742-1994, GB2733-1994, and GB-2744-1994.

### **Items Noted in the DRAFT Hygienic Standard for Fresh and Frozen Aquatic Products of Animal Origin**

#### **BEGIN TRANSLATION**

On the date of execution, this Standard substitutes GB2733-1994 "Hygienic Standard for Sea Water Fish", GB2735-1994 "Hygienic Standard for Cephalopoda Marine Products", GB2736-1994 "Hygienic Standard for Fresh Water Fish", GB2739-1994 "Hygienic Standard for *Gymnocypris Przewalskii*", GB2740-1994 "Hygienic Standard for River Shrimp", GB2741-1994 "Hygienic Standard for Sea Shrimp", GB2742-1994 "Hygienic Standard for Oysters", GB2743-1994 "Hygienic Standard for Sea Crabs", GB2744-1996 "Hygienic Standard for Seawater Shellfish".

In comparison with the above mentioned Standards, this Standard contains the following

modifications:

- This Standard extends to all fresh and frozen aquatic products of animal origin;
- This Standard contains additions in classifications, the requirements for food additives, and production process, packaging, labeling, storage and transport;
- The methyl mercury index in CAC/GL7-1991 "Fish Methyl Mercury Guidance Value" is adopted;
- Limit values for lead, cadmium, and polychlorinated biphenyl are added;
- Mercury index is deleted.

## **Hygienic Standard for Fresh and Frozen Aquatic Products of Animal Origin**

### 1. Scope

The standard stipulates the classification of fresh and frozen aquatic products of animal origin, index requirements and hygienic requirements for the production process, packaging, labeling, storage, transportation, and inspection method. The standard applies to fresh and frozen aquatic products of animal origin.

### 2. Documents Cited by this Standard

The clauses in the following documents that were cited by this Standard became clauses of this Standard. For cited documents with a date, all their subsequent modifications or revisions do not apply to this Standard. However, parties having reached an agreement based on cited standards with a date are encouraged to study whether the latest versions of the cited documents with a date are applicable. For cited documents without a date, the latest versions apply to this Standard.

GB191 Graphic and Text Marks on Packages and in Storage and Transportation

GB/T 5009.11 Measurement of Total Arsenic and Inorganic Arsenic in Food

GB/T 5009.12 Measurement of Lead in Food

GB/T 5009.15 Measurement of Cadmium in Food

GB/T 5009.17 Measurement of Total Mercury and Organic Mercury in Food

GB/T 5009.44 Analytical Method of Hygienic Standard for Meat and Meat Products

GB/T 5009.45 Analytical Method of Hygienic Standard for Aquatic Products

GB/T 5009.190 Measurement of Polychlorinated Biphenyl in Seafood

GB/T 7718 General Standard of Foodstuff Labels

GB 14881 General Hygiene Specification for Food Enterprises

### 3. Classifications

3.1 Fish: salt water fish, fresh water fish.

3.2 Crustacean: shrimp, crab.

3.3 Pelecypoda and shellfish: sepia, calamary, octopus, turtle, oyster, spiral shell, shellfish, clam, razor shell, clams larvae, abalone, and snail.

3.4 Echinoderm: sea cucumber, sea urchin.

3.5 Coelenterate: jellyfish.

3.6 Other aquatic products

### 4. Index requirements

#### 4.1 Sensory index

Sensory index should conform to the requirements in Table 1. Mud snails, river crabs, amphibious crabs, river shrimp and fresh water shellfish must be fresh and alive.

Table 1 Sensory Indices

Index	Requirement
Color	Possess the natural color of the aquatic products
Odor	Possess the proper taste and odor of the aquatic products. Absent of any offensive taste or odor
Texture	The shape shall be intact, solid and resilient in texture

#### 4.2 Physical and chemical indexes

Physical and chemical index should conform to the stipulations in Table 2.

Table 2 Physical and chemical indices

Index	Requirement
Volatile salt based nitrogen <sup>a</sup> , mg/100g Salt water fish, shrimp, sepia, sleeve-fish Sea crab Fresh water fish and shrimp Salt water shellfish Gymnocypris przewalskii, oyster	# 30 # 25 # 20 # 15 # 10
Histamine <sup>b</sup> , mg/100g Mackerel Other fish	# 100 # 30
Lead (Pb), mg/kg Fish Shrimp and crab (crustaceans) Pelecypoda and shell	# 0.5 # 0.5 # 1.0
Inorganic arsenic, mg/kg Fish Other aquatic products of animal origin	# 0.1 # 0.5
Methyl mercury, mg/kg Predatory fish (shark, sailfish, tuna, pike etc.) Other aquatic products of animal origin	# 1.0 # 0.5
Cadmium (Cd), mg/kg Fish Shrimp and crab (crustaceans) Pelecypoda and shell	# 0.1 # 0.5 # 1.0
Polychlorinated biphenyl <sup>c</sup> , mg/kg where, PCB138 mg/kg PCB153 mg/kg	# 2.0 # 0.5 # 0.5
(a) and (b) are not for living aquatic products; (c) only for seawater products, and calculated as the sum of PCB28 PCB52 PCB101 PCB118 PCB138 PCB153 and PCB180.	

4.3 Pesticide residues should conform with the related national standards and regulations.

5 Hygienic requirements for the production and processing should conform to GB14881.

6 Labeling

6.1 Labeling should conform to GB7718.

6.2 The graphic and text on packing box should conform to GB191.

7 Packaging

The packaging container and materials should conform to the relevant hygienic standards and regulations.

## 8 Storage and transportation

### 8.1 Storage

Frozen products should be packed and stored in good condition in a cold storage facility at -15 to -18 degrees Celsius. The storage period shall exceed 9 months. Products shall not be stored with poisonous or harmful materials.

### 8.2 Transportation

Frozen products shall be transported in refrigerated conditions. The transportation vehicle shall be clean. Products shall not be transported with poisonous or harmful materials.

## 9 Inspection method

### 9.1 Sensory inspection

Take an adequate amount of the specimen, that has been thawed prior to testing, and inspect the product under natural light.

### 9.2 Physical and chemical inspection

9.2.1 Volatile salt based nitrogen: according to GB/T 5009.44.

9.2.2 Histamine: According to GB/T5009.45.

9.2.3 Inorganic arsenic: According to GB/T5009.11.

9.2.4 Lead: According to GB/T5009.12.

9.2.5 Cadmium: According to GB/T5009.15.

9.2.6 Methyl mercury: According to GB/T5009.17.

9.2.7 Polychlorinated biphenyl: According to GB/T5009.190.

END TRANSLATION