

Voluntary Report – Voluntary - Public Distribution

Date: July 30, 2024

Report Number: CH2024-0093

Report Name: Draft National Food Safety Standard for Cakes and Bread
Notified to WTO

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, WTO Notifications,
Grain and Feed

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Report Highlights:

On July 11, 2024, China notified draft National Food Safety Standard for Cakes and Bread to the World Trade Organization (WTO) under G/SPS/N/CHN/1304. China's SPS Enquiry Point at sps@customs.gov.cn will accept comments until September 9, 2024. This report provides an unofficial translation of the draft standard. Stakeholders should conduct their own review of the standard and provide comments as necessary.

Report Summary:

On July 11, 2024, China notified draft National Food Safety Standard Cake and Bread to the World Trade Organization (WTO) under [G/SPS/N/CHN/1304](#). China's SPS Enquiry Point at sps@customs.gov.cn will accept comments until September 9, 2024.

The revised draft standard stipulates definitions and technical requirements for cake and bread products. Once finalized, it will replace the existing national food safety standard for cake and bread [GB 7099-2015](#) (link in Chinese).

The notified draft standard provides following major changes:

- Revised definitions for cake and bread with more specific categories for raw materials, food additives, and other ingredients;
- Added requirements for limits of mycotoxins as specified in GB 2761¹;
- Added requirements for limits of pathogenic bacteria as specified in GB 31607² for bulk ready-to-eat foods;
- Specified applicable and unapplicable conditions for limits of microorganisms.

This report provides an unofficial translation of the draft notified standard. Stakeholders should conduct their own review of the standard.

BEGIN TRANSLATION

National Food Safety Standard

Cake and Bread

Preface

This standard supersedes National Food Safety Standard for Cake and Bread GB 7099-2015.

Compared with GB 7099-2015, the main changes in this standard are as follows:

- Terms and definitions have been modified;
- The sensory requirements have been modified;
- The physical and chemical indicators have been modified;
- Limits for mycotoxins have been added;
- The microbial limits have been modified.

¹ GB 2761: National Food Safety Standard for Maximum Levels of Mycotoxins in Foods

² GB 31607: National Food Safety Standard for Maximum Limits of Pathogenic Bacteria in Bulk Instant Foods

1. Scope

This standard is applicable to cake and bread.

2. Terms and Definitions

2.1 Cake

The food made from one or more varieties of grains and their products, beans and their products, tubers and their products, eggs and egg products as raw materials, with or without the addition of edible oils and fats and their products, sugar, dairy and dairy products and other ingredients, through preparation, shaping, cooking and other processes, as well as the food with other ingredients added to the surface and/or inside of the product before and/or after cooking.

2.2 Bread

The food made from raw materials of wheat flour and/or other grain products and fermented products with yeast as the main strain, with or without the addition of other ingredients, through preparation, fermentation, shaping, proofing, baking, cooking, and other processes, as well as the food with other ingredients added to the surface and/or inside of the product before and/or after cooking.

3. Technical Requirements

3.1 Raw material requirements

The raw materials should comply with relevant food standards and regulations.

3.2 Sensory requirements

Sensory requirements shall meet requirements specified in Table 1.

Table 1: Sensory Requirements

Items	Requirements	Testing method
Color	It should have the expected color of the product.	Place the sample on a white porcelain plate and observe its color and status under natural light to check for any foreign objects. Smell it and taste it after rinsing mouth with warm water.
Taste and smell	With product-specific taste and smell, no abnormal odor.	
Status	It should have the expected state of the product, with no visible foreign objects.	

3.3 Physical and chemical indicators

The physical and chemical indicators should comply with the provisions of Table 2.

Table 2: Physical and Chemical Indicators

Items	Indicator	Testing method
Acid value (calculated as fat) (KOH)/(mg/g) ≤	5	GB 5009.229
Peroxide value (calculated as fat)/(g/100g) ≤	0.25	GB 5009.227
Note: The acid value and peroxide value indicators are only applicable to products whose ingredients contain added edible oils and fats and their products, nuts and seed foods, and meat and meat products.		

3.4 Limits of contaminants and mycotoxins

3.4.1 The maximum levels of contaminants shall comply with provisions in GB 2762.

3.4.2 The maximum levels of mycotoxins shall comply with provisions in GB 2761.

3.5 Microbial limits

3.5.1 The limits pathogenic bacteria for prepackaged foods shall comply with the provisions in GB 29921. The limits of pathogenic bacteria in bulk ready-to-eat food shall comply with the provisions in GB 31607.

3.5.2 Microbial limits shall also be in accordance with those specified in Table 3.

Table 3: Limits for Microorganisms

Item	Sampling plan ^a and limits (unless specified, all expressed in CFU/g)				Testing method
	n	c	m	M	
Total plate count ^b /(CFU/g)	5	2	10 ⁴	10 ⁵	GB 4789.2
Coliform group ^c /(CFU/g)	5	2	10	10 ²	GB 4789.3 Plate Counting
Molds ^d (CFU/g) ≤	150				GB 4789.15
<p>a. The samples shall be collected and treated in accordance with those specified in GB 4789.1.</p> <p>b. It is not applicable to products that are not cooked after addition of fermented ingredients or fresh fruits and vegetables, as well as products with addition of active bacterial cultures (aerobic and facultative anaerobic).</p> <p>c. It is not applicable to products that are not cooked after addition of fresh fruits and vegetables.</p> <p>d. It is not applicable to products that have been added with mold ripened cheeses.</p>					

3.6 Food additives and food nutrition fortifiers

3.6.1 Application of food additives shall meet those specified in GB 2760.

3.6.2 Application of food nutrition fortifiers shall meet those specified in GB 14880.

END TRANSLATION

Attachments:

No Attachments.