

Voluntary Report – Voluntary - Public Distribution

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Report Name: Draft National Food Safety Standard for Dried Fruit and Dried Vegetable Notified to WTO

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Dried Fruit, Sanitary/Phytopsanitary/Food Safety, WTO Notifications, Raisins

Prepared By: FAS China Staff

Approved By: Adam Branson

Report Highlights:

On July 11, 2024, China notified draft National Food Safety Standard Dried Fruit and Dried Vegetable to the World Trade Organization (WTO) under G/SPS/N/CHN/1302. 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 Dried Fruit and Dried Vegetable to the World Trade Organization (WTO) under [G/SPS/N/CHN/1302](#). China's SPS Enquiry Point at sps@customs.gov.cn will accept comments until September 9, 2024.

Once finalized, the notified standard will replace the existing Hygiene Standard for Dried Fruit ([GB 16325-2005](#)) (link in Chinese). The revised draft standard was developed with reference to CXS 67-1981 (Standard for Raisins) and CXS 130 1981 (Standard for Dried Apricots) of Codex standards, the moisture limits for dried apricots and raisins in this draft notification are higher than those in the Codex Alimentarius Commission standards.

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

Dried Fruit and Vegetable

Preface

This standard replaces GB 16325-2005 “Hygiene Standard for Dried Fruit.”

Compared with GB 16325-2005, the main changes in this standard are as follows:

- Changed the name of the Standard to “National Food Safety Standard for Dried Fruit and Vegetable”;
- Modified the scope;
- Revised terminologies and definitions;
- Modified sensory requirements;
- Modified physical and chemical indicators;
- Modified microbial limits;
- Added Item “4 others”.

1. Scope

This standard is applicable to dried fruit and vegetable products.

1. Terms and Definitions

2.1 Dried Fruit and Vegetable Products

Fruit and vegetable products made from fresh fruits and/or vegetables and/or fruit juice (pulp) as main raw materials, with or without the addition of auxiliary materials, through pre-treatment and drying processes to remove most of the moisture.

2.1.1 Dried fruits and vegetables

Fruit and vegetable products made from fresh fruits and/or vegetables as the main raw materials, with or without sugar, salt, and other additives, through pre-treatment and drying processes to remove most of the moisture, such as dried raisins, hot-air dried vegetables, freeze-dried fruits, and freeze-dried vegetables.

2.1.2 Fruit and vegetable powder (granules)

A powder (granular) fruit and vegetable product made from fresh fruits and/or fresh vegetables and/or juice (pulp) as the main raw materials, with or without the addition of sugar, salt, and other auxiliary materials, through pre-treatment and drying processes to remove most of the moisture, and the product is not consumed for hydrating with liquid.

2. Technical Requirements

3.1 Raw materials requirements

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

3.2 Sensory requirements

Sensory requirements shall meet requirement in Table 1.

Table 1: Sensory Requirements

Items	Requirement	Testing Method
Color	It has product specific color.	Take an appropriate amount of the sample and place it in a clean and dry white plate (porcelain plate or similar container), observe its color and condition under natural light and smell its odor. Rinse your mouth with warm water and taste its flavor.
Taste and smell	It has product-specific taste and smell, no abnormal odor.	
State	Has the expected condition of the product, no visible foreign objects with normal vision, no mold or insects.	

3.3 Physical and chemical indicators

The physical and chemical indicators of the product shall conform to the requirements in Table 2.

Table 2: Physical and Chemical Indicators

Items	Indicator	Testing Method
Moisture /(g/100g)		GB 5009.3
Dried fruit (excluding freeze-dried fruit)		
Dried persimmon cake	≤ 35.0	
Dried peach and apricot	≤ 30.0	
Jujube dates (dried) ^a	≤ 28.0	
Ziziphus jujube (dried) ^a , dried longan, dried lychee, dried papaya, dried strawberry, dried prune, dried apple	≤ 25.0	
Dried pear, dried plum, dried pineapple, dried kiwi, dried fig, dried mango, dried hawthorn, raisin	≤ 20.0	
Dried mulberry fruit	≤ 18.0	
Dried tamarind fruit	≤ 16.0	
Dried banana	≤ 15.0	
Dried goji berry	≤ 13.0	
Other dried fruit	≤ 25.0	
Freeze dried fruit	≤ 7.0	
Dried vegetable (excluding freeze-dried vegetable)		
Dried vegetable (excluding asparagus lettuce)	≤ 15.0	

Dried asparagus lettuce	≤	20.0	
Freeze-dried vegetable	≤	7.0	
Fruit and vegetable powder (granules)	≤	6.0	
^a A sterilized red date with high moisture content of ≤ 35g/100g.			

3.4 Limits of contaminants and mycotoxins

3.4.1 The limits of contaminants shall comply with provisions in GB 2762¹.

3.4.2 The limits of mycotoxins shall comply with provisions in GB 2761².

3.5 Pesticide residue limits

The limit of pesticide residues should comply with the provisions of GB 2763³ and GB 2763.1.

3.6 Microbial Limits

3.6.1 Commercially sterilized products should meet the requirements of commercial sterilization and be tested according to the methods specified in GB 4789.26.

3.6.2 For non-commercially sterilized products, the limit of pathogenic bacteria in bulk ready to eat dried fruit and vegetable products should comply with the provisions of GB 31607⁴, and the limit of pathogenic bacteria in pre-packaged dried fruit and vegetable products should comply with the provisions of GB 29921⁵. The microbial limit should also comply with the provisions of Table 3.

Table 3: Microbial Limits

Items	Sampling Plan ^a and Limit				Testing Methods
	n	c	m	M	
Total bacterial count ^b /(CFU/g)	5	2	1.0×10 ⁴	1.0×10 ⁵	GB 4789.2
Coliform group ^c /(CFU/g)	5	2	1.0×10	1.0×10 ²	GB 4789.3
Mold/(CFU/g) ≤	50 ^c (500 ^d)				GB 4789.15
Howard Mold ^e /% ≤	65				
Yeast ^f /(CFU/g) ≤	50				

^a The collection and processing of samples shall be carried out in accordance with GB 4789.1.

^b Only applicable to ready-to-eat dried fruit and vegetable (excluding ready-to-eat dried fruits and vegetables with aerobic and facultative anaerobic live bacteria).

^c Only applicable to ready-to-eat dried fruit and vegetable.

^d Only applicable to non-ready-to-eat dried fruit and vegetable.

^e Only applicable to tomato powder.

^f Only applicable to dried fruit and fruit and vegetable powder (granule).

¹ GB 2762: National Food Safety Standard for Contaminants in Foods.

² GB 2761: National Food Safety Standard for Maximum Levels of Mycotoxins in Foods.

³ GB 2763: National Food Safety Standard for Maximum Residue Limits of Pesticide.

⁴ GB 31607: National Food Safety Standard for Maximum Limits of Pathogenic Bacteria in Bulk Instant Foods

⁵ GB 29921: National Food Safety Standard for Pathogenic Bacterial in Prepackaged Foods.

3.7 Food Additives and Nutritional Fortification Substances

3.7.1 The use of food additives shall comply with the provisions of GB 2760⁶.

3.7.2 The use of nutritional fortification substances should comply with the provisions of GB 14880⁷.

3. Others

4.1 The product label should clearly indicate whether it is ready-to-eat or not-ready-to-eat.

4.2 Non-edible items such as desiccant placed inside the packaging should be individually packaged and labeled as “non edible”, and their packaging materials should comply with relevant national standards for food contact materials and products.

END TRANSLATION

Attachments:

No Attachments.

⁶ GB 2760: National Food Safety Standard for Use of Food Additives.

⁷ GB 14880: National Food Safety Standard for Use of Nutritional Fortification Substances in Foods.