



FOOD STANDARDS FOR SEAFOOD IN CHINA

| SUMMARY OF CHINA'S FOOD SAFETY LAW

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China Food Standards for Seafood - Summary of China's Food Safety Law

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Purpose

This document summarises the key aspects of China's food safety legislation as it applies to seafood in China. It does not detail the requirements for export form Australia. This can be found on the Biosecurity Australia website.

The Food Safety Law (Law) of the People's Republic of China was adopted by the National People's Congress on 28 February 2009 and amended by Congress on 2 April 2015. It became effective from 1 October 2015. The report is based on an informal translation from the original Chinese language documents. As some of the detailed requirements are subject to change it is important that readers check with the Seafood Trade Advisory Group to see if there have been any updates. The date when the information was last updated is shown before each table.

www.seafoodtradeadvisory.com

Major government departments responsible for food safety

The China Food and Drug Administration (CFDA) supervises and administers food production and trade activities in accordance with the Law and its functions are prescribed by the State Council.

The Ministry of Health of the People's Republic of China organises, in accordance with this Law and its functions prescribed by the State Council, food safety risk monitoring and assessment. They also develop and publish national food safety standards in conjunction with the CFDA.

The General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) is the administrative and law enforcement organisation under the State Council for

- quality control, measurement, inspection of import and export commodities,
- entry-exit health quarantine,
- entry-exit animal and plant quarantine,
- entry-exit food safety, certification and standardisation

The other relevant departments of the State Council shall undertake the relevant food safety work in accordance with this Law and their respective functions prescribed by the State Council.

Industry associations and consumer associations

Food industry associations play an important role in strengthening industry self-regulation, establishing and improving industry norms and punishment and reward mechanisms in accordance with their respective articles of association. They also provide

- food safety information,
- advice on technology and other services,
- guide and supervise food producers and traders in legally engaging in production and trade,
- enhance integrity in the industry
- publicize and disseminate food safety knowledge.

Consumer associations are also recognised, according to the Law, as they conduct social supervision against activities in violation of this Law or damaging the lawful rights and interests of consumers.

Food safety risk monitoring and assessment

The Law requires the State to establish a food safety risk monitoring system to monitor food-borne diseases, food contamination, and harmful factors in food. The State Council's Ministry of Health of the People's Republic of China, in conjunction with the CFDA, AQSIQ, and the other relevant departments of the State Council, is developing and implementing a national food safety risk monitoring plan to comply with their responsibilities under the Law.

Food safety standards

The primary purpose of developing food safety standards is to protect the physical health of the public. Food safety standards are scientifically-based and reasonable to ensure safety and reliability. Food safety standards are standards for mandatory execution. No mandatory food standards, other than food safety standards, may be developed.

Food safety standards include:

- limits of pathogenic microorganisms, pesticide residues, residues from veterinary medicines, biological toxins, heavy metals, and other pollutants, and other substances hazardous to human health in food
- dosages of food additives
- labelling requirements

- quality requirements related to food safety
- food inspection methods and procedures related to food safety.

Food labelling

Labelling requirements cover pre-packaged food and bulk food. For more information refer to the separate report “*Food labelling requirements for seafood in China*” available on the Seafood Trade Advisory Group website: www.seafoodtradeadvisory.com

Special foods

China conducts stringent supervision and administration of special foods such as dietary supplements, formula food for special medical purposes, and formula food for infants. For more information contact the Department of Agriculture and Water Resources: <http://www.agriculture.gov.au>

Food inspection for import and export of food

The AQSIQ is responsible for the inspection and quarantine of the seafood imported from Australia into China. For more information, refer to the separate report “*Inspection and quarantine requirements for aquatic food at port of entry in China*” on the Seafood Trade Advisory Group website.

Handing and reporting of food safety incidences

The Law requires the entity in which a food incident occurs and the entities receiving patients for medical treatment shall, in a timely manner, report to the CFDA and the Ministry of Health of the People's Republic of China at the county level at the place where the incident occurs.

The food producer or trader must recall or stop dealing in the contaminated food and raw materials if the contamination is confirmed.

Legal liability

Anyone, in violation of this Law during food production and distribution, shall be subject to a fine of up to RMB 500,000 yuan, or 30 times the value of the goods, and may have their business license revoked. The official, in violation of this Law, shall be subject to punishments such as dismissal in serious circumstances.

A person or company may be held criminally liable if, in violation of this Law, it is found that a crime has been committed.

Appendix 1: List of permitted aquatic species for export to China from Australia

This is the list as at 20 February 2017. Readers should check for updates by going to the source <http://pub.fsciq.cn/approval/SitePages/shuichanpin.aspx>

This list is for frozen product. This includes product forms that are frozen, minced fillet, dried, salted, smoked (excluding chilled, fish oil, and shrimp sauce)

Common name in English	Common name in Chinese	Family/genus (scientific name) in the China list	Product form
Golden Trout	阿瓜大麻哈鱼	Oncorhynchus aguabonita	Chilled
Golden Trout	阿瓜大麻哈鱼	Oncorhynchus aguabonita	Frozen etc
Largehead Hairtail	白带鱼	Trichiurus lepturus	Frozen etc
Chub Mackerel	白腹鲭	Scomber japonicus	Chilled
Chub Mackerel	白腹鲭	Scomber japonicus	Frozen etc
Whitefish species	白鲑属所有种	Coregonus spp.	Chilled
Whitefish species	白鲑属所有种	Coregonus spp.	Frozen etc
Black Tiger Prawn	斑节对虾	Penaeus monodon	Frozen etc
Abalone species	鲍鱼	Haliotis, Concholepas	Frozen etc
Abalone species	鲍鱼	Haliotis, Concholepas	Chilled
Caridean Shrimp	北方长额虾	Pandalus borealis	Frozen etc
Atlantic Bluefin Tuna	北方蓝鳍金枪鱼	Thunnus thynnus	Chilled
Whitefish species	北鲑属所有种	Stenodus spp.	Chilled
Whitefish species	北鲑属所有种	Stenodus spp.	Frozen etc
Whitefish	长颌北鲑	Stenodus leucichthys	Chilled
Whitefish	长颌北鲑	Stenodus leucichthys	Frozen etc
Albacore	长鳍金枪鱼	Thunnus alalunga	Frozen etc
Phycid Hakes species	长鳍鳕属所有种	Urophycis spp.	Frozen etc
Barbel Chub	赤眼鲟	Squaliobarbus curriculus	Frozen etc
Spiny-scale Pricklefish	刺金眼鲷	Hispidoberyx ambagiosus	Frozen etc
Herring	大西洋鲱	Clupea harengus	Chilled

Common name in English	Common name in Chinese	Family/genus (scientific name) in the China list	Product form
Atlantic Salmon	大西洋鲑	Salmo salar	Frozen etc
Atlantic Salmon	大西洋鲑	Salmo salar	Chilled
Orange Roughy	大西洋胸棘鲷	Hoplostethus atlanticus	Fish oil
Atlantic Cod	大西洋鳕	Gadus morhua	Frozen etc
Atlantic Cod	大西洋鳕	Gadus morhua	Chilled
Unicorn Leatherjacket	单角革鲀	Alutera monoceros	Frozen etc
Prawn	刀额新对虾	Metapenaeus ensis	Frozen etc
Knife Fish	刀鱼	Coilia ectenes	Frozen etc
Knife Fish	刀鱼	Coilia ectenes	Chilled
Snapper species	笛鲷属所有种	Lutjanus spp.	Frozen etc
Prawn	短沟对虾	Penaeus scmisulcatus	Frozen etc
Bigeye Tuna	短鳍	Thunnus obesus	Chilled
Vannamei Prawn	凡纳对虾	Penaeus vannamei Boone	Frozen etc
Species of Cyprinid Fish	鲂属所有种	Megalobrama spp.	Frozen etc
Sea Cucumber species	仿刺参	Apostichopus spp.	Frozen etc
Greenland Cod	格陵兰鳕	Gadus ogac	Frozen etc
Greenland Cod	格陵兰鳕	Gadus ogac	Chilled
Clam species	蛤蜊 (马珂蛤)	Mactromeris spp.	Chilled
Clam species	蛤蜊 (马珂蛤)	Mactromeris spp.	Frozen etc
Sea Cucumber species	瓜参	Cucumaria spp.	Frozen etc
Flounder	桂皮斑鲆	Pseudorhombus cinnamoneus	Chilled
Black Crappie	黑斑刺盖太阳鱼	Pomoxis nigromaculatus	Frozen etc
Blackfin Trevally	黑鳍叶鲷	Caranx malam	Frozen etc
Silver Chimaera	黑线银鲛	Chimaera phantasma	Frozen etc
Humphead Snapper	红笛鲷	Lutjanus sanguineus	Frozen etc
Salmonid fish species	红点鲑属所有种	Salvelinus spp.	Frozen etc
Salmonid fish species	红点鲑属所有种	Salvelinus spp.	Chilled
Alfonsino	红金眼鲷	Beryx splendens	Frozen etc
Tomato Rockcod	红九棘鲈	Cephalopholis sonnerati	Chilled
Tanner Crab	红眼雪蟹	Chionoecetes bairdi	Frozen etc

Common name in English	Common name in Chinese	Family/genus (scientific name) in the China list	Product form
Tanner Crab	红眼雪蟹	Chionoecetes bairdi	Chilled
Knife Fish	刀鱼	Coilia ectenes	Chilled
Snapper species	笛鲷属所有种	Lutjanus spp.	Frozen etc
Prawn	短沟对虾	Penaeus semisulcatus	Frozen etc
Knife Fish	刀鱼	Coilia ectenes	Chilled
Snapper species	笛鲷属所有种	Lutjanus spp.	Frozen etc
Prawn	短沟对虾	Penaeus semisulcatus	Frozen etc
Bigeye Tuna	短鳍	Thunnus obesus	Chilled
Vannamei Prawn	凡纳对虾	Penaeus vannamei Boone	Frozen etc
Species of Cyprinid Fish	鲂属所有种	Megalobrama spp.	Frozen etc
Sea Cucumber species	仿刺参	Apostichopus spp.	Frozen etc
Greenland Cod	格陵兰鳕	Gadus ogac	Frozen etc
Greenland Cod	格陵兰鳕	Gadus ogac	Chilled
Clam species	蛤蜊 (马珂蛤)	Mactromeris spp.	Chilled
Clam species	蛤蜊 (马珂蛤)	Mactromeris spp.	Frozen etc
Sea Cucumber species	瓜参	Cucumaria spp.	Frozen etc
Flounder	桂皮斑鲆	Pseudorhombus cinnamoneus	Chilled
Black Crappie	黑斑刺盖太阳鱼	Pomoxis nigromaculatus	Frozen etc
Blackfin Trevally	黑鳍叶鲷	Caranx malam	Frozen etc
Silver Chimaera	黑线银鲛	Chimaera phantasma	Frozen etc
Humphead Snapper	红笛鲷	Lutjanus sanguineus	Frozen etc
Salmonid fish species	红点鲑属所有种	Salvelinus spp.	Frozen etc
Salmonid fish species	红点鲑属所有种	Salvelinus spp.	Chilled
Alfonsino	红金眼鲷	Beryx splendens	Frozen etc
Tomato Rockcod	红九棘鲈	Cephalopholis sonnerati	Chilled
Tanner Crab	红眼雪蟹	Chionoecetes bairdi	Frozen etc
Tanner Crab	红眼雪蟹	Chionoecetes bairdi	Chilled
Rainbow Trout	虹鳟	Oncorhynchus mykiss	Chilled
Rainbow Trout	虹鳟	Oncorhynchus mykiss	Frozen etc
Rainbow Trout	虹鳟	Oncorhynchus mykiss	Frozen etc roe

Common name in English	Common name in Chinese	Family/genus (scientific name) in the China list	Product form
Rainbow Trout	虹鳟	Oncorhynchus mykiss	Chilled roe
Blue Mackerel	花腹鲭	Scomber australasicus	Frozen etc
Yellowtail Kingfish	黄条鲷，也称黄尾鲷	Seriola lalandi	Chilled
Yellowtail Kingfish	黄条鲷，也称黄尾鲷	Seriola lalandi	Frozen etc
Snow Crab	灰眼雪蟹	Chionopectes Opilio	Chilled
Snow Crab	灰眼雪蟹	Chionopectes Opilio	Frozen etc
Salmonidae species	茴鱼属所有种	Thymallus spp.	Frozen etc
Salmonidae species	茴鱼属所有种	Thymallus spp.	Chilled
Gila Trout	吉尔大麻哈鱼	Oncorhynchus gilae	Frozen etc
Gila Trout	吉尔大麻哈鱼	Oncorhynchus gilae	Chilled
Barramundi or Asian Sea Bass	尖吻鲈	Lates calcarifer	Frozen etc
Barramundi or Asian Sea Bass	尖吻鲈	Lates calcarifer	Chilled
Swordfish	剑旗鱼	Xiphias gladius	Chilled
Trout	金腹大麻哈鱼	Oncorhynchus chrysogaster	Frozen etc
Trout	金腹大麻哈鱼	Oncorhynchus chrysogaster	Chilled
Tuna species	金枪鱼属所有种	Thunnus spp.	Chilled
Tuna species	金枪鱼属所有种	Thunnus spp.	Frozen etc
Red King Crab	堪察加拟石蟹	Paralithodes camtschaticus	Chilled
Cutthroat Trout	克拉克大麻哈鱼	Oncorhynchus clarkii clarkii	Chilled
Cutthroat Trout	克拉克大麻哈鱼	Oncorhynchus clarkii clarkii	Frozen etc
Crayfish	克氏原螯蛄	Procambarus clarkii	Frozen etc
Crayfish	克氏原螯蛄	Procambarus clarkii	Chilled
Skate	孔鳐	Raja porosa	Frozen etc
Prawn	宽沟对虾	Penaeus latisulcatus	Frozen etc
Blue Grenadier	蓝尖尾无须鳕	Macruronus novaezealandiae	Chilled
Blue Grenadier	蓝尖尾无须鳕	Macruronus novaezealandiae	Frozen etc roe
Southern Bluefin Tuna	蓝鳍金枪鱼	Thunnus maccoyii	Frozen etc
Southern Bluefin Tuna	蓝鳍金枪鱼	Thunnus maccoyii	Chilled
Swimming Crab	蓝足短浆蟹	Thalamita coeruleipes	Frozen etc
Swimming Crab	蓝足短浆蟹	Thalamita coeruleipes	Chilled

Common name in English	Common name in Chinese	Family/genus (scientific name) in the China list	Product form
Tiger Pistol Shrimp	老虎枪虾	Alpheus bellulus	Frozen etc
Snapper	勒氏笛鲷	Lutjanus russelli	Frozen etc
Rocklobster	龙虾(常见品种：中国龙虾、波纹龙虾、日本龙虾、杂色龙虾、少刺龙虾、长足龙虾、真龙虾等)	Palinuridae	Frozen etc
Rocklobster	龙虾(常见品种：中国龙虾、波纹龙虾、日本龙虾、杂色龙虾、少刺龙虾、长足龙虾、真龙虾等)	Palinuridae	Chilled
Mussel	绿壳菜蛤	Perna viridis	Chilled
Leatherjacket	绿鳍马面鲀	Thamnaconus septentrionalis	Frozen etc
Goldband Goatfish	马六甲绯鲤	Upeneus moluccensis	Frozen etc
Eel species	鳗鲡属所有种	Anguilla spp.	Frozen etc
Eel species	鳗鲡属所有种	Anguilla spp.	Chilled
Bug	毛缘扇虾	Ibacus ciliatus	Frozen etc
Banana Prawns	墨吉对虾	Penaeus merguensis	Frozen etc
Cuttlefish	墨鱼	Sepia officinalis	Frozen etc
Oyster	牡蛎	Ostrea	Chilled
Oyster	牡蛎	Ostrea	Frozen etc
Nile Perch	尼罗尖吻鲈	Lates niloticus	Chilled
Atlantic Mackerel	鲭鱼	Scomber scombrus	Frozen etc
Mackerel Icefish	裘氏鳄头冰鱼	Champscephalus Gunnari	Frozen etc
Toothfish species	犬牙南极鱼属所有种	Dissostichus spp.	Frozen etc
John Dory	日本的鲷	Zeus faber	Chilled
John Dory	日本的鲷	Zeus faber	Frozen etc
Japanese Horse Mackerel	日本竹荚鱼	Trachurus japonicus	Frozen etc
Saucer Scallops	日月贝	Amusium pleuronectes	Frozen etc
Swimmer Crab	三疣梭子蟹	Portunus trituberculatus	Frozen etc
Spiny Hairtail	沙带鱼	Lepturacanthus savala	Frozen etc

Common name in English	Common name in Chinese	Family/genus (scientific name) in the China list	Product form
Sardine	沙丁鱼	<i>Sardina pilchardus</i>	Frozen etc
Scallop	扇贝	<i>Placopecta (Placopecten) magellanicus</i>	Frozen etc
Scallop	扇贝	<i>Placopecta (Placopecten) magellanicus</i>	Chilled
Black Deepsea Cardinalfish	少耙后竺鲷	<i>Epigonus telescopus</i>	Frozen etc
Species of Trevally	鲹属所有种	<i>Caranx spp.</i>	Frozen etc
Milkfish	虱目鱼	<i>Chanos chanos</i>	Frozen etc
Rockcod	石斑鱼属所有种	<i>Epinephelus spp.</i>	Frozen etc
Sprat	黍鲱	<i>Sprattus sprattus</i>	Frozen etc
Jewelfish	双斑伴丽鱼	<i>Hemichromis bimaculatus</i>	Frozen etc
Dover Sole	鲷	<i>Solea solea</i>	Frozen etc
Pacific Drum	太平洋大口石首鱼	<i>Larimus pacificus</i>	Frozen etc
Pacific Herring	太平洋鲱	<i>Clupea pallasii</i>	Chilled
Trout/Salmon species	太平洋鲑属所有种或大麻哈鱼属所有种	<i>Oncorhynchus spp.</i>	Frozen etc
Trout/Salmon species	太平洋鲑属所有种或大麻哈鱼属所有种	<i>Oncorhynchus spp.</i>	Chilled
Northern Bluefin Tuna	太平洋蓝鳍金枪鱼	<i>Thunnus orientalis</i>	Chilled
Pacific Cod	太平洋鳕,又名大头鳕	<i>Gadus macrocephalus</i>	Chilled
Pacific Cod	太平洋鳕,又名大头鳕	<i>Gadus macrocephalus</i>	Frozen etc
Warmouth Sunfish	太阳鱼	<i>Lepomis gulosus</i>	Frozen etc
Allis Shad	西鲱	<i>Alosa alosa</i>	Frozen etc
Lenok species	细鳞鱼属所有种	<i>Brachymystax spp.</i>	Frozen etc
Lenok species	细鳞鱼属所有种	<i>Brachymystax spp.</i>	Chilled
Alaskan Pollock	狭鳕, 也称黄线狭鳕	<i>Theragra chalcogramma</i>	Frozen etc roe
Alaskan Pollock	狭鳕, 也称黄线狭鳕	<i>Theragra chalcogramma</i>	Frozen etc
Alaskan Pollock	狭鳕, 也称黄线狭鳕	<i>Theragra chalcogramma</i>	Frozen etc fish liver
Champagne Crab	香槟蟹	<i>Hypothalassia acerba</i>	Frozen etc
Champagne Crab	香槟蟹	<i>Hypothalassia acerba</i>	Chilled
Sardinella species	小沙丁鱼属所有种	<i>Sardinella spp.</i>	Frozen etc
Spanner Crab	旭蟹	<i>Ranina ranina</i>	Chilled

Common name in English	Common name in Chinese	Family/genus (scientific name) in the China list	Product form
Spanner Crab	旭蟹	Ranina ranina	Frozen etc
Snow Crabs	雪蟹	Chionoecetes spp.	Chilled
Snow Crabs	雪蟹	Chionoecetes spp.	Frozen etc
Apache Trout	亚利桑那大麻哈鱼	Oncorhynchus apache	Frozen etc
Apache Trout	亚利桑那大麻哈鱼	Oncorhynchus apache	Chilled
Grubfish	眼斑拟鲈	Parapercis ommatura	Frozen etc
Skate species	鳐属所有种	Raja spp.	Frozen etc
Silver Hake	银无须鳕	Merluccius bilinearis	Frozen etc
Squid	鱿鱼	Aequifasciata	Frozen etc
Australian Sardine	远东拟沙丁鱼	Sardinops sagax (Sardinops melanostictus)	Frozen etc
Octopus	章鱼	Octopus	Frozen etc
Large salmonids species	哲罗鱼属所有种	Hucho spp.	Chilled
Large salmonids species	哲罗鱼属所有种	Hucho spp.	Frozen etc
Red Sea Bream	真鲷	Pagrus major	Chilled
Red Sea Bream	真鲷	Pagrus major	Frozen etc
Chinese White Shrimp	中国对虾	Penacus orientalis	Frozen etc
Coastal Mud Shrimp	中华管鞭虾	Solenocera crassicornis	Frozen etc
Pacific Harvestfish	中间低鳍鲱	Peprilus medius	Frozen etc
Brown Trout	鳟	Salmo trutta	Frozen etc
Brown Trout	鳟	Salmo trutta	Chilled

Appendix 2: Microbiological standards in China for major seafood products

Food standards relevant to seafood include:

- GB 29921 – 2013 (China National Food Safety Standard – Pathogen Limits for Food)
- GB 10136 – 2015 (China National Food Safety Standard – Aquatic Animal Products)
- GB 19643 – 2016 (China National Food Safety Standard – Algae and Algae Products)

The following table of requirements for major types of Seafood exported from Australia is up to date as of 16 July 2017. Readers should check for updates by going to the source or contacting the Seafood Trade Advisory Group. www.seafoodtradeadvisory.com

The table below uses Codex definitions for sampling (n, c) and limits (m, M). MPN = most probable number. CFU = colony forming units.

Micro-organisms	Seafood Type	Sampling Plan n	Sampling Plan c	Limits m	Limits M	Analytical reference method (if known)	Comments	Source
<i>Salmonella</i>	Cooked aquatic products; Ready to eat raw aquatic product; Ready to eat algae product; Aquatic flavouring	5	0	0	-	GB 4789.4	Applicable to pre-packaged food but not to canned food; Sampling plan and limits (all expressed as /25g or /25 ml unless specified otherwise)	Table 1, GB 29921 -2013
<i>Staphylococcus aureus</i>	Aquatic flavouring	5	2	100 CFU/g (mL)	10000 CFU/g (mL)	Second method in GB 4789.10	Applicable to pre-packaged food but not to canned food	Table 1, GB 29921 -2013
<i>Staphylococcus aureus</i>	Cooked aquatic products; Ready to eat raw aquatic product; Ready to eat algae product	5	1	100 CFU/g (mL)	1000 CFU/g (mL)	Second method in GB 4789.10	Applicable to pre-packaged food but not to canned food	Table 1, GB 29921 -2013
<i>Vibrio parahaemolyticus</i>	Cooked aquatic products; Ready to eat raw aquatic product; Ready to eat algae product; Aquatic flavouring	5	1	100 MPN/g	1000 MPN/g	GB/T 4789.7	Applicable to prepackaged food but not to canned food	Table 1, GB 29921 -2013 - Pathogen Limits for Food
Coliform group	Aquatic products of animal origin	5	2	≤10 CFU/g	≤10 ² CFU/g	GB/T 4789.3	(Plate Count Method) Aquatic cooked products and aquatic ready-to-eat products of animal origin shall comply with GB 29921.	Table 3, GB 10136-2015
Coliform group	Marine Algae and Algae Products	5	1	≤ 20 CFU/g	≤ 30 CFU/g	GB/T 4789.3		Table 2, GB19643-2016
Mould	Dried algae products	-	-	-	≤ 300 CFU/g	GB/T 4789.15		Table 2, GB19643-2016
Total Viable Counts (TVC)	Algae and algae products	5	2	≤ 3X10 ⁴ CFU/g	≤ 10 ⁵ CFU/g	GB/T 4789.2		Table 2, GB19643-2016
Total Viable Counts (TVC)	Aquatic products of animal origin	5	2	≤ 5X10 ⁴ CFU/g	≤ 10 ⁵ CFU/g	GB/T 4789.2	Aquatic cooked products and aquatic ready-to-eat products of animal origin shall comply with GB 29921.	Table 3, GB 10136-2015
Parasites								
Metacercaria of Trematoda	Ready-to-eat raw-prepared animal aquatic product	-	-	-	Not detected	GB 10136-2015		Table 4, GB 10136-2015
Larva of Nematoda	Ready-to-eat raw-prepared animal aquatic product	-	-	-	Not detected	GB 10136-2015		Table 4, GB 10136-2015
Sparganum of Cestoda	Ready-to-eat raw-prepared animal aquatic product	-	-	-	Not detected	GB 10136-2015		Table 4, GB 10136-2015

Appendix 3: Residue/contaminant ML Standards in China for major seafood products

16 July 2017

Food standards for residue/contaminant MLs for seafood include:

- GB 2763-2016 (Standard for maximum residue limits for pesticides in food)
- GB 2762-2012 (Standard for contaminants in foods)
- GB 2733-2015 (Standard for fresh and frozen animal aquatic products)
- GB 10136-2015 (Standard for animal aquatic products)
- Ministry of Agriculture Announcement No. 235 (for Veterinary Drugs).

The following table summarises the requirements as at 16 July 2017. Readers should check for updates by going to the source or contacting the Seafood Trade Advisory Group.

www.seafoodtradeadvisory.com

Contaminant	Seafood type	Portion	ML	Unit	Comment	Source
Chemicals (Agricultural and Environmental)						
Benz(a)pyrene	Smoked and roast aquatic products	Not set	5	µg/kg		Table 9, GB 2762-2012
DDT	Aquatic products	Not set	0.5	mg/kg	Extraneous Maximum Residue Limit	Table 363, GB2763-2016
HCB	Aquatic products	Not set	0.1	mg/kg	Extraneous Maximum Residue Limit	Table 367, GB2763-2016
N-nitrosodimethylamines	Aquatic products (excluding canned Aquatic products)	Not set	4	µg/kg		Table 10, GB 2762-2012
Peroxide value	Herring, Japanese Spanish Mackerel, and Salmon	Not set	4	g/100g	Calculated as fat	Table 2, GB 10136-2015
Peroxide value	Fish excluding Herring, Japanese Spanish Mackerel, and Salmon	Not set	2.5	g/100g	Calculated as fat	Table 2, GB 10136-2015
Peroxide value	Not-ready-to-eat dried aquatic preparation	Not set	0.6	g/100g	Calculated as fat	Table 2, GB 10136-2015
Total volatile basic nitrogen (Not applicable to live aquatic product)	Marine fish, prawn and shrimp	Not set	30	mg/100 g		Table 2, GB 2733-2015
Total volatile basic nitrogen (Not applicable to live aquatic product)	Freshwater fish, prawn and shrimp	Not set	20	mg/100 g		Table 2, GB 2733-2015
Total volatile basic nitrogen	Brined aquatic animal product for raw consumption	Not set	25	mg/100 g		Table 2, GB 10136-2015
Total volatile basic nitrogen	Not-ready-to-eat aquatic preparation of animal origin	Not set	30	mg/100 g	Excluding dried product and brined product	Table 2, GB 10136-2015
Biotoxins						
Diarrhetic Shellfish Poisoning (DSP)	Shellfish	Not set	0.05	MU/g		Table 3, GB 2733-2015
Paralytic Shellfish Poisoning (PSP)	Shellfish	Not set	4	MU/g		Table 3, GB 2733-2015

Contaminant	Seafood type	Portion	ML	Unit	Comment	Source
Histamine						
Histamine	Fish with high histamine contents	Not set	40	mg/100 g	Fish with high histamine contents: fish with blue skin and red meat such as Chub Mackerel, Carangidae, Mackerel, Atlantic Mackerel, Skipjack Tuna, Tuna, Pacific Saury, and Sardine.	Table 2, GB 10136-2015
Histamine	Fish without high histamine contents	Not set	20	mg/100 g		Table 2, GB 10136-2015
Histamine (Not applicable to live aquatic product)	Other marine fish	Not set	20	mg/100 g		Table 2, GB 2733-2015
Environmental (Dioxins, PCBs)						
Polychlorinated biphenyls (total)	Aquatic animals and their products	Not set	0.5	Mg/kg	Polychlorinated biphenyls (as in total PCB28, PCB52, PCB101, PCB118, PCB138, PCB153, and PCB180)	Table 11, GB 2762-2012
Metals						
Arsenic (Inorganic)	Aquatic animals and their products (excluding Fish and its products)	Not set	0.5	mg/kg		Table 4, GB 2762-2012
Arsenic (Inorganic)	Condiments made of aquatic products (excluding condiments made of Fish)	Not set	0.5	mg/kg		Table 4, GB 2762-2012
Arsenic (Inorganic)	Condiments made of Fish	Not set	0.1	mg/kg		Table 4, GB 2762-2012
Arsenic (Inorganic)	Fish and its products	Not set	0.1	mg/kg		Table 4, GB 2762-2012
Cadmium (Cd)	Fresh & frozen Bivalve, Gastropod, Cephalopod, and Echinodermata	Not set	2	mg/kg	(Eviscerated)	Table 2, GB 2762-2012
Cadmium (Cd)	Canned Anchovy and Swordfish	Not set	0.3	mg/kg		Table 2, GB 2762-2012
Cadmium (Cd)	Canned Fish (excluding canned Anchovy and Swordfish)	Not set	0.2	mg/kg		Table 2, GB 2762-2012
Cadmium (Cd)	Condiments made of Fish	Not set	0.1	mg/kg		Table 2, GB 2762-2012
Cadmium (Cd)	Fresh & frozen Crustacean	Not set	0.5	mg/kg		Table 2, GB 2762-2012
Cadmium (Cd)	Fresh & frozen Fish	Not set	0.1	mg/kg		, GB 2762-2012
Cadmium (Cd)	Other products of Anchovy and Swordfish	Not set	0.3	mg/kg		Table 2, GB 2762-2012
Cadmium (Cd)	Other products of Fish (excluding products of Anchovy and Swordfish)	Not set	0.1	mg/kg		Table 2, GB 2762-2012
Chromium	Aquatic animal and product	Not set	2	mg/kg		
Copper (Cu)	Aquatic products	Not set	1	mg/kg		Table 3, GB 2762-2012
Lead (Pb)	Aquatic products (excluding Jellyfish products)	Not set	1	mg/kg		Table 1, GB 2762-2012
Lead (Pb)	Fresh & frozen Bivalve	Not set	1.5	mg/kg		Table 1, GB 2762-2012
Lead (Pb)	Fresh & frozen Fish and Crustacean	Not set	0.5	mg/kg		Table 1, GB 2762-2012

Contaminant	Seafood type	Portion	ML	Unit	Comment	Source
Lead (Pb)	Fresh and frozen aquatic animals (excluding Fish, Crustacean, and Bivalve)	Not set	1	mg/kg	(Eviscerated)	Table 1, GB 2762-2012
Lead (Pb)	Infant supplementary food (Products added with fish, liver or Vegetable; Infant canned supplementary food made from aquatic products or animal Liver)	Not set	0.3	mg/kg		Table 1, GB 2762-2012
Lead (Pb)	Jellyfish products	Not set	2	mg/kg		Table 1, GB 2762-2012
Methylmercury	Aquatic animals and their products (excluding carnivorous Fish and their products)	Not set	0.5	mg/kg	Total mercury may be first tested for aquatic animals and their products . If the limit of total mercury does not exclude the maximum limit of methyl mercury, it will not be necessary to test methyl mercury. Otherwise, methyl mercury shall also be tested.	Table 3, GB 2762-2012
Methylmercury	Carnivorous fish and their products	Not set	1	mg/kg	Total mercury may be first tested for aquatic animals and their products . If the limit of total mercury does not exclude the maximum limit of methyl mercury, it will not be necessary to test methyl mercury. Otherwise, methyl mercury shall also be tested.	Table 3, GB 2762-2012
Tin (Sn)	Food (excluding drinks, infant formula, and infant supplementary food)	Not set	250	mg/kg	Limited only to food using container of tinplating as package	Table 5, GB 2762-2012
Veterinary Drugs						
Amitraz	Aquatic animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Amoxicillin	All food-producing animals	Muscle, Fat, Liver and Kidney	50	µg/kg		Appendix 4, MoA Announcement 235
Ampicillin	All food-producing animals	Muscle, Fat, Liver and Kidney	50	µg/kg		Appendix 4, MoA Announcement 235
Antimony potassium tartrate	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Benzylpenicillin AKA Procaine	All food-producing animals	Muscle, Fat, Liver and Kidney	50	µg/kg		Appendix 4, MoA Announcement 235
Calomel	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Camachlor	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Carbofuran	All food-producing animals	All edible		Not to be detected		Appendix 4, MoA Announcement 235

Contaminant	Seafood type	Portion	ML	Unit	Comment	Source
		tissues				
Chloramphenicol	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Chlordimeform	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Chlorpromazine	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Cimaterol	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Clenbuterol	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Cloxacillin	All food-producing animals	Muscle, Fat, Liver & Kidney	300	µg/kg		Appendix 4, MoA Announcement 235
Danofloxacin	All other animals	Fat	50	µg/kg		Appendix 4, MoA Announcement 235
Danofloxacin	All other animals	Muscle	100	µg/kg		Appendix 4, MoA Announcement 235
Danofloxacin	All other animals	Liver & Kidney	200	µg/kg		Appendix 4, MoA Announcement 235
Dapsone	All food animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Deltamethrin	Fish	Muscle	30	µg/kg		Appendix 4, MoA Announcement 235
Diazepam	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Diethylstilbestrol (DES)	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Difloxacin	Other animals	Muscle	300	µg/kg		Appendix 4, MoA Announcement 235
Difloxacin	Other animals	Fat	100	µg/kg		Appendix 4, MoA Announcement 235
Difloxacin	Other animals	Liver	800	µg/kg		Appendix 4, MoA Announcement 235
Difloxacin	Other animals	Kidney	600	µg/kg		Appendix 4, MoA Announcement 235
Dimetridazole	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Enrofloxacin+Ciprofloxacin (total)	Other animals	Liver & kidney	200	µg/kg		Appendix 4, MoA Announcement 235
Enrofloxacin+Ciprofloxacin (total)	Other animals	Muscle & fat	100	µg/kg		Appendix 4, MoA Announcement 235
Erythromycin	All food-producing animal	Muscle, fat, Liver & kidney	200	mg/kg		Appendix 4, MoA Announcement 235
Estradiol AKA Estrodial Benzoate	All food-producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Florfenicol	Fish	Muscle & skin	1000	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Muscle	100	µg/kg		Appendix 4, MoA Announcement 235

Contaminant	Seafood type	Portion	ML	Unit	Comment	Source
Florfenicol	Other animal	Fat	200	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Liver	200	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Kidney	300	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Muscle	100	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Fat	200	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Fat	200	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Liver	2000	µg/kg		Appendix 4, MoA Announcement 235
Florfenicol	Other animal	Liver	300	µg/kg		Appendix 4, MoA Announcement 235
Flumequine	Fish	Muscle & skin	500	µg/kg		Appendix 4, MoA Announcement 235
Fluvalinate	All animals	Muscle, fat & by-products	10	µg/kg		Appendix 4, MoA Announcement 235
Furaltadone	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Furazolidone	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Hygromycin B	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Lindane	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Malachite Green	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Mengestrol Acetate	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Mercurous acetate	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Mercurous nitrate	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Methaqualone	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Methyltestosterone	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Metronidazole	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Nadrolone	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Nifurstyrenate sodium	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Nitrovin	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Nadrolone Phenylpropionate	All food- producing animals	All edible tissues		Not to be detected		
Oxacillin	All food- producing animals	Muscle, Fat, Liver & Kidney	300	µg/kg		Appendix 4, MoA Announcement 235
Oxolinic acid	Fish	Muscle & skin	300	µg/kg		Appendix 4, MoA Announcement 235
Oxytetracycline+Chlortetracycline+Tetracycline	All food- producing animals	Muscle	100	µg/kg		Appendix 4, MoA Announcement 235

Contaminant	Seafood type	Portion	ML	Unit	Comment	Source
Oxytetracycline+Chlortetracycline+Tetracycline	All food-producing animals	Liver	300	µg/kg		Appendix 4, MoA Announcement 235
Oxytetracycline+Chlortetracycline+Tetracycline	All food-producing animals	Kidney	600	µg/kg		Appendix 4, MoA Announcement 235
Oxytetracycline+Chlortetracycline+Tetracycline	Fish, shrimp, and prawn	Meat	100	µg/kg		Appendix 4, MoA Announcement 235
Pentachlorophenol sodium	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Pyridyl mercurous acetate	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Ronidazole	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Salbutamol	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Sarafloxacin	Fish	Muscle & skin	30	µg/kg		Appendix 4, MoA Announcement 235
Sodium nitrophenolate	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Sulfonamide	All food- producing animals	Muscle, Fat, Liver & Kidney	100	µg/kg		Appendix 4, MoA Announcement 235
Testosterone propionate	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Thiamphenicol	Fish	Muscle & skin	50	µg/kg		Appendix 4, MoA Announcement 235
Trenbolone	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Contaminant	Seafood type	Portion	ML	Unit	Comment	Source
Trimethoprim	Fish	Muscle & skin	50	µg/kg		Appendix 4, MoA Announcement 235
Tryparsamile	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235
Zeranol	All food- producing animals	All edible tissues		Not to be detected		Appendix 4, MoA Announcement 235

Appendix 4: Food additives (Preservatives) in China for major seafood products

Food Additives shown below belong to the 'Preservatives' functional class defined in the Codex General Standard for Food Additives (GSFA, Codex Standard 192-1995). As the Codex Standard is recognised internationally, the preservative food additive criteria for this country are reported against these compounds.

'Preservative' is defined as a food additive, which prolongs the shelf-life of a food by protecting against deterioration caused by micro-organisms.

Only preservative criteria for seafood has been collated. There may be other food additive standards for seafood that have not been captured in this data. The following table summarises the requirements as at 16 July 2017. Readers should check for updates by going to the source or contacting the Seafood Trade Advisory Group.

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INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
Preservatives						
260	Acetic acid (glacial)	All	Not permitted	Nil		Table A1, GB 2760-2014
928	Benzoyl peroxide	All	Not permitted	Nil		Table A1, GB 2760-2014
263	Calcium acetate	All	Not permitted	Nil		Table A1, GB 2760-2014
213	Calcium benzoate	All	Not permitted	Nil		Table A1, GB 2760-2014
385	Calcium disodium EDTA	All	Not permitted	Nil		Table A1, GB 2760-2014
227	Calcium hydrogen sulfite	All	Not permitted	Nil		Table A1, GB 2760-2014
282	Calcium propionate	All	Not permitted	Nil		Table A1, GB 2760-2014
203	Calcium sorbate	All	Not permitted	Nil		Table A1, GB 2760-2014
290	Carbon dioxide	All	Not permitted	Nil		Table A1, GB 2760-2014
242	Dimethyl dicarbonate	All	Not permitted	Nil		Table A1, GB 2760-2014
230	Diphenyl	All	Not permitted	Nil		Table A1, GB 2760-2014
386	Disodium EDTA	All	Not permitted	Nil		Table A1, GB 2760-2014
214	Ethyl para-hydroxybenzoate	Sauces of oyster, shrimp or fish	0.25 g/kg	Nil		Table A1, GB 2760-2014
236	Formic acid	All	Not permitted	Nil		Table A1, GB 2760-2014
239	Hexamethylene tetramine	All	Not permitted	Nil		Table A1, GB 2760-2014
384	Isopropyl citrates	All	Not permitted	Nil		Table A1, GB 2760-2014
1105	Lysozyme	All	Not permitted	Nil		Table A1, GB 2760-2014
218	Methyl para-hydroxybenzoate	All	Not permitted	Nil		Table A1, GB 2760-2014
235	Natamycin (Pimaricin)	All	Not permitted	Nil		Table A1, GB 2760-2014
234	Nisin	Cooked aquatic product (ready to eat)	0.5 g/kg	Nil		Table A1, GB 2760-2014
231	Ortho-Phenylphenol	All	Not permitted	Nil		Table A1, GB 2760-2014
261	Potassium acetates	All	Not permitted	Nil		Table A1, GB 2760-2014
212	Potassium benzoate	All	Not permitted	Nil		Table A1, GB 2760-2014
228	Potassium bisulfite	All	Not permitted	Nil		Table A1, GB 2760-2014
224	Potassium metabisulfite	All	Not permitted	Nil		Table A1, GB 2760-2014
252	Potassium nitrate	All	Not permitted	Nil		Table A1, GB 2760-2014
249	Potassium nitrite	All	Not permitted	Nil		Table A1, GB 2760-2014
283	Potassium propionate	All	Not permitted	Nil		Table A1, GB 2760-2014
202	Potassium sorbate	Aquatic products (semifinished)	0.075 g/kg	Nil	Calculated as Sorbic acid	Table A1, GB 2760-2014

INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
202	Potassium sorbate	Aquatic products (air-dried, parched, or press-dried), or cooked aquatic products (ready to eat) , other aquatic products and preparations	1.0 g/kg	Nil	Calculated as Sorbic acid	Table A1, GB 2760-2014
225	Potassium sulfite	All	Not permitted	Nil		Table A1, GB 2760-2014
280	Propionic acid	All	Not permitted	Nil		Table A1, GB 2760-2014
262	Sodium acetate	All	Not permitted	Nil		Table A1, GB 2760-2014
211	Sodium benzoate	All	Not permitted	Nil		Table A1, GB 2760-2014
262	Sodium diacetate	Cooked aquatic product (ready to eat)	1.0 g/kg	Nil		Table A1, GB 2760-2014
222	Sodium hydrogen sulfite	All	Not permitted	Nil		Table A1, GB 2760-2014
223	Sodium metabisulfite	Fresh aquatic products (only limited to marine prawns, shrimps, crabs and products) (Food Category 09.01)	0.1 g/kg	Nil	To be used as a preservative and an antioxidant; with maximum use level calculated as sulphur dioxide	Addition to Table A1, Standard GB-2760-2014 (added to the standard in August 2016)
223	Sodium metabisulfite	Frozen aquatic products (only limited to marine prawns, shrimps, crabs and products) (Food Category 09.02)	0.1 g/kg	Nil	To be used as a preservative and an antioxidant; with maximum use level calculated as sulphur dioxide	Addition to Table A1, Standard GB-2760-2014 (added to the standard in August 2016)
251	Sodium nitrate	All	Not permitted	Nil		Table A1, GB 2760-2014
250	Sodium nitrite	All	Not permitted	Nil		Table A1, GB 2760-2014
232	Sodium ortho-phenylphenol	All	Not permitted	Nil		Table A1, GB 2760-2014
281	Sodium propionate	All	Not permitted	Nil		Table A1, GB 2760-2014
201	Sodium sorbate	All	Not permitted	Nil		Table A1, GB 2760-2014
221	Sodium sulfite	All	Not permitted	Nil		Table A1, GB 2760-2014
200	Sorbic acid	Aquatic products (semi-finished)	0.075 g/kg	Nil	Calculated as Sorbic acid	Table A1, GB 2760-2014
200	Sorbic acid	Aquatic products (air-dried, parched, or press-dried) or cooked aquatic products (ready to eat) , other aquatic products and preparations	1.0 g/kg	Nil	Calculated as Sorbic acid	Table A1, GB 2760-2014
926	Stabilized chlorine dioxide	Aquatic product and preparation (including Fish, Crustacean, Molluscs, Echinoderm (limited to fish processing))	0.05 g/kg	Nil		Table A1, GB 2760-2014
220	Sulfur dioxide	All	Not permitted	Nil		Table A1, GB 2760-2014
339	Trisodium phosphate	All	Not permitted	Nil		Table A1, GB 2760-2014
Others						
260	Acetic acid (glacial)	All	Moderate amount	Nil	Permitted to use moderate amount according to the production need;	Table A1, GB 2760-2014

INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
					Functional class: Acidity regulator;	
450 (vii)	Calcium acid pyrophosphate	Prepared seafood product (semi-finished); Canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator or, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
450 (vii)	Calcium acid pyrophosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator or, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
341i	Calcium dihydrogenphosphate	Prepared seafood product (semi-finished); Canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator or, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
341i	Calcium dihydrogenphosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator or, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014

INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
341ii	Calcium hydrogenphosphate(Dicalcium morthophosphate)	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
341ii	Calcium hydrogenphosphate(Dicalcium morthophosphate)	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
342ii	Diammonium hydrogen phosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical;	Table A1, GB 2760-2014
					Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	
342ii	Diammonium hydrogen phosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
340ii	Dipotassium hydrogenphosphate,	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
340ii	Dipotassium hydrogenphosphate,	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
					Calculated as phosphate radical;	Table A1, GB 2760-2014

INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
450i	Disodiumdihydrogenphosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	
450i	Disodiumdihydrogenphosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
338	Phosphoric acid	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
338	Phosphoric acid	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
340i	Potassium dihydrogenphosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
340i	Potassium dihydrogenphosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
452 (ii)	Potassium polyphosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
452 (ii)	Potassium polyphosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014

INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
339i	Sodium dihydrogen phosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
339i	Sodium dihydrogen phosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
339ii	Sodium phosphatedibasic	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
339ii	Sodium phosphatedibasic	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
452i	Sodium polyphosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
452i	Sodium polyphosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
451i	Sodium tripolyphosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
451i	Sodium tripolyphosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer,	Table A1, GB 2760-2014

INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
					coagulant, and anticaking agent.	
450 (v)	Tetrapotassium pyrophosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
450 (v)	Tetrapotassium pyrophosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
450iii	Tetrasodium pyrophosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
450iii	Tetrasodium pyrophosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
341iii	Tricalcium orthophosphate (calcium phosphate)	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
341iii	Tricalcium orthophosphate (calcium phosphate)	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
340iii	Tripotassium orthophosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
340iii		Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent,	Table A1, GB 2760-2014

INS Number	Food Additive Preservatives	Seafood Type	Maximum Level	Limitations of Use	Comments	Source
	Tripotassium orthophosphate				acidity regulator, stabilizer, coagulant, and anticaking agent.	
450(ii)	Trisodium monohydrogen diphosphate	Prepared seafood product (semi-finished); canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
450(ii)	Trisodium monohydrogen diphosphate	Frozen minced aquatic product (including fish balls), and frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
339iii	Trisodium orthophosphate	Prepared seafood product (semi-finished); Canned aquatic product	1.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014
339iii	Trisodium orthophosphate	Frozen minced aquatic product (including fish balls), and Frozen aquatic products	5.0 g/kg	Nil	Calculated as phosphate radical; Functional classes: Humectant, swelling agent, acidity regulator, stabilizer, coagulant, and anticaking agent.	Table A1, GB 2760-2014