



# China- Export Information

## Tolerances and Guidelines

Maximum level of contaminants in fish products:

- Lead: 0.5 ppm
- Mercury: 1.0 ppm (for carnivores)
- Mercury: 0.5 ppm (other fish)
- Inorganic arsenic: 0.1 ppm for finfish / 0.5 ppm for all other fish
- Cadmium: 0.1 ppm (finfish only)
- Total PCB: 2.0 ppm
- PCB 138: 0.5 ppm

**List of Tolerances and Guidelines for Therapeutants and Antibiotics**

Item	Products	Standard
<b>Chloramphenicol</b>	Aquaculture and wild caught fresh water fish	None Detected
<b>Crystal Violet (and Leucocrystal violet)</b>	Aquaculture and wild caught fresh water fish	None Detected
<b>Furazolidone</b>	Not specified	None detected
<b>Malachite Green (and Leucomalachite green)</b>	Aquaculture and wild caught fresh water fish	None detected
<b>Nitrofurans</b>	Aquaculture and wild caught fresh water fish	None Detected
<b>Quinolones</b>	Aquaculture and wild caught fresh water fish	≤ 0.1 mg/kg
<b>Stilbestrol</b>	Not specified	None detected
<b>Sulfonamide</b>	Aquaculture and wild caught fresh water fish	≤ 0.1 mg/kg
<b>Terramycin</b>	Not specified	≤ 0.1mg/kg muscle
<b>Uritrate (Oxolinic Acid)</b>	Eels	≤ 0.3 mg/kg muscle and skin



- PCB 153: 0.5 ppm

(1 mg/kg = 1 ppm)

**RCV'D 9.13.2016**

Public Announcement on Ascorbyl Palmitate (Enzymatic Method) and Other New Varieties of Food Additives

No. 9, 2016

It is hereby notified that, the experts of Review Organizations reviewed and approved the evaluation documents on safety of 3 new varieties of food additives such as ascorbyl palmitate (enzymatic method), the safety for expanding the scope of use of 8 varieties of food additives such as capsicum oleoresin, and for expanding the scope of use of selenium-enriched yeast food nutrition enhancer according to the provisions of the "Food Safety Law".

- Attachments:
1. Three new varieties of food additives such as ascorbyl palmitate (enzymatic method)
  2. Expanding the scope of use of eight varieties of food additives such as capsicum oleoresin
  3. Expanding the scope of use of selenium-enriched yeast food nutrition enhancer

National Health and Family Planning Commission  
July 22 2016

Attachment 1

**Three New Varieties of Food Additives such as Ascorbyl Palmitate (Enzymatic Method)**

1. Ascorbyl palmitate (enzymatic method)

English Name: ascorbyl palmitate (enzymatic)

Functional classification: Antioxidants

(1) Level and Scope of Use

Food Classification No.	Food Name	Highest Level of Use/(g/kg)	Remarks
02.0	Fat, oil and emulsified fat products	0.2	
02.01	Fat and oil substantially free of water		

(2) Quality and Specification Requirements

Omitted.



2. 3-{1-[(3,5-dimethyl-1,2-oxazol-4-yl)methyl]-1H-pyrazol-4-yl}-1-(3-hydroxybenzyl)imidazolidine-2,4-dione

English name: 3-{1-[(3,5-dimethyl-1,2-oxazol-4-yl)methyl]-1H-pyrazol-4-yl}-1-(3-hydroxybenzyl)imidazolidine-2,4-dione

Functional classification: Spices for food

(1) Level and Scope of Use

Spices formulated for food are used in various kinds of foods (except for the food categories listed in table B.1 of GB2760-2014), the right amount is to be used as the production required.

(2) Quality and Specification Requirements

Omitted.

Appendix A

Determination of food additive 3-{1-[(3,5-dimethyl-1,2-oxazol-4-yl)methyl]-1H-pyrazol-4-yl}-1-(3-hydroxybenzyl)imidazolidine-2,4-dione

Omitted.

Appendix B

High-performance liquid-phase chromatogram (internal standard method) of food additive 3-{1-[(3,5-dimethyl-1,2-oxazol-4-yl)methyl]-1H-pyrazol-4-yl}-1-(3-hydroxybenzyl)imidazolidine-2,4-dione

Omitted.

3. 4-amino-5-(3-(isopropylamino)-2,2-dimethyl-3-oxopropoxy)-2-methylquinoline-3-carboxylic acid sulfate

English Name: 4-amino-5-(3-(isopropylamino)-2,2-dimethyl-3-oxopropoxy)-2-methylquinoline-3-carboxylic acid sulfate

Functional classification: Spices for food



(1) Level and Scope of Use

Spices formulated for food are used in various kinds of foods (except the food categories listed in table B.1 of GB2760-2014), the right amount is to be used as the production required.

(2) Quality and Specification Requirements

Omitted.

Appendix A

Determination of food additive 4-amino-5-(3-(isopropylamino)-2,2-dimethyl-3-oxopropoxy) -2-methylquinoline-3-carboxylic acid sulfate

Omitted.

Appendix B

High-performance liquid-phase chromatogram (internal standard method) of food additive 4-amino-5-(3-(isopropylamino)-2,2-dimethyl-3-oxopropoxy) -2-methylquinoline-3-carboxylic acid sulfate

Omitted.

**Attachment 2**

**Expanding the Scope of Use of Eight Varieties of Food Additives such as Capsicum Oleoresin**

S/N	Name	Function	Food classification No.	Name of food	Highest level of use (g/kg)	Remarks
1.	Capsicum oleoresin	Flavoring agent, colorant	04.04.01.02	Dried tofu	Use the right amount as production required	-
			09.04.02	Cooked or fried aquatic products		
2.	Capsicum red	Colorant	04.04.01.02	Dried tofu	Use the right amount as production required	-
			09.04.02	Cooked or fried aquatic products		
3.	Isomaltulose	Edulcorant	05.01.02	Chocolate and chocolate products, and cocoa products other than 05.01.01	Use the right amount as production required	-
			05.01.03	Cocoa butter substitute chocolate and similar chocolate products with cocoa butter substitute used		
			05.03	Coating of candy and chocolate products		
			06.10	Grain product filling		
			07.04	Baked food filling		



S/N	Name	Function	Food classification No.	Name of food	Highest level of use (g/kg)	Remarks
				and surface coating		
4.	Potassium sorbate	Preservative	09.03.02	Salted aquatic products (limited to instant jellyfish only)	1.0	Calculated by sorbate
5.	Sodium metabisulfite	Preservative, antioxidant	09.01	Fresh aquatic products (limited to seawater shrimps and crabs and their products only)	0.1	The highest level of use is calculated by sulfur dioxide residue
			09.02	Frozen aquatic products and their products (limited to seawater shrimps and crabs and their products only)		
6.	Shellac (also called lac)	Colorant	16.03	Collagen casing	Use the right amount as production required	-
7.	Polydimethylsiloxane and its emulsion	Processing aids for food industry (anti-foam agents)	-	Potato processing technology	Use the right amount as production required	-
8.	Octyl and decyl glycerate	Processing aids for food industry (anti-adhesive agent)	-	Processing technology for chocolate and chocolate products	0.08	-



**Expanding the Scope of Use of Selenium-Enriched Yeast Food Nutrition Enhancer**

S/N	Name	Function	Food classification No.	Name of food	Level of Use	Remarks
1.	Selenium enriched yeast	food nutrition enhancer	01.03.02	Modified milk powder (except for milk powder for children)	140µg/kg ~ 280µg/kg	calculated by selenium
				Modified milk powder (limited to milk powder for children only)	60µg/kg ~ 130µg/kg	
			06.02	Rice and its products	140µg/kg ~ 280µg/kg	
			06.03	Wheat flour and its products	140µg/kg ~ 280µg/kg	
			06.04	Coarse cereal powder and its products	140µg/kg~ 280µg/kg	
			07.01	Bread	140µg/kg ~ 280µg/kg	
			07.03	Biscuit	30µg/kg ~ 110µg/kg	

**Other Information**

Further information on import requirements can be obtained from the [General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China](#).

Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulations is accurate.

**Certification Requirements**

Information on import requirements can be obtained from the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulations is accurate. Please refer to the following link:

<http://english.aqsiq.gov.cn/>



All firms requesting an export certificate to China must be listed as an Approved Establishment in the USDC Seafood Inspection Program. All consignments must have been produced in an Approved Facility, have a USDC SIP Lot inspection and a USDC SIP Export Health certificate unique to the product and shipment.

\*All foreign sourced materials used in US produced product must come from a CNCA approved facility.

The People's Republic of China (PRC) will require that all importers of seafood products be registered and listed by April 30, 2013. Firms that are not registered and listed after that date will not be allowed to import seafood. The Food and Drug Administration (FDA) Center for Food Safety and Applied Nutrition is responsible for managing the list of US firms that ship to the PRC. Please contact the regional FDA office for registration. Please refer to following link for currently registered importers from both the US and internationally.

<http://www.cnca.gov.cn/bsdt/ywzl/jkspjwscpqzc/>

These instructions establish and implement a procedure which will assure national uniformity in the completion and issuance of the USDC SIP Export Health certificate unique to the product and shipment to the People's Republic of China for computer-based certificates.

### **General**

- The bilingual Export Health Certificate is used for certifying non-live fishery products for export to China.
- The bilingual Export Health Certificate –Live product will be issued for Live fishery products intended for direct human consumption for export to China.

#### **1) Procedures for completion of Export Health Certificate to PRC**

- A. Requests for Inspection: Whether received by e-mail, telephone, fax or in writing, the information requested on NOAA Form 89-814, **Request for Inspection Services**, must be obtained from the applicant. If a written request contains the information necessary to perform the inspection, a NOAA Form 89-814 needs to be completed by SIP personnel prior to performing the inspection. The written request or NMFS-completed NOAA Form 89-814 will be filed with the file copy of the certificate as part of the permanent record.



- B. Completing the Export Health Certificate: The certificate is prepared by transferring to it the pertinent information taken from its accompanying request and observations made during the inspection. In the case of HACCP QMP facility, the information will be provided by the requesting firm. All certification should be done via the NOAA SIP online certificate system. Only as an option when the system is down or unavailable is a PDF version issued. The directions below are guidance for both the system completion and the PDF certification for information required in fields located on the documents.
- C. The certificate will be printed on official USDC watermarked paper only.