

SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	China (CN)
Food Product Category	Meat and Meat Products
Product Code	HS Codes: 0201–0210, 0504, 1501-1503, 1506, 1516, 1518, 1601-1603

The information in this document has been compiled and provided by the Singapore Food Agency (SFA). SFA emphasises that importers and exporters have the responsibility to find out the import requirements of destination countries/regions/markets. Exporters are advised to confirm with their importers on the import requirements and eligibility of their product before exporting.

SN	Sub-header	Details
1	Product eligibility / ineligibility	<p>Meat and meat products are not eligible for export from Singapore to China.</p> <p>General Administration of Customs China (GACC) has published the List of Meat Products in Catalogue of Food Exported to China from Countries or Regions that Meet the Requirements for Evaluation and Review. Singapore is not included currently, so meat and meat products from Singapore cannot be exported to China.</p>
2	Importing country authority	<p>General Administration of Customs China (GACC) is the competent authority regulating the import of meat and meat products to China. The specific responsibilities of GACC include: the national customs' duty; the systematic inspection of overseas countries and the registration of overseas factories; inspection and quarantine of entry-exit animals and plants and their products; inspection of import and export commodities; the filing and registration of import and export food enterprises, etc.</p> <p>State Administration for Market Regulation (SAMR) is responsible for the supervision of imported meat products after entry, including sampling inspection and day-to-day supervision.</p>

		<p>National Health Commission (NHC) is responsible for organizing the formulation of national food safety standards, food safety risk monitoring, assessment and communication, and safety review of novel foods, new varieties of food additives and food related products.</p>
3	<p>Pre-export approvals by the importing country</p>	<p>A conformity assessment of meat products imports includes:</p> <ul style="list-style-type: none"> (a) Evaluation and review of the food safety management system of a foreign country (region) that export foods to China; (b) Registration of overseas processing, manufacturing, and/or storage facilities; (c) Record filing and conformity guarantee by importers and exporters; (d) Quarantine and approval of entry animals and plants; (e) Examination of the attached compliance certification documents; (f) On-site inspection, sampling tests, and examination of the import and sales records. <p>(1) Products</p> <p>GACC assesses and reviews the food safety management systems of exporting countries (regions). If the assessment outcome is that the risk is controllable, imports are allowed after signing protocols and bilateral agreements. Currently, Singapore does not have approved meat or meat products for export to China.</p> <p><u>Assessment procedure for meat products intended to be exported to China</u></p> <p>According to the regulations and laws of China and international common practices, the meat products intended to export to China should be exported upon completion of the following assessment procedures:</p> <ul style="list-style-type: none"> (a) Written application should be formally submitted to GACC for any meat products intended to export to China. China decides whether Examination Procedures for Assessment of Import Meat Products is to be triggered off on basis of the animal quarantine condition of the country intending to export to China. If the system is triggered, risk assessment questionnaires of the related meat products would be given to the country intending to export to China.

		<p>(b) The country intending to export will need to respond according to the questionnaires and provide the relevant technological information including law and regulation system of veterinary and public health of the country intending to export, organization structure, system of veterinary services, quality control system, production methods of the products, health safety control system, residue control system, animal disease examination and monitoring situation etc.</p> <p>(c) China carries out risk analysis and assessment against questionnaires and relevant information provided by the country intending to export. If the assessment concludes the conditions of health safety of the meat products within the risk-acceptable boundary, China will send experts to the export country for site-visit.</p> <p>(d) Both sides discuss and negotiate the content of protocol for inspection and quarantine of the meat products to be exported to China till both reach the consent and then sign and recognize the content and format of the health certificate.</p> <p>Upon completion of the aforesaid examination assessment procedures, China shall require the enterprises of the country intending to export meat products to China to abide by relevant laws and regulations to process enterprise registration. At the same time, the country intending to export to China is required to provide information of the registered enterprises, such as product types, signature of veterinary officers etc.</p> <p>The list of country-level approved chilled/frozen meat products (including the type of meat cuts) can be found on GACC's List of Meat Products In Catalogue of Food Exported to China from Countries or Regions that Meet the Requirements for Evaluation and Review. For more information on regulations governing imports of meat, see here.</p> <p>Chinese importers should obtain the filing qualification of the consignee of imported meat products according to the relevant regulations, and then apply for permission to import meat products from the registered enterprises of the exporting country. After obtaining the quarantine permit for entry animals and plants of People's Republic of China, importers should import meat products that meet the requirements of inspection and quarantine. When the meat products arrive at the ports of China, China Customs shall be responsible for the inspection and quarantine. Besides,</p>
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	<p>the meat products exported to China are required to meet the requirements of international regulations on protection of wild animals.</p> <p>(2) Registration & renewal of overseas establishments</p> <p>According to the provisions of The People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises (also known as Decree 248), enterprises planning to export food to China need to successfully register with GACC from 1 January 2022 before exporting. Enterprises that wish to export <u>fresh meat and meat products</u> to China need to register the processing, manufacturing, and/or storage facility with GACC. The establishment of meat products must be recommended for registration by SFA to GACC. In addition, enterprises must label the valid Chinese registration number, issued by GACC, on the inner and outer packaging of the food (covered in Section 6). The registered list of overseas meat manufacturers can be viewed here. Singapore meat enterprises are <u>not</u> currently in the list.</p> <p>To be considered for listing by GACC, the establishment has to be able to meet China's regulations and standards before submitting their form online to SFA. As the competent authority of the exporting country, SFA will verify the information for 18 pre-determined categories of food (including meat products) after companies have created their enterprise account in GACC's registration management system for overseas production enterprises of imported food (also known as China Import Food Enterprises Registration CIFER). For foods outside of the 18 pre-determined categories, establishment must self-register.</p> <p>SFA shall examine and inspect the facility to ensure that they conform with GACC's registration requirements, before recommending to GACC for final decision with the application materials below:</p> <ul style="list-style-type: none"> (a) Letter of recommendation by the competent authority of the country/region; (b) List of recommended establishments and their applications for registration; (c) Documents certifying identification of the establishment, such as the business license issued by the competent authority of the country/region;
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	<p>(d) Statement that the establishment recommended by the competent authority of the country/region conform with requirements of these Regulations;</p> <p>(e) Reports of examinations/inspections/review conducted by the competent authority of the country/region for recommended establishments.</p> <p>Do note that the submission of application materials and review by GACC will take time. If necessary, GACC may request documents related to the establishment's food safety, sanitation, and food defense system, such as floor plans of the factory/workshops/cold storage, and the processing flow chart etc; and may also request for on-site inspection.</p> <p>All approved establishments for exports are subjected to periodic audits or inspections by the GACC to ensure compliance to China's regulations and standards. Registration will be valid for five years. GACC determines the starting and the ending dates of the validity period of registration when it registers an overseas producer of imported foods.</p> <p>GACC has also issued Announcement No. 103 of 2021 to explain overseas establishment registration with regards to the implementation of Decree 248 and Decree 249.</p> <p>(3) Record filing and conformity guarantee by Singapore's exporters and China's importers Singapore's exporters or agents that export food to China shall file for records with GACC. China's importers shall file for records with customs at the place where they are located. Both exporters and importers are held accountable for the authenticity and validity of the information they provide for record filing.</p> <p>GACC announces the list of overseas exporters or agents, and domestic food importers that have filed for records in Registration Systems of Imported Food and Cosmetic Importers and Exporters.</p> <p>(4) Quarantine Inspection Permit (QIP)</p>
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4	Export certificates for food	<p>Export Health Certificate Imported meat and meat products should be accompanied by an official sanitation certificate issued by the exporting country or region, with an official seal and official veterinarian's signature, and the destination must be indicated as the People's Republic of China, so as to prove that the product meets the requirements of Chinese laws, regulations and national food safety standards, the inspection and quarantine requirements stipulated in the relevant agreements, protocols, memorandums, etc. signed between China and the exporting country or region, and the quarantine requirements specified in the trade contract. The issuing authority is the competent authority of the meat exporting country or region.</p> <p>Imported meat products under the preferential trade agreement can provide the certificate of origin and the declaration of origin stipulated in the relevant preferential trade agreement's origin management measures, thereby enjoying the agreed tax rate. The license issuing authority is a visa authority designated by the country that has signed a preferential trade agreement with China.</p>

5	Regulations and standards	<p>Interested exporters who wish to export meat and meat products to China must meet their regulations and the national food safety standards. The following links are provided as a guide:</p> <p>(1) General regulations</p> <p>People's Republic of China's Food Safety Law is the basic law of China's food safety supervision and the basic legal system that all food production activities must follow. It contains 154 articles in ten chapters, including food safety risk monitoring and assessment, food safety standards, food production and operation, food product inspection, import and export management, food safety accident handling, supervision and legal liability etc.</p> <p>Implementing Regulations of the Food Safety Law of the People's Republic of China contains 86 articles in 10 chapters. The Implementing Regulations echo the principles found in the Law itself, including the stipulation that food producers and operators hold primary accountability for food safety, and the role of Food Safety Commission of the State Council in supervision of food safety risk surveillance and traceability of food and agricultural products sold in China.</p> <p>The Law of People's Republic of China on Quality and Safety of Agricultural Products pertains to the quality and safety management of primary edible products derived from agriculture (edible agricultural products), as well as agricultural inputs (pesticides and fertilizers). Edible agricultural products cover primary produce; such as vegetables, fruits, eggs, unprocessed meats, etc. Imported agricultural products must be inspected in accordance with the quality and safety standards for agricultural products stipulated by China. Once these products have entered the market, they are subjected to the Food Safety Law.</p> <p>(2) General regulations on import and export</p> <p>Administrative Measures on Import and Export Food Safety cover a broad range of requirements including the evaluation and review of foreign food safety management systems; overseas facilities registration; record filing by importers, exporters, and commercial agents; quarantine and inspection; product labeling; and food safety risk alerts among others.</p>

	<p><u>The People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises</u> outlines the conditions and procedures for registration of overseas producers of imported foods with GACC.</p> <p><u>The Law on Import and Export Commodity Inspection</u> and its implementing regulations regulate the inspection of import and export commodities, and provide details on the inspection, supervision and administration of import and export commodities.</p> <p><u>The Law on Import and Export Animal and Plant Quarantine</u> and its implementing regulations regulate the quarantine and inspection of animals, plants, and related products that enter, exit, or transit through China.</p> <p><u>Regulation on the Administration of the Filing of Imported Food Importers and Exporters</u> applies to the record keeping management of overseas exporters or agents who export food to Chinese mainland and domestic importers.</p> <p><u>Regulation on the Administrative Provisions on Food Import Record and Sales Record</u> applies to the supervision and administration of food import records and sales records by the Inspection and quarantine institutions. The regulations are mainly to master the source and flow direction of imported food, ensure the traceability of imported food, and strengthen the supervision and management of food import records and sales records.</p> <p><u>Regulation on the Import-Export Inspection and Quarantine Declaration</u> applies to the declaration of import products requiring inspection and quarantine, including requirements for filling in inspection form, qualification of inspection report, entry inspection report, change of inspection report and certificate, time limit and place of inspection report and other related contents, etc.</p> <p>(3) National food safety standards GB standards are China's national food safety standards, also known as 'Guo Biao Standards'. China's GB standards are classified in two stages by their prefix code: GB are mandatory standards; GB/T are recommended standards (Quasi-</p>
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	<p>Mandatory standards). Mandatory standards have the force of law as do other technical regulations in China. They are enforced by laws and administrative regulations and concern the protection of human health, personal property and safety. Voluntary standards (such as NY/T, SC/T, SB/T, QB/T, SN/T, DB/T, T/ and Q/), which are developed in consultation with the industry, should be used for reference purpose only. For example, the relevant GB standard can be searched through here.</p> <p>(a) Food additives and nutritional fortification substances</p> <p>The use of (i) <u>food additives</u> must meet the requirements of GB 2760-2014 National Food Safety Standard for Food Additive Use, the use of (ii) <u>nutritional fortification substances</u> must meet the requirements of GB 14880-2012 National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods.</p> <p>Some food substances can be categorized as food additives or nutritional fortification substances. If the substance is used as a food additive, it must comply with provisions of GB 2760-2014. If the purpose is to improve the nutrition component in food, the substances must comply with the provisions of GB 14880-2012. In addition, enterprises also need to pay attention to the announcement of new varieties of food additives or expanding the use and scope of application issued by the National Health Commission (NHC).</p> <p>GB 2760-2014 National Food Safety Standard for Food Additive Use specifies the principles for application of food additives, food flavoring substances and food processing aids; permitted food additive varieties, scope of application, maximum use and residual levels.</p> <p>GB 29938-2020 National Food Safety Standard General Rules for Flavouring Substances and Natural Flavouring Complexes is applicable to natural and synthetic flavoring substances allowed in GB 2760.</p> <p>GB 30616-2020 National Food Safety Standard Food Flavours (Compounded Flavours) specifies the sensory indexes, physical and chemical indexes and microbial requirements of food flavorings.</p>
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	<p>GB 26687-2011 National Food Safety Standards General Rules for Compound Food Additives is applicable to all compound food additives except for food flavorings and gum-based candy bases.</p> <p>GB 14880-2012 National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods specifies the main purposes of food nutritional fortification; requirements for use of nutritional fortification substances; and selection of food categories which can be fortified. Unless otherwise specified in national laws, regulations and/or standards, this standard is applicable to the use of nutritional fortification substances in foods.</p> <p>(b) Pesticide residues</p> <p>GB 2763-2021 National Food Safety Standard Maximum Residue Limits of Pesticides in Food specifies the maximum residue limits (MRL) for pesticides in food.</p> <p>(c) Veterinary drug residues</p> <p>GB 31650-2019 National Food Safety Standard Maximum Residue Limits for Veterinary Drugs in Foods stipulates the maximum residue limits of 104 varieties of veterinary drugs, such as Albendazole, in animal-derived food; specifies 154 drugs such as acetic acid, which are permitted for use in food-producing animals but there is no need to set residue limits; and provides 9 veterinary medicines such as Chlorpromazine which are permitted for use in the treatment of the animal diseases but shall not be detected in animal-derived food.</p> <p>GB 31650.1-2022 National Food Safety Standard Maximum Residue Limits for 41 Veterinary Drugs in Foods stipulates the maximum residue limits of 41 veterinary drugs.</p> <p>(d) Toxins</p> <p>GB 2761-2017 National Food Safety Standard for Maximum Levels of Mycotoxins in Foods sets limits for Aflatoxin B1, Aflatoxin M1, Deoxynivalenol, Patulin, Ochratoxin A, Zearalenone in foods. This standard lists the mycotoxins that may pose high risks to public health; the foods with the mycotoxin limits are foods that have higher impact on consumers' dietary exposure. Maximum levels of mycotoxins in foods are calculated by the edible parts of the food unless</p>
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	<p>otherwise specified. Regardless of existence of the mycotoxin limits, the food producers and processors should take control measures to keep the mycotoxin content in foods at the minimum level.</p> <p>(e) Contaminants GB 2762-2017 National Food Safety Standard Maximum Levels of Contaminants in Food stipulates the maximum limits of lead, cadmium, mercury, total arsenic, tin, etc. in food. GB 2762-2017 will be effectively replaced by GB 2762-2022 National Food Safety Standard Maximum Levels of Contaminants in Food on 30 June 2023.</p> <p>(f) Microorganisms GB 29921-2021 National Food Safety Standard Limits of Pathogenic Bacteria in Pre-packaged Food provides the indexes of pathogenic bacteria in pre-packaged foods, limits and testing methods. This standard provides the indexes of pathogenic bacteria in pre-packaged foods, limits and testing methods. This standard specifies the limit of <i>Salmonella</i>, <i>Staphylococcus aureus</i>, <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in food.</p> <p>(g) Radioactive materials GB 14882-1994 Standard for Restricted Concentrations of Radioactive Materials in Foods specifies the restricted concentrations of radioactive substances in food.</p> <p>(h) Hygienic regulations GB 14881-2013 National Food Safety Standard General Hygiene Regulations for Food Production stipulates the basic requirements and the management principles for venue, facilities and workers with regard to food production from raw material procurement to production, packaging, storage and transportation. This standard applies to the production of foods of all kinds; if a certain food variety requires special hygiene regulations, the specific requirements shall be developed based on this standard.</p> <p>GB 31605-2020 National Food Safety Standard Hygienic Code for Food Cold Chain Logistics stipulates the basic requirements, transportation and distribution, storage, personnel and management system, traceability and recall,</p>
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		<p>document management and other requirements in the process of food cold chain logistics. This standard is applicable to all types of food logistics processes that require temperature control from delivery to point of sale.</p> <p>GB 12694-2016 National Food Safety Standard Hygienic Specifications for Livestock and Poultry Slaughtering and Processing specifies basic requirements for sites, facilities, personnel and management rules for hygienic control at the various stages of livestock and poultry processing which include receiving, slaughtering, cutting, packaging, storage and transportation. This standard is applicable to all livestock and poultry slaughtering and processing enterprises.</p> <p>(i) Product specifications</p> <p>GB 2707-2016 National Food Safety Standard Fresh and Frozen Livestock and Poultry Products</p> <p>GB 2726-2016 National Food Safety Standard Cooked Meat Products</p> <p>GB 2730-2015 National Food Safety Standard Preserved and Cured Meat Products</p> <p>GB 7098-2015 National Food Safety Standard Canned Food</p>
6	Labelling, packaging and marking requirements	<p>(1) Labelling</p> <p>In addition to the requirements of GB 7718, GB 28050 and Provisions for the Administration of Food Labels, the labels of meat and meat products also need to meet the labeling requirements of relevant product standards.</p> <p>GB 7718-2011 National Food Safety Standard General Rules for the Labelling of Pre-packaged Foods applies to the labelling of pre-packaged foods that are sold/distributed directly and indirectly to the consumers.</p> <p>The label information shall be in Chinese. Foreign language may also be used corresponding to the Chinese characters (with the exception of name and address of manufacturer of imported food, name and address of foreign distributor, webpage address). All foreign characters used should be smaller than the corresponding Chinese characters used in the label (except for registered trademarks).</p> <p>(a) <u>Food label of pre-packaged food <i>directly</i> supplied to consumers</u> should include required contents such as food name, ingredient lists, net weight and specifications, address and contact information of manufacturers and/or</p>

		<p>distributors, date of production, shelf-life, storage conditions, serial number of food production licence, product standards code. In addition, the product shall also be marked with other labeling information such as irradiation, genetically modified foods, nutrient components and quality grade as required.</p> <p>(b) <u>Food label of pre-packaged food indirectly supplied to consumers</u> should comply with the corresponding requirements specified in this standard, indicating food name, net weight and specifications, date of production, shelf-life and storage conditions. Any of the contents not indicated on the label should be specified in the product specification or contract.</p> <p>GB 28050-2011 General Rules for the Nutritional Labelling of Pre-packaged Foods applies to the description and explanation of nutritional information in nutrition labels of pre-packaged foods. This Standard does not apply to nutrition labelling of health food and pre-packaged foods for special dietary uses. The nutrition label should be in Chinese. If a foreign language is used, its content should be in correspondence with the Chinese part. The size of the foreign letters shall be smaller than the corresponding Chinese characters.</p> <p>Mandatory labeling items of nutrition label of pre-packaged food are as follows:</p> <p>(a) All mandatory labeling items that shall be indicated on the nutrition labeling of a pre-packaged food include energy, content values of core nutrients and percentage of Nutrient Reference Value (NRV). When there are other nutritional components to be indicated, appropriate forms shall be adopted to highlight the claims of energy and core nutrients.</p> <p>(b) When making nutrition claim or nutrient function claim for other nutritional components other than energy and core nutrients, the content and percentage of Nutrient Reference Value (NRV) of such nutritional component shall also be indicated in the Nutrition Facts.</p> <p>(c) Except as specified in 4.1, content value and the percentage of Nutrient Reference Values (NRV) of the nutritional component of a prepackaged food in which nutritional fortification substances are used shall be indicated in the Nutrition Facts.</p>
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	<p>(d) If hydrogenated and, or partly hydrogenated oil and fat are contained in food ingredients or adopted during processing, trans-fat (fatty acid) content shall also be indicated in the Nutrition Facts.</p> <p>(e) The above nutritional components not specifying Nutrient Reference Value (NRV) only need to indicate its content.</p> <p>Regulations on the Administration of Food Labellings also specifies that food labels must indicate the place of origin, marked to the prefecture-level region. Where there is direct use of sweeteners, preservatives and colorants in food, specific names shall be marked under the food additives item in the list of ingredients; where any other food additives are used, the specific name, type or code may be marked. In addition, there are clear provisions that food shall not be described or introduced in a deceptive or misleading way; express or imply that the product can prevent, cure diseases, or have health effects etc.</p> <p>Administrative Measures on Import and Export Food Safety (Decree 249) stipulate that for imports of meat products and aquatic products, the inner and outer packaging shall have labels in Chinese and English or in Chinese and the language of the exporting country (region) that are securely fixed, clear, and easy to recognize.</p> <p>For meat products, the inner and outer packaging labels shall include the following content: country (region) of origin, product name, registration number of the production facility, and batch number. In addition, the outer packaging shall include a label in Chinese with the product specification, place of production (specific state/province/city), destination, date of production, shelf life, storage temperature, etc. The destination must be marked as the People's Republic of China, with the official inspection and quarantine mark of the exporting country (region) affixed.</p> <p>For aquatic products, the inner and outer packaging labels shall include the following content: common product name, scientific name, specifications, production date, lot number, shelf life, storage conditions, production method, production area, number-registration number-address of approved overseas enterprise, and place of destination (as People's Republic of China).</p>
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[The People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises \(Decree 248\)](#) stipulates that a registered producer shall mark the Chinese registration number or the registration number approved by the competent authority of the country/region on the inner and outer packaging of the foods exported to China.

(2) Food contact materials

In 2016, China issued multiple national food safety standards including the [National Food Safety Standard General Safety Requirements of Food Contact Materials and Articles](#) covering requirements on additives for food contact materials, product standards for glass, plastics and other materials, etc.

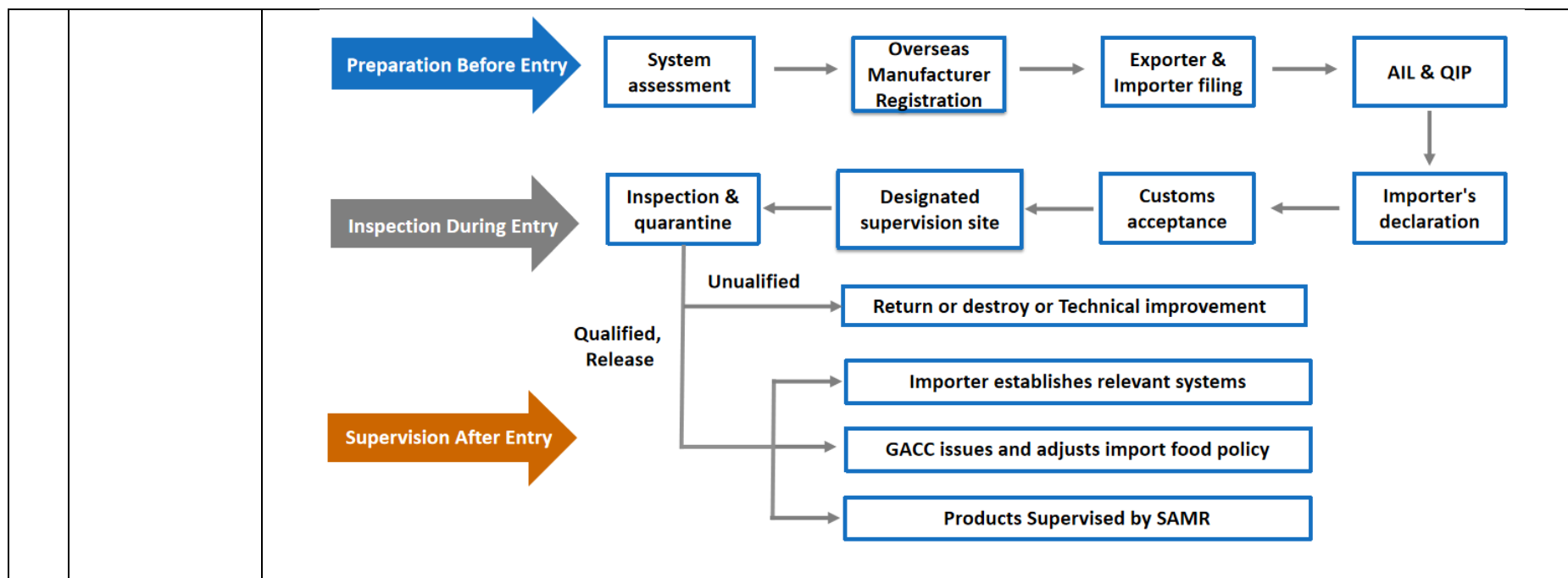
GB 4806.1-2016 [General Safety Requirements of Food Contact Materials and Articles](#) specifies the basic requirements, limit requirements, compliance principles, test methods, traceability and product information of food contact materials and articles. All kinds of food contact materials and articles should meet the requirements of standard GB 4806.1-2016.

In addition to GB 4806.1, China has also formulated a series of specific product standards, involving plastics, metals, ceramics and coatings, etc. The specific product standards are shown in Table 1.

Table 1 List of National Food Safety Standards for Food Contact Materials & Specific Product Standards

No.	Standard Name
GB 4806.1-2016	General Safety Requirements of Food Contact Materials and Articles
GB 4806.2-2015	Pacifier
GB 4806.3-2016	Enamelware
GB 4806.4-2016	Ceramic ware
GB 4806.5-2016	Glassware
GB 4806.6-2016	Food contact plastic resin
GB 4806.7-2016	Food contact plastic materials and articles
GB 4806.8-2016	Food contact papers, paperboard materials and articles

		<table><tr><td>GB 4806.8-2022</td><td>Food contact papers, paperboard materials and articles (This new standard will be effective on 30 June 2023)</td></tr><tr><td>GB 4806.9-2016</td><td>Food contact metal materials and articles</td></tr><tr><td>GB 4806.10-2016</td><td>Food contact coatings and films</td></tr><tr><td>GB 4806.11-2016</td><td>Food contact rubber materials and articles</td></tr><tr><td>GB 4806.12-2022</td><td>Food contact bamboo and wood materials</td></tr></table> <p>GB 9685-2016 Standard for Use of Additives for Food Contact Materials and Products specifies the principles for use of additives in food contact materials and articles, the types of additives permitted to be used, application scope, maximum level, specific migration limit or maximum permitted quantity, total specific migration limit and other restrictive requirements. This standard also includes some monomers for basic polymers or other polymerization starting material used in the processing of food contact materials and articles.</p>	GB 4806.8-2022	Food contact papers, paperboard materials and articles (This new standard will be effective on 30 June 2023)	GB 4806.9-2016	Food contact metal materials and articles	GB 4806.10-2016	Food contact coatings and films	GB 4806.11-2016	Food contact rubber materials and articles	GB 4806.12-2022	Food contact bamboo and wood materials
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GB 4806.10-2016	Food contact coatings and films											
GB 4806.11-2016	Food contact rubber materials and articles											
GB 4806.12-2022	Food contact bamboo and wood materials											
7	Other information	<p>For more details</p> <ul style="list-style-type: none">• Interpretation on Administrative Measures on Import and Export Food Safety (In Chinese)• Interpretation on Registration and Administration of Imported Food Overseas Production Enterprises (In Chinese)• Registration of Overseas Manufacturer provides resources for registering enterprises on GACC’s portal (In Chinese)• China State Council Policy Database covers documents issued by the State Council, etc. (In Chinese)• Retrieval Platform of National Food Safety Standard Data covers national food safety standards (In Chinese)• Internet + Customs Platform of GACC is the online government service platform of GACC, enterprises can query product tax codes, cargo customs state, etc. (In Chinese)• China: Food and Agricultural Import Regulations and Standards Country Report (USDA, Apr 2022)• China: Exporter Guide (USDA, Jan 2023)• Insights on China’s New Food Facility Registration Requirements <p>Imported meat and meat products process</p>										



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