

SFA Export Library Market Reports on Food Import Regulations and Standards

Country of Origin	Singapore (SG)
Country of Destination	China (CN)
Food Product Category	Fish and Seafood (Aquatic) Products
Product Code	HS Codes: 0301-0309, 1504, 1603-1605

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	Approved chilled, frozen and processed aquatic products are eligible for export from Singapore to China. Live aquatic animals for food are not allowed to be exported to China.
2	Importing country authority	<p>General Administration of Customs China (GACC) is the competent authority regulating the import of aquatic 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 aquatic 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 aquatic 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>Aquatic products for export to China must be approved by the GACC. At present, frozen <i>Argyrosomus argentatus</i>, frozen <i>Penaeus monodon</i>, chilled <i>Caranx Malam</i> and many other aquatic products from Singapore have been allowed to be exported to China.</p> <p>The list of country-level approved chilled/frozen aquatic products (including aquatic species) can be found on GACC's List of Aquatic Products In Catalogue of Food Exported to China from Countries or Regions that Meet the Requirements of Evaluation and Review. For processed aquatic products, such as canned and dried aquatic products, only approved aquatic products should be used as raw materials for processing, or work with importer in China to confirm market access and import conditions before import. For more information on regulations governing imports of aquatic products, see here.</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>chilled/frozen aquatic products</u> to China need to register the processing, manufacturing, and/or storage facility with GACC. The</p>
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	<p>establishment of aquatic 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 seafood manufacturers from Singapore can be viewed here.</p> <p>At present, Singapore's <u>live aquatic animals for food</u> are not allowed to be exported to China. A bilateral agreement needs to be signed with China to obtain access qualification. Enterprises also need to be recommended for registration by SFA to the GACC. List of countries and breeds of live aquatic animals allowed for entry can be viewed here.</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 aquatic 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;(d) Statement that the establishment recommended by the competent authority of the country/region conform with requirements of these Regulations;(e) Reports of examinations/inspections/review conducted by the competent authority of the country/region for recommended establishments.
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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 defence 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.

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.

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](#).

(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.

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](#).

(4) Quarantine Inspection Permit (QIP)

The GACC implements the quarantine inspection permit (QIP) for imported amphibians, reptiles, aquatic mammals and other aquaculture aquatic products that with high safety and health risks. The consignee of the above-mentioned products shall go through the quarantine examination and approval procedures and obtain the entry animal and plant quarantine license before signing the trade contract. The GACC may, when necessary and in accordance with relevant regulations, send personnel to the exporting country or region for pre-inspection of imported aquatic products. The importer of such aquatic products need to apply for [quarantine inspection permit](#) (QIP) to cover each contract volume before signing the trade contract.

		<p>(5) Designated Supervision Site All imported aquatic products shall be stored in cold storage (for chilled/frozen products) or other places (for dried, salted, canned, pre-packed products) designated by GACC.</p> <p>The import port shall have cold storage corresponding to the quantity of imported aquatic products. The refrigerated warehouses shall meet the inspection and quarantine requirements for import aquatic products.</p> <p>List of designated supervision sites for imported chilled/frozen aquatic products, please click here. List of designated supervision sites for imported live aquatic animals for food, please click here.</p>
4	Export certificates for food	<p>Export Health Certificate An export health certificate issued by the SFA is required for each consignment.</p> <p>The official export health certificate of aquatic products exported to China by the exporting country (region) shall be confirmed with the Chinese government. At present, Singapore has confirmed the contents of the certificate with China. Generally it includes: product name (including scientific name); place of origin; production mode (Breeding or fishing: If breeding, the breeding area shall be indicated. If fishing, the fishing area, fishing vessel name and number shall be indicated); processing method; name and registration number of production and processing enterprise; license issuing department; transport (ship name, flight number, container number, etc.); seal number; shipper; consignee; quantity/weight and production date.</p> <p>The certificate shall not be altered; shall carry the official seal and signature of the official inspection and quarantine personnel; and destination must be the People’s Republic of China. Each batch of aquatic products must have an original export health certificate (in Chinese and English).</p> <p>The following conditions must be met by the exporter for the issuance of export health certificate:</p>

		<p>(a) The fishery products came from an establishment approved by the competent authority of the exporting country.</p> <p>(b) The products were produced, packed, stored, and transported under sanitary condition, which were under the supervision of the competent authority of the exporting country.</p> <p>(c) The products were inspected and quarantined by competent authority of the exporting country and not found any pathogenic bacteria, harmful substances and foreign substances regulated in the P.R. China.</p> <p>(d) The products meet veterinary sanitary requirements and fit for human consumption.</p> <p>Certificate of Origin For fish and seafood products, China requires a certificate of origin, which is a document issued by the Singapore Customs. This certificate should accompany the export consignment of all food and agricultural products, including processed and packaged food. Exporters should maintain close contact with importers to obtain the certificate of origin type that will satisfy the local quarantine and customs authorities.</p>
5	Regulations and standards	<p>Interested exporters who wish to export fish and seafood 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 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>

[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.

(2) General regulations on import

[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.

[The People's Republic of China on the Registration and Administration of Imported Food Overseas Production Enterprises](#) outlines the conditions and procedures for registration of overseas producers of imported foods with GACC.

[The Law on Import and Export Commodity Inspection](#) 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.

[The Law on Import and Export Animal and Plant Quarantine](#) and its implementing regulations regulate the quarantine and inspection of animals, plants, and related products that enter, exit, or transit through China.

[Regulation on the Administration of the Filing of Imported Food Importers and Exporters](#) applies to the record keeping management of overseas exporters or agents who export food to Chinese mainland and domestic importers.

[Regulation on the Administrative Provisions on Food Import Record and Sales Record](#) 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.

[Regulation on the Import-Export Inspection and Quarantine Declaration](#) 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.

(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-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](#).

(a) Food additives and nutritional fortification substances

The use of (i) [food additives](#) must meet the requirements of GB 2760-2014 [National Food Safety Standard for Food Additive Use](#), the use of (ii) [nutritional fortification substances](#) must meet the requirements of GB 14880-2012 [National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods](#).

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

	<p>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> <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>
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	<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 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</p> <p>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</p> <p>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 specifies the limit of <i>Salmonella</i>, <i>Staphylococcus aureus</i>, <i>Listeria monocytogenes</i> and <i>Escherichia coli</i> in food.</p>
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(g) Radioactive materials

GB 14882-1994 [Standard for Restricted Concentrations of Radioactive Materials in Foods](#) specifies the restricted concentrations of radioactive substances in food.

(h) Hygienic regulations (including water quality)

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.

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, 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.

GB 20941-2016 [National Food Safety Standard Hygienic Practice of Aquatic Products](#) specifies the basic requirements and management guidelines for sites, facilities and personnel for material purchasing, accepting, processing, packaging, storage and transportation in the production process of aquatic products.

GB 5749-2022 [Standard for Quality of Portable Drinking Water](#) specifies the requirements for drinking water quality, water source quality, hygiene requirements for centralized water supply units, hygiene requirements for secondary water supply, hygiene requirements for products related to drinking water hygiene and safety, and water quality inspection methods. The standard replaces GB 5749-2006, and will be implemented on 1 April 2023.

GB 11607-1989 [Standard for Quality of Water in Fisheries](#) specifies the requirements for water quality used for aquaculture. It is applicable for growing fish and shrimp in marine and fresh water, including spawning grounds, feeding

		<p>grounds, wintering grounds, migratory passage, and aquacultural areas. It aims to prevent and control water pollution in fishery waters, to ensure the quality growth and reproduction of aquatic products.</p> <p>GB 3097-1997 Standard for Quality of Sea Water specifies the water quality requirements for various functions in the sea area, and applies to the sea area under the jurisdiction of the People's Republic of China.</p> <p>(i) Product specifications</p> <p>GB 19643-2016 National Food Safety Standard Algae and Algae Products</p> <p>GB 2733-2015 National Food Safety Standard Fresh, Frozen Aquatic Products of Animal Origin</p> <p>GB 10136-2015 National Food Safety Standard Aquatic Products of Animal Origin which replaces standards such as GB 10132-2005, GB 10138-2005, GB 10144-2005</p> <p>GB 7098-2015 National Food Safety Standard Canned Food</p> <p>GB 31602-2015 National Food Safety Standard Dried Sea-Cucumber</p> <p>GB 10133-2014 National Food Safety Standard Aquatic Product Condiments</p> <p>GB/T 18108-2019 General Rules of Fresh Marine Fish which replaces standard GB/T 18108-2008</p> <p>GB/T 20554-2006 Kelp</p> <p>Note: GB/T standards are recommended (not mandatory)</p>
6	<p>Labelling, packaging and marking requirements</p>	<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 fish and seafood 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,</p>

webpage address). All foreign characters used should be smaller than the corresponding Chinese characters used in the label (except for registered trademarks).

- (a) Food label of pre-packaged food *directly* supplied to consumers should include required contents such as food name, ingredient lists, net weight and specifications, address and contact information of manufacturers and/or 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.
- (b) Food label of pre-packaged food *indirectly* supplied to consumers 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.

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.

Mandatory labeling items of nutrition label of pre-packaged food are as follows:

- (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.
- (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.

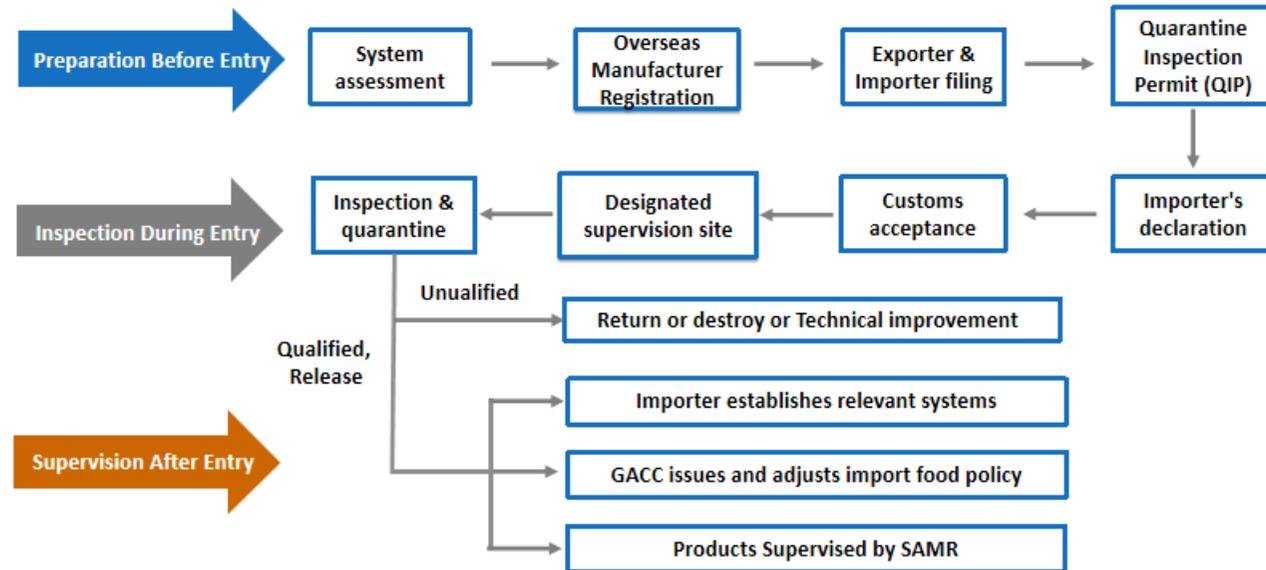
	<p>(c) Except as specified in 4.1, content value and the percentage of Nutrient Reference Values (NRV) of the nutritional component of a prepackaged food in which nutritional fortification substances are used shall be indicated in the Nutrition Facts.</p> <p>(d) If hydrogenated and, or partly hydrogenated 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>GB 10136-2015 National Food Safety Standard Aquatic Products of Animal Origin stipulate that the prepackaged fish and seafood products should indicate the edible method of the product.</p> <p>GB 31602-2015 National Food Safety Standard Dried Sea-Cucumber stipulate that the salt content of the product shall be indicated in the sea cucumber label.</p> <p>Regulations on the Administration of Food Labellings also specify 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</p>
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	<p>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> <p>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.</p> <p>(2) Food contact materials</p> <p>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.</p> <p>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.</p> <p>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.</p> <p style="text-align: center;">Table 1 List of National Food Safety Standards for Food Contact Materials & Specific Product Standards</p>
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		<table border="1"> <thead> <tr> <th>No.</th> <th>Standard Name</th> </tr> </thead> <tbody> <tr> <td>GB 4806.1-2016</td> <td>General Safety Requirements of Food Contact Materials and Articles</td> </tr> <tr> <td>GB 4806.2-2015</td> <td>Pacifier</td> </tr> <tr> <td>GB 4806.3-2016</td> <td>Enamelware</td> </tr> <tr> <td>GB 4806.4-2016</td> <td>Ceramic ware</td> </tr> <tr> <td>GB 4806.5-2016</td> <td>Glassware</td> </tr> <tr> <td>GB 4806.6-2016</td> <td>Food contact plastic resin</td> </tr> <tr> <td>GB 4806.7-2016</td> <td>Food contact plastic materials and articles</td> </tr> <tr> <td>GB 4806.8-2016</td> <td>Food contact papers, paperboard materials and articles</td> </tr> <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> </tbody> </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>	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	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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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](#)

Imported aquatic products process



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