



ΚΥΠΡΙΑΚΟ
ΕΜΠΟΡΙΚΟ ΚΑΙ
ΒΙΟΜΗΧΑΝΙΚΟ
ΕΠΙΜΕΛΗΤΗΡΙΟ

Λευκωσία 6.2.2014

Προς: Όλους τους Ενδιαφερόμενους


Από: Τμήμα Υπηρεσιών και Εμπορίου

Θέμα: Νέοι κανονισμοί για την εισαγωγή μελιού στην Κίνα

Κυρίες / Κύριοι,

Εσωκλείονται σχετικά έντυπα αναφορικά με το πιο πάνω θέμα για ενημέρωση σας.

Με εκτίμηση


Χρίστος Πετσίδης
Διευθυντής
Υπηρεσιών και Εμπορίου

National Standards of the People's Republic of China

National Food Safety Standard

Honey

(Draft for Comments)

National Health and Family Planning Commission of the People's Republic of China

Ep. 22

Preface

This Standard will replace GB 14963-2011 *National Food Safety Standard--Honey*

Compared to GB 14963-2011, the major changes are as follows:

- The scope of application was modified
- The requirements on honey source was modified
- The sensory requirements was modified
- The "moisture limit" was added to physical requirements
- "Zinc" was deleted from physical requirements
- "Osmophilic yeast count" and "Bacterial colony limit" were deleted from microbial requirements
- Health requirements during production processes were added
- Normative Appendix A Osmophilic yeast count was deleted. Normative Appendix A colour test and Normative Appendix B moisture content test were added

I M A G E

**National Food Safety Standards
 Honey**

Scope

This Standard applies to honey for direct human consumption, not to honey products.

2. Terminology and Definition

2.1 Honey

Bees collect nectar, secretion or honeydew, combined with their own secretion and then make it into natural sweet matter after full brewage.

3. Technical requirements

3.1 Honey source requirements

The nectar, secretion or honeydew got from the plant by bees must be safe and non-poisonous and cannot be originated from a toxic honey plants.

3.2 Sensory requirements

Should meet the conditions in Table 1

Table 1 Sensory requirements

Item	Requirements	Test methods
Colour	From water white (nearly transparent) to dark amber based on different honey source	Take some sample into a 50mL beaker and observe under natural light. Test odour by methods in Appendix A. Check if there is foreign matter. Smell the odour. Use warm boiled water to rinse your mouth and then taste.
Taste, odour	Has its special taste, odour and no peculiar smell	
Status	Viscous fluid, or partly and totally crystalized under normal room temperature	
Foreign matters	Should not contain bees limbs, larva, was crumbs and macroscopic impurity that can be seen by eyes	

M I M A G E

3.3 Physical Requirements

Should meet the conditions in Table 2

Table 2 Physical requirements

Item	Requirements	Test methods
Moisture content/ (g/100g) \leq	23	Test by methods in Appendix B
Fructose and glucose/ (g/100g) \geq	60	Test by methods in GB/T 18932 22
Cane sugar/ (g/100g)		
Eucalyptus honey, Citrus honey, Purple clover honey, Litchi honey and Eurya honey (Osmanthus yunnanensis honey) \leq	10	
Other honey \leq	5	

3.4 Contaminant Limit

Contaminant limit should meet GB 2762 criteria.

3.5 Veterinary drugs residue limit and agricultural chemicals residue limit

3.5.1 Veterinary drugs residue limit

Veterinary drugs residue limit should meet the relevant criteria and standards.

3.5.2 Agricultural chemicals residue limit

Agricultural chemicals residue limit should meet GB 2763 and other relevant criteria.

3.6 Microbial limit

Should meet the requirements in Table 3

Table 3

Item	Requirements	Test methods
Colony count/ (CFU/g) \leq	1 000	GB 4789.2
Coliform/ (MPN/g) \leq	0.3	GB 4789.3
Mold count/ (CFU/g) \leq	200	GB 4789.15
*the analysis and dealing should be performed according to GB 4789.1		

3.7 Other



I
M
A
G
E

Any other matters cannot be added to the honey. All packing containers that have direct contact with the honey and tools, facilities and materials should meet relevant standards and criteria.

Appendix A
(Normative Appendix)
Colour test

A.1 Sample-taken

Stir the uncrystallised sample evenly. With crystallised sample, sample bottle can be warmed up by sitting in the water no more than 60 °C with its cap screwed tight. Wait until the sample has all been melted, stir, and then cool it instantly to room temperature for test. Avoid getting in any moisture content when melting the crystallised sample. Air Bubbles should be gotten rid of before the sample test. The method is: take 20g-50g sample into a 100mL flask, seal it with screw, shake it in 60 °C water for about 5min to warm the sample up till the sample reaches above 40 °C, connect the flask with vacuum pump and extract air for 30s to eliminate air bubbles. Put the ready sample in sample bottle, mark it and seal it for preservation.

A.2 Test

Pour the air bubble free sample into Pfund colour slot, use specific Pfund colour grader to test the colour, determine the colour by compare the number displayed on the Pfund colour grader with Table A.1.

Table A.1 Colour rating

Colour	Pfund colour grade / (mm)	Colour	Pfund colour grade / (mm)
Water white	Below 8	Light amber	Below 85
Brilliant white	Below 16	Amber	Below 114
White	Below 34	Dark amber	Below 140
Super light amber	Below 50		



I
M
A
G
E

Appendix B
 (Normative Appendix)
 Moisture content test

B.1 Equipment

B.1.1 Abbe Refractometer

B.1.2 Ultrathermostat

B.1.3 Water bath: 60 °C ±0.5 °C

B.2 Sample taken

Follow instructions in A.1

B.3 Procedure

B.3.1 Adjust temperature: connect Abbe Refractometer with the Ultrathermostat, and then set the temperature of the Ultrathermostat to what is needed.

B.3.2 Adjust the refractometer: before test, use fresh distilled water to adjust the index of refraction in accordance with Table B.1.

Table B.1 Index of refraction of distilled water

Temperature/ (°C)	Refraction	Temperature/ (°C)	Refraction
14	1.333 5	25	1.332 5
16	1.333 3	26	1.332 4
18	1.333 0	28	1.332 2
20	1.333 0	30	1.331 9
22	1.332 8	38	1.330 8
24	1.332 6	40	1.330 5

Adjust the temperature of the water that goes through the refractometer to 40 °C, separate the two prisms, and wipe them clean by using degreasing cotton with distilled water (dimethyl benzene or ethyl is also alright when necessary). Then dry the prims with clean degreasing cotton (or lens cleaning paper). Wait until the prisms are totally dry, take 1-2 drops of distilled water using glass stick, drop it on the lower prism, close the prisms up quickly afterwards and aim at the light source. Observe through the eyepiece, and turn the hand wheel so that the index on the ruler is the same with the index of refraction under 40 °C water temperature. Observe through the telescope to see if the line of shadow is in the middle of the cross line of the subjective. If not, use the spanner to twist the index adjusting screw moving the

I
M
A
G
E

shadow line to the middle. Once the adjustment is done, do not twist the screw again before the test of the sample.

B3.3 Test: clean the prisms before the test, in case other matters affect the accuracy of the test. Take 1-2 drops of the evenly stirred sample be using glass stick. Dip it on the lower prism, close them instantly afterwards, and wait for a few seconds till the sample reaches 40 °C. Aim at the light source and observe through the eyepiece. Turn the spiral compensator to sharpen the shadow line. Then turn the ruler spiral to move the shadow line to the middle of the cross line of the subjective and read the refraction index. In the meanwhile, double check the temperature again to make sure it is right at 40 °C.

B.4 Result calculation

The moisture content is calculated in accordance with equation (1):

$$X=100-[78+390.7(n-1.4768)] \dots\dots\dots(1)$$

In the equation: X---the moisture content in the sample, g/100g

n---the refraction index when the sample is at 40 °C

The differences among parallel experiments cannot be larger than 0.2%.

If the refraction index is read under 20 °C, the percentage point of the moisture content can be found equally from Table B.2. If the refraction index is read under room temperature, the refraction index of 20 °C can be calculated in accordance with equation (2).

$$\text{Refraction (20 °C)}=n+0.00023(t-20) \dots\dots\dots(2)$$

In the equation: n---refraction under room temperature t °C

t---the temperature when refraction is read

Note: If there is disagreement, use 40 °C method to test.

Table B.2 Conversion of moisture content in honey

Refraction/ (20 °C)	Moisture content/ (g/100g)	Refraction/ (20 °C)	Moisture content/ (g/100g)	Refraction / (20 °C)	Moisture content/ (g/100g)
1.5044	13.0	1.4935	17.2	1.4830	21.4
1.5038	13.2	1.4930	17.4	1.4825	21.6
1.5039	13.4	1.4925	17.6	1.4820	21.8
1.5028	13.6	1.4920	17.8	1.4815	22.0
1.5023	13.8	1.4915	18.0	1.4810	22.2
1.5018	14.0	1.4910	18.2	1.4805	22.4
1.5012	14.2	1.4905	18.4	1.4800	22.6
1.5007	14.4	1.4900	18.6	1.4795	22.8
1.5002	14.6	1.4895	18.8	1.4790	23.0
1.4997	14.8	1.4890	19.0	1.4785	23.2
1.4992	15.0	1.4885	19.2	1.4780	23.4
1.4987	15.2	1.4880	19.4	1.4775	23.6
1.4982	15.4	1.4875	19.6	1.4770	23.8
1.4976	15.6	1.4870	19.8	1.4765	24.0
1.4971	15.8	1.4865	20.0	1.4760	24.2



I
M
A
G
E

1.490 6	16.0	1.486 0	20.3	1.475 5	24.4
1.496 1	16.2	1.483 5	20.4	1.475 0	24.6
1.493 6	16.4	1.485 0	20.6	1.474 5	24.8
1.492 1	16.6	1.484 5	20.8	1.474 0	25.0
1.494 6	16.8	1.484 0	21.0		
1.494 0	17.0	1.483 5	21.2		



I
M
A
G
E



G/SPS/N/CHN/633

3 December 2013

(13-6628)

Page: 1/2

Committee on Sanitary and Phytosanitary Measures

Original: English

NOTIFICATION

1.	Notifying Member: CHINA If applicable, name of local government involved:
2.	Agency responsible: National Health and Family Planning Commission
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): Honey
4.	Regions or countries likely to be affected, to the extent relevant or practicable: <input checked="" type="checkbox"/> All trading partners <input type="checkbox"/> Specific regions or countries:
5.	Title of the notified document: National Food Safety Standard: Honey Language(s): Chinese Number of pages: 7 http://members.wto.org/cm/attachments/2013/SPS/CHN/13_4770_00_x.pdf
6.	Description of content: This standard applies to direct edible honey and does not apply to honey products.
7.	Objective and rationale: <input checked="" type="checkbox"/> food safety, <input type="checkbox"/> animal health, <input type="checkbox"/> plant protection, <input type="checkbox"/> protect humans from animal/plant pest or disease, <input type="checkbox"/> protect territory from other damage from pests.
8.	Is there a relevant international standard? If so, identify the standard: <input checked="" type="checkbox"/> Codex Alimentarius Commission (e.g. title or serial number of Codex standard or related text) (Codex Standard for Honey: CODEX STAN 12-1981) <input type="checkbox"/> World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number) <input type="checkbox"/> International Plant Protection Convention (e.g. ISPM number) <input type="checkbox"/> None Does this proposed regulation conform to the relevant international standard? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If no, describe, whenever possible, how and why it deviates from the international standard:
9.	Other relevant documents and language(s) in which these are available: None
10.	Proposed date of adoption (dd/mm/yy): To be determined. Proposed date of publication (dd/mm/yy): To be determined.

G/SPS/N/CHN/633

- 2 -

11.	Proposed date of entry into force: <input type="checkbox"/> Six months from date of publication, and/or (dd/mm/yy): To be determined. <input type="checkbox"/> Trade facilitating measure
12.	Final date for comments: <input checked="" type="checkbox"/> Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 1 February 2014 Agency or authority designated to handle comments: <input type="checkbox"/> National Notification Authority, <input checked="" type="checkbox"/> National Enquiry Point. Address, fax number and e-mail address (if available) of other body:
13.	Texts available from: <input type="checkbox"/> National Notification Authority, <input checked="" type="checkbox"/> National Enquiry Point. Address, fax number and e-mail address (if available) of other body:

I
M
A
G
E