GB

NATIONAL STANDARD OF THE

PEOPLE'S REPUBLIC OF CHINA

GB 2762-2017

National standard for food safety - Limits of contaminants in foods

食品安全国家标准 食品中污染物限量

[Including Amendment List No.1 2021XG1]

Issued on: March 17, 2017 **Implemented on: September 17, 2017**

Issued by: National Health and Family Planning Commission of the People's Republic of China;

China Food and Drug Administration.

Table of Contents

Foreword

This Standard replaces GB 2762-2012 “National standard for food safety - Limits of contaminants in foods”.

Compared with GB 2762-2011, the main changes of this Standard are as follows:

- DELETE the limit requirements for rare earth;
- MODIFY the application principles;
- ADD the requirements for the amount of lead in spirulina and its products;
- ADJUST the requirements for cadmium limit in day lily;
- ADD the limit requirements for mycotoxins in formula for special medical purpose, complementary food supplements, sports nutrition foods, pregnant women and nurse nutrition supplements;
- UPDATE the standard number of test methods;
- ADD the description of inorganic arsenic limit test requirements;
- MODIFY Annex A.

National standard for food safety

- Limits of contaminants in foods

1 Scope

This Standard specifies the limit indicators of lead, cadmium, mercury, arsenic, tin, nickel, chromium, nitrite, nitrate, benzo [a] pyrene, N-dimethyl nitrosamine and chlorine-1,2-propanediol in foods.

2 Terms and definitions

2.1 Contaminants

Chemical hazardous substances produced or brought by environmental pollution and are not intentionally added in foods in the process of production (including crop cultivation, animal husbandry and veterinary medicine), processing, packaging, storage, transportation, sales, eating, etc.

Contaminants specified in this Standard refer to contaminants other than pesticide residues, veterinary drug residues, biological toxins and radioactive substances.

2.2 Edible parts

The edible part obtained from food raw materials by mechanical means (such as grain milling, fruit peeling, nut shelling, meat boning, fish boning, shellfish shelling, etc.) to remove non-edible parts.

NOTE 1: The removal of non-edible parts shall not be carried out by any non-mechanical means (e.g., crude vegetable oil refining process).

NOTE 2: When producing different products with the same food raw materials, the amount of edible parts varies depending on the production process. For example, when processing oatmeal and whole wheat flour by wheats, the edible part of the calculated by 100 %; when processing wheat flour, the edible part is converted by flour yield.

2.3 Limits

The maximum level of contaminants allowed in the edible parts of food raw materials and/or food products.

3 Application principles

3.1 Regardless of whether or not the containment limit is established, food producer and processer shall take control measures to minimize the level of containments in foods.

3.2 This Standard lists the containments that may pose a greater risk to public health. Foods with limits are foods that have a greater impact on the dietary exposure of consumers.

3.3 Food category (name) description (Annex A) is the scope of application for defining the limits of mycotoxins, which is applicable only to this Standard. When a certain mycotoxin is limited to a food category (name), all categories of food in this food category (name) are applicable, unless otherwise specified.

3.4 The limits of containments in foods are calculated in the usual edible parts of the food, unless otherwise specified.

3.5 When there are limit indicator requirements for products, the contaminant limit of dry products is converted by the contaminant limit in the corresponding fresh food, combining with its dehydration rate or concentration rate. Dehydration rate or concentration can be determined by analyzing the food, the information provided by the manufacturer and other available data. Unless otherwise specified.

4 Indicator requirements

4.1 Lead

4.1.1 See Table 1 for limit indicators of lead in foods.

Table 1 -- Limit indicators of lead in foods

This is an excerpt of the PDF (Some pages are marked off intentionally)

------ The End ------