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[www.ChineseStandard.net](http://www.ChineseStandard.net)

[Sales@ChineseStandard.net](mailto:Sales@ChineseStandard.net)

**GB**

NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA

**GB 19643-2016**

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**National Food Safety Standard –  
Algae and Algae Products**

食品安全国家标准 藻类及其制品

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## Foreword

This Standard replaced GB 19643-2005 *Hygienic Standard for Marine Algae and Algae Products*, and the No.1 Amendment.

Compared with GB 19643-2005, this Standard has the major changes as follows:

- Modify the standard name as “National Food Safety Standard – Algae and Algae Products”;
- Modify the scope;
- Add the terms and definitions;
- Modify the sensory indicators;
- Modify the physical and chemical indicators;
- Modify the microbial indicators.

# National Food Safety Standard – Algae and Algae Products

## 1 Scope

This Standard is applicable to the edible algae and algae products.

## 2 Terms and Definitions

### 2.1 Algae

A class of most primitive low aquatic plants that don't have the real root, stem and leaf differentiation. Most of them are marine algae, such as kelp, seaweed, wakame, Sargassum fusiforme, etc.; few of them are freshwater algae, such as spirulina, etc.

### 2.2 Algae products

The products taking algae as the major raw materials, adding or not adding the auxiliary materials, and made by corresponding processing technologies.

#### 2.2.1 Instant algae products

The algae products taking algae as the major raw materials, made by certain processing technologies, and can be eaten directly.

#### 2.2.2 Algae dry products

The products taking algae as the major raw materials, gone through the ticking, cleaning and the like pre-treatment; eliminating most of the moisture in the algae by natural drying or mechanical drying processes; adding or not adding auxiliary materials.

## 3 Technical Requirements

### 3.1 Requirements for raw materials

The raw materials shall conform to the corresponding food standards and relevant provisions.

### 3.2 Sensory requirements

The sensory requirements shall conform to the provisions of Table 1.

**Table 1 -- Sensory Requirements**

Items	Requirements	Test Methods
Color and luster	Have the due color and luster of the products	Take appropriate amount of specimen onto the clean white dish (porcelain dish or similar container), check under natural light without foreign matters. Smell the odor, use warm water to wash mouth; and taste the algae and algae products that can be eaten directly
Taste and smell	Have the due taste and smell of the products, is odorless	
State	Have the due state of the products, no mildew, no deterioration, no normally visible foreign matters.	

### 3.3 Contaminant limits

The contaminant limits shall conform to the provisions of GB 2762.

### 3.4 Microbial limits

**3.4.1** Pathogen limits shall conform to the provisions of GB 29921.

**3.4.2** The microbial limits of instant algae products shall conform to the provisions of Table 2.

**Table 2 -- Microbial Limits of Instant Algae Products**

Items	Sampling Scheme <sup>a</sup> and Limits				Test Method
	n	c	m	M	
Total number of colonies / (CFU/g)	5	2	$3 \times 10^4$	$10^5$	GB 4789.2
Coli group / (CFU/g)	5	1	20	30	GB 4789.3
Mildew <sup>b</sup> / (CFU/g)	$\leq$	$3 \times 10^2$			GB 4789.15

<sup>a</sup> The analysis and treatment of sample shall be implemented as per GB 4789.1.

<sup>b</sup> Only limited to the instant algae dry products.

### 3.5 Food additives

The use of food additives shall conform to the provisions of GB 2760.

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