

National Standard of People's Republic of China

GB 29921 – 2013

Food Safety National Standard

Limit of Pathogens in Food Products

Issued on 26 December 2013

Implemented on 1 July 2014

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

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Limit of Pathogens in Food Products

1. Scope

This standard specifies pathogen indexes, limit requirements and testing methods for food products.

This standard is applicable to pre-packed food products.

This standard is not applicable to canned food products.

2. Application principles

2.1. Whether or not there are provisions of pathogen limits, food products manufacturers, processors, and operators should, to the best of their ability, take control measures to reduce the level of pathogens in food products and possibility of risks.

2.2. Samples should be taken in accordance with provisions of GB4789.1 and should be tested with methods listed in table one.

3. Index requirements

Limit of Pathogens in food products is listed in table 1.

Table 1 Limit of Pathogens in Food Products

Food Category	Pathogen Index	Sampling plan and limit (if not specified, is / 25 g or / 25 ml)				Test Method	Note
		n	c	m	M		
Meat Products - cooked meat products - ready to eat raw meat products	salmonella	5	0	0	—	GB 4789.4	—
	Listeria monocytogenes bacteria	5	0	0	—	GB 4789.30	
	Staphylococcus aureus	5	1	100 CFU/g	1000CFU/g	GB 4789.10 Method Two	
	Escherichia coli O157:H7	5	0	0	—	GB 4789.36	
Aquatic Products - cooked aquatic products - ready to eat raw aquatic products - ready to eat algae products	salmonella	5	0	0	—	GB 4789.4	—
	Vibrio parahaemolyticus	5	1	100 MPN/g	1000 MPN/g	GB/T 4789.7	
	Staphylococcus aureus	5	1	100 CFU/g	1000CFU/g	GB 4789.10 Method Two	
Ready to eat Egg Products	salmonella	5	0	0	—	GB 4789.4	—
Grain Food - cooked grain food (inc. baked) - cooked wheat /rice products with stuffing(materials) - Instant wheat / rice products	salmonella	5	0	0	—	GB 4789.4	—
	Staphylococcus aureus	5	1	100 CFU/g	1000CFU/g	GB 4789.10 Method Two	
Ready to eat Bean Products - Fermented bean products - Non-fermented bean products	salmonella	5	0	0	—	GB 4789.4	—
	Staphylococcus aureus	5	1	100 CFU/g	1000CFU/g	GB 4789.10 Method Two	
Chocolate and Cocoa	salmonella	5	0	0	—	GB 4789.4	—

Products							
Ready to eat fruit and vegetable products (inc. sauce pickled / pickled vegetables)	salmonella	5	0	0	—	GB 4789.4	—
	Staphylococcus aureus	5	1	100 CFU/g (mL)	1000CFU/g (mL)	GB 4789.10 Method Two	
	Escherichia coli O157:H7	5	0	0	—	GB 4789.36	Applied to beef meat product only
Drinks (exc. packed drinking water and carbonated drinks)	salmonella	5	0	0	—	GB 4789.4	—
	Staphylococcus aureus	5	1	100 CFU/g (mL)	1000CFU/g (mL)	GB 4789.10 Method Two	
Frozen Drinks - Ice cream - Ice cream bars (icefrost) - Edible ice / ice lolly	salmonella	5	0	0	—	GB 4789.4	—
	Staphylococcus aureus	5	1	100 CFU/g (mL)	1000CFU/g (mL)	GB 4789.10 Method Two	
Ready to eat Flavourings - Soy sauce - Paste and paste products - spices of seafood - Composite seasonings (salad dressings)	salmonella	5	0	0	—	GB 4789.4	—
	Staphylococcus aureus	5	2	100 CFU/g (mL)	1000CFU/ g (mL)	GB 4789.10 Method Two	
	Vibrio parahemolyticus	5	1	100 MPN/g (mL)	1000MPN/g (mL)	GB/T4789.7	Applicable to spices of seafood only
Nut Seed Products - Smashed nuts or seeds (paste) - Pickled nuts	salmonella	5	0	0	—	GB 4789.4	

Note 1: Food category is used to define applicable scope of pathogen limit; it applies to this standard only.

Note 2: n is the number of samples collected from the same batch of products; c is the maximum allowable number of samples exceeding m level; m is the acceptable limit level for pathogen index; M is the highest safety limit for pathogen index.