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**National Standard of the People's Republic of China**

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**Hygienic Standard for Marine Algae & Algae Products**  
**(Submitted for Approval)**

**Issued on xxxx-xx-xx**

**Executed on xxxx-xx-xx**

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**Issued by Ministry of Public Health of the People's Republic of China and the China  
Standardization Administration**

## **Introduction**

This standard is put forward and governed by the Ministry of Health of the People's Republic of China.

The standard is drafted by: Fujian Province Sanitation and Antiepidemic Station, Hainan Sanitation and Antiepidemic Station, Dalian Sanitation and Antiepidemic Station, Shantou Sanitation and Antiepidemic Station, Guilin Sanitation and Antiepidemic Station, Hangzhou Sanitary Inspection Institute and Jiangsu Disease Prevention Control Center.

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## Hygienic Standard for Marine Algae & Algae Products

### 1 Scope

This standard stipulates the requirements of algae products, food additives, hygienic requirements for production process, packaging, marking, storage and transport and method of inspection.

This standard applies to marine algae and products made from marine algae through proper process, with or without auxiliary materials.

This standard does not apply to jelly and spirulina products with marine algae as raw materials.

### 2 Reference Documents

The clauses in the following documents are referenced in this standard and become the clauses of this standard. Any modification lists (except text corrections) or revisions of the reference documents with specific date shall not apply to this standard. But, all parties of agreement based on this standard are encouraged to discuss if the newer versions of those documents are applicable. All reference documents without a date that are the latest editions are applicable to this standard.

GB 2760 Hygienic standard for food additive use

GB/T 4789.20 Food hygienic microbiological assay for aquatic product food inspection

GB 5009.3 Measurement of moisture content in food

GB/T 5009.11 Measurement of total arsenic and inorganic arsenic in food

GB/T 5009.12 Measurement of lead in food

GB/T 5009.17 Measurement of total mercury and organic mercury in food

GB/T 5009.39 Analytical method for hygienic standard of soy sauce

GB/T 5009.190 Measurement of polychlorinated biphenyl in seafood

GB 14881 General hygiene specification for food enterprises

### 3 Index Requirements

#### 3.1 Raw Material Requirements

The raw materials should conform to the related standards and regulations.

#### 3.2 Sensory index

Sensory indexes should conform to the requirements in Table 1.

Table 1 Sensory Index

Indexes	Requirement
Color	Having the natural color of the product
Taste and odor	Having the natural aroma and taste of the product, without offensive odor
Impurities	No foreign impurities

#### 3.3 Physical and chemical index

Physical and chemical index should conform to the stipulations in Table 2.

Table 2 Physical and chemical indexes

Indexes		Standards
Moisture content, g/100g		
Dried sea belt product	≤	24
Other dried algae product	≤	16
Salt (calculated as NaCl), g/ 100g		
Dried sea belt and undaria pinnatifida products	≤	18
Dried sea grass and purple seaweed products	≤	8
Lead (Pb), mg/kg	≤	1.0
Inorganic arsenic, mg/kg	≤	1.5
Methyl mercury (calculated in wet weight), mg/kg	≤	0.5
Polyahlorinated aiphenyl a, mg/kg	≤	2.0
PCB138, mg/kg	≤	0.5
PCB153, mg/kg	≤	0.5
<sup>a</sup> As the sum of PCB28, PCB52, PCB101, PCB118, PCB138, PCB153 and PCB180.		

### 3.4 Microorganism index

Instant edible algae products shall conform to the stipulations in Table 3.

Table 3 Microorganism index

Item		Index
Total colony count, cfu/g	≤	30000
Coliform flora, MPN/100g	≤	30
Mold, cfu/g		
Dried algae product	≤	300
Pathogen (Salmonella, Para-hemolyticvibrio, Staphylococcus aureus, Shiga's bacillus)		Must not be detected

### 4 Food additives

4.1 The quality of food additives should conform to relevant standards and regulations.

4.2 The variety and quantity of food additives should conform to relevant regulations in GB2760.

### 5 Hygienic requirements for the process of production

Conform to the relevant regulations in GB14881.

### 6 Packaging

The packing container and materials should conform to relevant hygienic standard and regulations.

### 7 Marking

The marking should conform to the relevant regulations.

### 8 Storage and Transport

#### 8.1 Storage

The products should be stored in a dry and well-ventilated place. It should not be stored together with any poisonous, harmful, smelling, volatile, perishable articles.

#### 8.2 Transport

During transport, the products shall be protected against sunshine and rain. And should be mixed with any poisonous, harmful, smelling or other articles affecting the product quality.

## 9 Inspection Methodology

### 9.1 Sensory Indexes

Take proper amount of specimen. Under natural light, observe the color, shape and surface status, and smell the odor. For algae for direct eating, try the taste.

### 9.2 Physical and chemical indexes

9.2.1 Moisture content: According to GB5009.3.

9.2.2 Salt: According to GB/T5009.39.

9.2.3 Inorganic arsenic: According to GB/T5009.45.

9.2.4 Lead: According to GB/T5009.12.

9.2.5 Total mercury: According to GB/T5009.17.

9.2.6 Polychlorinated biphenyl: According to GB/T5009.190.

9.3 Microorganism index: According to GB/T4789.20.