

11 July 2024

Original: English

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Committee on Sanitary and Phytosanitary Measures

NOTIFICATION

1.	Notifying Member: CHINA	
	If applicable, name of local government involved:	
2.	Agency responsible: National Health Commission of the People's Republic of China	
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): Food additive Paprika oleorein	
4.	Regions or countries likely to be affected, to the extent relevant or practicable:	
	[X] A	All trading partners
	[] 5	Specific regions or countries:
5.	Title of the notified document: National Food Safety Standard of the P.R.C.: Foo additive Paprika Oleorein. Language(s): Chinese. Number of pages: 11	
	https://	members.wto.org/crnattachments/2024/SPS/CHN/24 04505 00 x.pdf
6.	Description of content: This standard applies to food additive paprika oleorein using the fruit of <i>Capsicum annuum</i> L. or <i>Capsicum frutescens</i> L. as raw materials to extract paprika oleorein. The following solvents may be used for the extraction: methanol, ethanol, ethyl acetate, acetone, n-hexane, isopropanol, dichloromethane. It specifies the technical requirements and testing methods for the food additive paprika oleorein.	
7.	Objective and rationale: [X] food safety, [] animal health, [] plant protection, [] protect humans from animal/plant pest or disease, [] protect territory from other damage from pests.	
8.	Is there a relevant international standard? If so, identify the standard:	
	[X]	Codex Alimentarius Commission <i>(e.g. title or serial number of Codex standard or related text)</i> : The specification of "Paprika Oleoresin" and "Paprika extract" prepared at the 42 nd JECFA (2019)
	[]	World Organization for Animal Health (OIE) (e.g. Terrestrial or Aquatic Animal Health Code, chapter number):
	[]	International Plant Protection Convention (e.g. ISPM number):
	[]	None
	Does this proposed regulation conform to the relevant international standard?	
	[]Yes	[X] No
		describe, whenever possible, how and why it deviates from the ational standard:
	 Modified the scope of application, sensory requirements, capsaicin content and solvent residue requirements; 	

- 2. Modified the molecular formula and molecular weight of dihydrocapsaicin;
- 3. Modified the determination method of capsaicin content;
- 4. The determination method of solvent residue is added.

Reason: The standard is based on the revision of "National food safety standard: Food additive Paprika Oleoresin" (GB 28314-2012), and combined with the actual quality status of Chinese products.

- 9. Other relevant documents and language(s) in which these are available:
- **10. Proposed date of adoption (***dd/mm/yy***):** To be determined.

Proposed date of publication (dd/mm/yy): To be determined.

- 11. Proposed date of entry into force: [] Six months from date of publication, and/or (dd/mm/yy): To be determined.
 - [] Trade facilitating measure
- 12. Final date for comments: [X] Sixty days from the date of circulation of the notification and/or (dd/mm/yy): 9 September 2024

Agency or authority designated to handle comments: [] National Notification Authority, [X] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:

WTO/SPS National Notification and Enquiry Center of the People's Republic of China Tel: $+(86\ 10)\ 5795\ 4645/5795\ 4642$

E-mail: sps@customs.gov.cn

13. Text(s) available from: [] National Notification Authority, [X] National Enquiry Point. Address, fax number and e-mail address (if available) of other body:

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