NOTIFICATION

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| **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] All trading partners** **[ ] Specific regions or countries:**  |
| **5.** | **Title of the notified document:** National Food Safety Standard of the P.R.C.: Food 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 *Capsicum annuum* L. or *Capsicum frutescens* 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 *(e.g. title or serial number of Codex standard or related text)*:** The specification of "Paprika Oleoresin" and "Paprika extract" prepared at the 42nd 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****If no, describe, whenever possible, how and why it deviates from the international standard:** 1. 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 ChinaTel: +(86 10) 5795 4645/5795 4642E-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:** WTO/SPS National Notification and Enquiry Center of the People's Republic of ChinaTel: +(86 10) 5795 4645/5795 4642E-mail: sps@customs.gov.cn |