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**NATIONAL STANDARD OF THE
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**Code on quality and safety control of eel products for export
(English Translation)**

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Foreword

Appendix A, Appendix C of this guidance document are normative appendix, and Appendix B is informative appendix.

This Guidance Document is proposed and managed by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China.

This guiding technical document was drafted. Import and Export Food Safety Administration of the General Administration of Quality Supervision, Inspection and Quarantine, People's Republic of China Fujian Exit Inspection and Quarantine.

1 Scope

This Guidance Document stipulates the safety management of export eel farming, the quality control of safety and hygiene in processing, transportation, inspection and monitoring, Testing quality, product traceability, product recalls and records, and other technical requirements.

This Guidance Document is applicable to the quality and safety control of eel breeding enterprises, production and processing enterprises and export enterprises for export processing.

2 Normative references

The following documents contain provisions which, through reference in this Guidance Document, become the provisions of this Guidance Note document. All dated References, subsequent amendments (not including errata content), or revisions do not apply to this guidance document but encourage the parties to the agreement that this Guidance Document has reached are the study of whether or not to use the latest version of these documents. All undated references, it the latest documents apply to this guidance document.

GB 5749 drinking water health standards GB 11607 Fishery water quality standards GB/T 15481 General Requirements for Testing and Calibration Laboratory Capabilities GB/T 19000 quality management system foundation and terminology (GB/T 19000-2000, idt ISO 9000.:2000) GB/T 19538 Hazard Analysis and Critical Control Point (HACCP) system and its application guide SN/T 1347 aquatic product manufacturing health registration standards

3 Terms and definitions

GB/T 19000 established and the following terms and definitions apply to the guidance of technical documents.

Captured from the river and estuary, the body color is still translucent to the eel which has not yet completely transferred to the black stage.

Body color has been turned black, specifications from 500/kg ~ 800/kg (Japanese eel) or 300/kg ~ 500/kg (European eel, the Americas Eel) to the size of 50 tail/kg of eel.

Will eel seedlings cultivated to the process of eel species.

By the eel species pool (pond), through the special feed and breeding technicians, precision management, to maintain a reasonable breeding density and good Breeding environment, nurtured into a certain specification for the pool (Tong) raw eel's entire production process.

With roasted, cooking, seasoning, freezing and other methods of processing raw eel and its internal organs after the product.