

**Predpisy notifikované v Dohode o uplatňovaní sanitárnych a fyto-sanitárnych opatrení (SPS WTO)
20. týždeň roku 2026**

Číslo/Dátum	Notifikujúca strana	Charakteristika notifikácie	Pripomienková doba
G/SPS/N/CHN/1360 11/05/2026	China	<i>Prepackaged foods for special dietary uses</i> National Food Safety Standard of the P.R.C.: The Labelling of Prepackaged Foods for Special Dietary Uses. This standard applies to the labelling of prepackaged foods for special dietary uses.	10/07/2026
G/SPS/N/CHN/1361 11/05/2026	China	<i>Pasteurized milk</i> National Food Safety Standard of the P.R.C.: Pasteurized milk. The standard is applicable to pasteurized milk. This standard stipulates the terms, definitions, technical requirements, etc.	10/07/2026
G/SPS/N/CHN/1362 11/05/2026	China	<i>Sterilized milk</i> National Food Safety Standard of the P.R.C.: Sterilized milk. The standard is applicable to sterilized milk. This standard stipulates the terms, definitions, technical requirements, etc.	10/07/2026
G/SPS/N/CHN/1363 11/05/2026	China	<i>Fruits and derived products (ICS code(s): 67.080.10)</i> National Food Safety Standard of the P.R.C.: Nut and Seed Food This standard specifies the food safety index requirements for dried and cooked nut and seed foods. This standard mainly modifies the mold limit requirements for roasted products.	10/07/2026
G/SPS/N/BRA/2489 12/05/2026	Brazil	<i>Environment. Health protection. Safety (ICS code(s): 13)</i> Draft Resolution 1396, 4 May 2026. This draft resolution proposes the inclusion of active ingredient S26 - SYZYGIUM AROMATICUM on the Monograph List of Active Ingredients for Pesticides, Household Cleaning Products and Wood Preservatives, which was published by Normative Instruction 103 on 19 October 2021 in the Brazilian Official Gazette (DOU - Diário Oficial da União).	11/07/2026
G/SPS/N/CHN/1364 12/05/2026	China	<i>Postoperative nutritional support products for bariatric surgery; Therapeutic nutritional preparations for obesity-related products</i> National Food Safety Standard of the P.R.C.: Nutritionally complete food for patients with obesity and bariatric surgery. This standard applies to nutritionally complete food for individuals aged 18 and above with obesity or those who have undergone bariatric surgery. It defines the concept of nutritionally complete food for obesity and bariatric surgery and primarily specifies the technical requirements and detection methods for such products. Additionally, it provides further regulations on labeling, usage instructions, and packaging.	11/07/2026
G/SPS/N/CHN/1365 12/05/2026	China	<i>Nutritionally complete food for sarcopenia patients</i>	11/07/2026

			<p>National Food Safety Standard of the P.R.C.: Nutritionally Complete Food for Sarcopenia Patients. This standard specifies to the technical indicators for nutritionally complete food for sarcopenia patients. It is applicable for nutritionally complete food for sarcopenia patients.</p>	
G/SPS/N/CHN/1366 12/05/2026	China	<p><i>Food additive Paprika orange</i> National Food Safety Standard of the P.R.C.: Food additive Paprika orange. This standard applies to food additive Paprika orange, obtained by supercritical fluid (carbon dioxide) or solvent extraction, filtration, concentration, decapsaicin, etc., with fruits of paprika (<i>Capsicum annuum</i> L.) and its products used as raw materials. Only vegetable oil extraction solvents, n-hexane, acetone, ethyl acetate, methanol, ethanol, isopropanol, and carbon dioxide may be used as solvents in the extraction.</p>	11/07/2026	
G/SPS/N/CHN/1367 12/05/2026	China	<p><i>Food additive Capsanthin</i> National Food Safety Standard of the P.R.C.: Food additive Capsanthin. This standard applies to food additive capsanthin using the fruit of <i>Capsicum annuum</i> L..as raw materials to extract capsanthin. It specifies the technical requirements and testing methods for the food additive capsanthin.</p>	11/07/2026	
G/SPS/N/CHN/1368 12/05/2026	China	<p><i>Food additives Vitamin B2 (Riboflavin)</i> National Food Safety Standard of the P.R.C.: Food Additives Vitamin B2 (Riboflavin). This standard is applicable to the Food Additives Vitamin B2 (Riboflavin) prepared by fermentation and synthesis method. This version establishes the indicator of related substances and lead and commercialization description.</p>	11/07/2026	
G/SPS/N/CHN/1369 12/05/2026	China	<p><i>Food additive Gellan gum</i> National Food Safety Standard of the P.R.C.: Food additive Gellan gum. This standard applies to food additive gellan gum by fermentation of carbohydrate with <i>Pseudomonas elode</i>, followed by extraction, drying processes. The following solvents may be used for the extraction: water, ethanol or isopropanol. It specifies the technical requirements and testing methods for the food additive gellan gum.</p>	11/07/2026	
G/SPS/N/CHN/1370 12/05/2026	China	<p><i>Food additive Nickel</i> National Food Safety Standard of the P.R.C.: Food Additive Nickel. This standard is applicable to food additive nickel. Food additive nickel is divided into sponge nickel and supported nickel. Sponge nickel is made from metal nickel and metal aluminum as raw materials, through smelting, grinding, activation, and washing processes. Supported nickel is prepared by washing, drying, activating and forming with silica as the carrier and nickel salt as the active center.</p>	11/07/2026	
G/SPS/N/CHN/1371 12/05/2026	China	<p><i>Food additives</i> National Food Safety Standard of the P.R.C.: Food additives No. 1 Amendment.</p>	11/07/2026	

Table B.3, delete "1,2-Propanediol, Propylene glycol)", "Methyl cellulose", "Mintlactone", "Estragole", "3-Acetyl-2,5-dimethylfuran", "Glycerol ester of rosin" and "Gum Arabic, hydrogen octenylbutane dioate".

G/SPS/N/CHN/1372 12/05/2026	China	<i>Food flavours</i> National Food Safety Standard of the P.R.C.: Food flavors No.1 Amendment. In Appendix B, Table B.2, delete "dehydroacetic acid, sodium dehydroacetate", and add "gum Arabic, hydrogen octenylbutanedioate " "glycerolesterofrosin".	11/07/2026
G/SPS/N/CHN/1373 12/05/2026	China	<i>Food nutritional fortifier L-Threonic Acid Magnesium</i> National Food Safety Standard of the P.R.C.: Food Nutrition Fortifier L-Threonic Acid Magnesium. This standard is applicable to the food nutritional fortifier L-threonic acid magnesium produced from vitamin C, hydrogen peroxide, magnesium carbonate as the main raw materials, or vitamin C, hydrogen peroxide, calcium carbonate, magnesium carbonate as the main raw materials through chemical reaction, concentration, crystallization and drying.	11/07/2026
G/SPS/N/CHN/1374 12/05/2026	China	<i>Food nutritional fortifier (6S)-5-Methyltetrahydrofolate Calcium</i> National Food Safety Standard of the P.R.C.: Food nutritional fortifier (6S)-5-Methyltetrahydrofolate Calcium. This standard applies to food nutritional fortifier (6S)-5-Methyltetrahydrofolate Calcium prepared by the processes of reduction, cyclization (methylation), resolution, and salt formation using folic acid and calcium chloride as raw materials. It specifies the technical requirements and test methods for (6S)-5-Methyltetrahydrofolate Calcium.	11/07/2026
G/SPS/N/CHN/1375 12/05/2026	China	<i>Food nutritional fortifier L-Tryptophan</i> National Food Safety Standard of the P.R.C.: Food Nutrition Fortifier L-Tryptophan. This standard is applicable to the food nutrition fortifier L-tryptophan produced from starch or sugar as the main raw material through fermentation, extraction, and refining.	11/07/2026
G/SPS/N/CHN/1376 12/05/2026	China	<i>Food nutrient fortifier Magnesium L-Aspartate</i> National Food Safety Standard of the P.R.C.: Food nutrient fortifier Magnesium L-Aspartate. The standard applies to food nutrient fortifier L-aspartic acid magnesium produced by fermentation using starch or sugar as raw materials; or produced by enzymatic method using organic acid as raw materials; or produced by chemical synthesis using L-aspartic acid obtained from fermentation or enzymatic method as starting material with magnesium oxide or magnesium salt.	11/07/2026
G/SPS/N/CHN/1377 12/05/2026	China	<i>Food nutritional fortifier pyridoxal 5'-phosphate</i> National Food Safety Standard of the P.R.C.: Food nutritional fortifier pyridoxal 5'-phosphate.	11/07/2026

			<p>This standard applies to food nutritional fortifier pyridoxal 5'-phosphate which is prepared by chemical synthesis and processing with pyridoxine hydrochloride as raw material.</p>	
G/SPS/N/CHN/1378 12/05/2026	China	<p><i>Food nutritional Fortifier L-Tyrosine</i> National food safety standard Food Nutritional Fortifier L-Tyrosine.</p> <p>This standard is applicable to food nutritional fortifier L-tyrosine produced from starchy or sacchariferous as raw materials via biological fermentation and/or enzymatic methods.</p>		11/07/2026
G/SPS/N/CHN/1379 12/05/2026	China	<p><i>Food nutritional fortifier L-Lysine</i> National Food Safety Standard of the P.R.C.: Food nutritional fortifier L-Lysine.</p> <p>The standard applies to food nutritional fortifier L-Lysine produced from starchy or saccharide as raw materials through fermentation, extraction, purification, and other processing steps.</p>		11/07/2026
G/SPS/N/CHN/1380 12/05/2026	China	<p><i>Food nutritional fortifier Zinc Oxide</i> National Food Safety Standard of the P.R.C.: Food nutritional fortifier Zinc Oxide.</p> <p>This standard applies to Food nutritional fortifier zinc oxide obtained by calcining basic zinc carbonate or oxidizing zinc ingots after melting. It specifies the technical requirements and test methods for Zinc Oxide.</p>		11/07/2026
G/SPS/N/CHN/1381 12/05/2026	China	<p><i>Food nutritional fortifier Iron, Carbonyl</i> National Food Safety Standard of the P.R.C.: Food nutritional fortifier Iron, Carbonyl.</p> <p>This standard applies to the food nutritional fortifier Iron, Carbonyl which is produced by sponge iron. It reacts with carbon monoxide to form pentacarbonyliron, then prepared by thermal decomposition. It specifies the technical requirements and detection methods for food nutritional fortifier Iron, Carbonyl.</p>		11/07/2026
G/SPS/N/CHN/1382 12/05/2026	China	<p><i>Food nutritional fortifier of inositol (cyclohexanol)</i> National Food Safety Standard of the P.R.C.: Food nutritional fortifier of inositol.</p> <p>This standard applies to food nutrition fortifier inositol (cyclohexanol) produced by hydrolysis of calcium and magnesium phytate (phytin) or potassium phytate, and mainly specifies the technical parameters and detection methods of inositol.</p>		11/07/2026
G/SPS/N/CHN/1383 12/05/2026	China	<p><i>Food nutritional fortifier Ergocalciferol (vitamin D2)</i> National Food Safety Standard of the P.R.C.: Food nutritional fortifier Ergocalciferol (vitamin D2).</p> <p>This standard applies to ergocalciferol (vitamin D2), a food nutrient fortifier produced from ergosterol as the raw material through processes including ultraviolet irradiation and purification.</p>		11/07/2026
G/SPS/N/CHN/1384 12/05/2026	China	<p><i>Food additive retinyl palmitate (vitamin A palmitate)</i> National Food Safety Standard of the P.R.C.: Food additive palmitate (vitamin A palmitate) No. 1 Amendment.</p>		11/07/2026

		Physicochemical indexes: the Table 2 note "Commercial palmitate (vitamin A palmitate) product must use palmitate (vitamin A palmitate) in accordance with this standard as raw material, may added edible vegetable oil, starch, dextrin, sucrose, antioxidant, antitackiness agent and thickener that conform to the corresponding food quality specification requirements" change to "Commercial palmitate (vitamin A palmitate) product must use palmitate (vitamin A palmitate) in accordance with this standard as raw material, may added food materials and/or food additives necessary for the process, that the quality, scope and usage amount should comply with the corresponding national food safety standards".	
G/SPS/N/CHN/1385 12/05/2026	China	<i>Regenerated cellulose materials and articles for food use</i> National Food Safety Standard of the P.R.C.: Regenerated cellulose materials and articles for food use. This standard specified the safety requirements including scope, term definition, raw materials, general requirements, technical requirements and others of regenerated cellulose materials and articles for food contact use.	11/07/2026
G/SPS/N/CHN/1386 12/05/2026	China	<i>Cereals and their products, meat and meat products, aquatic animals and their products, oils and their products, milk and dairy products</i> National Food Safety Standard of the P.R.C.: Control Specifications for Polycyclic Aromatic Hydrocarbons in Food. This standard specifies the basic requirements and management guidelines for the pollution control of polycyclic aromatic hydrocarbons in the production of edible agricultural products and food processing. This standard is applicable to the control of polycyclic aromatic hydrocarbons pollution in food.	11/07/2026
G/SPS/N/PER/1124 12/05/2026	Peru	<i>Granos de trigo (Triticum spp.) (códigos del SA: 1001.19.00.00; 1001.99.10.00)</i> Proyecto de Resolución Directoral para el establecimiento de requisitos fitosanitarios de necesario cumplimiento en la importación de grano de trigo (Triticum spp.) de origen y procedencia Brasil. Se culminó el análisis de riesgo de plagas para grano de trigo (Triticum spp.) de origen y procedencia Brasil, por lo que se somete a consulta pública la propuesta de requisitos fitosanitarios para su importación al Perú.	
G/SPS/N/PER/1125 12/05/2026	Peru	<i>Granos de achiote (Bixa orellana) (código del SA: 140490)</i> Proyecto de Resolución Directoral para el establecimiento de requisitos fitosanitarios de necesario cumplimiento en la importación de granos de achiote (Bixa orellana) de origen y procedencia Filipinas. Se culminó el análisis de riesgo de plagas de granos de achiote (Bixa orellana) de origen y procedencia Filipinas, por lo que se somete a consulta pública la propuesta de requisitos fitosanitarios para su importación al Perú.	11/07/2026
G/SPS/N/BRA/2490 13/05/2026	Brazil	<i>Antimicrobial active pharmaceutical ingredients reserved for human use, in accordance with the classification of the World Health Organization (WHO)</i>	

Ordinance SDA/MAPA No. 1.600 of 13 April 2026 - Prohibits the registration, importation and use of products containing antimicrobial active pharmaceutical ingredients reserved for human use, in accordance with the classification of the World Health Organization (WHO), in animal species used for human consumption.

The registration, importation and use of products containing antimicrobial active pharmaceutical ingredients reserved for human use, in accordance with the classification of the World Health Organization (WHO), in animal species used for human consumption, as provided for in the Annex to this Ordinance, are hereby prohibited.

[G/SPS/N/EU/944](#)
13/05/2026

European
Union

Foodstuffs of animal origin

Commission Implementing Regulation (EU) 2026/892 of 23 April 2026 amending Regulation (EU) No 37/2010 as regards the classification of the substance lidocaine with respect to its maximum residue limit in foodstuffs of animal origin (Text with EEA relevance).

Modification of the existing conditions for the use of the substance lidocaine in porcine to also allow the injection into the scrotum, testicles and spermatic cord in piglets up to seven days of age.

[G/SPS/N/IND/351](#)
13/05/2026

India

Citrus fruits

12/07/2026

Draft Plant Quarantine (Regulation of Import into India) Order, 2003 (Sixteenth Amendment) 2025.

The Draft Plant Quarantine (Regulation of Import into India) (Sixteenth Amendment) Order, 2025 seeks to further liberalize provisions governing In-Transit Cold Treatment (ITCT) for Import of Citrus Fruits from South Africa