

Voluntary Report - public distribution

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China, Peoples Republic of
FAIRS Product Specific
Lactobacillus Beverages: DRAFT FOR COMMENTS
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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Lactobacillus Beverages (GB16321) and should be used a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will substitute GB16321-1996 "Hygienic Standard for Lactobacillus Beverage."

BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Lactobacillus Beverage GB16321-XXXX include:

- Modifications were made to the structure and to the definitions of the original standard;
- Modifications were made to the hygienic requirements for raw materials, food additives, production and processing procedures, packaging, labeling, storage and transportation.
- The total sugar, solid and sourness requirements were abrogated;
- A requirement for total arsenic was added in accordance to GB4810;
- The lead index was modified in accordance with GB14935;

Drafting Units of this Standard: Public Hygiene Supervision Institute of Tianjin Health Bureau, Hygiene Supervision Institute of Liaoning Province, Hangzhou Wahaha Group Co., Ltd, Food Hygiene Supervision and Inspection Institute of Shanghai City, Food Hygiene Supervision and Inspection Institute of Guangdong Province, Food Hygiene Supervision and Inspection Institute of Nanjing.

Drafters of this Standard: Cui Chunming, Wang Xutai, Yu Ting, Jiang Peizhen, Hu Zhikun, Zeng Shouying, Yin Zhong.

GB16321-XXXX Hygienic Standard for Lactobacillus Beverage

1. Scope

This Standard includes definitions, product characteristics, food additive use, hygienic requirements for production and processing, labeling, packaging, transportation, storage, and testing methodologies. This Standard applies to sterilized or unsterilized beverages with a flavor that is made by taking fresh milk, milk powder or plant protein powder as a raw materials and subjecting it to a process of lactobacillus fermentation.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Labels for Packaging, Storage, and Transportation
GB 2760	Hygienic Standard for Food Additive Use
GB/T4789.25	Food Hygienic Microorganism Inspection of Frozen Drinks and Drinks
GB/T 5009.5	Determination of Protein in Food
GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.13	Determination of Copper in Food
GB/T 5009.46	Analysis of Hygienic Standard for Milk and Dairy Products
GB/T 5009.186	Qualitative Determination of Urease in Lactobacillus Beverages
GB 7718	National Standard for Food Labeling
GB12695	Hygienic Criteria for Beverage Factories

3. Definitions

The following definitions apply to this standard.

3.1. Unsterilized Lactobacillus Beverage

Product made by fermenting lactobacillus that is without sterilizing after preparation.

3.2. Sterilized Lactobacillus Beverage

Product made by fermenting lactobacillus that is sterilized after preparation.

4. Composition and Quality Requirements

4.1. Raw Material Requirements

Shall conform to the corresponding standards and relevant regulations.

4.2. Organoleptic Requirements

4.2.1. Color

The color shall be an even ivory-white, with yellowish color or proper fruit colors.

4.2.2. Taste and Smell

Fine in taste, moderate in sweetness, sour and not astringent, featuring the taste and smell of lactobacillus beverage, without any peculiar smell.

4.2.3. Texture

It is a lacteous and thick state. A little bit sediment is allowed, with no air bubble or foreign matter.

4.3. Physical and Chemical Requirements

Shall conform to regulations in Table 1.

Table 1. Physical and Chemical Requirements

Item	Requirement
Protein, g/100 g \geq	0.70
Total amount of arsenic (in As), mg/L \leq	0.2
Lead (Pb), mg/L \leq	0.05
Copper (cu), mg/L \leq	5.0
Urease test	Negative

4.4. Microbial Requirements

The microorganism index shall conform with the regulations in Table 2.

Table 2. Microbial Requirements

Item	Requirements	
	Unsterilized Lactobacillus Beverage	Sterilized Lactobacillus Beverage
Lactobacillus, cfu/ml Off production line \geq Sales	1 x 10 ⁶ Live bacteria is tested	- -
Total bacteria number, cfu/ml \leq	-	100
Mildew, cfu/ml \leq	30	30
Barm, cfu/ml \leq	50	50
Coliform group, MPN/100 ml \leq	3	
Pathogens (salmonella, staphylococcus, and shigella)	Pathogens shall not be detected in such products.	

5. Food Additives

5.1. Shall conform to the relevant standards and regulations.

5.2. Variety and amount shall conform to regulations specified in GB2760.

6. Hygienic Requirements for Food Production and Processing Procedures
Shall conform to the regulations specified in GB12695.

7. Packaging

The packaging containers and materials shall conform to relevant hygienic standards and regulations.

8. Labeling

The identification requirements for casehardened packages shall meet GB7718 regulations.

9. Storage and Transportation

9.1 Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

9.2 Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

10. Testing Methodologies

10.1. Organoleptic Inspection

Open the plastic bottle (cup), check if the smell and taste is normal, then slowly pour the product into a clean beaker (or colorless glass cup) and observe if its color and texture are normal. The results shall conform to regulation 4.2 of this Standard.

10.2. Physical and Chemical Inspection

10.2.1. Protein: Determined according to methods specified in GB/T5009.5.

10.2.2. Total Amount of Arsenic: Determined according to methods specified in GB/T5009.11.

10.2.3. Lead: Determined according to methods specified in GB/T5009.12.

10.2.4. Copper: Determined according to methods specified in GB/T5009.13.

10.2.5. Urease Test: Determined according to methods specified in GB/T5009.186.

10.3. Microorganism Index: Determined according to methods specified in GB/T4789.21.

END TRANSLATION