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## China, Peoples Republic of

### FAIRS Product Specific

### Cheese: DRAFT FOR COMMENTS

### 2003

**Approved by:**

Larry M. Senger  
U.S. Embassy

**Prepared by:**

Adam Branson

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**Report Highlights:**

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

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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](http://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](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto: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](mailto: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 be the "Hygienic Standard for Cheese."

## BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Cheese GBXXXX-XXXX include:

This standard addresses Codex Alimentarius Commission (CAC) Standard CODEX STAN A-6-1999 "General Code of Standards for Cheese". This standard and STAN A-6-1999 are not identical.

The draft committee for this standard are: Heilongjiang Province Hygiene Inspection Station, Beijing Municipal Epidemic Control Center, China National Dairy Products Standardization Center, Heilongjiang Dairy Industry Group Experimental Factory, Heilongjiang Province Wandashan Food Factory.

The draft committee individual members are: Fan Bao Song, Ding Xiu Ying, Jia Zhong Qi, Liu Shi Yan, Zhang Bao Feng.

## GB XXXX-XXXX Hygienic Standard for Cheese

### 1. Scope

This Standard includes cheese types, product characteristics, food additive use, hygienic requirements for production and processing, labeling, packaging, transportation, storage, and testing methodologies. This standard applies to cheese products made from dairy products, produced through processes such as sterilization and curdling (fermented or unfermented).

### 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/T 4789.18	Microbiological Examination of Food Hygiene: Milk and Dairy Product Inspection
GB/T 5009.3	Evaluating Water Content 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 5009.24	Evaluating Aflatoxin M <sub>1</sub> and B <sub>1</sub> in Food
GB/T 5009.46	Analysis of Hygienic Standard for Milk and Dairy Products

GB/T5009.186 Qualitative Determination of Urease in Lactobacillus Beverages  
 GB 7718 National Standard for Food Labeling  
 GB 9676 National Standard for Aflatoxin M1 Limits in Milk and Milk Products  
 GB 12693 Hygiene Specification for Dairy Product Factories

### 3. Types:

3.1 Based on the water content of their non-fat portion, the products are separated into soft, semi-soft, hard, and extra-hard cheeses.

3.2 Based on fat content, the products are separated into high fat, full fat, medium fat, low fat, and skim cheeses.

### 4. Composition and Quality Requirements

#### 4.1. Raw Materials Specification

4.1.1. Raw milk and milk powder: shall meet corresponding hygiene standards and relevant specifications.

4.1.2. (Chymosin) Rennin, Coagulant: shall meet corresponding hygiene standards and relevant specifications

#### 4.2. Organoleptic Requirements

Sensory specifications must meet the standards in Table 1.

Table 1. Organoleptic Requirement

Item	Specification
Color	Must possess the intrinsic color for the subject product
Texture	Must be finely structured, homogeneous, and possess the hardness of cheese
Taste and smell	Must possess the intrinsic flavor and taste of cheese

#### 4.3. Physical and Chemical Requirements

##### 4.3.1. Moisture in Non-fat Matter

Moisture in non-fat matter shall conform to the standards in Table 2.

Table 2. Moisture in Non-Fat Matter

Product Type	Moisture in Non-Fat Matter g/100 g <sup>a</sup>
Soft cheese >	67
Semi-soft cheese	54-69
Hard cheese	49-56
Extra-hard cheese <	51
$^a \text{ Moisture in Non-fat Matter g/100g} = \frac{\text{weight of moisture in the cheese (g)}}{\text{total weight of cheese (g) - weight of fat in cheese (g)}} \times 100$	

## 4.3.2. Fat Content

Fat content shall conform to the standards in Table 3.

Table 3. Fat Content

Product Type	Dry Matter Fat Content g/100 g
High Fat Cheese =	60.0
Full Fat Cheese	45.0-59.9
Medium Fat Cheese	25.0-44.9
Low Fat Cheese	10.0-24.9
Skim Cheese <	10

## 4.3.3. Contaminants

Contaminants limits measurements shall meet the standards in Table 4.

Table 4. Contaminants Limit Requirements

Item	Specification
Lead (Pb), mg/kg =	0.5
Inorganic Arsenic, mg/kg =	0.5
Aflatoxin M <sub>1</sub> (calculated based on fresh milk), microg/kg =	0.5

## 4.4. Microbial Requirements

Microbial specification shall meet the specifications in Table 5.

Table 5. Microbial Requirements

Item	Specification
Coliform bacteria, MPN/100 g =	90
Mold <sup>a</sup> , cfu/g =	50
Starter (culture), cfu/g =	50
Pathogenic bacteria (salmonella, staph)	Must not be detected
<sup>a</sup> not including mold fermented products	

## 5. Food Additives

5.1. Quality shall conform to relevant requirements and specifications.

5.2. Types and quantities used shall meet the regulations of GB 2760.

6. Hygienic Requirements for Food Production and Processing Procedures Shall conform to the regulations specified in GB12693.

## 7. Packaging

Packaging containers and materials shall conform to relevant requirements and regulations.

## 8. Labeling

8.1 Requirements for standard packaging identification shall be implemented in accordance with GB7718. Moisture level of non-fat matter and fat matter shall be indicated.

8.2 Product name shall be indicated as "XX Cheese", and the product type shall be indicated.

8.3 Identification on the product's outer packaging shall conform to regulation GB191.

## 9. Storage and Transportation

### 9.1. Storage

The product shall be stored in a location with a temperature of between 8-12° C (46.6 - 53.6° F) and relative humidity of 85-87%. 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. Transportation temperature shall be between 2-8° C (35.6-46.6° F).

## 10. Testing Methodologies

### 10.1. Organoleptic Inspection

10.1.1. Color and Texture: After slicing open a sample, examine color and texture under natural light.

10.1.2. Flavor and Smell: Smell and taste the sample.

### 10.2. Physical and Chemical Inspection

10.2.1. Water Content: Test according to the method stipulated in GB 5009.3

10.2.2. Fat: Test according to the method stipulated in stipulation 10.6 of GB 5009.46-1996

10.2.3. Lead: Test according to the method stipulated in GB/T 5009.12

10.2.4. Inorganic Arsenic: Test according to the method stipulated in GB/T 5009.11

10.2.5. Aflatoxin M1: Test according to the method stipulated in GB/T 5009.24

10.2.6. Pathogens: Test according to the method stipulated in GB/T 4789.18

END TRANSLATION