



Required Report - public distribution

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China, Peoples Republic of
FAIRS Product Specific
Solid 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 Solid Beverages (GB7101) 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 GB7101-94 "Hygienic Standard for Solid Drinks."

BEGIN TRANSLATION

Items noted in the translation of the Hygienic Standard for Solid Beverages GB7101-XXXX include:

- The structure and definition of the standard are modified, with addition in the requirements for food additives and production process, and other requirements for packing, marking, storage and transport.
- With reference to GB10789-1996 and ZBX51003-1989, the standard is modified in applicability, classification, definitions, and the maximum levels of moisture and protein;
- This standard deleted the baked type (instant coffee) of solid beverage and its relevant index.

This standard was drafted by: Liaoning Provincial Food Hygiene Supervision and Inspection Institute, Public Health Supervision Institute of Tianjin Municipal Health Bureau, Shanghai Food Hygienic Supervision and Inspection Institute, Chinese Academy of Preventive Medicine, Guangdong Provincial Food Hygienic Supervision and Inspection Institute, Wuhan Food Hygiene Supervision and Inspection Institute.

Drafters of this standard were: Xu Xin, Wang Xutai, Cui Chunming, Gu Jingyu, Wen Yan, Yuan Sanxi and Wei Renjun.

GB7101-XXXX Hygienic Standard of Solid Beverages

1. Scope

This standard defines requirements for solid beverages, food additives, hygienic requirements for production and processing and methods of inspection. This standard applies to solid beverages with a moisture content that do not exceed 5.0 g/100 g and that are made from fruit juice, animal and plant proteins, and plant extracts, etc. This standard does not apply to solid beverages that are made from unroasted cacao as raw materials.

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 4789.21	Food Hygiene Microbial Assessment for Inspection of Frozen Drinks and Beverages
GB/T5009.3	Measurement of Moisture Content in Food
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/T5009.13	Determination of Copper in Food
GB7718	National Standard for Food Labeling
GB12695	Hygienic Criteria for Beverage Factories

3. Definitions

The following definitions apply to this standard.

3.1 Protein Type Solid Beverages

Products made from the raw materials of milk and dairy products, egg and egg products or other animal and plant protein products, with or without the addition of auxiliary materials. The protein content of the product is greater than or equal to 4 percent.

3.2 Conventional Type of Solid Beverages

Products made from the raw materials of fruit juice or roasted coffee, tea, chrysanthemums, couch grass root or other plant extract materials, with or without the addition of auxiliary materials. The protein content of the product is lower than 4 percent.

4. Composition and Quality Requirements

4.1 Raw Material Requirements

Product shall conform to the corresponding standards and relevant regulations.

4.2 Organoleptic Requirements

Product shall have the intrinsic color, luster, aroma, and taste. Product shall be without caking or tarring. Product shall not be rancid or possess any other offensive smell. After dissolving in water, the solution should be transparent or in uniform suspension and without visible extraneous impurities.

4.3 Physical and Chemical Requirements

Physical and chemical requirements should conform to stipulations in Table 1.

Table 1 Physical and Chemical Requirements

Indexes	Requirements	
	Protein type	Conventional type
Protein g/100 g =	4.0	—
Moisture content, g/100 g =	5.0	
Total arsenic (calculated in As), mg/kg =	0.5	
Lead (Pb), mg/kg =	1.0	
Copper (Cu), mg/kg =	5	

4.4 Microbial Requirements

Microbial requirements should conform to stipulations in Table 2.

Table 2 Microorganism Requirements

Indexes	Standards	
	Protein type	Conventional type
Total colony count cfu/g =	30000	1000
Coliform group, MPN/100 g =	90	40
Mold, cfu/g =	50	
Pathogenic bacteria (salmonella, Shiga bacillus, Staphylococcus aureus)	should not be detected	

5. Food Additives

5.1. Food additive quality shall conform to the relevant standards and regulations.

5.2. The variety and amount of food additives used 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 Methodology

10.1. Organoleptic Inspection

Take a 5g sample and put it into a clean white porcelain vessel, observe the color, luster, and appearance. As described in the product instructions, dilute the product with distilled water at about 80 degrees Centigrade in a transparent glass beaker. Immediately smell the aroma and test its taste. Let the product stand for 2 minutes then check for any foreign impurities at the bottom of the beaker.

10.2 Physical and Chemical Inspection

10.2.1 Protein: Determined according to GB/T5009.5.

10.2.2 Moisture: Determined according to GB/T5009.3.

10.2.3 Total Arsenic: Determined according to GB/T5009.11.

10.2.4 Lead: Determined according to GB/T5009.12.

10.2.5 Copper: Determined according to GB/T5009.13.

10.3 Microbial Inspection: Determined according to GB4789.21.

END TRANSLATION