



Voluntary Report - public distribution

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China, Peoples Republic of
FAIRS Product Specific
Vegetable Based Protein Drinks: DRAFT FOR
COMMENTS
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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Vegetable Based Protein Drinks (GB16322) 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.

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 GB16322-1996 Hygienic Standard for Vegetable Protein Beverages

BEGIN TRANSLATION

Items noted in the translation of GB16322 Hygienic Standard for Vegetable Protein Beverages

- The structure of the original standard structure has been revised. The specifications for raw materials, food additive usage, hygienic requirements for production and processing as well as packaging, labeling, storage and transportation have been added to this standard;
- In reference to GB10789 "Soft Drink Classification", definitions for various products have been added to this standard;
- A protein index has been added;
- The Annex A "Urease Qualitative Determination Method" to the previous standard is deleted;
- The standard GB5009.183 "Urease Qualitative Determination in Vegetable Protein Drinks" has been cited and added to this standard.

Drafting units of this Standard include: Liaoning Provincial Sanitary Inspection Institute, Beijing Food Hygienic Supervision and Inspection Institute, Tianjin Municipal Public Health Bureau Public Health Supervision Institute, and Hangzhou Wahaha Group Co. Ltd.

Individual drafters of this Standard include: Wang Xutai, Xu Jikang, Cui Chunming, Yu Ting, Yang Yuzhi, Xu Liufa and Lu Shouzheng.

GB16322-XXXX Hygienic Standard of Vegetable Protein Drinks

1. Scope

This standard establishes the requirements for vegetable protein drinks, food additive use, the hygienic requirements for production and processing, and testing methodology. This Standard applies to milky drinks made from the meat of plants and nuts, fruit pulp, and soybean as raw materials (such as soybean, peanut, almond, walnut meat, coconut, etc.), through preparation, processing, and high-pressure sterilization or aseptic packaging.

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 |
| GB2760 | Hygienic Standard for Food Additive Use |
| GB/T 4789.21 | Food Hygiene Microbial Test for Inspection of Frozen Drinks and Beverages |
| GB/T 4789.26 | Food Hygienic Microbial Test Inspection for Sterility of Commercially |

| | |
|---------------|---|
| | Canned 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/T 5009.13 | Determination of Copper in Food |
| GB/T 5009.48 | Analysis Method of Hygienic Standard of Distilled Liquor and Compound Spirits |
| GB/T 5009.183 | Qualitative Determination of Urease in Vegetable Protein Drinks |
| GB7718 | National Standard of Food Labels |
| GB12695 | Hygienic Standard for Beverage Manufacturers |

3. Definitions

The following definitions apply to this standard:

3.1. Bean Milk Drinks

Milky drinks made from soybeans, that through grinding, pulp extraction, odor elimination, and adding water and sugar solutions, can be used to make pure bean milk, modulated bean milk, and bean milk drinks.

3.2. Coconut Milk (juice) Drinks

Drinks made from mature coconut pulp or fresh mature coconut that has water and sugar added.

3.3. Almond Milk (dew) Drinks

Drinks made from almonds that after soaking and grinding the almonds, have water added.

3.4. Other Vegetable Protein Drinks

Drinks made from walnuts, peanuts, pumpkin seeds, and sunflower seeds as raw materials. The materials are soaked, ground, and have water added.

4. Requirements

4.1. Raw Materials

Shall conform to relevant standards and regulations.

4.2. Sensory Requirements

Shall have the proper color, aroma and taste of the product, without any visible foreign matter or bad odor. A small amount of floating fat or protein sediment is permissible.

4.3. Physical Requirements

The physical and chemical requirements shall conform to the stipulations in Table 1.

Table 1. Physical Requirements

| Item | Index |
|--|----------|
| Total Arsenic (in As),mg/L # | 0.2 |
| Lead (Pb),mg/L # | 0.3 |
| Copper (Cu),mg/L # | 5.0 |
| Protein, g/100ml \$ | 0.5 |
| Cyanide ^a (HCN), mg/L # | 0.05 |
| Urease test ^b | Negative |
| ^a :Only for products with almond as raw materials. | |
| ^b :Only for products with soybean as raw materials. | |

4.4. Microbial Requirements

4.4.1. Canned vegetable protein drinks produced using a canning process shall conform to commercial sterility requirements.

4.4.2. Vegetable protein drinks in other packages shall conform to the stipulations in Table 2.

Table 2. Microbial Requirements

| Item | Index |
|---|----------------------|
| Aerobic bacteria count, cfu/ml # | 100 |
| Coliform group, MPN/100ml # | 3 |
| Mold and yeast, cfu/ml # | 20 |
| Pathogens (salmonella, shiga bacillus, staphylococcus aureus) | Must not be detected |

5. Food Additives

5.1. Shall conform to the relevant standards and regulations.

5.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

6. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB12695.

7. Package

The packaging container and materials shall conform to the relevant hygienic standard and regulations.

8. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718.

The signs on the outer packing boxes of products shall be in accordance with the regulations in GB191.

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 Methods

10.1. Sensory Testing

10.1.1. Color and Foreign Impurity

Place a 50 ml sample in a clean sample cup (or a 100 ml small beaker). Observe the color and foreign impurities under natural light. The result shall conform to the regulations in 4.2.

10.1.2. Aroma and Taste

Open the package and immediately smell the aroma and taste the product. The result shall conform to the regulations in 4.2.

10.2. Physical Testing

10.2.1. Total Arsenic

Determined according to GB/T 5009.11.

10.2.2. Lead

Determined according to GB/T 5009.12.

10.2.3. Copper

Determined according to GB/T 5009.13.

10.2.4. Protein

Determined according to GB/T 5009.5.

10.2.5. Cyanide

Determined according to GB/T 5009.48.

10.2.6. Urease Test

Determined according to GB/T 5009.183.

10.3 Microorganism Testing

10.3.1 Aerobic Bacteria Count, Coliform Group, Pathogen, Yeast, Mold

Determined according to GB/T 4789.21.

10.3.2 Commercial Sterility

Determined according to GB 4789.26.

END TRANSLATION