

Voluntary Report – Voluntary - Public Distribution

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Report Name: China Notified the Draft National Food Safety Standard -
Fermented Milk

Country: China - Peoples Republic of

Post: Beijing

Report Category: FAIRS Subject Report

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Report Highlights:

On September 14, 2020, China notified the National Food Safety Standard on Fermented Milk (GB 19302-XXXX) (Draft Standard for Comments) to the WTO SPS Committee as G/SPS/N/CHN/1167. Comments can be sent to China's SPS Enquiry Point at sps@customs.gov.cn. The deadline for comment submission is November 13, 2020. China has not announced a proposed date of adoption of the standard. This report contains an unofficial translation of the draft standard.

BEGIN TRANSLATION

National Food Safety Standard

Fermented Milk

(Draft for Comments)

Preface

This standard replaces GB 19302-2010 National Food Safety Standard on Fermented Milk.

Compared with GB 19302-2010, the main changes are as follows:

- The scope has been revised.
- The terms and definitions have been revised.
- The sensory requirements have been revised.
- The physical and chemical indicators have revised.
- The microbial limits have been revised.
- “Other” has been revised.

National Food Safety Standard

Fermented Milk

1. Scope

This standard applies to fermented milk and flavored fermented milk.

2. Terms and definitions

2.1 Fermented milk

Using raw milk and/or reconstituted milk as raw materials, the product is processed through sterilization and fermentation with reduced pH value.

Note: Reconstituted milk refers to emulsion obtained through evenly mixing dried or concentrated dairy products with water in proportion.

2.1.1 Yoghurt

Using raw milk and/or reconstituted milk as raw materials, the product is processed through sterilization and fermentation with *Streptococcus thermophilus* and *Lactobacillus bulgaricus* (*Lactobacillus delbrueckii* subsp. *bulgaricus*).

2.2 Flavored fermented milk

Using more than 80% raw milk and/or reconstituted milk as raw materials and adding other raw materials, the product is processed through sterilization and fermentation with reduced pH value with or without adding food additives, nutrition fortifiers, fruit and vegetables, and grains before or after fermentation.

2.2.1 Flavored yogurt

Using more than 80% raw milk and/or reconstituted milk and adding other raw materials, the product is processed through sterilization and fermentation with *Streptococcus thermophilus* and *Lactobacillus bulgaricus* (*Lactobacillus delbrueckii* subsp. *bulgaricus*) with or without adding food additives, nutrition fortifiers, fruit and vegetables, and grains before or after fermentation.

3. Technical Requirements

3.1 Requirements for raw materials

3.1.1 Raw milk shall comply with GB 19301.

3.1.2 Other ingredients shall comply with corresponding food standards and relevant regulations.

3.1.3 Fermentation strains: *Lactobacillus bulgaricus* (*Lactobacillus delbrueckii* subsp. *bulgaricus*), *Streptococcus thermophilus* or other strains approved for use by the health administrative department under the State Council.

3.2 Sensory requirements

Sensory requirements shall conform to the provisions in Table 1.

Table 1 Sensory requirements

Item	Requirement		Analysis method
	Fermented milk	Flavored fermented milk	
Color	Uniform color, milky white or yellowish.	Having the proper color of fermented milk or color consistent with added ingredients.	Take a proper amount of sample and put it in a 50ml beaker (solidified products can be placed in the original packaging) and observe the color and texture under natural light. Smell and taste after gargling with warm water.
Flavor and smell	With the unique flavor and smell of fermented milk	Having the proper flavor and smell of fermented milk or color consistent with added ingredients.	
State	Have fine and uniform texture, and a small amount of whey is allowed to precipitate; Flavored fermented milk may have the texture state unique to the added ingredient.		

3.3 Physical and chemical indicator

Physical and chemical indicators shall comply with the provisions in Table 2.

Table 2 Physical and chemical indicators

Item	Indicators		Testing method
	Fermented milk	Flavored fermented milk	
Protein /(g/100g) \geq	2.9	2.3	GB 5009.5
Fat ^a /(g/100g) \geq	3.1	2.5	GB 5413.3
Non-fat dairy solids (g/100g) \geq	8.1	—	GB 5413.39
Acidity /(°T) \geq	60		GB 5009.239
^a Apply to full fat products only.			

3.4 Limits on contaminants and mycotoxin

3.4.1 Contaminant limits shall comply with GB 2762.

3.4.2 Mycotoxins limits shall comply with GB 2761.

3.5 Microbial limits

3.5.1 Pathogen limits shall comply with GB 29921.

3.5.2 Microbial limits shall also comply with the provisions of table 3.

Table 3 Microbial limits

Item	Sampling plan ^a and limits (indicated as CFU/g, unless designated otherwise)				Analytical method
	n	c	m	M	
Coliform	5	2	10	50	GB 4789.3
Yeast ≤	100				GB 4789.15
Mold ≤	30				
^a Sample analysis and handling shall be implemented in accordance to GB 4789.1 and GB 4789.18.					

3.6 Lactobacillus

The number of lactobacillus should meet the requirements in Table 4.

Table 4 Lactobacillus

Item	Indicator (CFU/g or CFU/mL)	Testing method
Lactobacillus ^a ≥	1×10 ⁶	GB 4789.35
^a No requirements on lactobacillus for fermented products after heat treatment		

3.7 Food additives and nutrition fortifiers

3.7.1 The use of food additives shall comply with GB 2760.

3.7.2 The use of food nutrition fortifiers shall comply with GB 14880.

4. Other

4.1 The fermented product that has been treated with heat shall be labeled as "fermented milk with xxx heat treatment", "flavored fermented milk with xx heat treatment", "yogurt/milk with xx heat treatment", or "flavored yogurt/milk with xx heat treatment".

4.2 All products made from reconstituted milk shall be labeled as "reconstituted milk" next to the product name; The product produced by adding part of reconstituted milk to raw milk should be labeled as "containing xx % of reconstituted milk" next to the product name.

Note: "xx %" refers to the mass fraction that the milk solids in the added reconstituted milk account for the total milk solids in the fermented milk.

4.3 "Reconstituted milk" and the product name shall be labeled on the same display layout of the package; The labeling language of "reconstituted milk" should be conspicuous, with the font size no less than that of the product name and the font height no less than one-fifth of the height of the display layout.

END TRANSLATION

Attachments:

No Attachments.