

**Voluntary Report** – Voluntary - Public Distribution

**Date:** September 18,2020

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**Report Name:** China Notified the Draft National Food Safety Standard -  
Modified 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 Modified Milk (GB 25191-XXXX) (Draft Standard for Comments) to the WTO SPS Committee as G/SPS/N/CHN/1166. Comments can be sent to the China's SPS Enquiry Point at [sps@customs.gov.cn](mailto: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**

**Modified Milk**

**(Draft for Comments)**

**Preface**

This standard replaces GB 25191-2010 Modified Milk

Compared with GB 25191-2010, 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 description of analysis method in the physical and chemical indicators have been revised.
- The microbial limits have been revised.
- Pathogen limits directly quote GB 29921.
- “Other” has been revised.

# National Food Safety Standard

## Modified Milk

### 1.Scope

This standard applies to modified milk.

### 2. Terms and definitions

#### 2.1 Modified milk

Using no less than 80% of raw milk and/or reconstituted milk as main raw materials and adding other raw materials, food additives, or nutritional fortifiers, the liquid product is processed through adequate processes such as disinfection or sterilization.

#### 2.2 Reconstituted milk

Emulsion obtained through evenly mixing dried or concentrated dairy products with water in proportion.

### 3. Technical requirements

#### 3.1 Requirements on 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.

#### 3.2 Sensory requirements

Sensory requirements shall comply with the provisions in Table 1.

**Table 1 Sensory requirements**

Item	Requirement	Analysis method
Color	Having the required color of modified milk	Take a proper amount of sample and put it in a 50ml beaker and observe the color and texture state under natural light. Smell and taste after gargling with warm water.
Flavor and smell	Having the required fragrance of modified milk, without odor.	
Texture state	In even and uniform liquid form. It may allow small amount of fat floating and sediments of auxiliary materials consistent with the formula. It shall have no clots or visible foreign matters.	

#### 3.3 Physical and chemical indicators

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

**Table 2 Physical and chemical indicators**

Item	Requirement	Analysis method
Fat <sup>a</sup> /(g/100g) ≥	2.5	GB 5009.6
Protein /( g/100g) ≥	2.3	GB 5009.5
<sup>a</sup> Apply to full fat products only.		

**3.4 Limits on contaminants and mycotoxins**

3.4.1 Contaminant limits shall comply with GB 2762.

3.4.2 Mycotoxin limits shall comply with GB 2761.

**3.5 Microbial limits**

3.5.1 Pathogen limits shall comply with GB 29921.

3.5.2 Modified milk produced through sterilization process shall meet the requirements of commercial sterility and shall be tested in accordance with the method specified in GB 4789.26.

3.5.3 Other modified milk shall also comply with the provisions of Table 3.

**Table 3 Microbial limits**

Item	Sampling plan <sup>a</sup> and limits (indicated in CFU/g, unless designated otherwise)				Analytical method
	n	c	m	M	
Total number of colonies	5	2	5x10 <sup>4</sup>	10 <sup>5</sup>	GB 4789.2
Coliform	5	2	1	5	GB 4789.3
<sup>a</sup> Sample processing and handling shall be implemented in accordance with GB 4789.1 and GB 4789.18.					

**3.6 Food additives and nutrition fortifiers**

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

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

**4. Other**

4.1 Modified milk made from all reconstituted milk shall be labeled as "reconstituted milk" next to the product name; Modified milk made from 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 modified milk.

4.2 "Reconstituted milk" and the product name shall be labeled on the same display layout of the package; The labeling language "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.