

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** China Notifies Draft National Food Safety Standard -  
Beverages

**Country:** China - Peoples Republic of

**Post:** Beijing

**Report Category:** Sanitary/Phytosanitary/Food Safety

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**Report Highlights:**

On September 14, 2020 China notified a draft revised National Food Safety Standard for Beverages to the World Trade Organization as G/SPS/N/CHN/1169. Once finalized, the revised standard will replace the current National Food Safety Standard for Beverages (GB7101-2015), which was issued in November 2015 and entered into force a year later. Compared to the current standard, the revised standard revises certain terms and definitions, sensory requirements, physical and chemical indicators, microbial limits, and other requirements. China has not announced a proposed date of entry into force of the revised standard. Comments can be sent to China's SPS Enquiry Point at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) by November 13, 2020. This report contains an unofficial translation of the draft standard.

## **General Information**

### **BEGIN TRANSLATION**

## **National Food Safety Standard - Beverages**

(Draft for Comments)

### **Foreword**

This standard replaces GB7101-2015 National food safety standard - Beverages

Compared with the replaced standard, this standard mainly changes as follows:

- The terms and definitions are revised;
- The sensory requirements are revised;
- The physical and chemical indicators are revised;
- The microbial limit is revised;
- Other requirements are revised.

## **National Food Safety Standard**

### **Beverages**

#### **1. Scope**

This standard applies to beverages, not packaged drinking water.

#### **2. Terms and definitions**

##### **2.1 Beverages and drinks**

Quantitatively packaged products that are processed using one or more edible raw materials, with or without auxiliary materials (except non-alcoholic beer), such as carbonated drinks, fruit and vegetable juices and their drinks, protein drinks, solid drinks, etc., which can be directly consumed or blended for drinking, with ethanol less than 0.5% of the mass fraction.

#### **3. Technical Requirements**

##### **3.1 Requirements on raw materials**

The raw materials shall conform to corresponding food standards and relevant regulations.

### 3.2 Sensory Requirements

Sensory requirements shall conform to the provisions in Table 1.

**Table 1 Sensory Requirements**

Items	Requirement	Testing method
<b>Color</b>	With proper color.	Liquid beverage: Take about 50mL of evenly mixed sample in a colorless and transparent container, observe the color under natural light, identify the smell, rinse your mouth with warm boiled water, taste, and check whether it has foreign matter. The beverage paste/concentrated beverage shall be diluted according to the blending ratio marked on the product label for testing. Solid beverage: Take about 5g of sample and put it in a clean white porcelain plate, and observe its color and appearance with naked eyes under natural light; Prepare the sample according to the preparation method marked on the label, pour it into a colorless and transparent container, observe the color under natural light, identify the smell, rinse your mouth with warm boiled water, taste, and check whether it has foreign matter.
<b>Taste and smell</b>	With proper taste and smell, without peculiar smell or odor.	
<b>Status</b>	It is in the proper state of the product, and there is no foreign matter can be seen with normal vision	

### 3.3 Physical and Chemical Indicators

Physical and Chemical Indicators shall conform to the provisions in Table 2.

**Table 2 Physical and Chemical Indicators**

Item	Indicators	Testing method
Total of zinc, copper and iron (mg/L) <sup>a</sup> ≤	20	GB5009.13 , GB 5009.14 , GB 5009.90
Cyanide (based on HCN) <sup>b</sup> (mg/L) ≤	0.05	GB 5009.36
Urease test <sup>c</sup>	Negative	GB/T 5009.183
<p>a Only applicable to metal canned fruit and vegetable juices and their beverages.  b Only applicable to beverages with almonds or almond products.  c Only applicable to beverages with soy or soy protein-containing products.  Note: The solid beverages, beverage paste/concentrated beverage diluted according to the blending ratio marked on the product label shall meet the requirements of this standard.</p>		

### 3.4 Limits for contaminants and mycotoxin

3.4.1 Limits for contaminants shall comply with GB 2762.

3.4.2 Limits for mycotoxin shall comply with GB 2761.

### 3.5 Limits for pesticide residue

Limits for pesticide residue shall comply with GB 2763.

### 3.6 Microbial Limits

3.6.1 Products achieving commercial sterility shall meet the requirements of commercial sterility and be inspected according to the method specified in GB 4789.26.

3.6.2 For other products, the pathogenic bacteria limits shall comply with GB 29921, and the microbial limits shall also comply with Table 3.

**Table 3 Microbial Limits**

Items	Sampling a and limits (unless otherwise specified, they are all expressed in CFU/g or CFU/ML)				Analytical method
	n	c	m	M	
<b>Total plate count<sup>b</sup></b>	5	2	10 <sup>2</sup> ( 10 <sup>4</sup> )	10 <sup>4</sup> (5X10 <sup>4</sup> )	GB 4789.2
<b>Coliform</b>	5	2	1 (10)	10 (10 <sup>2</sup> )	GB 4789.3
<b>Mold</b> ≤	20 (50)				GB 4789.15
<b>Yeast<sup>c</sup></b> ≤	20				GB 4789.15

a Sampling and processing of the sample shall be carried out according to GB 4789.1 and GB/T 4789.21.  
b Not applicable to live bacteria (non-sterilized) drinks with aerobic and facultative anaerobic bacteria.  
c Not applicable to solid drinks.  
Note: The limits in brackets only apply to solid drinks.

### 3.7 Food Additives and Nutrition Fortifiers

3.7.1 The use of food additives shall conform to GB 2760.

3.7.2 The use of food nutrition fortifiers shall conform to GB 14880.

### 4. Others

**4.1** The label for product with strains shall be marked with live bacteria (non-sterilized) or non-live bacteria (sterilized).

**4.2** The number of lactic acid bacteria in live (unsterilized) products with lactic acid bacteria shall be  $\geq 10^6$ CFU/g (ML), and the content of lactic acid bacteria shall be marked on the product label.

**4.3** Products to be stored and transported under cold or frozen condition shall be labeled with storage and transportation conditions.

**END TRANSLATION**

**Attachments:**

No Attachments.