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China Notifies National Standard on Evaporated and Condensed Milk to the SPS Committee

Report Categories:

Trade Policy Monitoring

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Report Highlights:

On May 20, 2019, China's National Health Commission and the State Administration of Market Regulation jointly issued a draft National Food Safety Standard on Evaporated and Condensed Milk for domestic comments, which are due by July 20. On June 3, China notified this draft standard to the WTO SPS Committee under G/SPS/N/CHN/1143 for comments from WTO members, which are due by August 2, 2019. The proposed standard will replace the current National Food Safety Standard on Evaporated and Condensed Milk (GB13102-2010), with final adoption date to be determined. This report contains an unofficial translation of the draft standard which was provided by the U.S. Dairy Export Council.

GB 13102-XXXX

Preface

This standard replaces GB 13102-2010 "National Food Safety Standard – Evaporated and Condensed Milk".

Compared with GB 13102-2010, the major changes contained in this standard are as below:

- the description of "Scope" is revised;
- the "terms and definitions" is revised;
- the "sensory requirements" is revised;
- the "physical and chemical indicators" is revised; the specifications of "partly skimmed" and "skimmed" products are added; "non-fat dairy solids" indicator is added; the requirements on "fat" and "sucrose" of "sugar-added evaporated milk" are modified; "water content" indicator is deleted; "acidity" indicator in modified evaporated milk is deleted; nitrogen conversion factor is added into protein testing;
- the "microbial limit" is revised;
- "limits of pathogen" is referred to requirements regulated in GB 29921.

Evaporated and Condensed Milk

1. Scope

This standard is applied to whole, partly-skimmed and skimmed evaporated milk, sweetened condensed milk and formulated condensed milk.

2. Terms and definitions

2.1 Evaporated Milk

A liquid product made from raw milk and (or) dairy products, skimmed or not skimmed, with or without the addition of food additives and nutrition fortifiers.

2.2 Sweetened Condensed Milk

A liquid viscous product made from raw milk and (or) dairy products, skimmed or not skimmed, with addition of edible sugar, with or without the addition of food additives and nutrition fortifiers.

2.3 Formulated Condensed Milk

A liquid or viscous product made from raw milk and (or) dairy products, skimmed or not skimmed, with or without addition of edible sugar, food additives and nutrition fortifiers or other ingredients.

3. Technical Requirements

3.1 Requirements on Raw Materials

3.1.1 Raw Milk: should comply with requirements regulated in GB 19301.

3.2.2 Other Ingredients: should comply with corresponding food safety standards and/or relevant regulations.

3.2 Sensory Requirements: should comply with requirements listed in Table 1.

Table 1 Sensory Requirements

Item	Requirement			Analysis method
	Evaporated	Sweetened	Formulated	

	milk	Condensed milk	Condensed Milk	
Color	Uniform color of cream white and yellow or the color that this kind of products should have		the color that this kind of products should have	Take an appropriate amount of the sample in a clean colorless glass container and observe the color and texture under natural light. Smell, rinse mouth with warm water, and then taste.
Taste and smell	With milk taste and smell	With milk aroma and pure sweet.	It shall possess the taste and aroma that the products should have	
Structure	Exquisite, uniform structure, medium viscosity			

3.3 Physical and Chemical Index

3.3.1 Evaporated milk and sweetened condensed milk should comply with requirements listed in Table 2.

Table 2 Physical and Chemical Index for Evaporated Milk and Sweetened Condensed Milk

Items	Index						Analytical method
	Evaporated Milk			Sweetened Condensed Milk			
	W	PS	S	W	P S	S	
Protein ^a /(g/100g)≥	34% of the non-fat dairy solids ^b						GB5009.5
Fat (X)/(g/100g)	X≥7.5	7.5>X>1.0	X≥1.0	X≥8.0	8.0>X>1.0	X≤1.0	GB5009.6
Non-Fat Dairy Solids ^b / (g/100g)≥	--	17.5	--	-	20.0	-	-
Dairy Solids ^c / (g/100g)≥	25.0	20.0	20.0	28.0	24.0	24.0	-
sucrose	--			48.0			GB5413.

/(g/100g)) \leq			5
Acidity/ ($^{\circ}$ T) \leq	48.0		GB5009. 239
a. Protein content, N*6.38 b. Non-fat Dairy Solids (%) =100%-water (%)-sucrose (%)-fat (%). Testing for water content refers to GB5009.3. c. Dairy Solids (%)= 100% - water (%)-sucrose (%)			

W: Whole

PS: Partly Skimmed

S: Skimmed

3.3.2 Formulated condensed milk should comply with requirements listed in Table 3.

PTable 3 Physical and Chemical Index for Formulated Condensed Milk

Items	Index						Analytical method
	Formulated Evaporated Milk			Formulated Sweetened Condensed Milk			
	W	PS	S	W	P S	S	
Protein ^a /(g/100g) \geq	4.1			4.6			GB5009 .5
Fat (X)/(g/100g)	$X \geq 7.5$	$7.5 > X > 1.0$	$X \geq 1.0$	$X \geq 8.0$	$8.0 > X > 1.0$	$X \leq 1.0$	GB5009 .6
sucrose/(g/100g) \leq	--			48.0			GB5413 .5
a. Protein content, N*6.25 W: Whole PS: Partly Skimmed S: Skimmed							

3.4 **Limits for Contaminants:** should comply with requirements regulated in GB 2762.

3.5 **Limits for Mycotoxins:** should comply with requirements regulated in GB 2761.

3.6 Microbial Requirements

3.6.1 Evaporated milk and formulated evaporated milk produced with the sterilization process shall meet the requirements on commercial sterilization, and the testing should refer to method specified in GB 4789.26.

3.6.2 Evaporated milk, formulated evaporated milk and sweetened condensed milk, formulated sweetened condensed milk produced with other processes, the pathogen limits should meet the requirements of GB 29921.

3.6.3 Evaporated milk, formulated evaporated milk and sweetened condensed milk, formulated sweetened condensed milk produced with other processes, should also comply with the requirements listed in Table 4.

Table 4 Microbial Limits

Items	Sampling ^a and limits (indicated in CFU/g, unless designated otherwise)				Analytical method
	n	c	m	M	
Total Plate Count	5	2	10000	100000	GB4789.2
Coliform	5	1	10	100	GB4789.3
a. Analysis and treatment of samples should refer to GB4789.1 and GB4789.18.					

3.7 Food Additives and Food Fortifiers

3.7.1 The quality of food additives and food fortifiers should comply with corresponding food safety standards and relevant regulations.

3.6.2 The use of food additives and food nutrition fortifiers shall conform to requirements in GB 2760 and GB 14880.

4. Other

4.1 On the product labeling, it should mark that "this product cannot be used as a breast-milk substitute for infants" or similar warnings.

END TRANSLATION