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China's National Food Safety Standard for Fermented Milk (GB 19302-2010)

Report Categories:

Dairy and Products

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Report Highlights:

China notified GB 19302-2010 to the World Trade Organization's (WTO) Committee on Sanitary and Phytosanitary Measures on November 20, 2009. The final standard was issued on March 26, 2010 and implemented on December 1, 2010. The standard covers fermented milk. This is an unofficial translation of GB 19302-2010.



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 19302—2010

**National Food Safety Standard
Fermented Milk**

Issued on March 26, 2010

Implemented as of December 1, 2010

Issued by

Ministry of Health of the People's Republic of China

Foreword

This Standard corresponds to the Codex Standard 243-2003 (Revision 2008) Codex Standard for Fermented Milks of the Codex Alimentarius Commission (CAC); however, the degree of consistency between this Standard and the Codex Stan 243-2003 (Revision 2008) is not equivalent. This Standard replaces GB 19302-2003, *Hygienic Standard for Yogurt*, and the No.1 Amendment thereto, and certain indexes in GB 2746-1999, *Yogurt*. Indexes contained in 2746-1999, *Yogurt*, and related to the indexes herein, shall be subject to this Standard. In comparison to GB 19302-2003, this Standard has the following main changes:

- Amendment to the Standard Title to *Fermented Milk*;
- Amendment to the description of the “Scope”;
- Specification of “Terms and Definitions”;
- Amendment to the “Sensory Index”;
- Cancellation of the fat requirements for skimmed and partly skimmed products;
- Cancellation of the index for non-fat milk solids in flavored fermented milk;
- Cancellation of the requirements for total solids;
- Direct reference to GB 2762 for “contaminant limit”;
- Direct reference to GB 2761 for “fungal toxin limit”;
- Amendment to the representation of “microbial index”;
- Cancellation of the requirements for “Shigella in pathogenic bacteria”;
- Amendment to the required number of lactobacillus in product;
- Addition of the requirements for nutritional supplements.

The following versions of standards are replaced by this Standard:

- GB 19302-2003.

National Food Safety Standard - Fermented Milk

1 Scope

This Standard is applicable to whole, skimmed, and partly skimmed fermented milk.

2 Reference to Regulatory Documents

The documents referred to in this Standard are essential to the application of this Standard. For any document referenced with a date, only the version of the document with such date shall apply to this Standard. For any document referenced without a date, the latest version of the document (including all amendments thereto) shall apply to this Standard.

3 Terms and Definitions

3.1 Fermented Milk

A product with reduced pH value that is made of raw cow (goat) milk or milk powder after sterilization and fermentation.

3.1.1 Yogurt

A product that is made of raw cow (goat) milk or milk powder after sterilization, inoculation of *Streptococcus thermophilus* and *Lactobacillus bulgaricus* (*Lactobacillus delbrueckii* subspecies *bulgaricus*) and fermentation.

3.2 Flavored Fermented Milk

A product that is made of more than 80% of raw cow (goat) milk or milk powder, and other raw materials after sterilization and fermentation, which leads to the reduction of pH value, and addition or not of food additives, nutritional supplements, fruit, vegetables, and grains before or after fermentation.

3.2.1 Flavored Yogurt

A product that is made of more than 80% of raw cow (goat) milk or milk powder and other raw materials after sterilization, inoculation of *Streptococcus thermophilus* and *Lactobacillus bulgaricus* (*Lactobacillus delbrueckii* subspecies *bulgaricus*), and addition or not of food additives, nutritional supplements, fruit, vegetables, and grains before or after fermentation.

4 Index Requirements

4.1 Requirements for Raw Materials

4.1.1 Raw milk: complies with the provisions of GB 19301.

4.1.2 Other raw materials: comply with the corresponding safety standards and/or relevant regulations.

4.1.3 Fermentation strains: *Lactobacillus bulgaricus* (*Lactobacillus delbrueckii* subspecies *bulgaricus*), *Streptococcus thermophilus*, or other strains approved for use by the Department of Health Administration under the State Council.

4.2 Sensory requirements: comply with the provisions of Table 1.

Table 1 Sensory Requirements

Items	Requirements		Test Method
	Fermented Milk	Flavored Fermented Milk	
Color	Uniform color, milk white or yellowish.	Having the color and luster consistent with the ingredients added.	Place an appropriate amount of sample in a 50ml beaker, observe its color, luster, and texture under natural light. Sample its odor, and taste it after gargling with lukewarm boiled water.
Taste, Odor	Having the special taste and odor of fermented milk.	Having the taste and odor consistent with the added ingredients.	
Texture	The texture is fine and even, and a small amount of whey is allowed to separate out; the flavored fermented milk has the special texture of the added ingredients.		

4.3 Physical and chemical indexes: comply with the provisions in Table 2.

Table 2 Physical and Chemical Indexes

Items	Indexes		Test Method
	Fermented Milk	Flavored Fermented Milk	
Fat ^a /(g/100g) ≥	3.1	2.5	GB 5413.3
Non-fat milk solid /(g/100g) ≥	8.1	—	GB 5413.39
Protein /(g/100g) ≥	2.9	2.3	GB 5009.5
Acidity/(°T) ≥	70.0		GB 5413.34

^a Only applicable to whole-milk products.

4.4 Contaminant limit: complies with the provisions of GB 2762.

4.5 Limit for fungal toxins: complies with the provisions of GB 2761.

4.6 Microbial limit: complies with the provisions of Table 3.

Table 3 Microbial Limit

Items	Sampling Plan ^a & Limit (expressed in CFU/g or CFU/mL unless otherwise indicated)				Test Method
	n	c	m	M	
Coliform Groups	5	2	1	5	GB 4789.3 plate count method
Staphylococcus aureus	5	0	0 /25 g(mL)	-	GB 4789.10 qualitative test
Salmonellas	5	0	0 /25 g(mL)	-	GB 4789.4

Yeast	≤	100	GB 4789.15
Mold	≤	30	
a Samples are analyzed and treated according to GB 4789.1 and GB 4789.18.			

4.7 Number of Lactobacilli: complies with the provisions of Table 4.

Table 4 Number of Lactobacilli

Items		Limit [CFU/g(mL)]	Test Method
Number of Lactobacilli ^a	≥	1×10 ⁶	GB 4789.35
a The number of Lactobacilli is not required for products that have undergone heat treatment after fermentation.			

4 Food Additives and Nutritional Supplements

4.2.1 The quality of food additives and nutritional supplements shall comply with the corresponding safety standards and the relevant regulations.

4.2.2 Food additives and nutritional supplements shall be used in line with GB 2760 and GB 14880.

5 Other

5.1 The characters “××热处理发酵乳” (xx heat-treated fermented milk), “××热处理风味发酵乳” or “××热处理酸乳/奶” or “××热处理风味酸乳/奶” (xx heat-treated flavored fermented milk) should be marked on products that have undergone heat treatment after fermentation.

5.2 The characters “复原乳” or “复原奶” (reconstituted milk) should be marked next to the product name for products that are made entirely from milk powders; the characters “含××%复原乳” or “含××%复原奶” (containing xx% reconstituted milk) should be marked next to the product name for products that are made by adding some milk powders to the raw cow (goat) milk.

Note: “xx%” refers to the mass fraction of the milk powder added in the whole milk solids of the product.

5.3 The characters “复原乳” or “复原奶” (reconstituted milk) should be marked on the same main display surface of the packaging container with the product name; the characters “复原乳” or “复原奶” (reconstituted milk) marked should be eye-catching and in a font size not smaller than that of the product name and in a font height no less than one fifth of the height of the main display surface.