



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Template Version 2.09

Voluntary Report - public distribution

Date: 12/18/2006

GAIN Report Number: CH6108

China, Peoples Republic of

FAIRS Product Specific

Draft General Standard for Beverages

2006

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Report Highlights:

This report is an UNOFFICIAL translation of a Chinese draft national standard on beverages that was notified to the WTO for comments (TBT/N/CHN/235). The draft standard will replace "Classification of Soft Drinks - GB10789-1996", which specifies the classification, definition, and technical requirements for beverages. Industry representatives are encouraged to comment on the draft standard before January 15, 2007.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

Executive Summary

On November 16, 2006, China notified the WTO of a draft national standard on beverages (TBT/N/CHN/235). The draft standard specifies the classification, definition and technical requirements of the 11 major categories and 48 sub-categories of beverages. It will replace national standard "Classification of Soft Drinks - GB10789-1996" and contains a more detailed product classification and adjusted technical requirements that reference the relevant Codex standards.

The comment period ends on January 15, 2007 and proposed date of entry into force is September 15, 2007. Industry representatives are encouraged to comment on the draft standard before January 15, 2007.

BEGIN TRANSLATION

National Standard of the People's Republic of China
GB10789-200x (replaces GB10789-1996)

General Standard for Beverages
(Draft for approval)

Issued by the General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ) and the Standardization Administration of China (SAC)

Preamble

Chapters 4, 5 and 6 of this Standard are mandatory and the remaining is recommended. Some provisions of this Standard have referenced to the Codex Alimentarius Commission (CAC) CODEX STAN 247-2005 *General Standards for Fruit Juices and Nectars*. This Standard replaces GB10789-1996 *Classification of Soft Drinks*. Compared with GB10789-1996, the main changes are as follows:

- The title of the standard has been changed to "General Standard for Beverages";
- Added Chapter 3 "Terms and Definitions";
- Contents of Chapter 3 of GB10789-1996 are placed as Chapter 5 "Type, Category and Definition";
- Technical specifications in Chapter 3 of GB10789-1996 have been extracted and placed as Clause 6.1 "Fundamental Technical Requirements";
- Adjustments are made on classification and technical specifications of beverages;
- Normative Appendix "Beverage Classification List" is added (see Appendix A).

Appendix A to this Standard is a normative appendix. China National Light Industry Council proposes this Standard.

China National Food Industry Standardization Technical Committee Beverage Technical Sub-Committee manages this standard.

This Standard is drafted by China Beverage Industry Association Technical Committee, Tianjin University of Science & Technology, China National Research Institute of Food & Fermentation Industries, Hangzhou Wahaha Group Co., Ltd., Nongfu Spring Co., Ltd., Beijing Huiyuan Beverage & Food Group Co., Ltd., Uni-president (China) Investment Co., Ltd.

Main drafters of this Standard include: Zhao Jinfu, Shi Qilu, Wen Jian, Wang Meiling, Yao Yucai, Li Shaozhen, Huang Yingping, Li Huiyi, Li Yunan.

The publication history of all versions replaced by this Standard:

--GB 10789.1989 and GB 10789.1996.

1. Scope

This Standard stipulates the classification, types, category and definition, and technical requirements of beverages.

It applies to beverages, the production and R & D of beverages, and formulation of standards regarding beverage and beverage related products.

2. Normative citations

The clauses of the following documents have been cited and become clauses of this Standard. For documents with a date, all subsequent corrections (excluding corrections on errors) or revisions do not apply to this Standard, however, parties having reached an agreement based on the Standard are encouraged to study whether their latest versions are applicable. For documents without a date, their latest versions apply to this Standard.

GB 2760	Hygienic Standard for the Use of Food Additives
GB 5749	Hygienic Standard for Drinking Water
GB 7718	General Standard for Pre-packed Food Labeling
GB 13432	General Standard for Pre-packed Special Dietary Food Labeling
GB 14880	Hygienic Standard for the Use of Food Nutrition Enhancers

3. Terms and Definitions

The following terms and definitions apply to this Standard.

3.1 Beverage Drink

Pre-packaged in certain quantity for direct drinking or for drinking diluted with water, with ethanol content less than 0.5% of the volume, not including drinkable medicines

4. Classification

Based on raw materials and product properties, beverages are classified into 11 types and corresponding categories. Refer to attached Appendix A for details.

5. Type, category and definition

5.1 Carbonated beverages (soda)

Beverages that are filled with carbon dioxide gas in certain conditions, not including beverages with carbon dioxide gas produced through fermentation.

5.1.1 Carbonated beverage of juice containing type

Carbonated beverages with certain contents of fruit juice, such as citrus juice soda, orange juice soda, pineapple juice soda or blended fruit juice soda.

5.1.2 Carbonated beverage of fruit flavored type

Carbonated beverages with fruit flavor essence as main fragrant constituent containing a little or no fruit juice, such as citrus flavor soda and lemon flavor soda.

5.1.3 Carbonated beverage of cola type

Carbonated beverages with cola essence or essence similar to cola fragrant essence as main fragrant constituent

5.1.4 Carbonated beverage of others type

The carbonated beverages other than the above 3 types, such as soda water, salt soda, ginger soda, and sarsaparilla soda.

5.2 Fruit and vegetable juices

Beverages processed or fermented from raw materials such as fruit and/or vegetables (including edible root, stem, leaf, flower and seeds)

5.2.1 Fruit/vegetable juice (pulp)

Products made from fruit or vegetables that are processed into fermentable but unfermented juice (pulp) by using physical methods; or products reconstituted from concentrated fruit or vegetable juice (pulp) by adding water equivalent to the amount that is lost during the concentration process. Sugar, sour agents or salt may be used to adjust the flavor of fruit or vegetable juice, however, sugar and sour agents can not be used simultaneously to adjust the flavor of fruit juice.

5.2.2 Concentrated fruit/vegetable juice (pulp)

Fruit or vegetable products that have been removed of water in a certain proportion and that can be reconstituted by adding water without losing the unique flavor of the fruit or vegetable juice (pulp).

5.2.3 Fruit/vegetable juice beverage

5.2.3.1 Fruit juice beverage

Beverages made from fruit juice (pulp) or concentrated fruit juice (pulp) by adding water, sugar and/or sweeteners, and sour agents, can be added with fruit grains such as orange cyst (or other chopped fruit).

5.2.3.2 Vegetable juice beverage

Beverages made from vegetable juice (pulp) or concentrated vegetable juice (pulp) by adding water, sugar and/or sweeteners, and sour agents.

5.2.4 Concentrated fruit/vegetable juice beverage

Beverages made from fruit juice (pulp) and vegetable juice (pulp) or from concentrated fruit juice (pulp) and concentrated vegetable juice (pulp) by adding water, sugar and/or sweeteners, sour agents and must be diluted with water before drinking.

5.2.5 Blended fruit/vegetable juice (pulp) and beverage

Blended fruit/vegetable juice (pulp) refers to products containing two or more than two types of fruit juice (pulp), vegetable juice (pulp), or fruit and vegetable juice (pulp); blended fruit/vegetable beverage refers to products containing two or more than two types of fruit juice (pulp), vegetable juice (pulp), or their mixtures and added with water, sugar and/or sweeteners, and sour agents.

5.2.6 Nectar

Beverages made from fruit pulp or concentrated fruit pulp by adding water, sugar and/or sweeteners, and sour agents.

Blended nectars refer to nectars containing two or more than two types fruit pulp.

5.2.7 Fermented fruit/vegetable juice beverage

Beverages made from fermented fruit, vegetables, or fruit juice (pulp), vegetable juice (pulp) by adding water, sugar and/or sweeteners, and salt.

5.2.8 Fruit beverage

Beverages with low content of fruit juice, which are made from fruit juice (pulp) or concentrated fruit juice (pulp) by adding water, sugar and/or sweeteners, and sour agents with low content of fruit juice.

5.2.9 Other fruit and vegetable juice beverages

Fruit/vegetable juice beverages other than the above 8 types

5.3 Protein beverages

Beverages using milk or dairy products, plant nuts, seeds, or kernels with certain protein content as raw materials that have been processed or fermented.

5.3.1 Milk beverage

5.3.1.1 Formulated milk beverage

Beverages using milk or dairy products as raw materials and added with water and one or several of such ingredients as sugar and/or sweeteners, sour agents, fruit juice, tea, coffee and plant extracting solution.

5.3.1.2 Fermented milk beverage

Beverages, such as lactobacillus milk beverage, made by adding water and one or several such ingredients as sugar and/or sweeteners, sour agents, fruit juice, tea, coffee, and plant extracting solution into the emulsion of milk or dairy products after being incubated and fermented by beneficial bacteria like lactobacillus. They can be classified as sterilization (without live bacteria) and non-sterilization (with live bacteria) types depending on whether they have been sterilized.

5.3.1.3 Lactobacillus beverage

Beverages made by adding water and one or several such ingredients as sugar and/or sweeteners, sour agents, fruit juice, tea, coffee, and plant extracting solution into the emulsion of milk or dairy products after being fermented by lactobacillus. They can be classified as sterilized (without live bacteria) and non-sterilized (with live bacteria) types depending on whether they have been sterilized.

5.3.2 Plant protein beverage

Beverages made by adding water or other food ingredients into the emulsion processed (can be fermented by lactobacillus) from plant nuts, seeds or kernels with certain protein content, such beverages include, soybean milk, bean milk beverage, coconut juice (milk), apricot nut juice (milk), walnut juice (milk), and peanut juice (milk).

5.3.3 Mixed protein beverage

Beverages processed or fermented from raw materials such milk or dairy products and different plant proteins.

5.4 Drinking water

Water sealed in containers for direct drinking

5.4.1 Drinking natural mineral water

Products made from unpolluted mineral water sources of naturally running or collected through drilling wells from deep underground; products contain certain mineral salt, microelement or carbon dioxide gas, and their dynamics such as chemical constituent, flow

discharge and water temperature are relatively stable within variation ranges of natural cycle.

5.4.2 Drinking natural spring water

Products made from unpolluted underground spring water sources of naturally running or collected through drilling without running through public water supply system.

5.4.3 Other natural drinking water

Products made from unpolluted water of wells, reservoirs, lakes, or alpine glaciers without running through public water supply system.

5.4.4 Purified drinking water

Products made from water sources in compliance with GB5749 whose mineral substances have been removed through proper processing methods.

5.4.5 Mineralized drinking water

Products made from water sources in compliance with GB5749 and intentionally added with certain quantities of mineral substances through proper processing methods.

5.4.6 Other drinking water

Products processed from water sources in compliance with GB5749 without color blending, for example, flavoring water added with adequate amount of edible essence (spice).

5.5 Tea beverages

Beverages processed from water extracting solution of tea or its concentrated solution or tea powders

5.5.1 Tea beverage (tea soup)

Liquid beverages processed from water extracting solution of tea or its concentrated solution or tea powders, having the flavor of original tea extract, and can be added with a little sugar and/or sweeteners.

5.5.2 Concentrated tea beverage

Liquid products processed by physically removing certain moisture from water extracting solution of tea, with the flavor of original tea extract when reconstituted.

5.5.3 Flavored tea beverage

5.5.3.1 Fruit juice tea beverage and fruit flavored tea beverage

Liquid beverages made by adding one or several such ingredients as fruit juice, sugar and/or sweeteners, and edible fruit flavored essence into water extracting solution of tea or its concentrated solution, or tea powders

5.5.3.2 Milk tea beverage and flavored milk tea beverage

Liquid beverages made by adding one or several such ingredients as milk or dairy products, sugar and/or sweeteners, edible milk flavored essence into water extracting solution of tea or its concentrated solution, or tea powder

5.5.3.3 Carbonated tea beverage

Liquid beverages made by adding carbon dioxide gas, sugar and/or sweeteners, and edible essence into water extracting solution of tea or its concentrated solution, or tea powders

5.5.3.4 Other flavored tea beverage

Beverages other than the above three types of flavored tea products and made by adding food ingredients into water extracting solution of tea or its concentrated solution, or tea powders

5.5.4 Blended tea beverage

Liquid beverages processed from water extracting solution of tea and plant (cereals) or their concentrated solution, or dry powders, with blended flavor of tea and plant (cereals).

5.6 Coffee beverages

Beverages processed from water extracting solution of coffee or its concentrated solution, or instant coffee powders

5.6.1 Strong coffee beverage

Liquid beverages made from extracting solution of coffee or instant coffee powders

5.6.2 Coffee beverage

Liquid beverage using extracting solution of coffee or instant coffee powder as fundamental raw materials

5.6.3 Coffee beverage of low caffeine

Liquid beverages made from decaffeinated coffee extracting solution or decaffeinated instant coffee powders

5.7 Botanical beverages

Beverages processed or fermented from plant or plant extractives (not including fruit, vegetable, tea or coffee)

5.7.1 Edible fungi beverage

Beverages processed by extracting solution of edible fungus or its products, or processed by edible fungus and the fermentation liquid of its edible cultivation medium

5.7.2 Algae beverage

Beverages processed (fermented or enzyme-based) marine alga or artificially reproduced alga, e.g. spiral alga beverage

5.7.3 Cocoa beverage

Beverages made from cacao beans and cocoa powders

5.7.4 Cereal beverage

Beverages blended with cereals

5.7.5 Other botanical beverages

Beverages processed or fermented from other botanical materials that comply with the government regulations

5.8 Flavored beverages

Beverage processed mainly through blending edible essence (spice), sugar and/or sweeteners, and sour agents.

5.8.1 Fruit flavored beverage

Beverages processed from part or all such ingredients as sugar and/or sweeteners, sour agents, fruit juice, edible essence, and tea or plant extracting solution with fruit juice content failing to meet the basic technical requirements for fruit beverages as stated in Table 1, e.g. orange flavored beverage, lemon flavored beverage.

5.8.2 Milk flavored beverage

Beverages processed from part or all such ingredients as sugar and/or sweeteners, sour agents, milk or dairy products, fruit juice, edible essence, and tea or plant extracting solution with lactoprotein content failing to meet the basic technical requirements for formulated milk beverage as stated in Table 1, or fermented with lactoprotein content failing to meet the basic technical requirements for lactobacillus beverage as stated in Table 1.

5.8.3 Tea flavored beverage

Beverages made from tea or tea essence as main fragrance, with tea polyphenol content failing to meet the basic technical requirements for carbonated tea beverage as stated in Table 1.

5.8.4 Coffee flavored beverage

Beverages made from coffee or coffee essence as main fragrance, with caffeine content failing to meet the basic technical requirements for coffee beverage as stated in Table 1, not including coffee beverage of low caffeine.

5.8.5 Other flavored beverages

Flavored beverages other than the above 4 types

5.9 Beverages for special uses

Beverages with adjusted composition and content of nutrients or added with special functional elements to meet the demand of special groups

5.9.1 Sports beverage

Beverages with nutrients and their content suitable for the physiological characteristics of groups engaging sports and physical activities

5.9.2 Nutritional beverage

Beverages added with proper nutrition enhancers to complement special nutrition demand of certain groups

5.9.3 Other special usage beverage

Beverages made to meet the demand of special groups

5.10 Powdered beverages

Products processed from food materials and food additives into solid materials such as powders, grains, and lumps for drinking with water, such as fruit juice powder, bean powder, tea powder, coffee powder, fruit flavored solid beverage, solid soda (effervescent tablets), ginger juice powder.

5.11 Other beverages

Beverages not covered in the above classifications

6. Technical Requirements

6.1 See Table 1 for basic technical requirements.

Table 1

Classification	Items	Specifications or requirements
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Carbonated beverage (soda)	Carbonated beverage of juice containing type	CO ₂ content(volume times of dissolved CO ₂ in the same volume beverage at 20?) =	1.5
		Fruit juice content(mass fraction %) =	2.5
	Carbonated beverages of juice type, cola type and other types	CO ₂ content(volume times of dissolved CO ₂ in the same volume beverage at 20?) =	1.5
Fruit and vegetable juices	Fruit/vegetable juice (pulp)	With color, flavor and solvable solids content (excluding sugar added for flavoring) of the original fruit/vegetable juice (pulp)	
	Concentrated fruit/vegetable juice (pulp)	Ratio of solvable solids content and solvable solids content of original juice (pulp) =	2
	Fruit juice beverage	Fruit juice content(mass fraction %) =	10
	Vegetable juice beverage	Vegetable juice (pulp) content(mass fraction %) =	5
	Concentrated fruit/vegetable juice beverage	Fruit/vegetable juice (pulp) content after dilution according to the dilution rate indicated on the label	Not below the stipulations of this Table for fruit/vegetable juice beverage
	Blended fruit/vegetable juice (pulp)	Complying with the specifications for use of single fruit/vegetable juice (pulp) when blending	
	Blended fruit/vegetable juice beverage	Mass content of fruit juice (pulp) (mass fraction %) in blended fruit juice beverage =	10
		Mass content of vegetable juice (pulp) (mass fraction %) in blended vegetable juice beverage =	5
		Mass content of fruit/vegetable juice (pulp) (mass fraction %) in blended fruit/vegetable juice beverage =	10
	Nectar	Fruit pulp content(mass fraction %) =	20
	Fermented fruit/vegetable juice beverage	To be determined	
	Fruit beverage	Fruit juice content(mass fraction %)	5~ 10
	Other fruit and vegetable juice beverages	To be determined	

Table 1 (Continued)

Classification	Items	Specifications and Requirements
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Protein beverages	Formulated milk beverage	Lactoprotein content (mass fraction %) =	1.0
	Fermented milk beverage	Lactoprotein content (mass fraction %) =	1.0
		Non-sterilized (with live bacteria) type, live lactobacillus bacteria quantity in ex-factory inspection (cfu/mL) =	1×10 ⁶
	Lactobacillus beverage	Lactoprotein content (mass fraction %) =	0.7
		Non-sterilized (with live bacteria) type, live lactobacillus bacteria quantity in ex-factory inspection (cfu/mL) =	1×10 ⁶
	Plant protein beverage	Protein content (mass fraction %) =	0.5
	Mixed protein beverage	Protein content (mass fraction %) =	0.7
Tea beverages	Tea beverage (tea soup)	Tea polyphenol content (mg/kg) =	300
	Concentrated tea beverage	To be determined	
	Fruit juice tea beverage	Tea polyphenol content (mg/kg) =	200
		Juice content of fruit juice tea beverage (mass fraction %) =	5.0
	Fruit flavored tea beverage	To be determined	
	Milk tea beverage	Tea polyphenol content(mg/kg) =	200
		Lactoprotein content (mass fraction %) in milk tea beverage =	0.5
	Flavored milk tea beverage	To be determined	
	Carbonated tea beverage	Tea polyphenol content (mg/kg) =	100
		CO ₂ content(volume times of dissolved CO ₂ in the same volume beverage at 20?) =	1.5
	Other flavored tea beverage	Tea polyphenol content (mg/kg) =	150
Coffee beverage	Strong coffee beverage	Caffeine content (mg/kg) =	400
	Coffee beverage	Caffeine content (mg/kg)	200~400
	Coffee beverage of low caffeine	Caffeine content (mg/kg) =	50
Botanical beverages		To be determined	

Flavored beverage	To be determined
Special use beverage	To be determined
Solid beverage	Should meet the specifications and requirements of corresponding types in this Table after dilution
Other beverages	To be determined

6.2 The food additives and food nutrition enhancers added in beverages shall comply with the stipulations of GB2760 and GB14880, respectively.

6.3 In addition to GB7718 and GB13432, the labeling content shall also comply with the following requirements.

6.3.1 Fruit/vegetable juice beverages shall indicate (original) fruit/vegetable juice content.

6.3.2 Fruit juice added with sugar shall clearly indicate "added with sugar" next to "xx juice" (name of product), such as "apple juice added with sugar".

6.4 The hygiene requirements for beverages shall comply with relevant food hygiene standards.

END TRANSLATION