



Foreign Agricultural Service

**GAIN Report**

Global Agriculture Information Network

Required Report - public distribution

Date: 11/2/2001

GAIN Report #CH1061

# **China, People's Republic of**

## **Food and Agricultural Import Regulations and Standards**

### **Soft Drink Classification Standard**

### **2001**

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#### **Report Highlights:**

**This is an UNOFFICIAL English translation of the People's Republic of China *Soft Drink Classification Standard* and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulations is accurate.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
Annual Report  
Beijing [CH1], CH

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### **Summary**

This standard establishes classifications for the following beverage drinks that are produced or marketed in China: carbonated drinks, fruit juices (pulp) and drinks, vegetable juice and drinks, drinks containing milk, vegetable protein drinks, bottled water, tea drinks, powdered drinks, specific drinks, and other drinks. The standard conforms to CODEX requirements. The State Bureau of Technical Supervision for the People's Republic of China has regulatory authority over this standard.

### **Soft Drink Classification Standard (GB 10789-1996)**

#### Foreword

With the rapid development of the beverage industry, the standard GB10789-89 "Soft Drink Classification" no longer meets the requirements of the current production situation. Therefore, these amendments are created to account for recent developments. Two new categories, tea drinks and specialty drinks, are incorporated into this standard on the basis of the former soft drink classification. The content of the eight former categories are also correctly amended to reflect the present domestic situation, relevant regulations of the Food and Drug Administration (FDA) of the U.S.A., as well as the relevant standards of Codex Alimentary Commission (CAC).

Implemented on September 1, 1998.

Upon its implementation, standard GB 10789-89 is annulled.

The standard proposed by China National Council of Light Industry. The standard technically appointed to National Food and Fermentation Standardization Center. The standard drafted by China National Institute of Food and Fermentation Industries, and Guangdong Apollo (Group) Co. Ltd. The main authors of this standard are Xu Qingqu, Jiang Yonghuang, Gong Lingdi, Huo Xiuyan, Xian Xuefen. The standard is to be interpreted by the National Food and Fermentation Standardization Center commissioned by the State Bureau of Technical Supervision for the People's Republic of China.

#### Chapter One: Main Contents and Application

The standard stipulates the categories, definitions, and types of soft drinks (under the name of non-alcoholic drinks). The standard applies to packaged beverage products with alcohol content less than 0.5% (m/V).

#### Chapter Two: Classification Principle

Classification shall be according to the characteristic of raw materials or final products.

## Chapter Three: Categories, definitions and types

### 3.1 Carbonated drinks

#### 3.1.1 Definition

3.1.1.1 Products carbonated in a specific condition, not including beverages containing self-fermented carbon dioxide gas. The carbon dioxide content in final products, expressed as ratio of gas volume at 20°C to volume of products, shall not be less than 2.0.

#### 3.1.2 Types

##### 3.1.2.1 Fruit juice type

Carbonated drinks with single-strength fruit juice in quantity not less than 2.5%; such as tangerine juice carbonated drink, orange juice carbonated drink, pineapple juice carbonated drink, or mixed fruit juice carbonated drink.

##### 3.1.2.2 Fruit flavored type

Carbonated drinks with single-strength fruit juice in quantity less than 2.5%, and with edible fruit-type essence used as a flavoring agent; such as orange-flavored carbonated drink, lemon flavored carbonated drink.

##### 3.1.2.3 Cola type

Carbonated drinks containing caramel, cola essence, or mixed-type essence resembling the aroma of both kola nut and fruits. Products of colorless cola contain no caramel.

##### 3.1.2.4 Low-calorie type

Soda water and types of carbonated drinks with a sweetener, in part or entirely, substituted for sugar. The caloric value of final products shall be less than 75kJ/100mL.

##### 3.1.2.5 Other types

Carbonated drinks containing plant extracts or non-fruit type edible essence for enhancing aroma, and/or able to provide energy and electrolytes required during sports; such as ginger ale, sarsaparilla carbonated drinks, sports carbonated drink, etc..

### 3.2 Fruit juices (pulp) and drinks

#### 3.2.1 Definition

Processed products from fresh fruits or cold-stored fruits.

#### 3.2.2 Types

##### 3.2.2.1 Fruit juices

a) Fermentable juice that remains unfermented and is obtained from fruit by a mechanized process and retains the characteristic color, flavor, and dissolvable solids content of the original fruit.

- b) Juice extracted from fruit through steeping or percolation, followed by removal of excess water, that retains the characteristic color, flavor, and dissolvable solids content of the original fruit.
- c) Products obtained from concentrated juice by reconstitution of the same amount of water removed from the juice when it was concentrated, that retains the characteristic color, flavor, and dissolvable solids content of the original fruit.
- d) Products containing two or more kinds of fruit juice are named mixed juice.

#### 3.2.2.2 Fruit pulps

- a) Fermentable pulp that remains unfermented and is obtained from fruits or edible parts of fruits through a pulping process and retains the characteristic color, flavor, and dissolvable solids content of the original fruit.
- b) Products obtained from concentrated pulp by reconstitution of an equal amount of water removed from the pulp when it was concentrated, and retains the characteristic color, flavor, and soluble solids content of the original fruit.

#### 3.2.2.3 Juice concentrates

Products obtained from fruit juices through physical removal of a specified proportion of water that retains the characteristics of fruit juices.

#### 3.2.2.4 Pulp concentrates

Products obtained from fruit pulps through physical removal of a specified proportion of water that retains the characteristics of fruit pulps.

#### 3.2.2.5 Nectars

- a) Products made from pulps (or concentrated pulps) by adding water, syrup, edible acid, etc. In general, pulp content shall not be less than 30% (m/V) nor be less than 20% (m/V) for particular products made from fruits that possess high acidity, low juice content, high pulp content, or intense flavors.
- b) Also, nectars that contain two or more kinds of pulp are named mixed nectars.

#### 3.2.2.6 Fruit drinks

- a) Turbid or clear products obtained from juice (or concentrated juice) by adding water, syrup, edible acid, etc. The final products shall contain not less than 10% (m/V) juice; such as orange fruit drink, pineapple fruit drink and apple fruit drink.
- b) Also, juice drinks that contain two or more kinds of juice are named mixed juice drinks.

#### 3.2.2.7 Fruit juices with granules

Products obtained from juice (or concentrated juice) by adding water, citrus sacs (or granules from other fruits), syrup, edible acid, etc. The final product shall contain not less than 10% (m/V) juice and not less than 5% (m/V) sacs or granules.

#### 3.2.2.8 Fruit drink concentrates

- a) Products obtained from juice (or concentrated juice) by adding water, syrup, edible acid, etc. and contain a high

sugar content that are intended for consumption after being diluted. The final product, such as passion fruit concentrate, shall contain not less than 5% (m/V) juice after consideration for dilution.

b) Also, fruit drink concentrates containing two or more kinds of juice are named mixed fruit drink concentrates.

### 3.2.2.9 Fruit drinks

Turbid or clear products obtained from juice (or concentrated juice) by adding water, syrup, edible acid, etc. The final products shall contain not less than 5% (m/V) juice, such as; orange drink, pineapple drink, apple drink, etc.

## 3.3 Vegetable juices and drinks

### 3.3.1 Definition

Processed products made from fresh or chilled vegetables (including edible roots, stalks, leaves, flowers and fruits, edible fungi, edible algae and pteridophyte).

### 3.3.2 Types

#### 3.3.2.1 Vegetable juices

Products obtained by adding common salt or syrup to the liquid that is processed from vegetables; such as tomato juice.

#### 3.3.2.2 Vegetable juice drinks

a) Products obtained from vegetable juice by adding water, syrup, edible acid, etc., that is ready to drink.

b) Also, a type containing two or more kinds of vegetable juice is named mixed vegetable juice drink.

#### 3.3.2.3 Fruit/vegetable juice drinks

Products obtained from blended vegetable juice and fruit juice with added sugar or other ingredients.

#### 3.3.2.4 Fermented vegetable juice drinks

Products obtained from lactic-fermented vegetable preparations or vegetable juice by adding water, syrup, common salt, etc.

#### 3.3.2.5 Edible fungi drinks

a) Products obtained by adding water, syrup, edible acid, etc. to the extracted juice or extracted preparation of edible fungi.

b) Products obtained by adding water, syrup, edible acid, etc. to the fermented broth that is prepared by submerged fermentation of a nontoxic and edible medium inoculated with an edible fungi strain.

#### 3.3.2.6 Algae drinks

Products obtained by adding water, syrup, edible acid, etc. to the liquids prepared through steeping, fermentation, or the enzymatic hydrolysis of sea algae or cultivated algae; such as spirulina drinks.

### 3.3.2.7 Pteridophyte drinks

Products obtained from edible pteridophyte such as from tender leaves of pteridophyte.

## 3.4 Drinks containing milk

### 3.4.1 Definition

Processed products with fresh milk or other dairy products (fermented or unfermented) as a raw material.

### 3.4.2 Types

#### 3.4.2.1 Formulated milk

Products obtained from raw materials of fresh milk and other dairy products by adding water, syrup, edible acid, etc. The final product shall be named milk drinks when protein content is no lower than 1.0% (m/V). The final product shall be named lactic acid drinks when protein content is less than 1.0% (m/V) but equal to or higher than 0.7% (m/V).

#### 3.4.2.2 Fermented milk

Products obtained by adding water, syrup, etc. to fermented milk that is processed by inoculation and lactic acid fermentation of fresh milk or other dairy product raw materials. The final product shall be named lactic strain milk drinks when the protein content is no lower than 1.0% (m/V). The final product shall be named lactic strain drinks when the final protein content is less than 1.0% (m/V) but equal to or higher than 0.7% (m/V).

## 3.5 Vegetable protein drinks

### 3.5.1 Definition

Products obtained by utilizing high-protein fruits, seeds, drupe kernels, or nuts of plant origin as a raw material. Protein content in final products shall be not less than 0.5% (m/V).

### 3.5.2 Types

#### 3.5.2.1 Soya bean drinks

Products obtained from processed soy milk, by grinding or extraction, with added water, syrup etc.; such as plain soy milk, flavored soy milk drinks, soy milk drinks.

#### 3.5.2.2 Coconut milk drinks

Products obtained by adding water, syrup, etc. to coconut pulp prepared from the separated flesh of fresh coconut.

#### 3.5.2.3 Apricot kernel milk drinks

Products obtained by adding water, syrup, etc. to apricot kernel paste that has been soaked, ground, etc.

#### 3.5.2.4 Other vegetable protein drinks

Products obtained by adding water, syrup, etc. to the emulsified raw materials, that has been ground or undergone other processing, of walnut kernels, peanuts, pumpkin seeds, sunflower seeds, etc.

## 3.6 Bottled water

### 3.6.1 Definition

Ready to drink water that is hermetically sealed in plastic bottles, glass bottles, or other containers and contains no additives.

### 3.6.2 Types

#### 3.6.2.1 Natural mineral water

Unpolluted underground water that naturally flows from deep underground or that is revealed artificially. Natural mineral water contains a specific amount of minerals, trace elements, or carbon dioxide gas; the chemical composition, volume flow rate, and water temperature are relatively stable within natural fluctuations. Carbonation is permitted.

#### 3.6.2.2 Pure water

Purified water obtained by methods of distillation, electro-dialysis, ion-exchange, reverse-osmosis, and other suitable processes to remove minerals, organic compounds, toxic substances and microbes from a water source that conforms to the hygiene standard for drinking water.

#### 3.6.2.3 Other waters

Waters processed from water sources that conform to the hygiene standard for drinking water, including underground spring water that comes to the surface, spring water that flows from a natural reservoir higher than the natural water level, deep well water, etc.

## 3.7 Tea drinks

### 3.7.1 Definition

Either tea extracts obtained by extraction, filtration, clarification, etc. technology after steeping tea in water, or products obtained from tea extracts by adding water, syrup, edible acid, edible essence, fruit juice, or herb (or cereal grain) extracts.

### 3.7.2 Types

#### 3.7.2.1 Tea

Products obtained by filling tea extract (or concentrate) into containers.

#### 3.7.2.2 Tea with fruit juice

Products obtained from tea preparations by adding water, single-strength fruit juice (or concentrated juice), syrup, edible, etc. Single-strength juice content in final products shall not be less than 5.0% (m/V).

#### 3.7.2.3 Fruit flavored tea

Products obtained from tea preparations by adding water, edible essence, syrup, edible acid, etc.

#### 3.7.2.4 Other tea drinks

Products obtained from tea preparations by adding herb (or cereal grain) extract, syrup, edible acid, etc.

## 3.8 Powdered drinks

### 3.8.1 Definition

Products, either powdered, granulated, or cubed, that are processed from raw materials including sugar, food additives, fruit juices or vegetable extracts, etc. Water content in final products shall not be greater than 5% (m/V).

### 3.8.2 Types

#### 3.8.2.1 Fruit flavored type

Products processed using sugar, fruit juice, nutrition enhancement, edible essence, or coloring agent as raw materials. The water solution of final products shall possess typical color, aroma, and flavour under the brand name.

#### 3.8.2.2 Protein type

Products using sugar, dairy products, egg powder, vegetable protein, or nutrition enhancement as a raw material.

#### 3.8.2.3 Other types

a) Products obtained by combining coffee, cocoa, dairy products, essence, etc. with sugar as the other major ingredient.

b) Products obtained from tea, chrysanthemum, and *Imperata cylindrica* roots, etc. by extracting, concentrating, and mixing with or without sugar.

c) Products obtained from raw materials of edible filler by encapsulating coffee (or other vegetable) extracts and/or other food additives.

### 3.9 Drinks for special use

#### 3.9.1 Definition

Products obtained by adjusting the composition of natural nutrient contents in drinks to meet specific nutritional needs of certain consumers.

#### 3.9.2 Types

##### 3.9.2.1 Sports drinks

Products with nutrient composition and nutrient quantity suitable for the special nutritional needs and sports physiological requirements of athletes or people in physical training, as well as being able to enhance sports performance.

##### 3.9.2.2 Fortified drinks

Products with additional specified amounts of food nutrition enhancement to support special nutritional needs of a specific consumer group.

##### 3.9.2.3 Others

Products prepared to meet the needs of certain consumers; such as low-calorie drinks.

### 3.10 Other drinks

### 3.10.1 Definition

Soft drinks other than the nine types of drinks defined above.

### 3.10.2 Types

#### 3.10.2.1 Fruit flavored drinks

Products obtained from syrup by adding edible essence, vegetable extracts, edible acid, sweetener, etc., that are ready to drink and possess single-strength fruit juice content less than 5% (m/V); such as orange flavored drink and lemon flavored drink, etc.. Concentrated products of fruit flavored drinks are intended for consumption after dilution.

#### 3.10.2.2 Plant drinks of non-fruit (non- vegetable)

Products obtained by processing roots, stems, leaves, flower, seeds of non-fruits or non-vegetables, as well as the secretion from tissue of bamboo and other specific trees.

#### 3.10.2.3 Other water drinks

a) Water obtained from a water source that conforms to the hygiene standard for drinking water. The water has been measured to contain a specific amount of beneficial trace elements or minerals, with or without purification.

b) Natural mineral water with other added ingredients.

#### 3.10.2.4 Others

Products obtained by processing raw materials of new food resources or resources suitable for both food and medicine.