

Voluntary Report – Voluntary - Public Distribution

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Report Name: China Notified the Draft National Food Safety Standard -
Whey Powder and Whey Protein Powder

Country: China - Peoples Republic of

Post: Beijing

Report Category: FAIRS Subject Report

Prepared By: Alexandra Baych

Approved By: Adam Branson

Report Highlights:

On September 14, 2020, China notified the National Food Safety Standard on Whey Powder and Whey Protein Powder (GB 11674-XXXX) (Draft Standard for Comments) to the WTO SPS Committee as G/SPS/N/CHN/1168. Comments can be sent to the China's SPS Enquiry Point at sps@customs.gov.cn. The deadline for comment submission is November 13, 2020. China has not announced a proposed date of adoption of the standard. This report contains an unofficial translation of the draft standard.

BEGIN TRANSLATION

National Food Safety Standard

Whey Powder and Whey Protein Powder

(Draft for Comments)

Preface

This standard replaces GB 11674-2010 National Food Safety Standard on Whey Powder and Whey Protein Powder.

Compared with GB 11674-2010, the main changes are as follows:

- The scope has been revised.
- The terms and definitions have been revised.
- The physical and chemical indicators have been revised.
- The microbial limits have been revised.

National food safety standard

Whey Powder and Whey Protein Powder

1. Scope

This standard applies to whey powder, acid whey powder, and whey protein powder.

2. Terms and definitions

2.1 Whey

Liquid obtained by separating curd blocks after cheese, casein, or other similar products are produced from raw milk and/or dairy products through rennet or acidified curdling.

2.2 Whey powder

Powder products processed with whey or whey product obtained through rennet actions.

2.3 Acid whey powder

Powder products processed with whey or whey product obtained through acidification.

2.4 Whey protein powder

Powder products with protein content no less than 25g/100g that are processed through separation, concentration, and drying by using whey as raw material.

3. Technical requirements

3.1 Requirements on raw materials

3.1.1 Raw milk shall comply with GB 19301.

3.1.2 Other ingredients shall comply with corresponding food standards and relevant regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the provisions in Table 1.

Table 1 Sensory requirements

Item	Requirement	Analysis method
Color	Having uniform and consistent color	Take a proper amount of sample and put it in a 50ml beaker. Observe the color and texture state under natural light. Smell and taste after gargling with warm water.
Flavor and smell	Having unique flavor and smell of the product, without odor	
Texture state	Dry and even powder product, without caking and visible impurities	

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	Index			Analytical method
	Whey powder	Acid whey powder	Whey protein powder	
Protein (g/100g) \geq	10.0	7.0	25.0	GB 5009.5
Ash content ^a (g/100g) \leq	9.5	15.0	9.0	GB 5009.4
Lactose (g/100g) \geq	61.0		—	GB 5413.5
Moisture (g/100g) \leq	5.0		6.0	GB 5009.3

^a The ash content of whey powder for infant formula food should not be greater than 3.0g/100g.

3.4 Contaminant and mycotoxin limits

3.4.1 Contaminant limits shall comply with GB 2762.

3.4.2 Mycotoxin limits shall comply with GB 2761.

3.5 Pathogen limits

3.5.1 Pathogen limits shall comply with GB 29921.

3.6 Food additives and nutrition fortifiers

3.6.1 The use of food additives shall comply with GB 2760.

3.6.2 The use of food nutrition fortifiers shall comply with GB 14880.

END TRANSLATION

Attachments:

No Attachments.