

**Voluntary Report** – Voluntary - Public Distribution

**Date:** June 09,2020

**Report Number:** CH2020-0079

**Report Name:** China Notifies Addendum to the Draft National Food Safety Standard for Condensed Milk Products

**Country:** China - Peoples Republic of

**Post:** Beijing

**Report Category:** FAIRS Subject Report

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**Report Highlights:**

On May 12, 2020, China notified to the WTO SPS Committee an addendum to a previously notified draft National Food Safety Standard for Condensed Milk Products (G/SPS/N/CHN/1143). The originally notified draft standard was notified to the WTO SPS Committee on June 3, 2019. Comments on the addendum may be submitted to China's SPS Enquiry Point (sps@customs.gov.cn) by July 12, 2020 . There is currently no published date for implementation of the final standard. This report contains an unofficial English translation of the revised draft standard.

**Summary:**

On June 3, 2019, China notified a draft National Food Safety Standard for Evaporated and Condensed Milk as G/SPS/N/CHN/1143. Please see [GAIN Report CH19039](#) for more information about this original notification. On May 12, 2020, China notified an addendum to this draft standard; the draft addendum contains a preface that details specific changes from the original draft standard. Comments on the measure may be submitted to China's SPS Enquiry Point (sps@customs.gov.cn) by July 11, 2020 . There is currently no published date for implementation of the final standard. This report contains an unofficial English translation of the addendum.

(Begin Translation)



National Standard  
of the People's Republic of China

GB 13102—XXXX

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**National Food Safety Standard**  
**Concentrated Dairy Products**

(Draft for Comments)

Issued by 201X

Implemented on 201X

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Published by the National Health Commission of the People's Republic of China and the  
State Administration for Market Regulation

## **Foreword**

The Standard replaces GB 13102-2010 "National Food Safety Standard – Evaporated Milk, Sweetened Condensed Milk and Formulated Condensed Milk".

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

- The name of the Standard is revised;
- The scope is revised;
- The terminologies and definitions are revised;
- The sensory requirements are revised;
- The physical and chemical indexes are revised;
- The microbial limits are revised;
- Provisions in GB 29921 are directly quoted for limits of pathogenic bacteria.
- Corresponding indexes and requirements for concentrated milk used for the food industry are added.

**National Food Safety Standard**  
**Concentrated Dairy Products**

**1. Scope**

The Standard applies to whole, partly-skimmed and skimmed evaporated milk, sweetened condensed milk, formulated condensed milk and concentrated milk used for the food industry.

**2. Terminologies and definitions**

**2.1 Evaporated Milk**

A liquid product made from raw cow's (or goat's) 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 (Sweet Condensed Milk)**

A liquid viscous product made from raw cow's (or goat's) 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 cow's (or goat's) milk and (or) dairy products, skimmed or not skimmed, with or without addition of edible sugar, food additives and nutrition fortifiers or other ingredients. Formulated condensed milk includes formulated condensed milk and formulated sweetened condensed milk (formulated sweet condensed milk).

**2.4 Concentrated Milk Used for the Food Industry**

Products only made from only raw cow's (or goat's) milk, skimmed or unskimmed, a part of water of which is removed with processes including concentration, only used for the food industry.

**3 Technical Requirements**

**3.1 Requirements on Raw Materials**

3.1.1 Raw Milk shall meet requirements provided in GB 19301.

3.1.2 Other Ingredients shall comply with corresponding food safety standards and/or relevant regulations.

**3.2 Sensory Requirements:** shall meet requirements listed in Table 1.

**Table 1 Sensory Requirements**

Item	Requirement			Test method
	Evaporated milk	Sweetened Condensed milk	Formulated 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, put it 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 should possess the taste and aroma that the products should have.	
State	It has the tissue state which the products should have, and there is no visible foreign matters with normal vision; the liquid products shall have no lumps or sediment ; viscous products shall have exquisite tissue, uniform structure and medium viscosity.			

**3.3 Physical and Chemical Indexes**

3.3.1 Evaporated milk and sweetened condensed milk shall meet requirements listed in Table 2.

**Table 2 Physical and Chemical Indexes for Evaporated Milk and Sweetened Condensed Milk**

Item	Index						Test method
	Evaporated Milk			Sweetened Condensed Milk			
	whole	partially skimmed	skimmed	whole	partially skimmed	skimmed	
Protein <sup>a</sup> /(g/100g)≥	34% of the non-fat dairy solids <sup>b</sup>						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 <sup>b</sup> / (g/100g) ≥	--	17.5	--	-	20.0	-	-
Dairy Solids <sup>c</sup> / (g/100g) ≥	25.0	20.0	20.0	28.0	24.0	24.0	-
Water/(g/100g) ≤				27.0.0			GB 5009.3
Acidity/(°T) ≤	48.0						GB 5009.239
<sup>a</sup> Calculation of protein content shall be based on Nitrogen (N)×6.38. <sup>b</sup> Non-fat Dairy Solids (%) =100%-water (%) -sucrose (%) -fat (%). Testing for sucrose is subject to GB 5413.5. <sup>c</sup> Dairy Solids (%)= 100%- water (%) -sucrose (%)							

3.3.2 Formulated condensed milk shall comply with provisions in Table 3.

**Table 3 Physical and Chemical Index for Formulated Condensed Milk**

Items	Index						Test method
	Formulated Evaporated Milk			Formulated Sweetened Condensed Milk			
	whole	partially skimmed	skimmed	whole	partially skimmed	skimmed	
Protein <sup>a</sup> /(g/100g)≥	4.1			4.6			GB 5009.5
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
Water/(g/100g) ≤	-			28.0			GB 5009.3
<sup>a</sup> Calculation of protein content shall be based on Nitrogen (N)×6.25.							

3.3.3 Concentrated milk used for the food industry shall comply with provisions in Table 4.

**Table 4 Physical and Chemical Index for Concentrated Milk Used for the Food Industry**

Item	Index			Test method
	whole	partially skimmed	skimmed	
Protein <sup>a</sup> (g/100g) ≥	8.5			GB 5009.5
Fat (X)/(g/100g)	X≥9.5	9.5>X >1.0	X≤1.0	GB 5009.6
Non-fat dairy solids/(g/100g) ≥	24.5			GB 5413.39
pH value				



Condensed cow's milk	6.0~7.0	GB 5009.237
Condensed goat's milk	6.5~7.3	
<sup>a</sup> Protein content, N×6.38		

### 3.4 Limits of Contaminants and Limits of Mycotoxins

3.4.1 Limits of contaminants shall meet requirements regulated in GB 2762.

3.4.2 Limits of mycotoxins shall meet requirements regulated in GB 2761.

### 3.5 Microbial Requirements

3.5.1 Evaporated milk and formulated condensed milk produced with commercial sterilization process shall meet the requirements on commercial sterilization, and shall be tested with the methods specified in GB 4789.26.

3.5.2 For evaporated milk and formulated condensed milk produced with other sterilization processes, concentrated milk for the food industry which subject to heat treatment, sweetened condensed milk and formulated sweetened condensed milk, the limits of pathogenic bacteria shall comply with provisions in GB 29921, and other microbial limits shall comply with provisions in Table 5.

**Table 5 Limits of Other Microbes**

Item	Sampling <sup>a</sup> and limits				Test method
	n	c	m	M	
Total Plate Count	5	2	10 <sup>4</sup>	10 <sup>5</sup>	GB 4789.2
Coliform	5	1	10	10 <sup>2</sup>	GB 4789.3
<sup>a</sup> Analysis and treatment of samples are subject to GB 4789.1 and GB 4789.18.					

3.5.3 For concentrated milk used for the food industry which is subject to no heat treatment during processing, microbial limits shall comply with provisions in Table 6.

**Table 6 Microbial Limits**

Item	Limit	Test method
Total Plate Count /(CFU/g) ≤	2×10 <sup>6</sup>	GB 4789.2

**3.6 Food Additives and Food Nutrition Fortifiers**

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

3.6.2 The use of food nutrition fortifiers shall comply with provisions in GB 2760.

**4. Others**

4.1 Such warnings as “the product shall not be used as a substitute for breast milk for infants and young children” shall be marked for labeling of evaporated milk, sweetened condensed milk and formulated condensed milk.

4.2 Names such as “concentrated milk used for the food industry” or “concentrated milk” shall be used in the ingredient list for products in which concentrated milk used for the food industry is used.

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**Attachments:**

No Attachments.