

Voluntary Report – Voluntary - Public Distribution

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Report Number: CH2020-0126

Report Name: China Re-Notified the Draft National Food Safety Standard -
Processed Cheese and Cheese Products

Country: China - Peoples Republic of

Post: Beijing

Report Category: FAIRS Subject Report

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Report Highlights:

On September 14, 2020, China notified the National Food Safety Standard on Processed Cheese and Cheese Products (GB 25192-XXXX) (Draft Standard for Comments) to the WTO SPS Committee as an addendum to an earlier notification (notified on June 3, 2019 as G/SPS/N/CHN/1145) as G/SPS/N/CHN/1145/Add.1. Comments can be sent to 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

Processed Cheese and Cheese Products

(Draft for Comments)

Preface

This standard replaces GB 25192-2010 National Food Safety Standard Processed Cheese

Compared with GB 25192-2010, main changes are as follows:

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

National Food Safety Standard

Processed Cheese and Cheese Products

1. Scope

This standard applies to processed cheese and cheese products.

2. Terms and definitions

2.1 Processed cheese

Products with cheese (more than 50%) as the main raw material, added with other raw and auxiliary materials, which are made by heating, stirring and emulsification (drying) and other processes.

2.2 Cheese products

Products with cheese (proportion 15% - 50%) as the main raw material, added with other ingredients, which are made by heating, stirring and emulsification (drying) and other processes.

3. Technical Requirements

3.1 Requirements for raw materials

3.1.1 Cheese shall comply with stipulations in GB 5420.

3.1.2 Other raw and auxiliary materials shall comply with corresponding food safety standards and relevant regulations.

3.2 Sensory Requirements

Sensory requirements shall meet the provisions in Table 1.

Table 1 Sensory Requirements

Item	Requirements	Testing Method
Color	With the normal color of this product category	Take appropriate amount of sample and place it in a dry and clean white plate (porcelain plate or similar container), observe the color and texture state under natural light. Smell and taste after gargling with warm water.
Flavor and smell	With the unique flavor and smell of this product category	
Status	Have the texture state of this product category and may have visible particles of raw materials related to the product flavor. The powdery product should be in dry and even powder form. No visible foreign impurities	

3.3 Limits on contaminants and mycotoxin

3.3.1 Contaminant limits shall comply with GB 2762.

3.3.2 Mycotoxin limits shall comply with GB 2761.

3.4 Microbial limits

3.4.1 Pathogen limits shall comply with GB 29921.

3.4.2 Microbial limits shall also comply with the provisions in Table 2.

Table 2 Microbial limits

Item	Sampling plan ^a and limits (indicated in CFU/g (mL), unless designated otherwise)				Analytical method
	n	c	m	M	
Total number of colonies	5	2	100	1000	GB4789.2
Coliform	5	2	100	1000	GB 4789.3

^a Sample handling and analysis shall be implemented in accordance with GB 4789.1 and GB 4789.18.
^b Not applicable to products added with active bacteria (aerobic and facultative anaerobic)

3.5 Food Additives and Nutrition Fortifiers

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

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

4. Other

4.1 The product label shall clearly indicate the proportion of cheese use.

4.2 The product shall indicate "processed cheese" or "cheese product".

4.3 The product label shall clearly indicate the temperature for transportation and storage.

END TRANSLATION

Attachments:

No Attachments.