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# GAIN Report

Global Agricultural Information Network

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## **China - Peoples Republic of**

**Post:** Beijing

## **Concentrated Liquid (Juice, Plasm) for Food Industry**

### **Report Categories:**

FAIRS Subject Report

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### **Report Highlights:**

On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) published the National Food Safety Standard for Concentrated Liquid (Juice, Plasm) for Food Industry (GB 17325-2015). This standard will be implemented on November 13, 2016. Please note that the comment process has ended and that this standard is considered final. The following report contains an unofficial translation of the final standard.

## **General Information:**

### **BEGIN TRANSLATION**

## **National Food Safety Standard Concentrated Liquid (Juice, Plasm) for Food Industry**

### **Preface**

This standard replaces GB 17325-2005 "Hygiene Standard for Concentrated Fruit and Vegetable Liquid (juice, plasm) for Food Industry".

In comparison with GB 17325-2005, this standard presents the following changes:

- Name of this standard was changed to "National Food Safety Standard - Concentrated Liquid (Juice, Plasm) for Food Industry ";
- Modified the scope;
- Modified the terms and definitions;
- Modified the physical and chemical indexes;
- Modified the microbiological indexes.

## **National Food Safety Standard**

### **Concentrated Liquid (Juice, Plasm) for Food Industry**

#### **1 Scope**

This standard applies to concentrated liquid (juice, plasm) for food industry.

#### **2 Terms and Definitions**

##### **2.1 Concentrated liquid (juice, plasm) for Food Industry**

Concentrated liquid (juice, plasm) for production of beverage or other food by processing with fruits, vegetables, tea, coffee and other state allowed plants as raw materials, such as concentrated fruit and vegetable liquid (juice, plasm) , tea concentrate, etc.

#### **3 Technical Requirements**

##### **3.1 Ingredient Requirements**

Raw materials shall comply with relevant food standards and regulations.

##### **3.2 Organoleptic Requirements**

The organoleptic requirements shall conform to the provisions of Table 1.

**Table 1 Organoleptic Requirements**

Items	Requirements	Analysis Method
Luster	Has the normal luster of this specific product.	Take a certain amount of sample, place in a 50mL colorless beaker, and observe color in natural light, smell and taste it, and check whether there is foreign matter in it.
Taste and smell	Without odor and stink	
State	Without visible foreign matter	

**3.3 Contaminant Limit and Mycotoxin Limit**

3.3.1 Limit of contaminant shall conform to the regulations for concentrated liquid (juice, plasm) in GB 2762.

3.3.2 Limit of mycotoxin shall conform to the regulations for concentrated fruit and vegetable juice in GB 2761.

**3.4 Microbiological limit**

3.4.1 The limits of pathogenic bacteria shall comply with the provisions of GB 29921 concerning beverages.

3.4.2 Limit of other microbes shall comply with the provisions in Table 2.

**Table 2 Microbiological limit**

Items	Sampling programs <sup>a</sup> and its limit				Analysis Method
	n	c	m	M	
Coliform colonies (CFU/mL)	5	2	10	10 <sup>2</sup>	Plate count method in GB 4789.3
Molds and yeasts (CFU/mL) ≤	10 <sup>2</sup>				GB 4789.15
<sup>a</sup> Sampling and processing shall be performed in accordance with GB 4789.1 and GB/T 4789.21.					

**3.5 Food Additives**

The food additives shall be used in accordance with the regulations as specified in GB 2760.

**END OF TRANSLATION**