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# GAIN Report

Global Agricultural Information Network

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## **China - Peoples Republic of**

**Post:** Beijing

### **Food Safety Standard on Fermented Alcoholic Beverages (draft)**

**Report Categories:**

FAIRS Subject Report

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**Report Highlights:**

On May 10, 2011, China's Ministry of Health notified to the WTO the National Food Safety Standard on Fermented Alcoholic Beverages and their Integrated Alcoholic Beverages (draft) as G/SPS/N/CHN/361 to solicit comments until May 18, 2011. This report contains an unofficial translation of the draft standard.

**General Information:**

BEGIN TRANSLATION

**National Food Safety Standard****Fermented Alcoholic Beverages and their Integrated Alcoholic Beverages**

GB2758-xxxx

Issue date:

Adoption date:

Issued by the Ministry of Health

**Foreword**

The Hygienic Standard for Fermented Alcoholic Beverages (GB 2758-2005) was replaced by this standard.

This standard contains the following major modifications on the basis of GB 2758-2005:

- Modifying the name of the standard;
- Abolishing the maximum limit to lead index;
- Modifying the maximum limit to microorganism index;
- Adding the requirements on labeling and identification.

The requirements on labeling and identification shall come into effect together with GB 7718-2011.

**National Food Safety Standard****Fermented Alcoholic Beverages and their Integrated Alcoholic Beverages****1. Scope**

This standard applies to the fermented alcoholic beverages and their integrated alcoholic beverages.

**2. Terms and Definitions****2.1 Fermented Alcoholic Beverages**

The fermented alcoholic beverages are fermented from the sugars in fruits, berries, grains, and such other ingredients as milk and may be distilled in full or in part to reduce the original watery liquid to a liquid of much greater alcoholic strength.

## 2.2 The Integrated Alcoholic Beverages

The integrated alcoholic beverages are made with fermented alcoholic beverages as the base wine and through adding edible accessory materials or additives, and then blending, mixing, or processing, thus changing the original flavor of the base wine.

### 3. Technical Requirements

#### 3.1. Requirements on Raw Materials

Relevant standards and specifications concerning the raw materials shall be satisfied.

#### 3.2 Organoleptic Requirement

Relevant provisions in corresponding product standards concerning organoleptic requirements shall be satisfied.

#### 3.3 Physical and Chemical Indexes

The physical and chemical indexes specified in Table 1 shall be satisfied.

**Table 1 Physical and Chemical Indexes**

Item	Index	Testing Method
	Beer	
Formaldehyde/ (mg/L) ≤	2.0	GB/T 5009.49

#### 3.4. Maximum Limit to Mycotoxin and Pollutants

3.4.1 The maximum limit of pollutants shall comply with the provisions in GB 2762.

3.4.2 The maximum limit of mycotoxin shall comply with the provisions in GB 2761.

#### 3.5 Maximum Limit to Microorganism

The maximum limit of microorganisms shall comply with the provisions in Table 2.

**Table 2: Maximum Limit to Microorganism**

Item	Sampling scheme and limits <sup>a</sup> (Unless otherwise specified, represented by /25 mL)			Testing method
	n	c	m	
Salmonella	5	0	0	GB/T
Staphylococcus aureus	5	0	0	4789.25

<sup>a</sup> Analysis and treatment of samples are carried out according to GB 4789.1

#### 3.6 Food Additives

The applied food additives shall comply with the provisions in GB 2760.

### 4. Labeling

#### 4.1. General Provisions

In addition to the requirements as specified in GB7718, the labeling of the fermented alcoholic

beverages and their integrated alcoholic beverages shall comply with the requirements as follows.

#### **4.2. List of Ingredients**

**4.2.1** Except the fermented alcoholic beverages made from a single raw material, the pre-packed products shall be marked with a list of ingredients.

**4.2.2** The list of ingredients shall be titled by the "Raw Materials" or the "Raw Materials and supplementary materials".

**4.2.3** The water added in during fermentation or processing shall be indicated in the list of ingredients.

#### **4.3 Alcoholic Strength**

The alcoholic strength shall be indicated by the title of "Alcoholic Strength" and in the unit of "%vol".

#### **4.4 Contents of Original Wort and Original Juice**

**4.4.1** Beer shall be indicated by the title of "Original Wort Concentration" and in the unit of the symbol of "°P" of Plato degree.

**4.4.2** The fruit wines (in addition to grape wines) shall be indicated with the content of original juice, represented by "xx %" in the list of ingredients.

#### **4.5 Warning Statement**

**4.5.1** The warning statements such as "Overdrinking is harmful to your health" shall be indicated.

**4.5.2** The warning statements such as "No Hitting to Avoid Blowout" shall be marked with the beer packed in glass bottles.

#### **4.6. Guarantee Period**

Wines and the alcoholic beverages with the alcoholic strength more than 10% vol can be free of Guarantee Period.

END TRANSLATION