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Approved By:

William Westman

Prepared By:

Mark Petry and Bao Liting

Report Highlights:

On November 20, 2009, China notified the WTO of "National Food Safety Standard of the People's Republic of China for Cream, Butter and Anhydrous Milk Fat" as SPS/N/CHN/133. This standard relates to the quality specifications of these milk products. The date for submission of final comments to the WTO is January 1, 2010. The proposed date of entry into force has not been specified.

Executive Summary:

On November 20, 2009, China notified the WTO of "National Food Safety Standard of the People's Republic of China for Cream, Butter and Anhydrous Milk Fat" as SPS/N/CHN/133. This standard relates to the quality specifications of these milk products. The date for submission of final comments to the WTO is January 1, 2010. The proposed date of entry into force has not been specified.

According to the WTO notification, "This standard applies to the production, circulation, supervision

and management of cream, butter and anhydrous milk fat. This standard does not apply to margarine. It specifies the terms and definitions, technical requirements, food additives and nutrition fortifier, as well as the requirements of production process, packaging, labeling, storage, transportation and testing method for cream, butter and anhydrous milk fat.”

Thanks go to the consortium of industry and 3rd country Embassies in Beijing for their assistance in translating and reviewing this standard.

This report contains an UNOFFICIAL translation of National Standard on Cream, Butter and Anhydrous Milk Fat.

General Information:

BEGIN TRANSLATION

**National Standard of Food Safety
of People’s Republic of China**

GB××××-××××

GB 5414-1985、GB/T5415-2008、GB 19646—2005

Cream, Butter and Anhydrous Milk Fat

(Draft for proposal)

Issued on ××-××-××××

Implemented on ××-××-××××

Issued by the Ministry of Health
of the People’s Republic of China

Preface

This standard corresponds to Codex standard A1-1971(Rev.1-1999), *Codex Standard for Butter*, Codex standard A-2-1973(Rev.1-1999), *Codex Standard for Milk fat Product* and Codex standard A-9-1976(Rev.1-2003), *Codex Standard for Cream* and Prepare Cream. The consistency degree of this standard with Codex Stan A1-1971(Rev.1-1999), Codex standard A-2-1973(Rev.1-1999) and Codex

standard A-9-1976(Rev.1-2003) is non-equivalent.

This standard replaced GB 19646-2005 Hygienic standard for Cream and Butter and the safety index of GB/T 5415-2008 Butter and GB 5414-1985 Cream.

In comparison with GB 19646-2005 Hygienic standard for Cream and Butter, the major changes are as follows:

- The name of standard is changed to “Cream, Butter and Anhydrous Milk Fat”
- The scope is modified, adding some terms and definitions;
- the requirements for ingredients and accessories material is modified;
- Add “Acidity” to physical-chemical requirements of cream, also list the “water”, “fat” requirements respectively; add “milk solids non fat” requirement for butter, and “PV”, “FFA” to Anhydrous Milk Fat;
- “cream products processed through UHT sterilization should meet the commercial sterility” is added in microbiological requirement;
- The expressing way of microbiology parameters is changed;
- List the “Contaminants” and “Mycotoxins” respectively;
- Add testing methods of moisture content, fat content and commercial sterility.

This standard is proposed by and interpreted by Ministry of Health of P.R. China.

This standard replaces all previous standard as follows:

- GBn 143-81, GB 5414 -85;
- GB/T 5415-2008;
- GB 19646-2005.
- GB19646-2005

Cream, Butter and Anhydrous Milk Fat

1. Scope

This standard stipulates terms and definitions of Cream, Butter and Anhydrous Milk Fat, technical requirements, food additives and nutrient fortifier, processing, packaging, labeling, storage & transportation, test methods. This standard applies to the processing, circulation and supervision of Cream, Butter and Anhydrous Milk Fat.

This standard doesn't apply to margarine.

2. Normative Documents Cited by this Standard

The clauses in the following documents became clauses of this standard through the quotation in this standard. For cited documents with date, all their subsequent modification (corrected contents are not included) or revision do not apply to this Standard. However, parties having reached an agreement based on cited standards with date are encouraged to study whether the latest versions of the cited documents with date are applicable. For cited documents without date, the latest version applies to this Standard.

GB 2760	Hygienic standard for uses of food additives
GB 2761	Minimum levels of mycotoxins in Food
GB 2762	Minimum levels of Contaminants in Foods
GB 4789.2	Microbiological examination of food, Determination of Aerobic Plate Count
GB 4789.3	Microbiological examination of food, Enumeration of Coliforms
GB 4789.4	Microbiological examination of food, Examination of Salmonella
GB 4789.15	Microbiological examination of food, Enumeration of Yeasts and Moulds
GB 4789.18	Microbiological examination of food, Examination of milk & milk product
GB 4789.26	Microbiological examination of food, Determination of commercial sterility in canned foods
GB 4789.37	Microbiological examination of food, Enumeration of Staphylococcus aureus
GB 5009.3	Determination of moisture content in foods
GB ××××	Determination of fat in milk product and foods for Infant and young children
GB /T 5530	Animal and vegetable oil --Determination of acid value and acidity
GB /T 5538	Animal and vegetable oil--Determination of PV
GB 7718	General standard for the labeling of prepackaged foods

GB 12693	Good manufacturing practice for dairy product factory
GB 13432	General standard for the labeling of prepackaged foods for special dietary uses
GB 14880	Hygienic standard for uses of food nutrient fortifier
GB 19301	Raw milk

3. Terms and definitions

The following terms and definitions apply to this standard.

3.1 Cream

The products with milk fat content of 10.0% to 80.0%, which is made from milk fat-containing part separated from milk, with or without addition of other ingredients, food additives and nutrient fortifier.

3.2 Butter

The products with milk fat content of not less than 80.0%, which is made from milk and (or) cream (fermented or non-fermented) , with or without addition of other ingredients, food additives and nutrient fortifier.

3.3 Anhydrous Milk Fat

The products with milk fat content of not less than 99.8%, which is made from milk and (or) butter and cream(fermented or non-fermented) , with or without addition of other ingredients, food additives and nutrient fortifier.

4. Technical Requirements

4.1 Raw material requirements

4.1.1 Fresh milk: should comply with GB 19301

4.1.2 Other materials: should comply with the corresponding safety standard and relevant regulations.

4.2 Sensory requirements

No odor, no foreign matter, have the inherent color, taste, flavor and texture that cream, butter and anhydrous milk fat should have.

4.3 Physical- chemical requirements

Should comply with Table 1.

Table 1. Physical- chemical requirements

Item	Limits		
	Cream	Butter	Anhydrous milk fat
Moisture /(%) ≤	—	16.0	0.1
Milk fat/(%) ≥	10.0	80.0	99.8
Acidity ^a /(°T) ≤	30.0	20.0	—
MSNF ^b /(%) ≤	—	2.0	—
PV/(meq/kg) ≤	—	—	0.4
FFA(as oleic acid)/(%) ≤	—	—	0.3
a: not include product with fermented cream as ingredient			
b: MSNF=100%- fat content(%)-moisture content(%) (for salted butter, should minus salt)			

4.4 Limits of contaminants

Should comply with GB 2762.

4.5 Limits of Mycotoxins

Should comply with GB 2761.

4.6 Microbiology requirements

4.6.1 Cream products produced from canning process or UHT sterilization process should meet the commercial sterility.

4.6.2 Other products should comply with Table 2.

Table 2. Microbiology requirements

Item	Sampling programs and limits
Aerobic Plate Count ^a	n=5, c=2, m=10000 cfu/g(mL), M=100000 cfu/g(mL)
Coliforms	n=5, c=2, m=10cfu/g(mL), M=100cfu/g(mL)
Moulds ≤	90 cfu/g(mL)
Salmonella	n=5, c=0, m=0cfu/25g(mL)
Staphylococcus aureus	n=5,c=1,m=10 cfu/g(mL), M=100 cfu/g(mL)
a: not include product with fermented cream as ingredient.	

5. Food additives and nutrient fortifier

5.1 The quality of food additives and nutrient fortifier should comply with corresponding standards and regulations.

5.2 The varieties and dosage of food additives and nutrient fortifier should comply with GB 2760 and GB 14880.

6. Processing

Should comply with GB 12693.

7. Packaging

The packaging container and material of product should comply with corresponding standard and related regulations.

8. Labeling

The labeling should comply with GB 7788, GB 13432 and related provisions of state regulations. Need to indicate the fat content of the product.

9. Storage and Transportation

9.1 Storage

The product should be stored at dry, well-ventilated place, and should not stored with poisonous, harmful, peculiar smelling, volatile, or corrosive substances in same place.

9.2 Transportation

During transportation, product should avoid exposure to sun and rain. And transportation shouldn't shouldn't be mixed with poisonous, harmful, peculiar smelled substances or with substances that affecting product quality. Products require chill or freeze should be transported with refrigeration vehicles or refrigeration truck.

10 Testing methods

10.1 Sensory requirements

10.1.1 Color and organization state

Open the outer package of sample, take appropriate amount of sample in a white container, observe the color and texture in natural light; observation should carry out after melting for anhydrous milk fat.

10.1.2 Taste and flavor: take appropriate amount of sample, smell, then taste after gargling with warm

water.

10.2 Physical-Chemical requirements

10.2.1 Moisture content: testing according to GB 5009.3; for anhydrous milk fat, should use Karl-Fischer method in GB5009.3.

10.2.2 Fat: testing according to GB×××× for cream and butter; for anhydrous milk fat, fat(%)=100%-moisture content (%)

10.2.3 Acidity: testing according to GB××××.

10.2.4 PV: testing according to GB/T 5538.

10.2.5 Free Fatty Acid: testing according to GB/T 5530.

10.3 Microbiology requirements

The apparatus and materials for microbiology testing, sampling programs, and handling of testing sample should comply with GB 4789.18.

10.3.1 Aerobic Plate Count: according to testing method in GB 4789.2.

10.3.2 Coliforms: according to direct counting method in GB 4789.3.

10.3.3 Moulds: according to testing method in GB 4789.15.

10.3.4 Salmonella: according to testing method in GB 4789.4.

10.3.5 Staphylococcus aureus: according to testing method in GB 4789.37.

10.3.6 Commercial sterility: according to testing method in GB 4789.26.