



THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY  
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT  
POLICY

Voluntary  Public

**Date:** 2/29/2016

**GAIN Report Number:** CH16014

## **China - Peoples Republic of**

**Post:** Beijing

### **China Published Final Standard for Jellies**

**Report Categories:**

FAIRS Subject Report

**Approved By:**

Jennifer Clever

**Prepared By:**

Jennifer Clever and Ma Jie

**Report Highlights:**

On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) published the National Food Safety Standard for Jellies (GB 19299-2015). This standard will be implemented on November 13, 2016. A draft of the standard was notified to the WTO as SPS CHN 641 in March 2014. 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 Jellies**

### **Preface**

This standard replaces the GB 19299-2003 "Hygiene Standard for Jellies" and some indexes in the GB 19883-2005 "Jellies"; relevant indexes in GB 19883-2005 "Jellies" shall be consistent with this standard.

In comparison with the replaced standards, this standard presents the following changes:

- Name of this standard was changed to "National Food Safety Standard - Jellies";
- Modified the scope;
- Modified the terms and definitions;
- Modified the physical and chemical indexes;
- Added requirements for product specifications;
- Added languages for safety warnings and requirements for consuming methods.

## **National Food Safety Standard Jellies**

### **1 Scope**

This standard applies to jellies.

### **2 Terms and Definitions**

#### **2.1 Jelly**

Jelly food refers to food products produced from raw materials such as water, sugar, with/without fruit/ vegetable products, milk and dairy products, etc., supplemented with thickeners and other food additives by means of sol-gel techniques, blending, filling, sterilization, cooling and other processes.

#### **2.2 Milk jelly**

Jelly added with milk or dairy products, with a protein content of not less than 1%.

#### **2.3 Gel Jelly**

Gelatinous jelly that can basically maintain the original shape after its content being poured from its container.

### 2.3.1 Cup-shaped gel jelly

Gel jelly that is packaged with cup-shaped materials, with its opens being heat sealed with cover films.

### 2.3.2 Other gel jelly

Gel jelly outside of the cup-shaped gel jelly.

## 2.4 Suck Jelly

Semi-liquid and gel-like jelly that can be directly sucked with a straw or nozzle after its contents pouring from containers

## 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 luster specific for this kind of product, and without abnormal color.	Pour the content into a white porcelain dish, observe its color and foreign matter under bright natural light by naked eye; smell and taste it.
Taste and smell	Has taste and smell specific to this kind of product, without odor.	
State	Has no visible foreign matter.	

### 3.3 Maximum Contaminant

The limits of contaminants shall comply with the provisions of GB 2762.

### 3.4 Microbiological limit

Microbial limit 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	
Total number of colonies /(CFU/g)	5	2	10 <sup>2</sup> (10 <sup>3</sup> )	10 <sup>3</sup> (10 <sup>4</sup> )	GB 4789.2
Coliform colonies /(CFU/g)	5	2	10	10 <sup>2</sup>	Plate count method in GB 4789.3
Moulds /(CFU/g) ≤	20				GB 4789.15
Yeast ACFU/g) ≤	20				GB 4789.15
Note: Values in parentheses apply only to milk jelly.					
<sup>a</sup> Sampling and processing shall be performed in accordance with GB/T4789.19 and GB/T 4789.24.					

### 3.5 Food additives and food nutrition fortifier

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

3.5.2 The food nutrition fortifier shall be used in accordance with the provisions in GB 14880.

### 4 Others

4.1 Inner diameter or maximum length inside opening of the cup-shaped gel jelly shall be ≥3.5 cm; net content of other gel jelly shall be ≥30g or length of its content shall be ≥6.0cm.

4.2 Red warnings and consumption methods with white (or yellow) background shall be marked at eye-catching position on outer packaging and minimum consumption packages of the gel jelly, while the height of text shall be not less than 3mm. Warnings and consumption methods shall be marked as follows: "Do not swallow in one gulp; not suitable for children under three years of age, and the elderly and children shall consume under guardianship".

**END OF TRANSLATION**