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China - Peoples Republic of

Post: Beijing

China Notifies Draft National Standard on Processed Cheese to the SPS Committee

Report Categories:

Trade Policy Monitoring

Approved By:

Mark Ford

Prepared By:

Abraham Inouye

Report Highlights:

On May 20, 2019, China's National Health Commission and the State Administration of Market Regulation jointly issued the draft National Food Safety Standard on Processed Cheese for domestic comments, which are due by July 20. On June 3, China notified this draft standard to the WTO SPS Committee under G/SPS/N/CHN/1145 for comments from WTO members, which are due by August 2, 2019. The proposed standard will replace the current National Food Safety Standard on Processed Cheese (GB25192-2010), with the final adoption date to be determined. This report contains an unofficial translation of the draft standard which was provided by the U.S. Dairy Export Council.

Preface

This standard replaces GB 25192-2010 "National Food Safety Standard – Processed Cheese". Compared with GB 25192-2010, the major changes contained in this standard are as below:

- the description of "Scope" is revised;
- the "Terms and Definitions" is revised;
- the "Sensory Requirements" is revised;
- the "Physical and Chemical Indicators" are deleted;
- the "Microbial Limit" is revised;
- "Others" is added.

GB25192-XXXX National Food Safety Standard Processed Cheese

1. Scope

The standard is applicable to processed cheese.

2. Terms and Definitions

2.1 Process(ed) Cheese

Process(ed) cheese are products made with cheese (the usage of cheese should be higher than 15%) as main ingredient, processed by heating, mixing and emulsifying (drying) with or without addition of other ingredients.

3. Technical Requirements

3.1 Requirements of Raw Materials

3.1.1. Cheese: should comply with requirements regulated in GB 5420

3.1.2 Other raw materials: should conform to the corresponding food safety standards and relevant provisions.

3.2 Sensory Requirements: shall conform to the provisions in Table1.

Table 1 Sensory Requirements

Items	Requirements	Analytical method
Color	It shall possess the color that this kind of products should have	Take an appropriate amount of the sample in a clean white plate (ceramic plate or similar container) and observe the color and texture under natural light. Smell, rinse mouth with warm water, and then taste.
Taste and flavor	It shall possess the taste and flavor that the products should have	
Texture	It shall possess the texture that the products should have	

3.3 Contaminant Limits and Mycotoxin Limits

3.3.1 Contaminant limits shall conform to requirements in GB 2762

3.3.2 Mycotoxin limits shall conform to requirements in GB 2761

3.4 Microbial Limits

3.4.2 The limits of pathogenic bacteria shall conform to the requirements of GB 29921.

3.4.3 Microbial limits shall also conform to the requirements listed in Table 3.

Table 3 Microbial Limits

Items	Sampling ^a and limits (indicated in CFU/g, unless designated otherwise)				Analytical methods
	n	C	m	M	
Coliform	5	2	100	1000	GB4789.3

^a Analysis and treatment of samples apply to GB4789.1 and GB4789.18.

3.5 Food Additives and Food Nutrition Fortifiers

3.5.1 Use of food additives shall conform to requirements in GB 2760.

3.5.2 Use of food nutrition fortifiers shall conform to requirements in GB 14880.

3.6 Others

3.6.1 It is preferred that the products should be pasteurized for 30 minutes under 63°C-65°C, or for 15-20 seconds under 72°C-85°C or should be pasteurized with the same or above pasteurization effect to ensure its food safety.

3.6.2 For products that need refrigerated transportation and storage, the whole transportation process should comply with relevant regulations for refrigerated food. The refrigerated temperature should be controlled between 0°C-10°C

3.6.3 Conditions and temperature of transportation and storage should be indicated on the products labeling.

3.6.4 Processed cheese (“Zai Zhi Gan Lao” in Chinese) can also be called “processed cheese” (“Zai Zhi Nai Lao”)

(Note: there are two different commonly used names in Chinese for cheese. One is “Gan Lao” – the straight translation is “dry curd”; the other is “Nai Lao” – the straight translation is “milk curd.”)

END TRANSLATION