

**Voluntary Report** – Voluntary - Public Distribution

**Date:** June 21, 2023

**Report Number:** CH2023-0098

**Report Name:** Amended National Food Safety Standard Milk Powder and Modified Milk Powder Notified to WTO

**Country:** China - People's Republic of

**Post:** Beijing

**Report Category:** Dairy and Products, FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, WTO Notifications

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**Report Highlights:**

On June 2, 2023, the People’s Republic of China (PRC) notified National Food Safety Standard Milk Powder and Modified Milk Powder to the World Trade Organization (WTO) under G/SPS/N/CHN/1160/Add.1. This standard modifies terms and definitions of the previous notification G/SPS/N/CHN/1160 from May 20, 2020. This report provides an unofficial translation of the notified draft standard and its changes. The deadline for comment submission is July 31, 2023.

## Summary:

On June 2, 2023, PRC notified National Food Safety Standard Milk Powder and Modified Milk Powder to the WTO under [G/SPS/N/CHN/1160/Add.1](#). PRC notified the draft standard to the WTO under G/SPS/N/CHN/1160 on May 20, 2020 (see GAIN Report [CH2020-0128](#)). This standard will replace the current National Food Safety Standard for Milk Powder (GB 19644-2010). A proposed date of entry into force has not been announced.

The draft standard applies to milk powder, including whole milk powder, semi-skimmed milk powder, skimmed milk powder, and modified milk powder. Compared with the previous notification, this draft standard modified the name of the standard, adjusted the definition for modified milk powder, revised physical and chemical indexes under fat contents and impurity, and added labeling requirements for modified milk powder.

Revision documents have been attached to the draft standard in the notification, including a description of the development process, relevant laws and regulations, principles of the draft formulation, how the listed indexes have been determined, and risk assessment reports for the standard.

The deadline for comment submission is July 31, 2023. Comments may be submitted by email to WTO/SPS National Notification and Enquiry Center of the People's Republic of China at [sps@customs.gov.cn](mailto:sps@customs.gov.cn). This report provides an unofficial translation of the draft standard.

Changes from the previous notification are marked in **red font**.

## BEGIN TRANSLATION

### **National Food Safety Standard Milk Powder and Modified Milk Powder (Draft for Review)**

#### **Preface**

This standard replaces GB 19644-2010 “National Food Safety Standard Milk Powder.” Compared with GB 19644-2010, the major changes contained in this standard are as below:

- **The name of the standard is revised,**
- The normative reference documents are deleted,
- The terms and definitions are revised,
- The sensory requirements are revised,
- The physical and chemical indicators are revised,
- The microbial limits are revised,
- The technical requirements for yak milk powder, camel milk powder, donkey milk powder and horse milk powder are added.

National Food Safety Standard  
Milk Powder and Modified Milk Powder

### 1. Scope

This standard applies to milk powder (whole, skimmed, and semi-skimmed) and modified milk powder.

### 2. Terms and Definitions

#### 2.1 Milk powder

A powdered product made from raw milk of a single variety through processing.

#### 2.2 Modified milk powder

A powdered product with no less than 70% dairy solid content of the main ingredient, which is made from raw milk of a single variety and/or processed products of whole milk (or skimmed and semi-skimmed) and one or more of other raw materials (excluding whole, skimmed, semi-skimmed milk of other varieties), food additives, and nutrition enhancers are added, through processing.

### 3. Technical Requirements

#### 3.1 Requirements on raw materials

3.1.1 Raw milk shall conform to GB 19301.

3.1.2 Other ingredients shall conform to corresponding food safety standards and/or relevant regulations.

#### 3.2 Sensory requirements: shall conform to requirements listed in Table 1.

**Table 1: Sensory Requirements**

Item	Requirements		Testing Method
	Milk powder	Modified milk powder	
Color	Uniform milky white or milky yellow	With proper color.	Take appropriate amount of samples and place them in a dry and clean white plate (porcelain plate or similar container), observe the color and texture state under natural light. After mixing, smell and rinse mouth with warm water and taste.
Taste and aroma	With pure milk flavor	With proper taste and aroma	
State	Uniform drying Powder		

### 3.3 Physical and chemical indexes: shall conform to the provisions in Table 2.

**Table 2: Physical and Chemical Indexes**

	Item	Index	Testing Method
Protein /(g/100g) ≥	Milk powder	34% of non-fat dairy solids <sup>a</sup>	GB 5009.5
	Modified milk powder	16.5	
	Goat milk powder	34% of non-fat dairy solids <sup>a</sup>	
	Modified goat milk powder	16.5	
	Yak milk powder	39% of non-fat dairy solids <sup>a</sup>	
	Modified yak milk powder	18.6	
	Camel milk powder	36% of non-fat dairy solids <sup>a</sup>	
	Modified camel milk powder	16.8	
	Donkey milk powder	18% of non-fat dairy solids <sup>a</sup>	
	Modified donkey milk powder	11.0	
	Horse milk powder	18% of non-fat dairy solids <sup>a</sup>	
	Modified horse milk powder	11.5	
Fat <sup>b</sup> /(g/100g) ≥	Milk powder	26.0	GB 5009.6
	Goat milk powder	26.0	
	Yak milk powder	33.0	
	Camel milk powder	28.0	
	Donkey milk powder	2.5	
	Horse milk powder	10.0	
Acidity of reconstituted milk/ (°T)	Milk powder	≤18	GB 5009.239
	Goat milk powder	7~14	
	Yak milk powder	12.5 ~18	
	Camel milk powder	≤24	
	Donkey milk powder	≤6	
	Horse milk powder	≤10	
Impurity /(mg/kg) ≤	<b>Milk powder</b>	≤16	GB 5413.30
	Water /(g/100g) ≤	5.0	GB 5009.3

<sup>a</sup> Non-fat dairy solids (%) = 100% - fat (%) - water (%).

<sup>b</sup> Only applicable to whole milk powder.

### 3.4 Limits for contaminants and mycotoxin

3.4.1 Limits for contaminants shall conform to GB 2762.

3.4.2 Limits for mycotoxin shall conform to GB 2761.

### 3.5 Microbial limits

3.5.1 Limits for pathogenic bacteria shall conform to GB 29921.

3.5.2 Microbial limits shall also comply with the provisions of table 3.

**Table 3: Microbial Limits**

Item	Sampling Plan <sup>a</sup> and Limit				Testing Method
	n	c	m	M	
Total plate count <sup>b/</sup> (CFU/g)	5	2	5.0x10 <sup>4</sup>	2.0x10 <sup>5</sup>	GB 4789.2
Coliform / (CFU/g)	5	1	10	10 <sup>2</sup>	GB 4789.3

<sup>a</sup> Sampling and processing of samples shall be carried out according to GB 4789.1 and GB 4789.18.

<sup>b</sup> Not applicable to products added with active bacteria (aerobic and facultative anaerobic probiotics) [if live bacteria are added, the number of live bacteria in the product shall be  $\geq 10^6$ CFU/g.

### 3.6 Food Additives and Nutrition Fortifiers

3.6.1 The use of food additives shall conform to GB 2760.

3.6.2 The use of food nutrition fortifiers shall conform to GB 14880.

## 4. Other

4.1 Products shall be marked with "milk powder" or "modified milk powder."

4.2 Milk powder can be identified as "milk powder" or "powdered milk." Milk powder from other milk animal sources shall be marked with milk animal varieties, such as "goat milk powder" or "powdered goat milk."

4.3 Modified milk powder can be identified as "modified milk powder" or "modified powdered milk." Modified milk powder from other milk animal sources shall be marked with milk animal varieties, such as "modified goat milk powder" or "modified powdered goat milk."

**END TRANSLATION**

**Attachments:**

No Attachments.