

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** China Notified Draft Standard of Cream Butter and Anhydrous Milk Fat

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

**Post:** Beijing

**Report Category:** FAIRS Subject Report

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**Report Highlights:**

On June 16, 2021, China notified draft National Food Safety Standard of Cream, Butter and Anhydrous Milk Fat (GB19646-xxxx) to the WTO SPS Committee as G/SPS/N/CHN/1221. The comment deadline is August 15, 2021. China has not announced an implementation date for the revised standard. Comments can be sent to China's SPS Enquiry Point at [sps@customs.gov.cn](mailto:sps@customs.gov.cn). This report contains an unofficial translation of the draft standard.

**Summary:**

On June 16, 2021, China notified the draft of the National Food Safety Standard of Cream, Butter and Anhydrous Milk Fat to the WTO SPS Committee as G/SPS/N/CHN/1221, which intends to replace the National Food Safety standard of the same title issued in March 2010 (GB 19646-2010). In comparison with GB19646-2010, the notified draft standard modifies the terms and definitions of cream, butter and anhydrous milk fat, revises the physical and chemical indices, adds the microbial limits, etc.

This report contains an unofficial translation of the draft standard

## **BEGIN TRANSLATION**

### **Foreword**

The Standard replaces GB 19646-2010 National Food Safety Standard Cream, Butter and Anhydrous Milk Fat.

Compared with GB 19646-2010, the Standard has main amendments as follows:

- Terms and definitions have been modified;
- Physical and chemical indices have been modified;
- Microbial limits have been added;
- “4 Others” has been added.

## **National Food Safety Standard**

### **Cream, Butter and Anhydrous Milk Fat**

#### **1. Scope**

The Standard applies to cream, butter and anhydrous milk fat.

#### **2. Terms and definitions**

##### **2.1 Cream**

###### **2.1.1 Cream**

Products with fat content of 10.0 g/100 g ~ 80.0 g/100 g, produced from the fat-containing part separated from raw milk, adding/not adding food additives or nutritional fortifications.

###### **2.1.2 Modified Cream**

Products with fat content of 10.0 g/100 g ~ 80.0 g/100 g, produced from raw milk and (or) cream, butter, anhydrous milk fat, adding other materials (except non-milk fat), adding/not adding food additives and nutritional fortifications.

##### **2.2 Butter**

Products with fat content of not less than 80.0 g/100 g, produced from raw milk and (or) cream, to which other materials (except non-milk fat) are added or not.

##### **2.3 Anhydrous Milk Fat**

Products with fat content of not less than 99.8 g/100 g, produced from raw milk and (or) cream, adding/not adding food additives.

#### **3. Technical Requirements**

##### **3.1 Requirements on raw materials**

3.1.1 Raw milk shall comply with provisions in GB 19301<sup>1</sup>.

3.1.2 Other materials shall comply with corresponding food standards and relevant provisions.

### 3.2 Sensory Requirements

Sensory indices should comply with provisions in the Table 1.

**Table 1 Sensory Requirements**

Item	Requirements	Test Methods
Color	It is ivory white or milk yellow in an even and uniform way or it has a color which corresponding auxiliary materials should have.	Take an appropriate amount of test samples, put it into a flask of 50 mL, and observe its color and condition. Smell it, and taste it after rinsing the mouth with warm water.
Taste and flavor	It has the taste and flavor which cream, butter, anhydrous milk fat or corresponding auxiliary materials should have, and there is no peculiar smell.	
Condition	It's even and uniform, deposits of corresponding auxiliary materials are allowed, and there are not visible foreign matters with normal vision.	

### 3.3 Physical and Chemical Indices

Physical and chemical indices shall comply with provisions in Table 2.

**Table 2 Physical and Chemical Indices**

Item		Index			Testing Methods
		Cream and modified cream	Butter	Anhydrous Milk fat	
Water, g/100g	≤	-	16.0	0.1	It is determined according to the methods in GB 5009.3 for butter. It is determined according to the Karl Fischer method in GB 5009.3 for anhydrous milk fat.
Fat, g/100g	≥	10.0	80.0	99.8	GB 5009.6 It is determined according to footnote <sup>a</sup> for anhydrous milk fat.
Acid value <sup>b</sup> /(°T)	≤	30.0	20.0	-	GB 5009.239
Non-fat milk solid <sup>c</sup> , g/100g	≤	-	2.0	-	-

<sup>a</sup> Fat of anhydrous milk fat (g/100 g) = 100 - water (g/100 g)  
<sup>b</sup> It doesn't apply to products for which there is fermentation or acid regulation during production.  
<sup>c</sup> Non-fat milk solid (g/100 g) = 100 - fat (g/100 g) - water (g/100 g) (the salt content shall be deducted for butter containing salt).

<sup>1</sup> National Food Safety - Raw Milk

### 3.4 Limits of Contaminants and Limits of Mycotoxins

3.4.1 Limits of contaminants shall comply with provisions in GB 2762<sup>2</sup>.

3.4.2 Limits of mycotoxins shall comply with provisions in GB 2761<sup>3</sup>.

### 3.5 Microbial Limits

3.5.1 Cream products produced in a commercial sterile way shall comply with requirements on commercial sterilization and shall be subject to testing according to methods specified in GB 4789.26.

3.5.2 For products produced with other processes, limits of pathogenic bacterium shall comply with provisions in GB 29921 and the microbial limits shall also comply with provisions in Table 3.

**Table 3 Microbial Limits**

Item	Sampling Plan <sup>a</sup> and Limit				Testing Method
	n	c	m	M	
Total numbers of colony <sup>b</sup> /(CFU/g)	5	2	104	10 <sup>5</sup>	GB 4789.2
Coli group/(CFU/g)	5	2	10	10 <sup>2</sup>	GB 4789.3
Mould / (CFU/g) ≤	90				GB 4789.15

<sup>a</sup> Analysis and treatment of samples are conducted according to GB 4789.1 and GB 4789.18.  
<sup>b</sup> It does not apply to products for which there are fermentation process during production.

### 3.6 Food Additives and Food Supplements

3.6.1 The use of food additives shall comply with provisions in GB 2760<sup>4</sup>.

3.6.2 The use of food nutritional fortifications shall comply with provisions in GB 14880<sup>5</sup>.

### 4.Others

4.1 The product category shall be indicated on food labels.

4.2 Fermented cream and modified cream could be called fermented cream or fermented modified cream; cream and modified cream which have been subject to manual acid regulation may be called acidified cream or acidified modified cream.

4.3 Butter (奶油) could be also called butter (黄油)<sup>6</sup>, and anhydrous milk fat may be also called anhydrous butter.

<sup>2</sup> National Food Safety Standard - Maximum Levels of Contaminants in Foods

<sup>3</sup> National Food Safety Standard - Maximum Levels of Mycotoxins in Foods

<sup>4</sup> National Food Safety Standard for Use of Food Additives

<sup>5</sup> National Standard for the Use of Nutritional Fortification Substances in Foods

<sup>6</sup> English of 奶油 and 黄油 is the same – butter.

**END OF TRANSLATION**

**Attachments:**

No Attachments.