

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** Draft Voluntary Group Standard for Plant-Based Food

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

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**Prepared By:** FAS Beijing Staff

**Approved By:** Adam Branson

**Report Highlights:**

The Chinese Institute of Food Science and Technology released a group standard, the General Standard for Plant-based Food (Draft for Comments), for public comment on April 8, 2021. The standard provides definitions, categorization, basic requirements, and labeling rules for plant-based foods. Public comments can be sent to zhanxiaoqingok@163.com and are due by May 10, 2021. This report provides an unofficial translation of the draft standard.

## **Executive Summary:**

On April 8, 2021, the Chinese Institute of Food Science and Technology (CIFST)<sup>1</sup> released a group standard<sup>2</sup>, the General Standard for Plant-based Food (Draft for Comments), for public comment. The draft group standard applies to processed foods that are made using plant-derived raw materials (including algae and fungi) or their processed products as the sources of protein and fat, and that have similar features as animal-derived foods. The standard provides definitions and classification of plant-based foods (e.g., plant-based meat, dairy, egg, frozen drinks and other products), as well as basic requirements and labeling rules.

In 2020, CIFST released the group standard Plant-Based Meat Products (T/CIFST 001-2020), which provides definitions, technical requirements, and guidelines on the labeling, packaging, transportation, and storage of plant-based meat alternative products. The standard will be implemented on June 25, 2021. An unofficial translation is provided in CH2021-0009, [Industry Group Issues Voluntary Standard for Plant-Based Meat Alternative Products](#).

Note: FAS China offices provided a [Market Overview of Plant-Based Meat Alternative Products](#) in CH2021-0008 on January 14, 2021.

## **BEGIN TRANSLATION**

### **General Standard for Plant-Based Food**

**(Draft for Comments)**

#### **Foreword**

This document is drafted in accordance with GB/T 1.1-2020 Directives for Standardization. Part 1: Rules for the Structure and Drafting of Standardizing Documents.

This document was proposed and developed by the Chinese Institute of Food Science and Technology.

This document is drafted by: [Editor's note: Not included in original document.]

Main drafters of this document: [Editor's note: Not included in original document.]

### **General Standard for Plant-based Foods**

#### **1. Scope**

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<sup>1</sup> CIFST is a scientific and policy advisory body that provides input to the Chinese government and actively engages in food science and technology communications. The organization was established in 1980 and is primarily composed of Chinese scientists and engineers.

<sup>2</sup> Under the Standardization Law, China encourages academic societies, associations, chambers of commerce, federations, industry technology alliances, and other social groups to coordinate relevant market participants to jointly develop group standards to address the needs of market innovation. Such standards are adopted by the members of these groups as agreed and may be voluntarily adopted by other market participants. Group standards are not compulsory, and they are mainly developed for new products in the market for which there are no existing standards.

This document specifies the classification, basic requirements, and labeling requirements for plant-based foods.

This document is applicable to processed foods that are made using plant-derived raw materials (including algae and fungi) or their processed products as the sources of protein and fat, and that have similar features as animal-derived foods.

## **2. Normative references**

The provisions of the following documents, referenced in this standard, constitute essential content of the standard. For all dated references, only the version corresponding to the date is applicable to this document; for undated references, the latest version (including all modifications) is applicable to this document.

GB 2760 National Food Safety Standard for Use of Food Additives

GB 7718 National Food Safety Standard - General Standard for the Labeling of Prepackaged Food

GB 14880 National Food Safety Standard for Use of Nutritional Fortification Substances in Foods

GB 28050 National Food Safety Standard - General Rules for Nutrition Labeling of Prepackaged Foods

## **3. Terms and definitions**

The terms and definitions below are applicable to this document.

### **3.1 Plant-based Foods**

Foods produced through certain techniques using plant-derived raw materials (including algae and fungi) or their processed products as the sources of protein and fat, adding or not adding other ingredients. Such foods have one or more characteristics including shape, flavor, and texture that are similar to certain animal-derived foods.

## **4. Classification**

### **4.1 Plant-based meat products**

Plant-based foods with corresponding characteristics similar to livestock, poultry, aquatic, and other animal-derived meat products.

### **4.2 Plant-based dairy products**

Plant-based foods with corresponding characteristics similar to animal-derived milk and dairy products, including plant milk, plant yogurt, plant cheese, plant condensed milk, plant cream, etc.

### **4.3 Plant-based egg products**

Plant-based foods with corresponding characteristics similar to poultry egg products.

### **4.4 Plant-based frozen drinks and ingredients**

Frozen drinks and frozen drink materials that are produced from plant-based ingredients rather than milk, dairy products, and other animal-origin materials.

### **4.5 Other plant-based foods**

Plant-based foods other than the above categories.

## **5. Basic requirements**

5.1 Protein and fat should be derived from plant-derived raw materials; animal-derived protein and fat shall not be added.

5.2 Food additives (including nutritional fortification substances), microorganisms, and microorganism-derived ingredients can be used if a processing necessity.

5.2.1 The use of food additives shall comply with GB 2760, and the use of nutritional fortification substances shall comply with GB 14880. The use of food additives (including nutritional fortification substances) shall match with the category of raw materials and the processing techniques.

5.2.2 In the production process, microorganisms can be introduced for fermentation, or by means of inoculation; fermented microorganisms can be used as ingredients. Strains of microorganisms and ingredients derived from microorganisms must be on listed of relevant national food safety standard or have been approved by the health authority under the State Council.

5.3 Improving the nutritional quality of plant-based foods is encouraged, including improving the protein quality and content, and reducing total fat, added sugar, and sodium, etc.

5.4 Plant-based foods may be used as raw materials for re-processing and for the manufacture of other foods.

## **6. Labels and Marks**

6.1 Labels and marks shall conform to provisions in GB 7718, GB 28050 and this Standard.

6.2 The words "plant," "plant-based," "plant protein," and "plant-derived" shall be used in (product) names to reflect the true attributes of plant-based foods; or an explanation shall be provided by using the words "plant-based," "plant-derived," or other descriptive words on the same page as the food name.

6.3 Product categories of plant-based foods may be the same as those of corresponding animal-derived foods, the names in relevant standards, or names that convey the same meaning as those in relevant standards; however, the descriptive words "plant," "plant-based," "plant protein," or "plant-derived" shall be used at the same time; or the names of the specific plant-derived raw materials or their sources shall be used at the same time.

6.4 For foods produced using plant-based foods, a note that relevant materials are of plant-based origin shall be communicated to consumers; it is advisable to provide such a note on the same display side where the product name is printed.

**END OF TRANSLATION**

**Attachments:**

No Attachments.