

**Voluntary Report** – Voluntary - Public Distribution

**Date:** July 25, 2024

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**Report Name:** Draft National Food Safety Standard Milk Protein 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

**Prepared By:** FAS China Staff

**Approved By:** Adam Branson

**Report Highlights:**

On July 11, 2024, China notified draft National Food Safety Standard Milk Protein to the World Trade Organization (WTO) under G/SPS/N/CHN/1303. China's SPS Enquiry Point at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) will accept comments until September 9, 2024. This report provides an unofficial translation of the draft standard. Stakeholders should conduct their own review of the standard and provide comments as necessary.

## Report Summary:

On July 11, 2024, China notified draft National Food Safety Standard Milk Protein to the World Trade Organization (WTO) under [G/SPS/N/CHN/1303](https://www.wto.org/press/pr/2024/240711.htm). China's SPS Enquiry Point at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) will accept comments until September 9, 2024.

The new standard stipulates terms, definitions, and technical requirements for milk protein concentrate and milk protein isolate. This is the first national food safety standard regulating milk protein in China.

This report provides an unofficial translation of the draft notified standard. Stakeholders should conduct their own review of the standard.

## BEGIN TRANSLATION

### National Food Safety Standard Milk Protein

(draft for comments)

#### 1. Scope

This standard applies to milk protein used in the food industry, including milk protein concentrate and milk protein isolate.

#### 2. Term and Definition

##### Milk Protein

A powder product containing casein protein and whey protein, produced from raw milk through processes of skimming, isolation, concentration, drying, etc. Product with a protein content (on a dry basis) ranging from 40.0g/100g to 90.0g/100g refers to as milk protein concentrate, and product with a protein content (on a dry basis) of no less than 90.0g/100g refers to as milk protein isolate.

#### 3. Technical Requirements

##### 3.1 Raw Materials Requirements

Raw milk shall comply with the provisions of GB 19301<sup>1</sup>.

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<sup>1</sup> GB 19301 is the National Food Safety Standard for Raw Milk.

### 3.2 Sensory Requirements

Sensory requirements shall conform to the requirements in Table 1.

**Table 1: Sensory Requirements**

Items	Requirement	Analysis method
Color	Milky white to milky yellow	Take an appropriate amount of sample and place it in a clean white porcelain plate. Observe the color and state under natural light and smell it. Rinse mouth with warm water and taste the flavor.
Taste and Smell	It has product-specific taste and smell, without abnormal odor.	
State	The product is free of caking and has no visible foreign object.	

### 3.3 Physical and Chemical Indicators

It shall comply with the provisions in Table 2.

**Table 2: Physical and Chemical Indicators**

Items	Indicator		Testing method
	Milk protein concentrate	Milk protein isolate	
Protein (on a dry basis) / (g/100g)	40.0~90.0	≥90.0	GB 5009.5
Water content/ (g/100g) ≤	6.0	6.0 (12.0 <sup>a</sup> )	GB 5009.3

<sup>a</sup> Only applicable to milk protein isolate produced by using fluidized bed drying.

### 3.4 Contaminants Limits and Mycotoxins Limits

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

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

### 3.5 Microbial Limits

The microbial limits shall comply with the provisions of other dairy products in GB 29921<sup>4</sup>.

<sup>2</sup> GB 2762 is the National Food Safety Standard for Contaminants in Foods.

<sup>3</sup> GB 2761 is the National Food Safety Standard for Mycotoxins in Foods.

<sup>4</sup> GB 29921 is the National Food Safety Standard for Pathogenic Bacterial in Prepackaged Foods.

### **3.6 Food Additives**

It should comply with the provisions of other dairy products in GB 2760<sup>5</sup>.

### **4. Others**

The product label should indicate “milk protein concentrate” or “milk protein isolate.” The milk protein isolate produced by fluidized bed drying should be labeled with “fluidized bed drying.”

**END TRANSLATION**

### **Attachments:**

No Attachments.

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<sup>5</sup> GB 2760 is the National Food Safety Standard for Use of Food Additives.