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Report Highlights:

On March 27, 2025, The People's Republic of China's (China's) National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) jointly released the National Food Safety Standard on Fermented Milk (GB 19302-2025). This updated standard applies to fermented milk or flavored fermented dairy products. The final standard will enter into force on September 16, 2025. China notified the draft standard to the WTO on September 14, 2020. This report provides an unofficial translation of the final standard. Stakeholders should conduct their own review of the regulations to assess any market or regulatory effect on their business.

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Summary:

On March 27, 2025, The People's Republic of China's (China's) National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) jointly released the National Food Safety Standard on Fermented Milk (GB 19302-2025) (link in Chinese).

China notified the draft standard to the WTO under G/SPS/N/CHN/1167 on September 14, 2020. The final standard will enter into force on September 16, 2025, and will replace the standard GB 19302-2010, which was implemented in December 2010. The major changes to the revised standard include:

- Specifications for concentrated milk for food industry use as one of the main raw materials for fermented milk,
- Definitions on the meaning of "not less than 80%" for raw cow milk or sheep/goat milk used for fermented milk,
- Reductions in the acidity indicator for fermented milk from 70°T to 60°T (°T is defined in GB 5009.239),
- Clarifications that the product names can include descriptive terms for fat content such as skimmed, partially skimmed, or whole fat.

The updated standard applies to fermented milk and flavored fermented dairy products. The standard specifies definitions and technical requirements for raw materials, chemical and physical indicators, limits levels for contaminants and microorganisms, and labels.

This report provides an unofficial translation of the final standard. Stakeholders should conduct their own review of the regulations to assess any market or regulatory effect on their business.

BEGIN TRANSLATION

National Food Safety Standard

Fermented Milk

This standard replaces GB 19302-2010 National Food Safety Standard Fermented Milk. Compared with GB 19302-2010, the main changes of this standard are as follows:

– Modified scope;
– Modified terms and definitions;
– Modified sensory requirements;

– Modified physical and chemical indicators;
– Modified microbial limits;
– Modified Chapter 4 “Others.”

1 Scope

This standard applies to fermented milk and flavored fermented milk.

2 Terms and Definitions

2.1 Fermented milk

Products with a reduced pH value made from one or more raw materials of raw cow (sheep or goat) milk, concentrated milk for food industry use, and milk powder, through sterilization and fermentation.

2.1.1 Yogurt

Products made from one or more raw materials of raw cow (sheep or goat) milk, concentrated milk for food industry use, and milk powder, which is sterilized and fermented after inoculation with streptococcus salivarius subsp. thermophilus and lactobacillus delbrueckii subsp. bulgaricus.

2.2 Flavored fermented milk

Products made from not less than 80% of one or more main raw materials of raw cow (sheep or goat) milk, concentrated milk for food industry use, and milk powder, with other raw materials added, the pH value is reduced after sterilization and fermentation, and food additives, nutritional fortifiers, fruits, vegetables, and grains, etc. are added or not added before or after fermentation. “Not less than 80%” means that the content of milk solids in every 100g of fermented milk (excluding fruits, vegetables, and grains) is not less than the content of milk solids in 80 g of milk.

2.2.1 Flavored yogurt

Products made from not less than 80% of one or more main raw materials of raw cow (sheep or goat) milk, concentrated milk for the food industry use, and milk powder, with other raw materials added, sterilized, inoculated with streptococcus salivarius subsp. thermophilus and lactobacillus delbrueckii subsp. bulgaricus, and with or without adding food additives, nutritional fortifiers, fruits, vegetables, grains, etc. before or after fermentation. “Not less than 80%” means that the content of milk solids in every 100 g of fermented milk (excluding fruits, vegetables, and grains) is not less than the content of milk solids in 80 g of milk.

3 Technical Requirements

3.1 Raw materials requirements

3.1.1 Raw materials: it should comply with provisions of raw cow (sheep or goat) milk in GB 19301.

3.1.2 Food industrial concentrated milk: it should comply with provisions of concentrated milk for food industrial use in GB 13102.

3.1.3 Milk powder: it should comply with provisions of cow (sheep or goat) milk powder in GB 19644.

3.1.4 Other ingredients: it should comply with corresponding food safety standards and other relevant provisions.

3.1.5 Fermentation strains: lactobacillus delbrueckii subsp. bulgaricus, streptococcus salivarius subsp. thermophilus, or other strains approved for use by the health administration department of the State Council.

3.2 Sensory requirements

Sensory requirements should follow Table 1.

Table 1: Sensory Requirements

<table>
<tr><th rowspan="2">Item</th><th colspan="2">Requirements</th><th rowspan="2">Testing Methods</th></tr>
<tr><th>Fermented Milk</th><th>Flavored Fermented Milk</th></tr>
<tr><td>Color</td><td>The color is uniform, should be milky white, or slightly yellow.</td><td>It has a color consistent with fermented milk or added ingredients.</td><td rowspan="3">Take an appropriate amount of sample and place it in a 50 mL beaker (solidified products can be placed in the original packaging) and observe the color and texture under natural light. Smell it, rinse your mouth with warm water, and then taste it.</td></tr>
<tr><td>Taste, Odor</td><td>It should have the unique taste and smell of fermented milk.</td><td>It has a taste and smell consistent with fermented milk or added ingredients</td></tr>
<tr><td>Texture State</td><td colspan="2">The texture is fine and uniform, and a small amount of whey precipitation is allowed; flavored fermented milk can have a unique texture state of the added ingredients.</td></tr>
</table>

3.3 Physical and chemical indicators

Physical and chemical indicators should comply with Table 2.

Table 2: Physical and Chemical Indicators

Item		Indicators		Testing Methods
		Fermented Milk	Flavored Fermented Milk	
Protein/ (g/100g)	≥	2.9	2.3	GB 5009.5
Fat [a]/ (g/100g)	≥	3.1	2.5	GB 5009.6
Non-fat solid/ (g/100g)	≥	8.1	--	GB 5413.39
Acidity / (°T)	≥	60.0		GB 5009.239
[a] Only apply to whole milk products.				

3.4 Limits for contaminants and mycotoxins

3.4.1 The limits for contaminants should comply with provisions of GB 2762[1].

3.4.2 The limits for mycotoxins should comply with provisions of GB 2761[2].

3.5 Limits for microorganisms

3.5.1 The pathogenic bacteria limits of products should comply with the provisions of GB 29921[3].

3.5.2 The microbial limits should comply with the provisions of Table 3.

Table 3: Microbiological Limits

Item	Sampling plan [a] and limits				Testing methods
	n	c	m	M	
Coliform group / (CFU/g or CFU/mL) [b]	5	2	1	5	GB 4789.3
Mold / (CFU/g or CFU/mL) ≤	30				GB 4789.15
[a] Collection and treatment of samples shall be carried out according to GB 4789.1 and GB 4789.18. [b] Pretreatment dilution method: Take 10 g of sample and add 10 mL of diluent. After adjusting the pH value, take 2 mL of dilution (1:1 diluted) per plate. If the sample is diluted, the “m” and “M” values in Table 3 should be multiplied by the corresponding dilution factors.					

3.6 Lactic acid bacteria count

The number of lactic acid bacteria should comply with the requirements of Table 4.

[1] National Food Safety Standard Maximum Levels of Contaminants in Foods (GB2762-2022).
[2] National Food Safety Standard for Maximum Levels of Mycotoxins in Foods (GB2761-2017).
[3] National Food Safety Standard for Limits of Pathogens in Pre-packaged Foods (GB29921-2021).

Table 4: Lactic Acid Bacteria Count

Item	Indicator (CFU/g or CFU/mL)	Testing Methods
Lactic acid bacteria count ≥	1.0×10^{6}	GB 4789.35
[a] There is no requirement for the number of lactic acid bacteria in products that are heat treated after fermentation.		

3.7 Food additives and nutritional fortification substances

3.7.1 Use of food additives shall comply with provisions of GB 2760[4].

3.7.2 Use of food nutritional fortification substances shall comply with provisions of GB 14880[5].

4 Others

4.1 Products that are heat-treated after fermentation should be labeled "×× heat-treated fermented milk," "×× heat-treated flavored fermented milk," "×× heat-treated yogurt/milk" or "×× heat-treated flavored yogurt/milk."

4.2 Products made entirely with milk powder should be labeled "reconstituted dairy products" or "reconstituted milk" next to the product name; products made partly with milk powder should be labeled "contains ××% reconstituted dairy" or "contains ××% reconstituted milk" next to the product name.

Note: ××% refers to the mass fraction of the added milk powder in the total milk solids in the product.

4.3 "Reconstituted dairy" or "reconstituted milk" and the product name should be marked on the same main display page of the packaging container; the words "reconstituted dairy" or "reconstituted milk" on the label should be eye-catching, with a font size no smaller than that of the product name and a font height no less than one-fifth of the height of the main display page.

4.4 Product names may use descriptive terms for fat content, such as skimmed, partially skimmed, or whole fat.

END TRANSLATION

Attachments:

GB 19302-2025 fermented milk.pdf

[4] National Food Safety Standard Usage Standard for Food Additives (GB2760-2024).
[5] National Food Safety Standard Use of Nutritional Fortification Substances (GB14880-2012).