USDA United States Department of Agriculture
Foreign Agricultural Service

GAIN Global Agricultural Information Network

Voluntary Report – Voluntary - Public Distribution **Date:** October 21, 2026

Report Number: CH2026-0128

Report Name: National Food Safety Standard for Milk Protein

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety

Prepared By: Joshua DeMoss and FAS China Staff

Approved By: Abigail Nguema

Report Highlights:

On September 22, 2026, China's NHC and SAMR jointly released the National Food Safety Standard for Milk Protein (GB31668-2026). This is the first national food safety standard specifically regulating milk protein used in the food industry in China. 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 impacts on their business.

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

FAS China provides this reporting and analysis as a service to U.S. farmers, ranchers, rural communities, and agribusinesses in support of a worldwide agricultural information system and a level playing field for U.S. agricultural products.

Summary:

On September 22, 2026, China's National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) announced (link in Chinese) the National Food Safety Standard for Milk Protein (GB31668-2026). The newly formulated standard specifically regulates milk proteins used in the food industry in China, and it will enter into force on August 18, 2027.

It regulates definitions, sensory requirements, and physical and chemical indicators for concentrated milk protein and milk protein isolate. It also points to existing standards and references for limits on contaminants, mycotoxins, and microorganisms, and it sets rules for the use of food additives and labeling requirements.

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 impacts on their business.

BEGIN UNOFFICIAL TRANSLATION

National Food Safety Standard

Milk Protein

1. Scope

This standard applies to milk protein intended for use in the food industry, including concentrated milk protein and milk protein isolate.

2. Terms and Definitions

2.1 Milk Protein

A powdered or liquid product made from raw cow's milk, through processes such as skimming (or directly using skimmed milk), separation, concentration, and dying or without dying. The product contains both casein and whey proteins. Based on its protein content, the product is classified into concentrated milk protein and milk protein isolate.

3. Technical Requirements

3.1 Raw Material Requirements

Raw cow's milk shall comply with the requirements of GB 19301.

3.2 **Sensory Requirements**

Sensory characteristics shall comply with the requirements specified in Table 1.

Table 1: Sensory Requirements

Item	Requirement	Test Method
Color	Milky white to creamy yellow	Take an appropriate amount of the sample and place it in a clean beaker or white porcelain dish. Observe its color and appearance under natural light, smell it, rinse the mouth with warm water, and taste it.
Taste and Odor	It has the characteristic taste and odor of the product, with no abnormal odors.	
Status	Liquid products shall be uniform and consistent. Powdered products shall be free from lumps and no visible foreign objects.	

3.3 **Physicochemical Indicators**

Physicochemical indicators shall comply with the requirements specified in Table 2.

Table 2: Physicochemical Indicators

Item	Requirement		Test Method
	Concentrated milk protein	Milk protein isolate	
Protein (on a dry basis) /(g/100 g) ⩾	40.0	90.0	GB 5009.5
Water content [a]/(g/100g) ⩽	6.0	6.0 (12.0 [b])	GB 5009.3
(a) Applicable only to powdered products. (b) Applicable only to milk protein isolate produced using a fluidized-bed drying process.			

3.4 **Limits for Contaminants and Mycotoxins**

3.4.1 Contaminant limits shall comply with the requirements for other dairy products specified in GB 2762.

3.4.2 Mycotoxin limits shall comply with the requirements for other dairy products specified in GB 2761.

3.5 **Microbiological Limits**

Limits for pathogenic bacteria shall comply with the requirements for other dairy products specified in GB 29921.

3.6 **Food Additives**

Food additives shall comply with the requirements for other dairy products specified in GB 2760.

4. Other Requirements

4.1 The product label shall indicate “Concentrated Milk Protein” or “Milk Protein Isolate.”

4.2 Milk protein isolate manufactured using a fluidized-bed drying process shall indicate the drying process on the label.

END UNOFFICIAL TRANSLATION

Attachments:

GB31668-2026 National Food Safety Standard Milk Protein.pdf