

**Voluntary Report** – Voluntary - Public Distribution

**Date:** September 24,2020

**Report Number:** CH2020-0128

**Report Name:** China Notifies Draft National Food Safety Standards for Milk Powder

**Country:** China - Peoples Republic of

**Post:** Beijing

**Report Category:** FAIRS Subject Report, FAIRS Subject Report

**Prepared By:** Alexandra Baych

**Approved By:** Adam Branson

**Report Highlights:**

China's National Health Commission (NHC) and the State Administration of Market Regulation (SAMR) notified revisions to the National Food Safety Standard: Milk Powder (GB19644-xxxx) to the WTO SPS Committee for comment as G/SPS/N/CHN/1160. The comment period has passed. China has not announced a proposed date of entry into force for the standard. This report contains an unofficial English translation of the draft standard solely for informational purposes.

**Summary:**

On May 12, 2020, China's National Health Commission (NHC) and the State Administration of Market Regulation (SAMR) notified revisions to the National Food Safety Standard: Milk Powder to the WTO SPS Committee for comment as G/SPS/N/CHN/1160. The deadline for comments has passed. China has not announced a proposed date of entry into force for the standard. This report contains an unofficial English translation of the draft standard solely for informational purposes.

The preface of the draft standard lists a number of changes in the draft revision from the current standard (GB 19644-2010, National Food Safety Standard: Milk Powder). The draft standard applies to milk powder, including whole milk powder, partly skimmed milk powder, skimmed milk powder, and formulated milk powder. Please see the Preface Section of the translation below for a list of revisions.

Exporters should work with their Chinese importers and partners to closely monitor the standard revision process, provide their comments on issues of interest, and ensure compliance with the final standard.

*(Begin translation)*



# **National Standard of the People's Republic of China**

GB 19644—XXXX

---

## **National Food Safety Standards**

### **Milk Powder**

**(Draft for Comments)**

Issued by XXXX-XX-XX

Implemented on XXXX-XX-XX

---

Published by the National Health Commission of the People's Republic of  
China and the State Administration for Market Regulation

## **Preface**

This standard replaces GB 19644-2010 "National Food Safety Standard –Milk Powder".

Compared with GB 19644-2010, the major changes contained in this standard are as below:

- The normative reference documents are deleted;
- The terms and definitions are revised;
- The sensory requirements are revised;
- The physical and chemical indicators are revised;
- The microbial limit is revised;
- The technical requirements for yak milk powder, camel milk powder, donkey milk powder and horse milk powder are added.

**National Food Safety Standards****Milk Powder****1.Scope**

This standard applies to milk powder (whole, skimmed and partly-skimmed) and modified milk powder.

**2.Terms and definitions****2.1 Milk Powder**

A powdered product made from raw milk of a single variety through processing.

**2.2 Modified Milk Powder**

A powdered products with dairy solids content of not less than 70%, which is made from raw milk of a single variety and/or processed products thereof and one or more of other raw materials, food additives and nutrition enhancers are added, through processing.

**3. Technical Requirements****3.1 Requirements on Raw Materials**

3.1.1 Raw milk shall conform to GB 19301.

3.1.2 Other ingredients shall conform to corresponding food safety standards and/or relevant regulations.

**3.2 Sensory Requirements: shall conform to requirements listed in Table 1.**

**Table 1: Sensory Requirements**

Item	Requirements		Testing Method
	Milk powder	Modified milk powder	
Color	Uniform milky white or milky yellow	With proper color.	Take appropriate amount of samples and place them in a dry and clean white plate (porcelain plate or similar container), observe the color and texture state under natural light. After mixing, smell and rinse mouth with warm water and taste.
Taste and aroma	With pure milk flavor	With proper taste and aroma	
State	Uniform drying Powder		

**3.3 Physical and chemical indexes: shall conform to the provisions in Table 2.**

**Table 2: Physical and Chemical Indexes**

	Item	Index	Testing Method
Protein /(g/100g)≥	Milk powder	34% of non-fat dairy solids <sup>a</sup>	GB 5009.5
	Modified milk powder	16.5	
	Goat milk powder	34% of non-fat dairy solids <sup>a</sup>	
	Modified goat milk powder	16.5	
	Yak milk powder	39% of non-fat dairy solids <sup>a</sup>	
	Modified yak milk powder	18.6	
	Camel milk powder	36% of non-fat dairy solids <sup>a</sup>	
	Modified camel milk powder	16.8	
	Donkey milk powder	18% of non-fat dairy solids <sup>a</sup>	
	Modified donkey milk powder	11.0	
	Horse milk powder	18% of non-fat dairy solids <sup>a</sup>	
	Modified horse milk powder	11.5	
Fat <sup>b</sup> /(g/100g) ≥	Milk powder	26.0	GB 5009.6
	Goat milk powder	26.0	
	Yak milk powder	33.0	
	Camel milk powder	28.0	
	Donkey milk powder	8.0	
	Horse milk powder	10.0	
Acidity of	Milk powder	≤18	GB 5009.239

reconstituted milk/(°T)	Goat milk powder	7~14	
	Yak milk powder	12.5 ~ 18	
	Camel milk powder	≤24	
	Donkey milk powder	≤6	
	Horse milk powder	≤10	
Impurity /( mg/kg)≤		16	GB 5413.30
Water /(g/100g)≤		5.0	GB 5009.3
a Non-fat dairy solids (%) = 100% - fat (%) - water (%).			
b Only applicable to whole milk powder.			

### 3.4 Limits for contaminants and mycotoxin

3.4.1 Limits for contaminants shall conform to GB 2762.

3.4.2 Limits for mycotoxin shall conform to GB 2761.

### 3.5 Microbial limits

3.5.1 Limits for pathogenic bacteria shall conform to GB 29921.

3.5.2 Microbial limits shall also comply with the provisions of table 3.

**Table 3: Microbial limits**

Item	Sampling Plan <sup>a</sup> and Limit				Testing Method
	n	c	m	M	
Total plate count <sup>b/</sup> (CFU/g)	5	2	5.0x10 <sup>4</sup>	2.0x10 <sup>5</sup>	GB 4789.2
Coliform / (CFU/g)	5	1	10	10 <sup>2</sup>	GB 4789.3
a Sampling and processing of samples shall be carried out according to GB 4789.1 and GB 4789.18.					
b Not applicable to products added with active bacteria (aerobic and facultative anaerobic probiotics) [if live bacteria are added, the number of live bacteria in the product shall be ≥10 <sup>6</sup> CFU/g.					

### **3.6 Food Additives and Nutrition Fortifiers**

3.6.1 The use of food additives shall conform to GB 2760.

3.6.2 The use of food nutrition fortifiers shall conform to GB 14880.

### **4. Other**

4.1 Products shall be marked with "milk powder" or "modified milk powder".

4.2 Milk powder can be identified as "milk powder" or "powdered milk". Milk powder from other milk animal sources shall be marked with milk animal varieties, such as "goat milk powder" or "powdered goat milk".

*(End translation)*

### **Attachments:**

No Attachments.



**Attachments:**

No Attachments.