

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** Draft National Food Safety Standards for Pasteurized Milk and Sterilized Milk Products Notified

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

**Post:** Beijing

**Report Category:** Dairy and Products, FAIRS Subject Report, Sanitary/Phytosanitary/Food Safety, WTO Notifications

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**Report Highlights:**

On May 11, 2026, China submitted two notifications of National Food Safety Standards for Dairy Products to the WTO under reference numbers G/SPS/N/CHN/1361 and G/SPS/N/CHN/1362. The notified draft standards are updated regulations for pasteurized milk and sterilized milk including both domestically produced and imported products. This report provides analysis and unofficial translations of the draft notifications. The comments may be submitted to China's SPS National Notification and Enquiry Center at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) until July 10, 2026.

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. agriculture.

On May 11, 2026, China notified two dairy products standards to the WTO as follows.

- Draft National Food Safety Standard Pasteurized Milk (GB 19645) under [G/SPS/N/CHN/1361](#), once finalized, the standard will replace the existing regulation for pasteurized milk ([GB 19645-2010](#)), which has been implemented since December 2010. The draft standard has made the following revisions:
  - Revised definitions for pasteurized milk to add requirements for inactivating or reducing pathogenic microorganisms to a safe level
  - Separated fat content requirements for cow’s milk and goat’s milk
  - Revised technical indicators for acidity of the product
  - Deleted indicators for *Salmonella* and *Staphylococcus aureus* in the microorganisms’ limits table
  - Added new requirements for an alkaline phosphatase test immediately after processing
  - Pasteurization time and temperature need to be indicated on product labels
  - Product names can include fat content descriptions such as skimmed, partially skimmed, and whole
  
- Draft National Food Safety Standard Sterilized Milk (GB 25190) under [G/SPS/N/CHN/1362](#), once finalized, the standard will replace the existing regulation for pasteurized milk ([GB 25190-2010](#)), which has been implemented since December 2010.

The National Health Commission (NHC) and the State Administration for Market Regulation (SAMR) have issued [two amendments](#) (link in Chinese) in 2025 to revise the definitions for ultra-high temperature (UHT) milk and retort sterilized milk, labeling and ingredients requirements, as well as the technical indicators for product acidity. The draft notified standard has made the following revisions comparing with the existing standard and amendments:

- Consolidated amendments into the main texts of the standard
- Adjusted technical indicators for fat content of the product
- Separated labeling requirements for sterilized milk and UHT milk

Comments may be submitted to China’s SP National Notification and Enquiry Center at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) until July 10, 2026. Stakeholders should conduct their own review of the regulations to assess any market or regulatory effect on their business.

**BEGIN UNOFFICIAL TRANSLATION**

**National Food Safety Standard Pasteurized milk  
(Draft for Comments)**

**Foreword**

This standard replaces GB 19645-2010 National Food Safety Standard Pasteurized Milk.

Compared with GB 19645-2010, the main changes in this standard are as follows:

- Modified definition of pasteurized milk,
- Modified sensory requirements,
- Modified indicator requirements,
- Modified labeling requirements.

**1. Scope**

This standard applies to pasteurized milk.

**2. Terms and Definitions**

**2.1 Pasteurized milk**

A liquid product made from raw cow’s (or goat’s) milk as the raw material, processed through pasteurization and other treatments to inactivate or reduce pathogenic microorganisms to a safe level, while minimizing changes in chemical, physical, and sensory properties.

**3. Technical Requirements**

**3.1 Requirements for raw materials**

The raw milk shall comply with the requirements of GB 19301.

**3.2 Sensory requirements**

Sensory requirements shall meet provisions of Table 1.

**Table 1: Sensory Requirements**

<b>Items</b>	<b>Requirement</b>	<b>Testing Method</b>
Color	Milky white or slightly yellow	Place an appropriate amount of the sample in a beaker of no less than 50mL and observe its color and state under natural light. Smell its odor, and taste it after rinsing mouth with lukewarm boiled water.
Taste and odor	With inherent fragrance of milk and no unpleasant odor	
State	Uniform liquid, no clotting, no sediment, no visible foreign objects	

### 3.3 Physical and chemical indicators

It shall conform to the provisions in Table 2.

**Table 2: Physical and Chemical Indicators**

Items	Indicators	Testing Methods
Fat <sup>a</sup> / (g/100g)		
Cow's milk	≥ 3.2	GB5009.6
Goat's milk	≥ 3.1	
Protein/ (g/100g)		
Cow's milk	≥ 2.9	GB5009.5
Goat's milk	≥ 2.8	
Non-fat milk solid / (g/100g)	≥ 8.1	GB5413.39
Acidity/ (°T)		
Cow's milk	10~18	GB5009.239
Goat's milk	8~20	

<sup>a</sup> Only applicable to pasteurized whole milk.

### 3.4 Limits of contaminants and mycotoxins

3.4.1 The limits of contaminants shall comply with the provisions of GB 2762.

3.4.2 The limits of mycotoxins shall comply with the provisions of GB 2761.

### 3.5 Microbiological limits

3.5.1 The limits of pathogenic bacteria shall comply with the provisions of GB 29921.

3.5.2 The microbiological limits shall also comply with the provisions of Table 4<sup>1</sup>.

**Table 3: Microbiological Limits**

Items		Sampling Plan <sup>a</sup> and Limits				Testing Methods
		n	c	m	M	
Bacteria plate count/(CFU/mL)	Cow's milk	5	2	5.0x10 <sup>3</sup>	2.5x10 <sup>4</sup>	GB 4789.2
	Goat's milk	5	2	5.0x10 <sup>4</sup>	1.0x10 <sup>5</sup>	
Coliforms/(CFU/mL)		5	2	1	5	GB 4789.3

<sup>a</sup> Sample collection and handling shall be in accordance with GB 4789.1 and GB 4789.18.

<sup>1</sup> Post expect it is a typo, should be Table 3.

#### **4. Others**

**4.1** Cow's milk shall be tested for alkaline phosphatase immediately after pasteurization, and the result shall be negative.

**4.2** The product shall be labeled as "fresh cow's (or goat's) dairy (milk)." Cow's milk may be labeled as "pasteurized dairy (milk)" and "fresh dairy (milk)."

**4.3** The sterilization temperature and time shall be indicated on the product label.

**4.4** Descriptive terms for fat content, such as skimmed, partially skimmed, and whole, can be added to the product name.

# **National Food Safety Standard Sterilized Milk (Draft for Comments)**

## **Foreword**

This standard replaces GB 25190-2010 National Food Safety Standard Sterilized Milk.

Compared with GB 25190-2010, the main changes in this standard are as follows:

- Modified terms and definitions,
- Modified requirements for raw materials,
- Modified sensory requirements,
- Modified physical and chemical indicators and sensory requirements;
- Modified labeling requirements.

### **1. Scope**

This standard applies to sterilized milk.

### **2. Terms and Definitions**

#### **2.1 Ultra-High Temperature (UHT) sterilized milk**

A liquid product prepared from raw cow's (or goat's) milk as the raw material, sterilized under continuous flow conditions by heating the milk to at least 132°C and holding it for several seconds, followed by aseptic filling and other processing steps.

#### **2.2 Shelf-stable sterilized milk**

A liquid product made from raw cow's (or goat's) milk, which, with or without preheating, is sterilized after being filled and sealed.

### **3. Technical Requirements**

#### **3.1 Requirements for raw materials**

The raw milk shall comply with the requirements of GB 19301.

#### **3.2 Sensory requirements**

Sensory requirements shall meet provisions of Table 1.

**Table 1: Sensory Requirements**

Items	Requirements	Testing Methods
Color	Milky white or slightly yellow	Place an appropriate amount of the sample in a beaker of no less than 50mL and observe its color and state under natural light. Smell its odor and taste it after rinsing mouth with lukewarm water.
Taste and odor	With inherent fragrance of milk and no unpleasant odor	
State	Uniform liquid, no clotting, no sediment, no visible foreign objects	

**3.3 Physical and Chemical Indicators**

It shall conform to the provisions in Table 2.

**Table 2: Physical and Chemical Indicators**

Items	Indicators	Testing Methods
Fat <sup>a</sup> / (g/100g)		
Cow's milk	≥ 3.2	GB5009.6
Goat's milk	≥ 3.1	
Protein/ (g/100g)		
Cow's milk	≥ 2.9	GB5009.5
Goat's milk	≥ 2.8	
Non-fat milk solid/ (g/100g)	≥ 8.1	GB5413.39
Acidity/ (°T)		
Cow's milk	10~18	GB5009.239
Goat's milk	8~20	

<sup>a</sup> Only applicable to whole sterilized milk.

**3.4 Limits of Contaminants and Mycotoxins**

3.4.1 The limits of contaminants shall comply with the provisions of GB 2762.

3.4.2 The limits of mycotoxins shall comply with the provisions of GB 2761.

**3.5 Microbiological limits**

It shall meet the requirements for commercial sterility and be tested according to the methods specified in GB 4789.26.

**4. Others**

4.1 UHT sterilized milk made only from raw cow's (or goat's) dairy (milk) shall be labeled as "pure cow's (or goat's) milk." Cow's milk may be labeled as "sterilized dairy (milk), UHT sterilized cow's milk may be labeled as "sterilized dairy (milk)" and "pure dairy (milk)."

4.2 Descriptive terms for fat content, such as skimmed, partially skimmed, and whole, can be added to the product name.

**END UNOFFICIAL TRANSLATION**

**Attachments:**

No Attachments.