

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** National Food Safety Standard for Modified Milk Notified to WTO

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

**Post:** Beijing

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

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**Report Highlights:**

On October 25, 2023, China notified the National Food Safety Standard for Modified Milk to the World Trade Organization (WTO) under G/SPS/N/CHN/1287. The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) until December 24, 2023. The report provides an unofficial translation of the draft standard.

## Report Summary:

On October 25, 2023, China notified the National Food Safety Standard for Modified Milk to the World Trade Organization (WTO) under [G/SPS/N/CHN/1287](#). The proposed date of entry into force is to be determined. Comments may be submitted to China's SPS National Notification and Enquiry Center at [sps@customs.gov.cn](mailto:sps@customs.gov.cn) until December 24, 2023.

The standard revises the current National Food Safety Standard for Modified Milk as [GB 25191-2010](#) (link in Chinese), please refer to FAS GAIN Report [CH2019-2137](#) for the full translation. The report provides an unofficial translation of the draft standard notified to WTO.

## BEGIN TRANSLATION

### National Food Safety Standard for Modified Milk (Draft for Comment)

**GB 25191**— XXXX published jointly by the National Health Commission of the People's Republic of China and China State Administration for Market Regulation

#### Forward

This document replaces GB 25191-2010 National Food Safety Standard for Modified Milk. This document made following modifications comparing with GB 25191-2010:

- Revised Scopes,
- Modified Terms and Definitions,
- Modified Sensory Requirements,
- Revised Descriptions on Testing Methods in Physical and Chemical Indicators,
- Revised Microbial Limits,
- Directly referred to the provisions of GB29921 for the limits of pathogenic bacteria,
- Revised Others.

### National Food Safety Standard Modified Milk

#### 1. Scope

The standard is applicable to modified milk.

#### 2. Terms and Definitions

##### Modified Milk

Liquid products made by using no less than 80% of one or more raw milk, concentrated dairy products, and milk powder as the main ingredients, with or without the addition of other ingredients or food additives and/or nutritional fortifiers, and going through appropriate disinfection or sterilization process. "No less than 80%" means that the milk solids content in 100g of modified milk is not less than the milk solids content in 80g of milk.

#### 3. Technical Requirements

##### 3.1 Ingredients requirements

###### 3.1.1 Raw milk:

Raw milk should comply with provisions of raw cow (goat) milk in GB 19301.

###### 3.1.2 Concentrated milk product:

Concentrated milk products should comply with provisions in GB 13102.

###### 3.1.3 Milk powder:

Milk powder should comply with provisions of cow (goat) milk powder in GB 19644.

###### 3.1.4 Other ingredients:

Other ingredients should comply with corresponding food standards and relevant regulations.

### 3.2 Sensory requirements

Sensory requirements should comply with Table 1.

**Table 1: Sensory Requirements**

Items	Requirements	Testing Methods
Color	It has the color that modified milk should have.	Take appropriate amount of the sample and place it in 50 mL porcelain container, observe its color and status under natural light, and smell it. Rinse mouth with warm water and taste the flavor.
Flavor and smell	It has the flavor of modified milk and no abnormal smell.	
Status	It is a uniform liquid, allowing a small amount of fat to float. It should have no clots and no visible foreign objects. There may be sediments of excipients consistent with the formula.	

### 3.3 Physical and chemical indicators

The physical and chemical indicators should comply with the provisions of Table 2.

**Table 2: Physical and Chemical Indicators**

Items	Indicators	Testing Methods
Fat <sup>a</sup> /(g/100g) ≥	2.5	GB 5009.6 third method
Protein/(g/100g) ≥	2.3	GB 5009.5

<sup>a</sup> Only applicable to whole fat milk products.

### 3.4 Contaminants and mycotoxin maximum levels

**3.4.1** Contaminants limit should comply with the provisions of GB 2762.

**3.4.2** Mycotoxin limit should comply with provisions of GB 2761.

### 3.5 Microbial maximum levels

**3.5.1** The modified milk that has reached commercial sterilization should meet the requirements for commercial sterilization and should be tested following the provisions of GB 4789.26.

**3.5.2** The pathogenic bacteria limits of other products should comply with the provisions of GB 29921 and the microorganisms should also comply with the provisions of Table 3.

Item	Sampling protocol <sup>a</sup> and limits (unless otherwise specified, expressed as CFU/g or CFU/mL)				Testing Methods
	n	c	m	M	
Bacteria total plate count	5	2	5.0*10 <sup>4</sup>	1.0*10 <sup>5</sup>	GB 4789.2
Coliforms	5	2	1	5	GB 4789.3

<sup>a</sup> Analysis and handling of the samples should follow provisions of GB 4789.1 and GB 4789.18.

### 3.6 Food additives and nutritional fortifiers

**3.6.1** Use of food additives should follow provisions of GB 2760.

**3.6.2** Use of food nutritional fortifiers should comply with provisions of GB 14880.

## 4. Others

**4.1** The modified milk produced entirely from milk powder should be marked with “reconstituted dairy” or “reconstituted milk” immediately adjacent to the product name. The modified milk partially produced with milk powder should be marked with “contains xx% reconstituted dairy” or “contains xx% reconstituted milk” immediately adjacent to the product name.

Note: “xx%” refers to the mass fraction of milk solids content in the added milk powder to the total milk solids content in the modified milk.

**4.2** “Reconstituted dairy” or “reconstituted milk” and the product name should be marked on the same main display layout of the packaging container. The words of “reconstituted dairy” or “reconstituted milk” on the label should be conspicuous, the font size of the words should not be smaller than that of the product name, and the height of the font is not less than one-fifth of the height of main display layout of the packaging.

**4.3** Modified milk is a product category name. Modified milk products can use “xx dairy” or “xx milk” as the product name according to product characteristics, and the product category of “modified milk” or “xx modified milk” should be marked on the product label.

**4.4** The product name can have descriptive terms for fat content, such as skimmed, partially skimmed, whole, etc.

**END TRANSLATION**

**Attachments:**

No Attachments.