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China - Peoples Republic of

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Dairy Processing Aids

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FAIRS Subject Report

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Report Highlights:

On April 20, 2010, China's Ministry of Health published a list of certain authorized processing aids for distribution to local health and food regulatory authorities. This list is primarily made up of lactic acid bacterium for use in dairy products.

Summary:

On April 20, 2010, China's Ministry of Health published a list of certain authorized processing aids for distribution to local health and food regulatory authorities. This list is primarily made up of lactic acid bacterium. This announcement presents an updated list.

This report contains an UNOFFICIAL translation of this measure.

BEGIN TRANSLATION

ICS 67.040

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General Office of the Ministry of Health issued "The bacteria that can be used for food" list to inform

The People's Republic of China Ministry of Health

www.moh.gov.cn

2010-04-28 16:15:10

Office of Health Monitoring (2010)

To provinces, autonomous regions and municipalities health bureaus, the health bureau of Xinjiang Production and Construction Corps, the Chinese Center for Disease Control and Prevention. The Ministry of Health Supervision Center states:

According to "Food Safety Law" and its implementing regulations and relevant provisions, the Ministry of Health formulated the "list of bacteria that can be used for food."

April 20, 2010

List of bacteria that can be used for food

| | Name | Latin name |
|---|---|--|
| A | Bifidobacterium genus | <i>Bifidobacterium</i> |
| 1 | Bifidobacterium adolescentis | <i>Bifidobacterium adolescentis</i> |
| 2 | Animal Bifidobacterium (Lactobacillus Bifidobacterium) | <i>Bifidobacterium animalis</i> (<i>Bifidobacterium lactis</i>) |
| 3 | Bifidobacterium bifidum | <i>Bifidobacterium bifidum</i> |
| 4 | Bifidobacterium breve | <i>Bifidobacterium breve</i> |
| 5 | Bifidobacterium infantis | <i>Bifidobacterium infantis</i> |
| 6 | Bifidobacterium longum | <i>Bifidobacterium longum</i> |
| B | Lactobacillus | <i>Lactobacillus</i> |
| 1 | Lactobacillus acidophilus | <i>Lactobacillus acidophilus</i> |
| 2 | Lactobacillus casei | <i>Lactobacillus casei</i> |
| 3 | Lactobacillus curl | <i>Lactobacillus crispatus</i> |
| 4 | Lactobacillus delbrueckii subsp bulgaricus (Lactobacillus bulgaricus) | <i>Lactobacillus delbrueckii subsp.</i> Bulgaricus (<i>Lactobacillus bulgaricus</i>) |
| 5 | Lactobacillus delbrueckii subsp milk | <i>Lactobacillus delbrueckii subsp.</i> <i>Lactis</i> |

| | | |
|----|----------------------------|-----------------------------------|
| 6 | Lactobacillus fermentum | <i>Lactobacillus fermentum</i> |
| 7 | Grignard Lactobacillus | <i>Lactobacillus gasseri</i> |
| 8 | Lactobacillus helveticus | <i>Lactobacillus helveticus</i> |
| 9 | About Lactobacillus | <i>Lactobacillus johnsonii</i> |
| 10 | Lactobacillus paracasei | <i>Lactobacillus paracasei</i> |
| 11 | Lactobacillus | <i>Lactobacillus plantarum</i> |
| 12 | Luo Yishi Lactobacillus | <i>Lactobacillus reuteri</i> |
| 13 | Lactobacillus rhamnosus | <i>Lactobacillus rhamnosus</i> |
| 14 | Lactobacillus saliva | <i>Lactobacillus salivarius</i> |
| C | Streptococcus | <i>Streptococcus</i> |
| 1 | Streptococcus thermophilus | <i>Streptococcus thermophilus</i> |

Notes:

Group A. Traditionally, the bacteria used in food production and processing are allowed for continued use.

Group B. Can be used for baby food under the existing provisions of the strains, which shall be formulated separately.