USDA Foreign Agricultural Service
GAIN Report
Global Agricultural Information Network

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Voluntary _ Public

Date: 2/29/2016
GAIN Report Number: CH16009

China - Peoples Republic of

Post: Beijing

China Published Final Standard for Beverages

Report Categories:
FAIRS Subject Report

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Report Highlights:
On November 13, 2015, China's National Health and Family Planning Commission (NHFPC) released the National Food Safety Standard for Beverages (GB 7101-2015). This standard will be implemented on November 13, 2016. It applies to beverages other than packaged drinking water. Please note that the comment process has ended and that this standard is considered final. The following report contains an unofficial translation of the final standard.

General Information:

BEGIN TRANSLATION

National Food Safety Standard Beverages

Preface

This standard replaces GB 2759.2-2003 "Hygiene Standard for Carbonated Beverage", GB 7101-2003 "Hygiene Standard for Solid Beverage", GB 11673-2003 "Hygiene Standard for Milk Beverage", GB 16321-2003 "Hygiene Standard for Lactobacillus Beverage", GB 16322-2003 "Hygiene Standard for Plant Protein Beverage", GB 19296-2003 "Hygiene Standard for Tea Beverage", GB 19297-2003 "Hygiene Standard for Fruit and Vegetable Juice Beverage", GB 19642-2005 "Hygiene Standard for Cocoa Solids Beverage".

In comparison with the replaced standards, this standard presents the following changes:

- Name of this standard was changed to "National Food Safety Standard - Beverages";
- Modified the physical and chemical indexes;
- Modified the microbiological indexes.

National Food Safety Standard Beverages

1 Scope

This standard applies to beverages.

This standard does not apply to packaged drinking water.

2 Terms and Definitions

2.1 Beverage Products

Products with mass fraction of alcohol content not exceeding 0.5%, which is rationally packaged for direct drinking or drinking with water.

3 Technical Requirements

3.1 Ingredient Requirements

Raw materials shall comply with relevant food standards and regulations.

3.2 Organoleptic Requirements

The organoleptic requirements shall comply with provisions in Table 1.

Table 1 Organoleptic Requirements

Items	Requirements	Analysis Method
Luster	Has the normal luster of this specific product.	Liquid beverages: take a certain amount of mixed sample, place in a 50mL colorless and transparent beaker, observe color in natural light, identity odor, gargle with warm water and taste it, check whether there is foreign matter in it. The concentrated beverage product shall be tested after it is diluted according to the proportion of marked on labels. Solid beverages: take about 5g of the tested sample, place in a clean white porcelain dish, observe color, appearance and shape with naked eye under natural light, after it is dissolved and diluted in a transparent glass according to the above said use method, smell and taste it, and check whether there is foreign matter at bottom of the glass after standing for 2min.
Taste and smell	Without odor and stink	
State	It shall be without visible foreign matter, and the beverage shall have a uniform state. The solid drinks shall be without lumps.	

3.3 Physical and Chemical Indexes

Physical and chemical indexes shall comply with provisions in Table 2.

Table 2 Physical and Chemical Indexes

Item		Index	Analysis Method
Sum of zinc, copper and iron [a]/(mg/L)	≤	20	GB 5009.13 or GB 5009.14 or GB/T 5009.90
Cyanide (in HCN) [b]/(mg/L)	≤	0.05	GB/T 5009.48
Urease test [c]		Negative	Plant protein drinks shall be tested according to provisions in GB/T 5009.183
Note: solid beverage and concentrated beverage shall comply with the requirements in this standard after it is diluted according to the ratio marked on the product label.			
[a] It only applies to metal canned fruit and vegetable juice drinks. [b] It only applies to drinks with almond as raw material. [c] It only applies to drinks with soy as raw material.			

3.4 Limits of contaminants and mycotoxins

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

3.4.2 Mycotoxin limits shall comply with provisions in GB 2761.

3.5 Pesticide Residue Limit

The pesticide residue limit shall comply with provisions in GB 2763.

3.6 Microbiological limit

3.6.1 Pathogen limits shall comply with provisions in GB 29921.

3.6.2 Commercially sterilized products shall comply with commercial sterilization requirements, and shall be tested according to the method specified in GB 4789.26.

3.6.3 Non-commercially sterilized products shall be in accordance with Table 3 for its microbial limits.

Table 3 Microbiological limit

Items	Sampling programs [a] and its limit				Analysis Method
	n	c	m	M	
Total number of colonies [b]/(CFU/g or CFU/mL)	5	2	$10^2(10^3)$	10^4 (5 X 10^4)	GB 4789.2
Coliform colonies /(CFU/g or CFU/mL)	5	2	1(10)	$10(10^2)$	Plate count method in GB 4789.3
Mold/(CFU/g or CFU/mL) ≤	20(0)				GB 4789.15
Yeast/(CFU/g or CFU/mL) ≤	20				GB 4789.15
Note: The limits in parentheses apply only to solid drinks, and for milky tea, soybean milk powder, cocoa solids drinks, the total colonies m = 10^4CFU/g.					
[a] Sampling and processing shall be performed in accordance with GB 4789.1and GB/T 4789.21. [b] Does not apply to the viable (unsterilized) lactic acid bacteria beverage. [c] Does not apply to solid beverage.					

3.7 Food additives and food nutrition fortifier

3.7.1 The food additives shall be used in accordance with the regulations as specified in GB 2760.

3.7.2 The food nutrition fortifier shall be used in accordance with the provisions in GB 14880.

4 Others

4.1 Product labels of lactic acid bacteria beverage shall be indicated with the viable cells (unsterilized) or non-viable cells (sterilization) type, and for the labeled viable cells (unsterilized) type, the count of lactic acid bacteria shall be ≥10^6CFU/g (mL).

4.2 Beverage products containing live bacteria (unsterilized) lactic acid bacteria, which needs to be stored and transported in cooled storage, the storage and transportation conditions shall be marked on the label.

END OF TRANSLATION