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China Published Final Standard for Frozen Beverages and Its Materials

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 Frozen Beverages and Its Materials (GB 2759-2015). This standard will be implemented on November 13, 2016. It applies to frozen drinks, including ice cream (ice cream paste), frozen confections, slush, popsicles, ice sweet, and edible ice etc. A draft of the standard was notified to the WTO as SPS CHN 476 in September 2011. 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 Frozen Beverages and Its Materials

Preface

This standard replaces GB 2759.1-2003 "Hygiene Standard for Frozen Drinks" and its No.1 amendment.

In comparison with the GB 2759.1-2003, this standard presents the following changes:

- The standard name was changed to "National Food Safety Standards - Frozen Beverages and Its Materials";
- Modified the standard scope;
- Modified the terms and definitions;
- Modified the organoleptic requirements;
- Modified the sensory requirements;
- Modified the microbiological indexes;
- Modified the requirements of transport and storage conditions;
- Added requirements for the distribution stage.

National Food Safety Standard Frozen Beverages and Its Materials

1 Scope

This standard applies to frozen drinks and its production raw materials.

This standard does not apply to frozen drinks produced at the same site where they are sold.

2 Terms and Definitions

2.1 Frozen drinks

Solid or semi-solid foods produced with materials such as drinking water, sugar, milk, dairy products, fruit and vegetable products, beans, edible oil, etc. by means of batching, pasteurization or sterilization, coagulating or freezing, etc., with or without adding other supplementing materials (food additives, food and nutrition fortifiers). Such foods include ice cream, slush, popsicles, ice sweet, edible ice, etc.

2.2 Producing raw materials

Through reformulating according to the final product formulation, liquid, solid or powder products to produce soft ice cream and other products by coagulation freezing shall include soft ice cream paste and soft ice cream ready-mixed powder slurry, etc.

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 conform to the provisions of Table 1.

Table 1 Organoleptic Requirements

Items	Requirements	Analysis Method
Luster	It shall have the normal luster of the product.	Frozen Drinks: Under the frozen state, take single packaged sample, place in a clean, dry white porcelain dish, firstly check the packaging quality, then peel the packages, observe its color and status, taste and smell it. Preparation material (slurry): Take a suitable amount of samples, place in a clean, dry white porcelain dish, visual inspect the color, foreign matters, etc., check by other sensory requirements by tasting and sniffing. Preparation material (powder): Take a suitable amount of samples, place in a clean, dry white porcelain dish, visual inspect the color and status, etc, check other sensory requirements by tasting and sniffing.
Taste and smell	It shall have no stink and no odor.	
State	It shall have the specific state of the product, without visible foreign matter.	

3.3 Maximum Contaminant

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

3.4 Microbiological limit

3.4.1 Pathogen limit shall comply with the provisions for frozen drinks specified in GB 29921.

3.4.2 Limits for other microbes shall comply with the provisions specified in Table 2.

Table 2 Microbiological limit

Items	Sampling programs and its limit				Analysis Method
	n	c	m	M	
Total number of colonies or [a]/(CFU/g or CFU/mL) The total number of colonies or [a]/(CFU /g or CFU / mL)	5	2(0)	2.5 X 10^4 (10^2)	10^5(-)	GB 4789.2
Coliform colonies /(CFU/g or CFU/mL)	5	2(0)	10(10)	10^2(-)	GB 4789.3 Plate count method
Note: The values in parentheses apply only to edible ice.					
[a] It does not apply to product for which it doesn't contain active bacteria (aerobic and facultative anaerobic probiotics) in final products.					

3.4.3 The production raw materials produced with sterilization and aseptic filling technology shall conform to the requirements of commercial sterility, which shall be tested according to the method specified in GB 4789.26.

3.5 Food additives and food nutrition fortifier

3.5.1 The food additives shall be used in accordance with the provisions for frozen drinks in GB 2760.

3.5.2 The food nutrition fortifier shall be used in accordance with the provisions for frozen drinks in GB 14880.

4 Others

4.1 Transport

Transport vehicles shall comply with food hygiene requirements, and shall have the proper incubation facilities to keep the product in its suitable state.

4.2 Storage

Frozen beverage products shall be stored in a dedicated refrigerator ≤-18°, which shall be regularly cleaned and disinfected. Production raw materials shall be stored under appropriate conditions according to their specific characteristics.

4.3 Sales

Frozen beverage products shall be sold under freezing conditions, and the temperature of cool showcase shall be ≤ -15°.

END OF TRANSLATION