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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 10766-2021

National food safety standard - Older infants formula

食品安全国家标准 较大婴儿配方食品

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National food safety standard - Older infants formula

1 Scope

This standard applies to formula foods, which are consumed by older infants aged 6 ~ 12 months.

2 Terms and definitions

2.1 Older infant formula

A formula food, suitable for older infants, whose energy and nutrients can meet the normal nutritional needs of infants aged 6 ~ 12 months.

2.2 Milk-based older infant formula

The product which, taking milk and milk protein products as the main source of protein, by adding appropriate amount of vitamins, minerals and (or) other raw materials, is processed and produced by only the physical methods.

2.3 Soy-based older infant formula

The product which, taking soybeans and soybean protein products as the main source of protein, by adding appropriate amount of vitamins, minerals and (or) other raw materials, is processed and produced by only the physical methods.

3 Technical requirements

3.1 Raw material requirements

3.1.1 The raw materials, which are used in the product, shall comply with the corresponding safety standards and/or relevant regulations. It shall ensure the safety of older infants; meet their nutritional needs. It shall not use the substances that endanger the nutrition and health of older infants.

3.1.2 The raw materials and food additives used shall not contain gluten.

3.1.3 Hydrogenated grease shall not be used.

3.1.4 Raw materials, that have been irradiated, shall not be used.

3.2 Sensory requirements

For the color, taste, smell, structural state, preparation of older infant formula, they shall conform to the characteristics of the corresponding product. There shall be no foreign objects, which are visible with normal eyesight.

3.3 Essential ingredients

3.3.1 All the necessary ingredients in the product are necessary for the growth and development of older infants.

3.3.2 In the ready-to-eat state, the energy contained in 100 mL of the product shall be in the range of 250 kJ (60 kcal) ~ 314 kJ (75 kcal). The calculation of energy is based on the content of protein, fat, carbohydrates in 100 mL of product, which is multiplied by the energy coefficients of 17 kJ/g, 37 kJ/g, 17 kJ/g (the energy coefficient of dietary fiber is 8 kJ/g), THEN, the result is summed up to obtain the kilojoules/100 mL (kJ/100 mL); it is then divided by 4.184, to get the value of kilocalorie/100 mL (kcal/100 mL).

3.3.3 The amount of protein, fat, carbohydrate per 100 kJ (100 kcal) in the product shall meet the requirements of Table 1.

3.3.4 Older infant formula shall not use fructose and sucrose as the source of carbohydrates. It may add glucose polymers appropriately (wherein starch can be added after pre-gelatinization). For milk-based older infant formula, the source of carbohydrates shall give priority to lactose (lactose shall account for $\geq 90\%$ of carbohydrates).

3.9.2 The quality of food additives and nutritional fortifiers shall comply with the corresponding standards and/or relevant regulations.

3.10 Urease activity

The activity of urease in soy-based older infant formula shall meet the requirements in Table 7.

Table 7 -- Urease activity indicators

4 Others

4.1 Labels

4.1.1 The product label shall comply with GB 13432 and/or relevant regulations. For the content label of essential and optional ingredients, it shall add the indication of "100 kilojoule (100 kJ)" content.

4.1.2 In the label, it shall indicate the product category, attributes (such as milk-based or soy-based products, as well as product status), applicable age. At the same time, it shall indicate that "It must be supported and added with auxiliary food".

4.1.3 There must be no images of babies and women on the label. It shall not use such expressions as "human emulsification", "breast emulsification" or similar terms.

4.2 Instructions for use

4.2.1 For the information on product use, preparation instructions, illustrations, storage conditions, it shall be clearly stated on the label. When the maximum surface area of the package is less than 100 cm², OR the mass of the product is less than 100 g, the illustration may not be indicated.

4.2.2 The instructions shall give warnings about the health hazards, that may be caused by improper preparation and improper use.

4.3 Packaging

It may use the carbon dioxide and (or) nitrogen, that meet the national food safety standards, as packaging media.

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