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Milk Beverages

含乳饮料

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Table of Contents

Foreword.....	3
1 Scope	4
2 Normative References.....	4
3 Term and Definition	5
4 Product Classification	5
5 Technical Requirements	6
6 Test Methods	7
7 Inspection Rules	8
8 Marking, Packing, Transport and Storage	9

Foreword

The former industry standard QB/T 1554-1992 "Lactobacillus Beverage" shall be abolished from the implementation date of this standard.

This standard was proposed by China National Light Industry Council.

This standard shall be under the jurisdiction of the National Technical Committee on Food Industry of Standardization Administration of China - Technical Sub-committee of Beverage.

Drafting organizations of this standard: Technical Committee of China Beverage Industry Association, Hunan Taizina Biological Technology Co., Ltd., Hangzhou Wahaha Group Co., Ltd., Lebaishi (Guangdong) Food Beverage Co., Ltd., Xi'an Yinqiao Biological Science And Technology Co., Ltd., Chongqing Sangao Dairy Co., Ltd., Shijiazhuang Sanlu Group Co., Ltd., Otsuka (China) Investment Co., Ltd., Inner Mongolia Yili Industrial Group Co., Ltd., Inner Mongonia Mengniu Dairy (group) Co., Ltd., Nestle (China) Co., Ltd., V V Food & Beverage Co., Ltd. and Shandong Tubage Group Co., Ltd.

Chief drafting staffs of this standard: Sheng Yanling, Zhai Penggui, Qu Zhengsheng, Liu Shuying, He Tao, Zhang Guihai, Li Xuetao, Li Qin, Liu Weixing, Di Xuefeng, Sun Xin, Luo Bo and Li Yunan.

Milk Beverages

1 Scope

This standard specifies the product classification, technical requirements, testing methods, inspection rules, marking, packing, transport and storage of milk beverages.

This standard is applicable to milk beverages.

2 Normative References

The following standards contain the provisions which, through reference in this text, constitute the provisions of this standard. For dated reference, the subsequent amendments (excluding correction) or revisions of these publications do not apply. However, all parties who reach an agreement based in this standard are encouraged to study whether the latest edition of these documents is applicable. For undated references, the latest edition of the normative standard referred to applies.

GB 2760 Hygienic Standards for Uses of Food Additives

GB/T 4789.35 Microbiological Examination of Food Hygiene - Examination of Lactic Acid Bacteria in Yoghurt Beverage

GB/T 5009.5 Determination of Protein in Foods

GB/T 5009.29 Determination of Sorbic Acid and Benzoic Acid in Foods

GB/T 5009.46 Method for Analysis of Hygienic Standard of Milk and Milk Products

GB 7718 General Standard for the Labeling of Prepackaged Foods

GB 11673 Hygienic Standard for Milk Beverage

GB 13432 General Standard for the Labeling of Prepackaged Foods for Special Dietary Uses

GB 14880 Hygienic Standard for the Use of Nutritional Fortification Substances in Foods

GB 16321 Hygienic Standard for Lactobacillus Beverage

3 Term and Definition

The following terms and definitions apply to this standard.

3.1 Milk beverage

The beverages that are prepared or fermented by adding water and proper quantity of accessory ingredients in milk or milk products. Mild beverage is also called as milk drinks and mild potables.

4 Product Classification

4.1 Prepared milk beverage

The beverage which is prepared with milk or milk products by adding water, white granulated sugar and (or) one or several kinds of such ingredients as sweetening agent, sour agent, fruit juice, tea, coffee, plant extracting solution, etc.

4.2 Fermented milk beverage

The beverage which mixes the milky liquid (obtained by cultivating and fermenting milk or milk product with beneficial bacteria, such as lactobacillus), water, white granulated sugar and (or) one or several kinds of such ingredients as sweetening agent, sour agent, fruit juice, tea, coffee, plant extracting solution, etc. Lactobacillus beverage is of this type. The fermented mild beverage is classified into pasteurized (non-viable) type and unpasteurized (viable) type.

Fermented milk beverage may also be called as sour milk beverage and sour mild drink.

4.3 Lactobacillus beverage

The beverage which mixes the milky liquid (obtained by and fermenting milk or milk product with lactobacillus), water, white granulated sugar and (or) one or several kinds of such ingredients as sweetening agent, sour agent, fruit juice,

Test according to the methods specified in GB 11673, GB 16321 and GB/T 5009.46.

6.4 Lactobacillus index

Test according to the methods specified in GB/T 4789.35.

7 Inspection Rules

7.1 Sampling method and sampling quantity

Take twelve minimal independent packets randomly from each batch for exit-factory inspection. Among them, six are for inspection on sensory index and physiochemical indexes; two for microbe inspection; and the rest are for reserved-use. Take twelve minimal independent packets randomly from each batch for type inspection. Among them, six are for inspection on sensory index and physiochemical indexes; two for microbe inspection; and the rest are for reserved-use.

7.2 Exit-factory inspection

7.2.1 The quality management department of the manufacturer determines the product lots according to the corresponding rules.

7.2.2 The items of exit-factory inspection include: protein, sense, lactobacillus count (viable product), aerobic bacteria count (non-viable product) and coliform bacteria.

7.2.3 Each batch of products shall be conducted by exit-factory inspection; it shall not be delivered if not qualified.

7.3 Type inspection

7.3.1 See 5.1~5.4 of technical requirements for type inspection items.

7.3.2 The type inspection is carried out once a year, or under any of the following cases:

- When raw material, process and equipment are greatly changed;
- When production is restored after long shutdown;
- When exit-factory inspection result significantly differs from the regular

production;

- When requirements are proposed by national quality supervision organization.

7.4 Inspection of unpasteurized (viable) samples

Inspection shall be carried out timely or stored at a temperature between 2°C ~10°C if an instant inspection is not available.

7.5 Judgment rules

The batch of the products is judged as unqualified and re-inspection is not permitted if the indexes of aerobic bacteria count, coliform bacteria, mould, yeast and pathogenic bacteria fail to comply with this standard. If other items, excluding the above-mentioned microbe indexes, are unqualified through inspection, then double quantity of samples may be taken from that batch to re-inspect the unqualified items. If there is still one item is unqualified, then this batch of products shall be judged as unqualified.

8 Marking, Packing, Transport and Storage

8.1 Marking

8.1.1 The product marking shall meet the requirements of GB 7718 and GB 13432 and the relevant laws and regulations; the protein content shall be indicated.

8.1.2 Unpasteurized (viable) type or pasteurized (non-viable) type shall be marked on the product label of fermented milk beverage and lactobacillus beverage.

8.1.3 Viable lactobacillus count shall be indicated for unpasteurized (viable) fermented milk beverage and unpasteurized (viable) lactobacillus beverages; the temperature for transport and storage shall also be indicated.

8.2 Packing

Packing materials and containers shall meet the requirements of relevant standard.

8.3 Transport

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Contact: Wayne Zheng, Sales@ChineseStandard.net

Linkin: <https://www.linkedin.com/in/waynezhengwenrui/>

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