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Solid Beverages

固体饮料

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Foreword

This Standard is drafted according to the rules given in GB/T 1.1-2009.

This Standard was proposed by China Beverage Industry Association.

This Standard shall be under the jurisdiction of National Beverage Standardization Technical Committee (SAC/TC 472).

Drafting organizations of this Standard: China Working Committee on Beverage Industry Association, Nestle (China) Co., Ltd., Hangzhou Wahaha Group Co., Ltd., Unilever (China) Co., Ltd., Kraft Foods, Weiwei Food & Beverage Co., Ltd., XIANGPIAOPIAO Food Co., Ltd., Guangdong Strong Group Co., Ltd., Black Cattle Food Co., Ltd. and Damin Foodstuff (Zhangzhou) Co., Ltd.

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Solid Beverages

1 Scope

This Standard specifies the terms and definitions, product classification, technical requirements, test methods, inspection rule, labeling, package, transportation and storage of solid beverages.

This Standard is applicable to the solid beverages defined in Clause 3.

2 Normative references

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) are applicable to this document.

GB 5009.3 National food safety standard - Determination of moisture in foods

GB 5009.5 National food safety standard - Determination of protein in foods

GB/T 5009.139 Determination of caffeine in beverages

GB 7718 National food safety standard - General standard for the labeling of prepackaged foods

GB/T 8313 Determination of total polyphenols and catechins content in tea

GB 10789 General standard for beverage

GB 28050 National food safety standard - General standard for the nutrition labeling of prepackaged foods

3 Terms and definitions

For the purpose of this document, the following terms and definitions shall apply.

3.1 solid beverages

The solid product that uses the raw food materials and food additives to process into the powder-shape, granulated-shape or bulk-shape for resolution or brewing drinking.

3.2 creamer

The powder product that uses sugar (including white granulated sugar and starch sugar) and (or) syrup, edible fat and oil as raw materials, by adding or not adding auxiliary food materials or food additives, such as milk or milk product; it is processed.

4.2.6 other powdered fruit/vegetable beverage

Solid fruit/vegetable beverages that are excluded in 4.2.1~4.2.5.

4.3 powdered protein beverage

The solid beverage that uses milk and (or) milk product or other edible animal source protein or plant fruit, seed or nut or its product with a certain protein content, by adding or not adding other auxiliary food materials or food additives; it is processed.

4.3.1 powdered milk beverage

The solid beverage that uses milk and (or) milk product as raw material, by adding one or several of other auxiliary food materials and food additives, such as sugar (including white granulated sugar and starch sugar) and (or) sugar substitute; it is processed.

4.3.2 powdered vegetable protein beverage

The solid beverage that uses plant fruit, seed or nut or its product with a certain protein content as raw material, by adding one or several of other auxiliary food materials and food additives, such as sugar (including white granulated sugar and starch sugar) and (or) sugar substitute; it is processed.

4.3.3 powdered mixed protein beverage

The solid beverage that uses milk and (or) milk product or other edible animal source protein or plant fruit, seed or nut or its product with a certain protein content, by adding one or several other auxiliary food materials or food additives, such as sugar (including white granulated sugar and starch sugar) and (or) sugar substitute; it is processed.

4.3.4 other powdered protein beverage

Solid protein beverages that are excluded in 4.3.1~4.3.3.

4.4 powdered tea beverage

The solid beverage that uses tea extract solution or extract or tea powder (including instant tea powder, ground tea powder) as raw material, by adding or not adding other auxiliary food materials and food additives; it is processed.

4.4.1 instant tea

The solid beverage that uses tea extract solution or concentrated solution as raw material or fresh tea juice, not adding other auxiliary food materials but adding food additives; it is processed.

4.4.2 grinding tea powder

The solid beverage that uses tea or fresh tea leave as raw material which undergoes the drying, grinding or crushing process into a powdered beverage, such as matcha or ultra-micro tea powder.

4.6 powdered botanical beverage

The solid beverage that uses botany and its extracts (except for fruit, vegetable, tea and coffee) as raw materials, by adding or not adding other auxiliary food materials and food additives; it is processed.

4.6.1 powdered cereal beverage

The solid beverage that uses cereals as raw materials by adding or not adding other auxiliary food materials and food additives; it is processed.

4.6.2 powdered herbal beverage

The solid beverage that uses one or several of herbals homologous with drug diet or which can be used with the permission of the government (including edible root, stem, leave, flower, fruit) or their products, by adding or not adding other auxiliary food materials and food additives; it is processed into a powdered beverage such as powdered tea beverage or powdered flower beverage.

4.6.3 powdered cocoa beverage

The solid beverage that uses cocoa as raw material, by adding or not adding other auxiliary food materials and food additives; it is processed into a powdered beverage such as cocoa powder or powdered chocolate beverage.

4.6.4 other powdered botanical beverage

Powdered botanical beverages that are excluded in 4.6.1~4.6.3, such as powdered edible mushroom beverage or powdered alga beverage.

4.7 powdered beverage for special uses

The solid beverage that adjusts the varieties and contents of nutrients in beverage, or by adding some special functional ingredients that are good for human health, such as powdered sport beverage, powdered nutrient beverage, powdered energy beverage and powdered electrolyte beverage, etc.

4.8 other powdered beverage

The solid beverages that are excluded in 4.1~4.7, such as creamer, effervescent tablets or solid beverage that is added with edible mushroom.

5 Technical requirements

5.1 Requirements on raw and auxiliary materials

It shall comply with the relevant stipulations in the national and industrial standards.

5.2 Sensory requirements

After resolution or brewing, the product shall have the color, smell or taste as stipulated,

5.5 Food safety requirements

It shall comply with the relevant national food safety standards.

6 Test methods

Prepare the sample according to the resolution or brewing method as indicated on the label; then conduct the test.

6.1 Sense test

Prepare 50mL of sample by the resolution or brewing method as indicated on the label; pour it in the transparent container; put it at the bright place. Observe its state and color; smell and taste it.

6.2 Physiochemical requirements

6.2.1 Moisture

Determine the moisture content by the method as stipulated in GB 5009.3.

6.2.2 Protein

Determine the protein content by the method as stipulated in GB 5009.5.

6.2.3 Caffeine

Determine the caffeine content by the method as stipulated in GB/T 5009.139.

6.2.4 Tea polyphenol

Determine the tea polyphenol content by the method as stipulated in GB/T 8313.

7 Inspection rules

7.1 Lot-grouping and sampling

7.1.1 The batch of product shall be determined by the quality management division of manufacturer according to the corresponding rules.

7.1.2 Randomly select at least 12 independent packages (total net weight is not less than 500g) from each batch of product; they are used for sensory test, physiochemical index test, total bacterial count, coliform index test, as well as the reserved samples.

7.2 Exit-factory inspection

Conduct the test items such as sensory requirements, moisture content, total bacterial count and coliform index when each batch of product is delivered out of factory.

7.3 Type inspection

8.3 Transportation and storage

Sunlight, rain or heavy load shall be avoided during the transportation of product; the product shall be stored in the clean, sunlight-avoiding, dry and well-ventilated warehouse without insect or mouse attack; the product shall not be mixed with poisonous, harmful, volatile and corrosive goods with abnormal smell during the transportation or storage process. For the products that require cold chain transportation and storage, the transportation and storage conditions as indicated on the product label shall be met.

_____ **END** _____

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