

**Imported Pasteurized MilkManufacturing EnterpriseRegistrationConfirmation Form**

1.Basic information of enterprise（filled by applicant）

1.1Manufacturing enterprise

1.1.1Registered name (the real producing corporation):

1.1.2Registered address(the real producing location):

1.1.3Registered No.

1.1.4Name and position of contact：

Phone/Mobile:

Fax:

E-mail:

1.2Information of application for registration of products

1.2.1Name of products：

1.2.2Packaging form/Specification/Packaging material:

1.2.3Storage temperature/Shelf life：

1.2.4Relative test data in the quality guarantee period：（fill attached table 1，provide test data of 10 batches at least）

1.3Information of manufacturing

1.3.1Total number of bacteria of raw milk（range）：

1.3.2Somatic number of raw milk（range）：

1.3.3Acceptance criteria of raw milk：

1.3.4Antiseptic methods：

□LTLT

□HTST

□other methods（Such as：membrane filtration and other new technologies）,please describe in detail.

1.3.5 Temperature/time of pasteurization：（Please provide the fluctuation curve of Temperature/time of pasteurization）

1.3.6 Bacteria residual of different total number of bacteria of raw milk after pasteurization:( fill attached table 2, provide 10groups of test data at least)

1.3.7 Name, model, picture of filling machine (could attach extra pages):

1.4 Promises of manufacturing enterprise：

1.4.1 The sanitary condition of the enterprise’s pasteurized milk accords with the law and standards of host country (area) and China.

1.4.2 The pasteurized milk applied for registration is not added with any preservative and other exogenous chemical matter.

Name and position of corporate representative

Signature of corporate representative /or seal of corporation signature / date of seal



2. Information of competent department in applicant country (area)(filled by official competent department of exported country, optional, according to specific condition of each country)

2.1 Please provide the specific supervision measures used by competent department in exported country to ensure the applicant pasteurized milk manufacturing enterprise conforming to the above statement continuously.

2.1.1 Supervision measures of central competent department:

2.1.2 Supervision measures of local competent department：

2.1.3 Supervision measures of third parties (organizations verified by HACCP)(if none, could ignore).

Seal of competent department in applicant country

Date：Year Month Day



Attached table 1. Shelf life test data of products form

Name： producing date： Batch No.: Test temperature:

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| Shelf life（Day） | 1 | | | | | 2 | | | | | 3 | | | | | 4 | | | | | 5 | | | | | 6 | | | | | 7 | | | | | 8 | | | | | 9 | | | | | 10 | | | | | …… | | | | |
| PH |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |
| Acidity |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |
| Color |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |
| Taste, odor |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |
| Texture |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |
| Total number of bacteria |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Coli group |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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| Furosine |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |  | | | | |

a. Suggest record 1 batch between 2 CIP based on the CIP clean of pasteurization machine.

b. Only conduct furosine content test at the first day of shelf life test, test method is on the addendum<the test method of furosine content in the pasteurized milk>.

c. Sample in 6 individual packages, 5 are used for microbe test, 1 for non-microbe test, total 126 packages needed based on the 21 days shelf life. The 126 packages should be sampled evenly during the manufacturing process of this batch.

d. Test method of coli group is the plate counting method in standard GB4789.3-2010; Test method of total number of bacteria accords with GB4789.2-2010.



Attached table 2.Bacteria residual of different total number of bacteria of raw milk after pasteurization form

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| No. | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 |  |  |  |  |  |  |  |  |  |  |  |
| Total number of bacteria of raw milk(cfu/ml) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Total number of bacteria after sterilization(cfu/ml) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Relative batch |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Total number of bacteria of end product (cfu/ml) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

Note：Test method of total number of bacteria accords with GB4789.2-2010



Addendum: Furosine test mothod in pasteurized milk

1. Range

The method is suitable for testing furosine content in pasteurized milk.

2. Theory

Test theory: Maillard reaction will occur when milk is heated, making protein and sugar create specific products——furosine (ε-N-2-furoylmethyl-L-lysine).Furosine content could be determined by High Performance Liquid Chromatography UV (280nm) detector, measuring quantity by standard furosine matter.

3. Reagents and materials

Unless there is another provision, reagents used in this method are analytical reagents, and water is level one according to GB/T 6682.

3.1 Methyl alcohol (CH3OH): chromatographic pure, degassed and filtered using a vacuum and 0.45μm membrane.

3.2 High purity nitrogen：99.99%.

3.3 3mol/L hydrochloric acid.

3.4 10.6mol/L hydrochloric acid.

3.5 Trifluoroacetic acid (chromatographic pure) solution: volume fraction is 0.1%.

3.6 Furosine standard storage solution: add standard furosine into 3mol/L hydrochloric acid to make 200μg/ml furosine standard storage solution, which could be stored for 24 months under -20℃.

3.7Furosine standard working solution: Fetch 0.1ml standard storage solution and use 3mol/L hydrochloric acid to Isochoric 10L solution to make 2μg/mlfurosine standard working solution.

4. Equipment and device

4.1 High Performance Liquid Chromatography detector plus UV detector.

4.2 Kjeldahl apparatus.

4.3 C18PLEXA：500mg, Dikma Technologies.

4.4 Drying cabinet.

4.5 Screw-top heat-resisting test tube.

5. Analytical steps

5.1 Treatment of samples

Draw 2ml sample to sealed heat-resisting test tube, adding 6 ml 10.6mol/L hydrochloric acid and mixing. Ventilate high purity nitrogen to the tube slowly for 1min-2min, then seal the tube and put it in the drying cabinet, and hydrolyze for 23-24h under 110℃. After heating for 1h, shake the tube gently. When finishing heating, fetch the tube from drying cabinet, cooling and filtering, and keep the filtrate for determination.

Draw 2ml hydrolyzed solution of sample to determine the protein content.

Connect C18 pillar with PLEXA, activate the column extractor by 5ml methyl alcohol and 10ml water successively to keep its humidification. Draw 0.5ml hydrolyzed solution of sample to the column extractor, and addit slowly in the C18 extracting column. Draw 3mol/L hydrochloric acid to wash the sample in the column extractor to 3ml.

5.2 Reference operation condition of equipment

Chromatographic column: C18Chromatographic column: 5μm, 4.6X250mm Temperature of column: 32℃

Eluent：0.1% trifluoroacetic acid solution：Methyl alcohol=95:5

Sample size：10μL

Determine the furosine content according to the appearance time and area of furosine standard matter.

6. Description of analytical result

W=X100

w-furosine content of every 100g protein of sample, measured in milligram(mg)

b-furosineconcentration of hydrolyzed solution of sample, measured in microgram per milliliter (μg/ml)

D-Dilution factor when determination (D=6)

m-Protein concentration of hydrolyzed solution of sample, measured in milligram per milliliter (mg/ml)

Correct the result to 1 decimal place.

7. Precision

Absolute difference between two individual determinations under repeatable condition could not exceed 5% of arithmetic average value.