

Voluntary Report – Voluntary - Public Distribution

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Report Highlights:

On February 22, 2021, the National Health Commission of the People's Republic of China and the State Administration for Market Regulation issued the Standard GB 5420-2021 (the National Food Safety - Cheese). This Standard will be implemented on November 22, 2021. The following report contains an unofficial translation of the Standard.

Executive Summary:

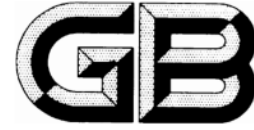
On February 22, 2021, the National Health Commission of the People's Republic of China and the State Administration for Market Regulation issued the Standard GB 5420-2021 (the National Food Safety - Cheese). This Standard will be implemented on November 22, 2021.

Compared with GB 5420-2010, the Standard GB 5420-2021 mainly has following changes:

- In the definition of cheese, the ratio of whey protein/casein is not limited to cow milk, but extends to milk of other dairy animals;
- Specifications for other raw food materials added to cheese are added;
- Requirements on product labels are added;
- Requirements and conditions for hardness and fat content claims are added.

The following report contains an unofficial translation of the Standard.

- BEGIN TRANSLATION -



The National Standard of People's Republic of China

GB 5420 - 2021

National Food Safety Standard

Cheese

Issued on 02-22-2021

Implemented on 11-22-2021

Issued by the National Health Commission of the People's Republic of China and

State Administration for Market Regulation

Preface

This standard replaces GB 5420-2010 "National Food Safety Standard - Cheese".

Compared with GB 5420-2010, the major changes contained in this standard are as below:

- The description of "Scope" is revised;
- The "Terms and Definitions" is revised;
- The "Sensory Requirements" is revised;
- The "Microbial Limit" is revised;
- "4 Others" is added.
- Appendix A is added.

National Food Safety Standard

Cheese

1 Scope

The Standard is applicable to ripened and unripened cheese.

2 Terms and Definitions

2.1 Cheese

Cheese refers to a kind of dairy product in a ripened or unripened, soft, semi-hard, hard or very hard form, possibly having a coat, whose ratio of whey protein/casein does not exceed the corresponding ratio in cow milk (or milk of other dairy animals) (except ricotta cheese). Cheese is prepared with any of the below methods:

a) The protein in the milk and/or dairy product is coagulated or partially coagulated by the chymosin or other suitable coagulant (or directly using chymosin as a raw material), with or without adding fermenting bacteria, edible salt, food additive, food nutrition fortifier, whey is drained out or not drained out (when the chymosin protein clots are used as a raw material), the solid or semi-solid product is prepared by fermentation or non-fermentation process;

b) The processing technology includes the solidification process of proteins in milk and/or dairy products, and endows the finished products with physical, chemical and sensory properties similar to those described in a).

Note: Both processes a) and b) can be added with other raw food materials with specific flavors (no more than 8%), such as white sugar, garlic, pepper, etc.; The obtained solid product can be processed into various forms, and other raw food materials (no more than 8%) can be added to prevent the product from sticking. The total amount of other raw food materials with specific flavors and other raw food materials for preventing product adhesion shall not exceed 8%.

2.1.1 Ripened cheese

Cheese that should not be used immediately after production, and should be stored under certain conditions (such as under certain temperature conditions) for a certain period of time to produce cheese characteristics through biochemical and physical changes.

2.1.2 Mold-ripened cheese

Cheese that is mainly promoted to ripen by the characteristic mold growth inside and/or on the surface of the cheese.

2.1.3 Unripened Cheese (including fresh cheese)

Cheese that can be used for food soon after production.

3 Technical Requirements

3.1 Requirements on Raw Materials

3.1.1 Raw milk: shall conform to the requirements in GB 19301.

3.1.2 Coating: shall conform to the corresponding standards and relevant regulations.

3.1.3 Other raw materials: should conform to the corresponding food safety standards and relevant provisions.

3.2 Sensory Requirements

Sensory Requirements shall conform to the provisions in Table1.

Table 1 Sensory Requirements

Items	Requirements	Test method
Color	It shall possess the color that this kind of products should have	Take an appropriate amount of the sample in a clean white plate (ceramic plate or similar container) and observe the color and texture under natural light. Smell, rinse mouth with warm water, and then taste.
Taste and flavor	It shall possess the taste and flavor that the products should have	
Texture	It shall possess the texture that the products should have	

3.3 Contaminant Limits and Mycotoxin Limits

3.3.1 Contaminant limits shall conform to requirements in GB 2762.

3.3.2 Mycotoxin limits shall conform to requirements in GB 2761.

3.4 Microbial Limits

3.4.1 The limits of pathogenic bacteria shall conform to the requirements of GB 29921.

3.4.2 Microbial limits shall also conform to the requirements listed in Table 2.

Table 2 Microbial Limits

Items	Sampling ^a and limits				Test methods
	n	c	m	M	
Coliform/(CFU/g)	5	2	10 ²	10 ³	GB 4789.3
^a Analysis and treatment of samples apply to GB4789.1 and GB4789.18.					

3.5 Food Additives and Food Nutrition Fortifiers

3.5.1 Use of food additives shall conform to requirements in GB 2760.

3.5.2 Use of food nutrition fortifiers shall conform to requirements in GB 14880.

4 Others

4.1 Cheese ("Gan Lao" in Chinese) can also be called "cheese" ("Nai Lao" in Chinese).

4.2 The product label shall clearly indicate the transportation and storage temperature.

4.3 For the product name, it can refer to Appendix A to add descriptive terms for moisture and fat content before the name "cheese".

(Note: there are two different commonly used names in Chinese for cheese. One is “Gan Lao” – the straight translation is “dry curd”; the other is “Nai Lao” – the straight translation is “milk curd.”)

Appendix A

Requirements and conditions for moisture and fat content claims

See table A.1 for the requirements and conditions for moisture and fat content claims before "cheese" for the product name.

Table A.1 Requirements and conditions for moisture and fat content claims

Item	Claim words	Content requirements
Moisture content in non-fat ingredients ^a / (g/100g)%	Soft	>67
	Solid/semi-hard	54~69
	Hard	49~56
	Extremely hard	<51
Fat content in solids ^b /(g/100g)	High fat	≥60
	Whole fat	≥45,<60
	Medium fat	≥25,<45
	Partially skim	≥10,<25
	Skim	<10
^a moisture content in non-fat ingredients = moisture / (total mass - fat) * 100. ^b fat content in solids= fat / (total mass -moisture) * 100.		

- ENG TRANSLATION -

Attachments:

No Attachments.