



National Food Safety Standard of the People's Republic of China

GB19645-2010

National Food Safety Standard Pasteurized Milk

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Preface

The Standard substitutes the GB 19645-2005 'Hygienic Standard for Pasteurized and Sterilized Milk' and some indicators in the GB 5408.1-1999 'Pasteurized Milk'.

Compared with the GB 19645-2005, main changes are following:

- Pasteurized and sterilized milk is divided into three standards: pasteurized milk, sterilized milk and modified milk, and this Standards is named as 'Pasteurized Milk'.
- The description of the scope is revised.
- The terms and definitions are defined.
- The sensory indicator is revised.
- The requirement of fat content of skimmed, partly skimmed products is deleted.
- The requirement of protein content of goat milk is added.
- The limit requirement of acidity in the physical-chemical indicators is modified to the range value.
- The indicator of veterinary drug residue is deleted.
- The indicator of pesticide residue is deleted.
- The representation of microorganism indicator is revised.
- The requirement of food additives is deleted.
- The labeling requirement is revised.

The replaced former editions are:

- GB 19645-2005.

National Food Safety Standard Pasteurized Milk

1. Scope

The Standard is applicable to the whole fat, skimmed and partly skimmed pasteurized milk.

2. Normative References

The documents referred in the standard are requisite for the application of the standard.

For dated references, only the version dated is applicable to the standard.

For undated references, the latest version including all modification notices are applicable to the standard.

3. Terms and Definitions

3.1 Pasteurized milk

A kind of liquid product made of raw cow (goat) milk through such process as pasteurization.

4. Technical Requirements

4.1 Requirements for raw materials

Raw milk shall meet the requirements of GB 19301.

4.2 Sensory indicators: shall conform to the provisions in Table1

Table1 Sensory requirements

Items	Requirements	Analytical method
Color	Presenting in milk white or yellowish	put proper quality of samples into 50ml beaker, and observe the color and texture under natural light. Smell the flavor, and gargle with warm water then taste.
Taste and flavor	characteristic of mastic flavor, without abnormal odor	
Texture	well-distributed liquid, no clot, no precipitates and no visible foreign object.	

4.3 Physical-chemical indicators: shall conform to the provisions in Table 2.

Table 2 Physical-chemical indicators

Items	Indicators	Analytical methods
Fat ^a /(g/100g) >=	3.1	GB5413.3
Protein/(g/100g)		GB5009.5
Cow milk >=	2.9	
Goat milk >=	2.8	
SNF/(g/100g) >=	8.1	GB5413.39
Acidity/(° T)		GB5413.34
Cow milk	12-18	
Goat milk	6-13	

^a only applicable to whole fat pasteurized milk.

4.4 The limit of pollutants: shall conform to the GB2762.

4.5 The limit of fungimycin: shall conform to the GB2761.

4.6 The limit of microorganism: shall conform to the provisions in Table3
Be subject to the requirements in Table 2.

Table 3 Limit of microorganism

Items	Sampling ^a and limit(CFU/g or CFU/ml)				Analytical methods
	n	c	m	M	
TPC	5	2	50000	100000	GB4789.2
Coliform	5	2	1	5	GB4789.3 Plate count
Staphylococcus aureus	5	0	0/25g (ml)	-	GB4789.10 Qualitative
Salmonella	5	0	0/25g (ml)	-	GB4789.4
^a Analysis and treatment of samples apply to GB4789.1 and GB4789.18.					

5. Others

5.1 Chinese characters 'Fresh milk', whose font size is not smaller than that of the product name and whose line height is no less than one fifth of the main displaying plane, shall be marked at the location adjacent to the product name on the main displaying plane of the package.