



GB 19644-XXXX

## National Food Safety Standard Milk Powder (Consultation Draft)

食品安全国家标准 乳粉 (征求意见稿)

National Health Commission of the P.R.C.  
State Administration for Market Regulation

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*Translated by ChemLinked*

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# National Standard of the People's Republic of China

GB 19644-XXXX

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**Food Safety National Standard**

**Milk Powder**

**(Consultation Draft)**

**食品安全国家标准**

**乳粉**

**(征求意见稿)**

Date of publication: xxxx-xx-xx

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State Administration for Market Regulation

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## Preface

This standard replaces GB 19644-2010 “Food Safety National Standard Milk Powder.”

The main differences of this standard compared with GB 19644-2010 are as follows:

- Delete normative references.
- Revise terms and definitions.
- Revise sensory requirements.
- Revise physicochemical requirements.
- Revise microbiological limits.
- Add technical requirements to yak milk powder, camel milk powder, donkey milk powder, horse milk powder, etc.

## National food safety standard

### Milk Powder

#### 1. Scope

This standard applies to milk powder (whole milk powder, skimmed milk powder, partially skimmed milk powder) and modified milk powder.

#### 2. Terms and Definitions

##### 2.1 Milk powder

Milk powder refers to the powdered product produced from raw milk, which is from single species, as raw material.

##### 2.2 Modified milk powder

Modified milk powder refers to the processed powdered product that produced from raw milk, from single species, and (or) its processed products as the major ingredient, added one or more ingredients, food additives and nutrient fortifiers, and whose content of milk solids is not less than 70%.

#### 3. Technical Requirements

##### 3.1 Raw material requirements

3.1.1 Raw milk shall be in accordance with the requirement of GB 19301.

3.1.2 Other raw materials shall be in accordance with corresponding safety standards and related regulations.

##### 3.2 Sensory requirements

Sensory requirements shall be in accordance with the requirements in Table 1.

Table 1 Sensory requirements

| Item            | Requirement                         |                                    | Test Method                                                                                                                            |
|-----------------|-------------------------------------|------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
|                 | Milk Powder                         | Modified Milk Powder               |                                                                                                                                        |
| Color           | Even color (ivory or creamy yellow) | The color it should have           | Add moderate test sample on a dry, clean white plate (porcelain plate or similar container) and observe the color, structure and state |
| Taste and aroma | Natural milk aroma                  | The taste and aroma it should have |                                                                                                                                        |



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