



GB 12693-2023

National Food Safety Standard Good Manufacturing Practice for Milk Products

食品安全国家标准 乳制品良好生产规范

National Health Commission of the People's
Republic of China
State Administration for Market Regulation of the
People's Republic of China

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National Standard of the People's Republic of China

GB 12693-2023

National Food Safety Standard

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乳制品良好生产规范

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Foreword

This standard replaces GB 12693-2010 "National food safety standard Good manufacturing practice for milk products".

Compared with GB 12693-2010, the main changes in this standard are as follows:

- the terms and definitions of "cleaning work area", "quasi-cleaning work area", and "commonly work area" have been deleted;
- the technical requirements and monitoring requirements for sterilization equipment have been added;
- the requirements for technical measures for reliability control of automatic warehousing systems have been added in terms of equipment and facilities;
- the requirements for controlling the storage temperature of raw milk after entering the factory have been added;
- the "Special technical requirements for production processes of different milk products" has been added, and the recommended requirements for microbial monitoring in production and processing processes of different milk products have been refined;
- the requirements for proving training to sterilization operators, liquid product filling and sealing operators, cleaning and disinfection personnel have been added.

National Food Safety Standard

Good Manufacturing Practice for Milk Products

1 Scope

This standard specifies the basic requirements and management guidelines for sites, facilities, and personnel involved in the raw material procurement, processing, packaging, storage, transportation, and other links in the production processes of milk products.

This standard applies to the production of milk products mainly processed from raw milk and its processed products, etc.

2 Terms and definitions

The terms and definitions defined in GB 14881 apply to this standard.

3 Site Selection and Factory Environment

The relevant provisions of GB 14881 shall be followed.

4 Factory Buildings and Workshops

4.1 Basic requirements

The relevant provisions of GB 14881 shall be followed.

4.2 Requirements for division of work areas

4.2.1 Reasonable division of work areas shall be carried out based on the product characteristics, production technologies, and production process requirements for cleanliness level, in combination with the actual situation of the factory buildings and workshops. Generally, the factory buildings and workshops shall be divided into commonly work area, quasi-cleaning work area, and cleaning work area.

4.2.2 The commonly work area includes the milk collection room, raw material warehouse, packaging material warehouse, outer packaging workshop, post-sterilization room for sterilization technology after filling, finished product warehouse, etc.

4.2.3 The quasi-cleaning work area includes the workshops for pre-treatment, weighing, blending of raw materials that are subjected to subsequent sterilization or disinfection procedure, temporary storage of inner packaging materials, etc.



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