



GB xxxx-xxxx

National Food Safety Standard

Procedures for Evaluating the Safety of Microbial Cultures for Food Use (Consultation Draft)

食品安全国家标准

食品用菌种安全性评价程序（征求意见稿）

Chinese Institute of Food Science and Technology

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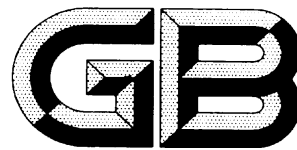
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National Standard of the People's Republic of China

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

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Procedures for Evaluating the Safety of Microbial Cultures for Food Use

1 Scope

This standard specifies the safety evaluation procedures for microbial cultures (including bacteria, filamentous fungi, yeast, actinomycetes and unicellular algae).

This standard applies to the safety evaluation of live microbial cultures (including bacteria, filamentous fungi, yeast, actinomycetes and unicellular algae) used in food and food additives.

This standard is not applicable to the safety evaluation of genetically modified microorganisms.

2 Terms and Definitions

2.1 Pathogenicity

It refers to the ability of microorganisms to infect hosts, causing health damage and diseases.

2.2 Toxin production capacity

It refers to the ability of microorganisms to produce active metabolites that are toxic to humans and animals.

2.3 Toxicity

It refers to the damage to hosts' health caused by toxic metabolites of microorganisms.

2.4 Antimicrobial resistance

It refers to the resistance of microorganisms to antimicrobial drugs, which can be divided into two categories: natural resistance (also known as intrinsic resistance) and acquired resistance.

2.5 Intrinsic resistance

It refers to the natural resistance of microorganisms to antimicrobial drugs, reflecting the antimicrobial pattern of all or almost all wild-type strains within a species. Intrinsic resistance is a characteristic determined by genes in the microbial genome and passed down from generation to generation. It is independent of horizontal gene transfer or spontaneous mutation of chromosomal



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