



GB 31639-2023

National Food Safety Standard

Bacteria Preparations for Food Processing

食品安全国家标准 食品加工用菌种制剂

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

Release Date: Sept. 06, 2023
Implementation Date: Sept. 06, 2024

Translated by ChemLinked

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National Standard of the People's Republic of China

GB 31639-2023
In Replacement of GB 31639-2016

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食品安全国家标准

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Date of publication: 2023-09-06

Date of implementation: 2024-09-06

Issued by:

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

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Foreword

This standard replaces GB 31639-2016 National Food Safety Standard Yeast for Food Processing.

National Food Safety Standard

Bacteria Preparations for Food Processing

1. Scope

This standard applies to bacterial preparations for food processing, including those used for food fermentation or added to food as raw materials. It does not apply to products that are directly consumed and distiller's yeast and red yeast produced by solid-state fermentation technology.

2. Terms and Definitions

2.1 Bacterial preparations for food processing

One or more living microorganisms (including bacteria, filamentous fungi, yeast) that can be used in food are made into food raw material preparations through fermentation, enrichment, emulsification or non-emulsification, drying or non-drying, mixing or non-mixing, packaging and other processes.

3. Technical Requirements

3.1 Raw material requirements

3.1.1 Bacterial strains

It should comply with the laws, regulations, announcements and relevant provisions issued by the health administrative department of the State Council.

3.1.2 Other raw materials

The raw materials added during the fermentation and preparation process of the strains should comply with the corresponding standards and relevant regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project	Requirement	Testing method
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