



GB 25192-2010

National food safety standard Process(ed) Cheese

食品安全国家标准 再制干酪

Ministry of Health of the People's
Republic of China

Translated by Chemlinked

Date of Publication: Mar. 26, 2010

Date of Implementation: Dec. 01, 2010


CHEMLINKED
by REACH24H Consulting Group

Disclaimer

This is an unofficial document provided by **ChemLinked** (chemlinked.com/en/), a division of REACH24H Consulting Group, as an informational service to assist non-Chinese companies.

This document should only be used as a reference and in case of any discrepancy between the English and Chinese versions the original Chinese version shall prevail.

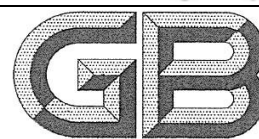
ChemLinked is a unique portal to must-know Asia Pacific Chemical, Cosmetic, Food, Agrochemical regulatory issues.

Nondisclosure:

You may not disclose this document to anyone else without the written permission of ChemLinked.

For further clarification and questions, please contact us:

food@chemlinked.com



National Standard of People's Republic of China

GB 25192-2010

National food safety standard

Process(ed) Cheese

食品安全国家标准

再制干酪

Date of Publication: Mar. 26, 2010

Date of Implementation: Dec. 01, 2010

Issued by

Ministry of Health of the People's Republic of China

Preface

This standard corresponds to the standards of Codex Alimentarius Commission (CAC): Codex Stan 285 –1978 (Amendment 2008) Codex General Standard for Named Variety Process(ed) cheese and Spreadable process(ed) cheese, Codex Stan 286–1978(Amendment 2008) Codex General Standard for Process(ed) cheese and Spreadable process(ed) cheese, Codex Stan 287–1978(Amendment 2008) Codex General Standard for Process(ed) cheese Preparations (process(ed) cheese food and process(ed) cheese spread). This standard is not equivalent to Codex Stan 285 –1978(Amendment 2008) and Codex Stan 286 – 1978(Amendment 2008), Codex Stan 287–1978(amendment 2008). The Microbiological standards correspond to the relevant provisions of COMMISSION REGULATION (EC) No 1441/2007 dated December 5, 2007 but the consistency between the two is non-equivalent.

This is the first issued standard of process(ed) cheese.

National Food Safety Standard Process(ed) Cheese

1 Scope

This standard is applicable to process(ed) cheese.

2 Normative references

The provisions cited in this standard is obligatory. For all dated reference, only the dated edition is applicable for this standard.

3 Terms and definitions

3.1 Process(ed) Cheese

Process(ed) cheese is made by heating, mixing and emulsifying cheese (minimum 15%) with the aid of emulsifying agents, with or without adding other ingredients or additives.

4 Technical Requirements

4.1 Raw materials

4.1.1 Cheese: Comply with the provisions of GB 5420.

4.1.2 Other ingredients: Comply with relevant safety standards and/or regulations.

4.2 Sensory requirements

Sensory Requirements should comply with table 1

Free

\$1299
per year

Single user

\$3699
per year

Users ≤ 30

Subscribe to ChemLinked Food Premium Membership Now

Food Regulatory Intelligence, Market Entry Strategy and Digital Compliance Toolkit

• Note: Final price subject to the quotation on the ChemLinked food website.

Membership	Information			Knowledge				Database			E-publication		Other discount (offline conference, on-demand translation & consultation)
	News	Newsletter	Alerts	Food pedia	Expert article	Webinar	Q&A	Regulatory database	CNPD	F-lists	E-translation	Report	
Free	Limited	√	√	√	√	Limited	x	x	x	x	Limited	Limited	x
Standard	√	√	√	√	√	√	x	√	√	√	3 pieces	√	Limited
Corporate	√	√	√	√	√	√	√	√	√	√	√	√	√
Special	√	√	√	√	√	√	√	√	√	√	√	√	√