

National Food Safety Standard

Processed Cheese and Cheese Products

1. Scope

This standard applies to processed cheese and cheese products.

2. Terms and definitions

2.1 Processed cheese

Products with cheese (more than 50%) as the main raw material, added with other raw and auxiliary materials, which are made by heating, stirring and emulsification (drying) and other processes.

2.2 Cheese products

Products with cheese (proportion 15% - 50%) as the main raw material, added with other ingredients, which are made by heating, stirring and emulsification (drying) and other processes.

3. Technical Requirements

3.1 Requirements for raw materials

3.1.1 Cheese shall comply with stipulations in GB 5420.

3.1.2 Other raw and auxiliary materials shall comply with corresponding food safety standards and relevant regulations.

3.2 Sensory Requirements

Sensory requirements shall meet the provisions in Table 1.

Table 1 Sensory Requirements

Item	Requirements	Testing Method
Color	With the normal color of this product category	Take appropriate amount of sample and place it in a dry and clean white plate (porcelain plate or similar container), observe the color and texture state under natural light. Smell and taste after gargling with warm water.
Flavor and smell	With the unique flavor and smell of this product category	
Status	Have the texture state of this product category and may have visible particles of raw materials related to the product flavor. The powdery product should be in dry and even powder form. No visible foreign impurities	

3.3 Limits on contaminants and mycotoxin

3.3.1 Contaminant limits shall comply with GB 2762.

3.3.2 Mycotoxin limits shall comply with GB 2761.

3.4 Microbial limits

3.4.1 Pathogen limits shall comply with GB 29921.

3.4.2 Microbial limits shall also comply with the provisions in Table 2.

Table 2 Microbial limits

Item	Sampling plan ^a and limits (indicated in CFU/g (mL), unless designated otherwise)				Analytical method
	n	c	m	M	
Total number of colonies	5	2	100	1000	GB4789.2
Coliform	5	2	100	1000	GB 4789.3

^a Sample handling and analysis shall be implemented in accordance with GB 4789.1 and GB 4789.18.
^b Not applicable to products added with active bacteria (aerobic and facultative anaerobic)

3.5 Food Additives and Nutrition Fortifiers

3.5.1 The use of food additives shall comply with GB 2760.

3.5.2 The use of food nutrition fortifiers shall comply with GB 14880.

4. Other

4.1 The product label shall clearly indicate the proportion of cheese use.

4.2 The product shall indicate "processed cheese" or "cheese product".

4.3 The product label shall clearly indicate the temperature for transportation and storage.

END TRANSLATION

Attachments:

No Attachments.