



National Food Safety Standard of P.R.China

GB 25192—2010

National Food Safety Standard
Process(ed) Cheese

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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 for 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. For for references which are not dated, the latest edition(including all amendments) are applicable to this standard.

3 Terms and Definitions

3.1 Process(ed) cheese

Process(ed) cheese are made by heating, mixing and emulsifying with the aid of emulsifying agents the cheese (minimum 15%) 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 Requirement for Sensory properties (to comply with Table 1)

Item	Requirement	Test method
Color	uniform	Put the sample in 50ml beaker to observe its color and structure. Smell the odour and taste after rinsing the mouth with warm water.
Odour and flavor	Easily melt with creamy mouthfeel and characteristic cheese odour and flavor	
Structure	Smooth surface, homogeneous fine structure and visible particles for the ingredients related to its flavor. No visible foreign matters/impurities.	

Table 1 Sensory Property

4.3 Physical and chemical index (to comply with table 2)

Item	Index					Test method
	$60.0 \leq X1 \leq 75.0$	$45.0 \leq X1 < 60.0$	$25.0 \leq X1 < 45.0$	$10.0 \leq X1 < 25.0$	$X1 < 10$	
Fat(dry matter) ^a (X1)/ (%)						GB 5413.3
Minimum dry matter ^b (X2)/ (%)	44	41	31	29	25	GB 5009.3
^a . Fat in dry matter(%): $X1 = [\text{Fat mass processed cheese} / (\text{Total mass processed cheese} - \text{moisture processed cheese})] \times 100\%$ ^b . Dry matter(%): $X2 = [\text{Total mass processed cheese} - \text{moisture processed cheese}] / \text{Total mass processed cheese} \times 100\%$						

Table 2 Physical and chemical index

4.4 Maximum level of Contaminants and residues

Comply with provisions of GB2762

4.5 Maximum level of Mycotoxins

Comply with provisions of GB2761

4.6 Microbiological index (to comply with Table 3)

Item	Sampling ^a and maximum level (CFU/g if not specified)				Test Method
	n	c	m	M	
Total count plate	5	2	100	1000	GB 4789.2
Coliform	5	2	100	1000	GB 4789.3 plate count method
Staphylococ- cus aureus	5	2	100	1000	GB 4789.10 Plate count method
Salmonella	5	0	0/ 25 g	-	GB 4789.4
Listeria monocytogen- es	5	0	0 /25 g	-	GB 4789.30
Mold ≤	50				GB 4789.15
Yeast ≤	50				
a The sample analysis and treatment refers to GB 4789.1 & GB 4789.18.					

Table 3 Microorganism Index

4.7 Food Additive and Nutrition fortifier

4.7.1 The quality of food additive and nutrition fortifier should comply with the relevant safety standard and regulations.

4.7.2 The application of food additive and nutrition fortifier should comply with the provisions of GB 2760 and GB 14880.