



National Standard of the 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

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DISCLAIMER: The English version is an unofficial translation of the original in Chinese for information and reference purposes only. In case of a discrepancy the Chinese original standard will prevail.

Foreword

This standard is based on 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). However, it is not equivalent to Codex Stan 285–1978(Amendment 2008) and Codex Stan 286 - 1978(Amendment 2008), Codex Stan 287-1978(amendment 2008) in conformity. The Microbiological standard is based on the relevant provisions of Commission Regulations (EC) No 1441/2007 dated December 5, 2007 but the conformity between the two is non-equivalent.

This standard is issued for the first time.

National Food Safety Standard

Process(ed) Cheese

1 Scope

This standard applies to process(ed) cheese.

2 Normative references

The normative references contain provisions which, through reference in this text, constitute provisions of this standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. For undated reference documents, the latest version (including all its amendments) is applicable to this standard.

3 Terms and definitions

3.1 Process(ed) Cheese

Process(ed) cheese is produced by heating, stirring and emulsifying cheese (minimum 15%) with the aid of emulsifying salt, with or without adding other ingredients.

4 Technical Requirements

4.1 Ingredient Requirements

4.1.1 Cheese: should comply with the provisions of GB 5420.

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

4.2 Sensory requirements: should comply with requirements in Table 1.

Table 1 Sensory Requirements

Item	Requirement	Test method
Color	Color uniformity	Put the sample in 50ml beaker to observe its color and structure. Smell the aroma and taste after rinsing the mouth with warm water.
Taste and aroma	Melts in mouth with creamy taste, texture and characteristics. Possesses cheese aroma and flavor of the product.	
Texture	Appears with smooth surface; with fine, smooth and uniform structure, with visible particles corresponding to the extra ingredients added for flavoring. Should have no visible foreign matters.	

4.3 Physical and chemical index: should comply with Table 2.

Table 2 Physical and chemical index

Items	Index					Test method
	$60.0 \leq X_1 \leq 75.0$	$45.0 \leq X_1 < 60.0$	$25.0 \leq X_1 < 45.0$	$10.0 \leq X_1 < 25.0$	$X_1 < 10.0$	
Fat (in dry matter) ^a (X_1)/ (%)						GB 5413.3
Minimum dry matter ^b (X_2)/ (%)	44	41	31	29	25	GB 5009.3
^a Fat in dry matter(%): $X_1 = [\text{Fat content of processed cheese}/(\text{Total mass of processed cheese} - \text{moisture of processed cheese})] \times 100\%$ ^b Dry matter(%): $X_2 = [\text{Total mass of processed cheese} - \text{moisture of processed cheese}]/\text{Total mass of processed cheese}] \times 100\%$						

4.4 Contaminant limit: should comply with the requirements of GB2762.

4.5 Mycotoxins limit: should conform to the requirements of GB2761.

4.6 Microbiological index: should comply with requirements listed in Table 3.

Table 3 Microbiological Limits

Items	Sampling plan ^a and requirements (if not specified, expressed as CFU/g or CFU/ml)				Test method
	n	c	m	M	
Total Count plate	5	2	100	1,000	GB4789.2
Coliforms	5	2	100	1,000	GB4789.3 Plate Count
Staphylococcus aureus	5	2	100	1,000	GB4789.10 Plate Count
Salmonella	5	0	0/25g	-	GB4789.4
Listeria Monocytogenes	5	0	0/25g	-	GB 4789.30
Yeast ≤	50				GB 4789.15
Mould ≤	50				
^a The analysis and treatment of samples should conform to GB4789.1 and GB 4789.18.					

4.7 Food additives and nutrition enhancers

4.7.1 The quality of food additives and nutrition enhancers should comply with relevant standards and regulation.

4.7.2 The use of food additives and nutrition enhancers should comply with GB2760 and GB14880.