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China - Peoples Republic of

Post: Beijing

National Food Safety Standard - Fermented Alcoholic Beverages

Report Categories:

Food and Agricultural Import Regulations and
Standards - Certification

Approved By:

Scott Sindelar

Prepared By:

M. Melinda

Report Highlights:

On August 6, 2012, China's Ministry of Health published Public Notice [2012] No.14, National Food Safety Standard – Fermented Alcoholic Beverages and their Integrated Alcoholic Beverages, scheduled for implementation February 1, 2013, with the exception of Article 4.2 to Article 4.5, which will come into effect on August 1, 2013.

The draft Standard was notified to the WTO as SPS CHN 361 on May 10, 2011.

Note: The final Standard differs from the draft standard in that the Salmonella and Staphylococcus aureus limit increased from 0 in Draft to 0/25 mL in the final.

This report provides an unofficial translation of the Standard.

General Information:
BEGIN TRANSLATION

National food safety standards
Fermented Alcoholic Beverages and the preparation of fermented wine

Issued on 2012-08-06
Issued by Ministry of Health of the People's Republic of China

Effective on 2013-02-01

Foreword

This standard replaces the GB 2758-2005 "Hygiene Standard of Fermented Wine."
In comparison with the GB 2758-2005 standard, this standard presents the following differences:

- Modified the standard name;
- Removed the limits for lead;
- Modified microbiological indicators;
- Added labeling requirements.

Article 4.2-4.5 of the standard will come into force on August 1, 2013.

National Food Safety Standards
Fermented Alcoholic Beverages and their Integrated Alcoholic Beverages

1 Scope

This standard applies to fermented alcoholic beverages and their integrated alcoholic beverages.

2 Terms and definitions

2.1 Fermented alcoholic beverages

Alcoholic beverages fermented or partially fermented from cereals, fruits or dairy products.

2.2 Integrated Alcoholic Beverages of Fermented Alcoholic Beverages

Alcoholic beverages made from fermented alcoholic beverages as the base by adding edible materials or food additives, and produced after deployment, mixing or processing. The style of the original wine base has changed.

3 Technical requirements

3.1 Requirements on raw materials

Materials shall comply with relevant standards and regulations.

3.2 Requirements on senses

Senses should be consistent with relevant provisions of appropriate product standards.

3.3 Physical and Chemical Indicators

Physical and chemical indicators should be consistent with requirements in Table 1.

Table 1 Physical and Chemical Indicators

Item	Index	Testing method
	Beer	
Formaldehyde/(mg/L) ≤	2.0	GB / T 5009.49

3.4 Limit of Contaminates and Pathogens

3.4.1 Contaminants should be consistent GB 2762 requirements.

3.4.2 Pathogen limits should be consistent with the provisions of GB 2761.

3.5 Limit of Microbiology

Microbiological limits should be consistent with provisions of Table 2.

Table 2 Microbiological

Item	Sampling method and Limits program*			Testing methods
Salmonella	5	0	0/25 mL	GB/T 4789.25
Staphylococcus aureus	5	0	0/25 mL	
*Analysis and disposal of the samples shall follow GB 4789.1.				

3.6 Food additives

Use of food additives shall comply with provisions of GB 2760.

4 Labeling

4.1 Except labels of alcohol concentration, original wort concentration, original juice content, warning and warranty, labels of fermented alcoholic beverages and their integrated alcoholic beverages shall comply with GB-7718.

4.2 Alcohol concentration shall be marked using the unit of “% vol”;

4.3 For beer, original wort concentration shall be labeled, using the title of “Concentration of Original Wort”,

and use the unit of “°P”. For fruit wine (with the exception of wine), the label shall include original fruit juice content, which is marked by "xx%" in the ingredients list.

4.4 The label shall include warnings that "Excessive drinking is harmful to health" and other warnings. Beer in glass bottles shall be labeled as "Do not hit; it might cause explosion of the bottle".

4.5 Shelf life

Wine, other fermented alcoholic beverages and their integrated alcoholic beverages of higher than 10%vol alcohol concentration shall be exempted from labeling of shelf life.

END OF TRANSLATION