



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 19299-2015

Replacing GB 19299-2003

National food safety standard - Jelly

食品安全国家标准 果冻

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2 Terms and definitions

2.1 jelly: gelled food made from water and sugar as the main raw materials, with thickeners and other food additives, with or without the addition of raw materials such as fruit and vegetable products or milk and milk products, processed through the steps of dissolving, blending, filling, sterilising and cooling. This definition was replaced by Amendment No. 1, whose text is given in a separate section.

2.2 milk-containing jelly: jelly to which milk or milk products have been added and whose protein content is not lower than 1 per cent.

2.3 gel jelly: jelly that, once the content has been turned out of the packaging container, substantially keeps its original shape and is in a gel state.

2.3.1 cup-shaped gel jelly: gel jelly packed in a cup-shaped material whose cup opening is heat sealed with a lidding film.

2.3.2 other gel jelly: gel jelly other than cup-shaped gel jelly.

2.4 suckable jelly: jelly that, once the content has been turned out of the packaging container, is in a semi-fluid gel state and can be sucked directly through a straw or a spout.

3.1 Raw material requirements

The raw materials are to comply with the corresponding food standards and the relevant provisions.

3.2 Sensory requirements

Table 1 fixes three sensory items. The colour is the colour proper to the variety, without abnormal colour. The taste and odour are those proper to the variety, without off odours. The state is free of foreign matter visible to normal sight.

The method is the same for all three: pour the content into a white porcelain dish, observe the colour and any foreign matter with the naked eye in bright natural light, identify the odour and taste the product.

3.3 Limits of contaminants and microbiological limits

The limits of contaminants are to comply with GB 2762.

The microbiological limits are given in Table 2, which uses a sampling plan with limits expressed in colony forming units per gram. The total plate count has n equal to 5, c equal to 2, m equal to 100 and M equal to 1 000, tested by GB 4789.2; the values in brackets, m equal to 1 000 and M equal to 10 000, apply to milk-containing jelly only. Coliforms have n equal to 5, c equal to 2, m equal to 10 and M equal to 100, tested by the plate count method of GB 4789.3. Moulds are to be not more than 20 and yeasts not more than 20, both tested by GB 4789.15. A footnote states that the analysis and the handling of the samples follow GB 4789.1 and GB/T 4789.24.

3.5 Food additives and nutritional fortification substances

The use of food additives is to comply with GB 2760.

The use of nutritional fortification substances is to comply with GB 14880.

4 Other

For cup-shaped gel jelly, the inner diameter of the cup opening, or the maximum inner length of the cup opening, is to be not less than 3.5 cm. For other gel jelly, the net content is to be not less than 30 g or the length of the content not less than 6.0 cm.

Gel jelly is to carry a warning and eating instructions in a conspicuous position on the outer packaging and on the smallest packaging in which it is eaten, in red characters on a white or yellow ground, with a character height of not less than 3 mm. The wording to be used is: do not swallow in one mouthful; not suitable for children under three years of age; the elderly and children are to eat under supervision.

AM Amendment No. 1

Amendment No. 1 to GB 19299-2015 was approved by Announcement No. 2 of 16 March 2025 of the National Health Commission and the State Administration for Market Regulation of the People Republic of China, and takes effect from the date of approval.

The amendment changes the definition of jelly in 2.1. In place of the wording of the 2015 edition, jelly becomes a gel or semi-fluid gel food processed from two or more of water, sugar, starch sugar, fruit and vegetables and their products, milk and milk products and egg products as raw materials, with or without food additives and nutritional fortification substances, through the steps of dissolving or not dissolving, blending, filling, sterilising and cooling.

R Relationship to previous standards

The foreword states that this document replaces GB 19299-2003, Hygienic standard for jelly, and also part of the indexes of GB 19883-2005, Jelly; where an index of GB 19883-2005 falls within this document, the value of this document prevails. GB 19299-2003 is the one carried in the code field of the edition table.

The main changes recorded are: the title of the standard was changed to National food safety standard - Jelly; the scope was changed; the terms and definitions were changed; the physical and chemical indexes were changed; requirements on product specifications were added; and requirements for a safety warning and for eating instructions were added.