



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

GB 19646-2010

**National food safety standard -- Cream, butter and anhydrous
milk fat**

(English Translation)

Issued on: March 26, 2010

Implemented on: December 1, 2010

Issued by: Ministry of Health of the People's Republic of China

Table of Contents

Forward...	3
1 Scope...	4
2 Normative References...	4
3 Terms and definitions...	4
4 Technical Requirements...	4

1 Scope

This Standard is applicable to cream, butter and anhydrous milkfat.

2 Normative References

The documents quoted in this Standard are indispensable for the application of this Standard. For dated references, only the dated edition is applicable to this document.

For undated references, the latest editions of the normative documents (including all amendments) are applicable to this document.

3.1 Cream

The products of which the milkfat content is 10.0% ~ 80.0%, with milk as the raw material, it is the milkfat-containing part separated from milk, with or without addition of other ingredients, food additives and nutritional supplements.

3.2 Butter

The products of which the milkfat content is not less than 80.0%, with milk and (or) cream (fermented or non-fermented) as the raw material, with or without addition of other ingredients, food additives and nutritional supplements.

3.3 Anhydrous Milkfat

The products of which the milkfat content is not less than 99.8%, with milk and (or) butter and cream (fermented or non-fermented) as the raw material, with or without addition of food additives and nutritional supplements.

4.1 Raw material requirements

4.1.1

Raw milk. It shall meet the requirements of GB 19301.

4.1.2

Other raw materials. It shall meet the requirements of corresponding safety standard and/or relevant provisions.

4.2 Sensory requirements. It shall comply with the provisions in Table 1.

.....