



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

GB 2759-2015

Replacing GB 2759.1-2003

**National food safety standard -- Frozen drinks and production
materials**

食品安全国家标准 冷冻饮品和制作料

(English Translation)

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Table of Contents

Foreword
1 Scope
2 Terms and Definitions
2.1 Frozen drinks
2.2 Production material
3 Technical requirements
3.1 Requirements for raw materials
3.2 Sensory requirements
3.3 Pollutant limit
3.4 Microbiological
3.5 Food additives and food nutrition fortifier
4 Other
4.1 Transport
4.2 Storage
4.3 Sales

Foreword

This standard replaces GB 2759.1-2003 "frozen drinks health standards" second No. 1 amendments.

Compared with this Standard GB 2759.1-2003, major changes are as follows.

- standard name was changed to "national food safety standard frozen drinks and production materials";
- modify the scope of the description;
- modify the terms and definitions;
- modify the sensory requirements;
- modify the physical and chemical indicators;
- modify the microbial indicators;
- modified in claim transportation and storage conditions;
- increased sales cycle requirements.

National Food Safety Standard Frozen drinks and production materials

1 Scope

This standard applies to the production of frozen drinks and feed.

This standard does not apply to the sale of the system is now frozen drinks.

2.1 Frozen drinks

In several drinking water, sugar, milk, dairy products, fruit and vegetable products, pulses, edible oils and fats which are the main raw material, with or without their Solid or semi-solid materials made of his craft, food additives, food nutrition fortifier, the ingredients, pasteurization or sterilization, freezing, or other frozen State food, including ice cream, ice cream, slush, popsicles, ice sweet, edible ice and so on.

2.2 Production material

Compounded with in accordance with the final product formulations, by freezing for making soft ice cream or soft ice cream and other products of liquid, solid or powder product, package Including soft ice cream paste, soft ice cream soft ice cream and ready-mixed powder slurry.

3.1 Requirements for raw materials

Raw materials shall comply with the relevant food standards and regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Color product should have normal color Taste, smell no different smell, no odor status the state has the product should have no normal vision visible Foreign objects Frozen drinks. in the frozen state, only take a single package a sample, placed in a clean, the dried white porcelain dish, check the quality of the package, and then peel the wrapper, Observe the color and state and the like, which product taste, smell it.

Making material (slurry). Apply the sample, placed in a clean, dry, white porcelain in color with a visual inspection, foreign body, with tasting, sniffing check other sense Official requirements.

Making material (powder). Apply the sample, placed in a clean, dry, white porcelain , A visual inspection with color and status, with tasting, sniffing check other sense Officer Requirements

3.3 Pollutant limit

Pollutant limits should be consistent with GB 2762 frozen drinks.

3.4 Microbiological

3.4.1

limit pathogens should comply with GB 29921 in frozen drinks.

3.4.2

Other microbial limits should also be in accordance with Table 2.

Table 2 Microbiological

project

And limited sampling scheme ncm M Testing method Cfu a/(CFU/g or CFU/mL) 5 2 (0) 2.5 x 10⁴ (10²) 10⁵ (-) GB 4789.2 Coliforms/(CFU/g or CFU/mL) 5 2 (0) 10 (10) 10² (-) GB 4789.3 Plate Count Note. The values in parentheses apply only edible ice.

does not apply to a final product comprising the active species (aerobic and facultative anaerobic probiotics) products.

3.4.3

The use of sterilization, aseptic filling technology, the production of material goods shall conform to the requirements of commercial sterility, according to the method specified in GB 4789.26 test.

3.5 Food additives and food nutrition fortifier

3.5.1

The use of food additives should comply with GB 2760 frozen drinks.

3.5.2

The use of food nutrition fortifier should comply with GB 14880 in frozen drinks.

4.1 Transport

Transport vehicles should comply with food hygiene requirements and appropriate holding facilities in order to maintain proper product status.

4.2 Storage

Frozen drink product should be stored in a dedicated $\leq -18^{\circ}\text{C}$ cold, cold storage should be regularly cleaned and sanitized. Production materials should be based on product characteristics Stored under appropriate conditions.

4.3 Sales

Frozen drinks product be sold under refrigerated conditions, the temperature should be low temperature showcase $\leq -15\text{ }^{\circ}\text{C}$.