



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

GB 31639-2023

**National food safety standard - Strain preparation for food
processing**

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1 Scope

This standard applies to strain preparations for food processing, including strain preparations used for food fermentation or added as raw materials to food. It is not applicable to directly edible products and distiller's yeast, red yeast rice, etc. produced by solid-state fermentation technology.

2.1 Strain preparations for food processing

Food raw material preparations produced from one or more live microorganisms (including bacteria, filamentous fungi, yeast) that can be used in food, through fermentation, enrichment, emulsification or non-emulsification, drying or not drying, mixing or not mixing, packaging and other processes.

3.1.1 Strains

It shall comply with the regulations, announcements, and relevant provisions issued by the health administrative department of the State Council.

3.1.2 Other raw materials

The raw materials added during the fermentation and preparation process of strains shall comply with corresponding standards and relevant regulations.

3.2 Sensory requirements

Sensory requirements shall comply with Table 1.