



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

GB 5420-2021

National Food Safety Standard - Cheese

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Foreword

This Standard serves as a replacement of GB 5420-2010 National Food Safety Standard - Cheese.

In comparison with GB 5420-2010, this Standard has the following main changes.

- The scope is modified;
- The terms and definitions are modified;
- The sensory requirements are modified;
- The microbial limits are modified;
- "4 Others" is added;
- Appendix A is added.

National Food Safety Standard - Cheese

1 Scope

This Standard is applicable to cheese.

2.1 Cheese

Cheese refers to mature or immature soft, semi-hard, hard or extra-hard dairy products (probably be coated), in which, the proportion of whey protein / casein does not exceed the corresponding proportion (except ricotta cheese) in the milk of cows (or other milk yielding animals). Cheese is obtained by any of the following methods.

2.1.1 Mature cheese

Mature cheese is not used (eaten) immediately after production. Instead, it shall be stored for a certain time under specific conditions, for example, temperature, so as to generate characteristics of this type of products through biochemical and physical changes.

2.1.3 Immature cheese (including fresh cheese)

Immature cheese refers to cheese that can be used (eaten) soon after production.

3.2 Sensory Requirements

The sensory requirements shall comply with the stipulations of Table 1.

4.2 The product label shall clearly indicate the transportation and storage temperature.

Appendix A

Requirements and Conditions for the Claim of Hardness and Fat Content

The requirements and conditions for the claim of hardness or fat content before the product name "cheese" are shown in Table A.1.

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