



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

GB 7101-2022

National food safety standard - Drinks

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Table of Contents

Foreword...	3
1 Scope...	4
2 Terms and definitions...	4
3 Technical requirements...	4
4 Others...	6

Foreword

This standard replaces GB 7101-2015 "National food safety standard - Drinks".

Compared with GB 7101-2015, the main changes are as follows.

- MODIFY the terms and definitions;
- MODIFY the sensory requirements;
- MODIFY the physical and chemical indicators;
- MODIFY the microbial limits;
- MODIFY the other requirements.

National food safety standard - Drinks

1 Scope

This standard applies to drinks. It is not applicable to packaged drinking water (including drinking natural mineral water).

2.1 Drinks

The product -- which uses one or more edible raw materials; is added or not added with auxiliary materials, food additives, food nutrition fortifiers; is processed into quantitative packaging for direct drinking or reconstituted drinking; has the ethanol content of not more than 0.5% by mass. It is also known as beverages, such as carbonated beverages, fruit and vegetable juices and their beverages, protein beverages, solid beverages, etc.

3.1 Requirements for raw and auxiliary materials

The raw and auxiliary materials shall comply with the corresponding food standards and relevant provisions.

3.2 Sensory requirements

Sensory requirements shall meet the requirements of Table 1.

3.3 Physical and chemical indicators

Physical and chemical indicators shall meet the requirements of Table 2.

3.5 Residue limits of pesticide

The pesticide residue limit shall comply with the provisions of GB 2763.

3.6.1 Products, which are produced by commercial sterility, shall meet the requirements

of commercial sterility. It shall be tested, according to the method specified in GB 4789.26.

4.1 The label of the product with added bacteria shall indicate the live bacteria (unsterilized) type or the non-viable bacteria (sterilized) type.

4.2 The number of lactic acid bacteria, in live bacteria (unsterilized) products with added lactic acid bacteria, shall be $\geq 10^6$ CFU/g (mL); the content of lactic acid bacteria shall be marked on the product label. Lactic acid bacteria are tested, according to the method specified in GB 4789.35.

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