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

GB/T 21692-2008

Hygienic practices for dried milk

乳粉卫生操作规范

(English Translation)

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Appendix A (informative) "Codex General Standard for Dairy Products"
(CODEXSTAN206-1999) in terms of the use of the name and

Naming conventions

Foreword

This standard is equivalent to using the Codex Alimentarius Commission (CAC) released CAC/RCP31-1983 (Amd.1989) "milk hygiene practices specification". On the technical content identical purposes only editorial changes as follows.

--- According to GB/T 1.1-2000 requirements increase preface and the normative references;

--- The scope to streamline, to retain the core;

--- Milk powder definition of editorial changes, the relevant content will be described by injection method;

--- The "milk" is defined in footnote adapted for Annex A (informative);

--- The "General Principles of Food Hygiene recommended standards", "official authority under the standard" to "China's relevant national standards and industry standards";

--- "International Standards for Drinking" to "GB 5749".

Appendix A of this standard is an informative annex.

The standard proposed by China National Institute of Standardization.

This standard by the National Standardization Technical Committee on Food industry.

This standard drafting units. China National Institute of Standardization, Tianjin University, Hunan Asia and China Dairy Limited.

1 Scope

This standard specifies the milk powder production and sales process (including milk powder plant design, raw milk standards, milk processing, packaging and storage, etc. too Process buildings, facilities, equipment, personnel hygiene requirements and product microbiological indicators) basic health and technical practices.

This standard applies to milk powder production enterprises.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB 5749 drinking water health standards CODEXSTAN206-1999 Codex General Standard for Dairy ISO 6785:2001 Milk and milk products Salmonella test

3 Terms and Definitions

The following terms and definitions apply to this standard.

The full extent of this standard is expected to meet the required purpose.

Removal of milk, grease, dirt, dust, process residues and other harmful substances.

Any substance detrimental to the safety of milk powder milk powder appears.

Using health satisfactory, no adverse effects on the product chemical or physical means equipment, industrial equipment and surface processing environment to reduce the number of microorganisms by the product does not cause harmful contamination of the operation.

Drum drying, spray drying milk products or dairy formulations.

Note 1: The definition of dairy products, dairy products, see recipe "milk and dairy products Codex Guidelines" (CAC/MI-1973, version 7) of the following terms.

2 Dairy

2.1 Dairy terms defined should be used only milk derivatives.

2.2 In addition to 2.1, the dairy production process adds certain substances, if it is intended

for partial or complete replacement of milk when any component of the production Dairy products can still be named.

2.3 The term dairy milk to be the predetermined type, grade, origin, intended use, or used to describe the physical treatment or dairy component modified Terms combined.