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

GB/T 30590-2014

Classification of frozen drinks

冷冻饮品分类

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Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules. The standard proposed by China General Chamber of Commerce. This standard frozen drinks by the National Standardization Technical Committee (SAC/TC497) centralized. This standard was drafted. Youcan Foods (Hangzhou) Co., Ltd., Shenzhen Ocean Power Industrial Co., Ltd., PONY test technology shares have Ltd., Inner Mongolia Yili Industrial Group Co., Ltd., Guangdong Midea Elegance Food Co., Ltd., China Association of Bakery & Confectionery Industry Frozen drinks Professional Committee, China Chamber of Commerce Business Standard Centre. The main drafters of this standard. Wang Zhonghai, He Weiping, Zhao Jianhua, Song Wei, Ma Bing, Ouyang Shuzhen, Jin Xiaolei, Zhang Xi. Frozen drinks category

1 Scope

China's national classification standard for frozen drinks. It specifies the terminology, the definitions and the classification of frozen drinks, and it applies to their production, testing and marketing. Frozen drinks is the Chinese regulatory category covering everything frozen and eaten as a confection: ice cream, ice lollies, sorbets, frozen fruit and vegetable products, granita and the rest. The standard defines the category as products made in solid or semi-solid form by mixing, sterilising and freezing or hard-freezing one or more of drinking water, milk and dairy products, egg products, fruit and vegetable products, soy products, sugar, cocoa products and edible oils, with or without food additives. What makes the document commercially important is what it does inside that category, because the boundaries it draws determine what a product may be called on its label. Ice cream is defined by process - mixing, sterilising, homogenising, cooling, ageing, freezing and hardening, giving a product of increased volume - and then subdivided by milk fat content: full milk fat ice cream at a milk fat mass fraction of 8 per cent or more excluding non-milk fat, and half milk fat ice cream at a milk fat mass fraction of 2.2 per cent or more. Each of those is divided again into plain types, which contain no particles or pieces, and combined types, in which the ice cream is combined with another frozen drink or with chocolate, cake or other food base and must still account for more than half the mass. Those thresholds are the line between a product that may be sold as ice cream and one that may not. Issued on

30 September 2014 and in force since 1 February 2015.

This standard specifies the frozen drinks terminology, definitions and classifications. This standard applies to frozen drinks production, testing and marketing.

2 Terms and definitions

The following terms and definitions apply to this document.

2.1 Frozen drinks In drinking water, milk and (or) dairy products, egg products, fruit and vegetable products, soy, sugar, cocoa products, edible oil, one or more of Species as the main raw materials, with or without food additives, etc., solid state by mixing, sterilization, freezing or freezing process made or semi-solid Products.

2.2 Ice cream In drinking water, milk and (or) A dairy products, egg products, fruit products, soy, sugar, edible oil or more as raw Materials, with or without food additives and (or) food fortifier, by mixing, sterilization, homogenization, cooling, aging, freezing and hardening process Made of volume expansion of frozen drinks.

2.3 Full cream ice cream Body fat mass fraction part of 8% or more (excluding non-milk fat) ice cream.

2.4 Serotype full cream ice cream Free of particles or bulk materials Full cream ice cream, such as ice cream, ice cream and other cocoa.

2.5 Combined full-fat ice cream Full-fat ice cream as the main body, and other kinds of frozen drinks and (or) chocolate, cake and other food billet combination of products, including full Cream ice cream accounted mass fraction greater than 50%, such as chocolate, ice cream, ice cream cone, etc.

2.6 Half cream ice cream The main part of milk fat mass fraction greater than or equal 2.2% of the ice cream.

2.7 Serotype half cream ice cream Semi-fat ice cream does not contain particles or bulk materials, such as semi-cream vanilla ice cream, orange-flavored ice cream, half cream, half cream vanilla ice cream Shower and so on.

2.8 Combined semi-cream ice cream Half-fat ice cream as the main body, in combination with other types of frozen drinks and (or) chocolate, pie throwing and other food products made in which half Cream ice cream accounted mass fraction greater than 50%, such as semi-crispy cream ice cream, ice cream cone and a half, half cream ice cream sandwich