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

GB/T 30800-2014

**Requirements for production management of frozen drink
products**

冷冻饮品生产管理要求

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Quarantine;
Standardization Administration of the PRC**

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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. The standard by the China National Institute of Standardization. This standard was drafted. Inner Mongolia Yili Industrial Group Co., Ltd., Shenzhen Haichuan Food Science and Technology Co., Ltd., Inner Mongolia milk Industry (Group) Co., Ltd., Beijing Islay Hogi Food Co., Youcan Foods (Hangzhou) Co., Ltd., China General Chamber of Commerce. The main drafters. Zhang, He Weiping, Huang Yongheng, Zhao Jianhua, Liu satellite, Zhang Guihai, Bi Peng, Wang Ying, Zhang Xi. Frozen drinks production management requirements

1 Scope

China's national standard for the production management of frozen drinks. It defines the terms used, and sets requirements for raw materials, ingredients, food additives and packaging materials, for the site and premises, for plant and equipment, for personnel, for hygiene management, for the production process, for factory inspection of the product, and for storage and transport. It applies to enterprises producing frozen drinks. The category covers ice cream, ice confection, slush, ice lollies, sweetened ice and edible ice - products made in solid form from drinking water, sugar, milk or dairy products and edible oils, with or without fruit and vegetable products, soy products, cocoa products and food additives, by compounding, sterilising and freezing. Frozen drinks present a food safety problem that is easy to underrate. Freezing does not sterilise; it preserves, and it preserves whatever contamination was present when the product was frozen, in a form that is invisible and that the consumer will never cook. The product is then eaten directly and often by children, and it passes through a distribution chain in which any interruption of the cold chain and refreezing leaves no visible trace. That is why the requirements concentrate on what happens before freezing - the quality and traceability of incoming materials, the sterilisation step, the hygiene of the filling and hardening areas, and the health and practices of the people who work there - and on the integrity of the chain afterwards. The standard sits on top of the mandatory hygiene practice standard GB 14881 and the food additive standard GB 2760, adding what is specific to this category. Issued on 8 July 2014 and in force since

1 November 2014.

This standard defines the frozen drinks production terms and definitions, provides raw materials, ingredients, food additives and packaging materials, plant, plant And equipment, personnel, health management, production processes, products factory inspection and product storage and transportation requirements. This standard applies to enterprises engaged in the production of frozen drinks.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

GB 2760 national food safety standards of food additives using standard

GB 8978 Integrated Wastewater Discharge Standard National Food Safety Standard

GB 14881 General hygienic practices of food production

GB 50016 architectural design code for fire protection

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Frozen drinks frozendrinkproducts In drinking water, sugar, milk or dairy products, edible oil and other one or more of the main raw material, with or without added fruit and vegetable products, soy products, may Available products, food additives, etc., by ingredients, sterilization, freezing or frozen and made of solid products. Including ice cream, ice cream, slush, ice lolly, sweet Flavored ice, edible ice. 4 raw materials, ingredients, food additives and packaging materials

4.1 raw materials, accessories

4.1.1 The raw materials, auxiliary materials shall comply with the relevant national standards and industry standards.

4.1.2 The procurement of raw materials, auxiliary materials should obtain and keep the relevant ticket.

4.2 Food Additives

4.2.1 Quality requirements should be consistent with national standards or industry standards requirements related products.

4.2.2 scope and usage shall comply with the provisions of GB 2760.

4.3 Packaging Materials Shall comply with the relevant national food safety regulations.

4.4 Record Save raw materials, ingredients, food additives and packaging material procurement, inspection, storage and transport records should be at least 2 years.

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