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

GB/T 46807-2025

Terminology of frozen drinks

冷冻饮品术语

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document. Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the China General Chamber of Commerce. This document is under the jurisdiction of the National Technical Committee on Standardization of Frozen Beverages (SAC/TC497). This document was drafted by: Inner Mongolia Yili Industrial Group Co., Ltd., China General Chamber of Commerce, Guangdong Meiyile Food Co., Ltd. Jiangxi Kangyi Food Co., Ltd., Nestlé (China) Co., Ltd., Inner Mongolia Mengniu Dairy (Group) Co., Ltd., and Wall's (China) Co., Ltd. Limited Liability Company, Inner Mongolia National Dairy Technology Innovation Center Co., Ltd., China Bakery and Confectionery Industry Association, Danisco (China) Limited Liability Company, Shenyang Zhongjie Ice Cream City Food Co., Ltd., Hong Kong Apollo (Jiangmen) Ice Cream Co., Ltd., Shenyang Deshi Enterprise Group Co., Ltd. Company. Tianjin Yongkang Food Co., Ltd. The main drafters of this document are. Jin Xiaolei, Liu Yunjun, Ouyang Shuzhen, Cao Xiaobin, Zhan Moli, Kang Huiling, Li Zhixia, He Jian, Wei Lili, and Cui Pufeng. Gao Lin, Gu Youping, Wang Guoming, Liu Baolin, Zhang Kui. Frozen beverage terminology

1 Scope

GB/T 46807-2025 is the Chinese national standard covering the vocabulary of ice cream and frozen desserts - the categories by milk fat and solids, the overrun, the hardening and tempering, and the terms that decide what may legally be called ice cream rather than a frozen drink. First edition, in force from 1 January 2027. It was issued on 2 December 2025 and takes effect on 1 January 2027, as a first edition. This page is published from the official record of the 2025 edition; the clause text of a standard this recent is not yet in

circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document defines the relevant terms related to raw materials, processes, products, product characteristics, and equipment for frozen beverage production. This document applies to frozen beverages.

2 Normative references

This document has no normative references.

3 Terminology for Frozen Beverage Ingredients

3.1 Frozen drink preparation ingredients frozen drink premix It is compounded according to the final product formula and used to make liquid, solid or powdered products such as soft-serve ice cream or soft-serve popsicles through freezing.

Note. This includes soft-serve ice cream mix, soft-serve ice cream base, and soft-serve ice cream premix powder, etc.

3.2 The main raw materials are raw milk and/or dairy products, sugar, etc., supplemented with excipients (with or without food additives, food fortification). It is a solid powder product made through processes such as sieving, stirring and mixing, and packaging. [Source: GB/T 20976-2023, 3.1]

3.3 Made from milk and/or dairy products, and several of the following. water, sugar, and edible oils, with or without the addition of food additives and nutrients. Fortifiers are liquid products used to make soft-serve ice cream, produced through processes such as mixing, homogenization, sterilization or disinfection, and filling.

3.4 Made from milk and/or dairy products, and several of the following. water, sugar, and edible oils, with or without the addition of food additives and nutrients. Fortifiers are liquid products used to make soft serve ice cream, produced through processes such as mixing, homogenization, sterilization or disinfection, and filling.

3.5 ice cream cone Made primarily from wheat flour, with or without added starch, egg products, sugar, oil, and other ingredients, and shaped using wafer or crispy coating processes. It is made of solid materials and is mainly used to hold foods such as ice cream.

4 Technical terms for frozen beverage processing

4.1 Crispy The prepared slurry is baked into shape in a mold in one step, or the prepared slurry is baked into a sheet in a mold and then rolled or pressed into shape.