

ICS 67.100.10
CCS X 16



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

GB/T 5417-2008

Replacing GB 5417-1999

Condensed milk

炼乳

(English Translation)

Issued on: January 7, 2008

Implemented on: December 1, 2008

Issued by: Standardization Administration of China

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Foreword

In addition to this standard modulation condensed milk, other dairy products, fat, milk solids, protein, accounting for the amount of non-fat milk solids indicators and CODEX STANA-3-1971 (Rev.1-1999) "milk", CODEXSTANA-4-1971 (Rev.1-1999) "sweetened condensed milk" provides indicators Consistent.

This standard replaces GB 5417-1999 "full-fat unsweetened condensed milk and full cream sweetened condensed milk." this standard compared with GB 5417-1999 The main changes are as follows.

- The standard name changed to "condensed milk";
- Adjust the scope of this standard;
- To "milk solids" and "non-fat milk solids" in GB 5417-1999 Chapter 3 Terms and definitions;
- Increased product classification;
- Canceled 4.1 GB 5417-1999 "raw material requirements";
- Canceled 4.2 GB 5417-1999 "organoleptic properties";
- Canceled GB 5417-1999 4.3.1 "net contents";
- The protein index GB 5417-1999 4.3.2 in evaporated milk and sweetened condensed milk protein to account for non-fat milk solids Amounts;
- Removes the requirement 4.3.2 of impurities indicators of GB 5417-1999;
- The GB 5417-1999 4.4 The health indicators to "lead, inorganic arsenic, tin, aflatoxin M1, the total number of colonies, large intestine Flora, bacteria and other health indicators should meet the requirements of GB 13102 ";
- Canceled 6.2 GB 5417-1999 "packaging", 6.3 "Transport", 6.4 "storage." the standard proposed by China National Light Industry Council.

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

This standard by the National Dairy Standardization Center is responsible for drafting, Zhejiang Panda Dairy Co., Nestle (China) Co., Ltd. participated in the drafting.

1 Scope

This standard specifies the requirements for technical requirements of various condensed milk, test methods and labels.

This standard is suitable for direct consumer consumption of various condensed milk production, testing and marketing.

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 2760 Hygienic standards for uses of food additives GB/T 5409 milk testing methods Determination of GB/T 5413.1 infant formula and milk protein GB/T 5413.5 infant formula and milk powder, lactose, sucrose and total sugar measurement GB/T 5413.7 infant formula and milk powder - Determination of ash GB/T 5418 full-fat sweetened condensed milk testing methods GB 7718 pre-packaged food labels General GB 13102 condensed milk hygiene standards GB 14880 Fortified Food hygiene standards QB/T 3775 full-fat unsweetened condensed milk testing methods

3 Terms and Definitions

The following terms and definitions apply to this standard.

Milk dry matter.

NOTE: milk dry matter comprises milk protein, milk fat, lactose and inorganic salts.

Milk solids in milk fat deducted from the remaining material.

4 Products

4.1

evaporated milk (light condensed milk). The milk and (or) milk powder as raw material, with or without food additives, food and nutrition supplements, the processing system Into a viscous liquid products.

4.1.1-fat evaporated milk.

4.1.2

whole evaporated milk.

4.1.3

partly skimmed evaporated milk.

4.1.4

skimmed evaporated milk.

4.2

sweetened condensed milk (sweetened condensed milk, sweetened condensed milk, sweet condensed milk). The milk and (or) milk, white sugar as raw material, with or without food additives Agents, food nutrition fortifier, viscous liquid product made by processing.