

This standard replaces GB 19302-2010 National Food Safety Standard Fermented Milk. Compared with GB 19302-2010, the main changes of this standard are as follows:

- Modified scope;
- Modified terms and definitions;
- Modified sensory requirements;
- Modified physical and chemical indicators;
- Modified microbial limits;
- Modified Chapter 4 “Others.”

1 Scope

This standard applies to fermented milk and flavored fermented milk.

2 Terms and Definitions

2.1 Fermented milk

Products with a reduced pH value made from one or more raw materials of raw cow (sheep or goat) milk, concentrated milk for food industry use, and milk powder, through sterilization and fermentation.

2.1.1 Yogurt

Products made from one or more raw materials of raw cow (sheep or goat) milk, concentrated milk for food industry use, and milk powder, which is sterilized and fermented after inoculation with *Streptococcus salivarius* subsp. *thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus*.

2.2 Flavored fermented milk

Products made from not less than 80% of one or more main raw materials of raw cow (sheep or goat) milk, concentrated milk for food industry use, and milk powder, with other raw materials added, the pH value is reduced after sterilization and fermentation, and food additives, nutritional fortifiers, fruits, vegetables, and grains, etc. are added or not added before or after fermentation. “Not less than 80%” means that the content of milk solids in every 100g of fermented milk (excluding fruits, vegetables, and grains) is not less than the content of milk solids in 80 g of milk.

2.2.1 Flavored yogurt

Products made from not less than 80% of one or more main raw materials of raw cow (sheep or goat) milk, concentrated milk for the food industry use, and milk powder, with other raw materials added, sterilized, inoculated with *Streptococcus salivarius* subsp. *thermophilus* and

Lactobacillus delbrueckii subsp. *bulgaricus*, and with or without adding food additives, nutritional fortifiers, fruits, vegetables, grains, etc. before or after fermentation. “Not less than 80%” means that the content of milk solids in every 100 g of fermented milk (excluding fruits, vegetables, and grains) is not less than the content of milk solids in 80 g of milk.

3 Technical Requirements

3.1 Raw materials requirements

3.1.1 Raw materials: it should comply with provisions of raw cow (sheep or goat) milk in GB 19301.

3.1.2 Food industrial concentrated milk: it should comply with provisions of concentrated milk for food industrial use in GB 13102.

3.1.3 Milk powder: it should comply with provisions of cow (sheep or goat) milk powder in GB 19644.

3.1.4 Other ingredients: it should comply with corresponding food safety standards and other relevant provisions.

3.1.5 Fermentation strains: *Lactobacillus delbrueckii* subsp. *bulgaricus*, *Streptococcus salivarius* subsp. *thermophilus*, or other strains approved for use by the health administration department of the State Council.

3.2 Sensory requirements

Sensory requirements should follow Table 1.

Table 1: Sensory Requirements

Item	Requirements		Testing Methods
	Fermented Milk	Flavored Fermented Milk	
Color	The color is uniform, should be milky white, or slightly yellow.	It has a color consistent with fermented milk or added ingredients.	Take an appropriate amount of sample and place it in a 50 mL beaker (solidified products can be placed in the original packaging) and observe the color and texture under natural light. Smell it, rinse your mouth with warm water, and then taste it.
Taste, Odor	It should have the unique taste and smell of fermented milk.	It has a taste and smell consistent with fermented milk or added ingredients	
Texture State	The texture is fine and uniform, and a small amount of whey precipitation is allowed; flavored fermented milk can have a unique texture state of the added ingredients.		

3.3 Physical and chemical indicators

Physical and chemical indicators should comply with Table 2.

Table 2: Physical and Chemical Indicators

Item	Indicators		Testing Methods
	Fermented Milk	Flavored Fermented Milk	
Protein/ (g/100g) \geq	2.9	2.3	GB 5009.5
Fat ^a / (g/100g) \geq	3.1	2.5	GB 5009.6
Non-fat solid/ (g/100g) \geq	8.1	--	GB 5413.39
Acidity / ($^{\circ}$ T) \geq	60.0		GB 5009.239

^a Only apply to whole milk products.

3.4 Limits for contaminants and mycotoxins

3.4.1 The limits for contaminants should comply with provisions of GB 2762¹.

3.4.2 The limits for mycotoxins should comply with provisions of GB 2761².

3.5 Limits for microorganisms

3.5.1 The pathogenic bacteria limits of products should comply with the provisions of GB 29921³.

3.5.2 The microbial limits should comply with the provisions of Table 3.

Table 3: Microbiological Limits

Item	Sampling plan ^a and limits				Testing methods
	n	c	m	M	
Coliform group / (CFU/g or CFU/mL) ^b	5	2	1	5	GB 4789.3
Mold / (CFU/g or CFU/mL) \leq	30				GB 4789.15

^a Collection and treatment of samples shall be carried out according to GB 4789.1 and GB 4789.18.

^b Pretreatment dilution method: Take 10 g of sample and add 10 mL of diluent. After adjusting the pH value, take 2 mL of dilution (1:1 diluted) per plate. If the sample is diluted, the “m” and “M” values in Table 3 should be multiplied by the corresponding dilution factors.

3.6 Lactic acid bacteria count

The number of lactic acid bacteria should comply with the requirements of Table 4.

¹ National Food Safety Standard Maximum Levels of Contaminants in Foods ([GB2762-2022](#)).

² National Food Safety Standard for Maximum Levels of Mycotoxins in Foods ([GB2761-2017](#)).

³ National Food Safety Standard for Limits of Pathogens in Pre-packaged Foods ([GB29921-2021](#)).

Table 4: Lactic Acid Bacteria Count

Item	Indicator (CFU/g or CFU/mL)	Testing Methods
Lactic acid bacteria count \geq	1.0×10^6	GB 4789.35
^a There is no requirement for the number of lactic acid bacteria in products that are heat treated after fermentation.		

3.7 Food additives and nutritional fortification substances

3.7.1 Use of food additives shall comply with provisions of GB 2760⁴.

3.7.2 Use of food nutritional fortification substances shall comply with provisions of GB 14880⁵.

4 Others

4.1 Products that are heat-treated after fermentation should be labeled “×× heat-treated fermented milk,” “×× heat-treated flavored fermented milk,” “×× heat-treated yogurt/milk” or “×× heat-treated flavored yogurt/milk.”

4.2 Products made entirely with milk powder should be labeled “reconstituted dairy products” or “reconstituted milk” next to the product name; products made partly with milk powder should be labeled “contains ××% reconstituted dairy” or “contains ××% reconstituted milk” next to the product name.

Note: ××% refers to the mass fraction of the added milk powder in the total milk solids in the product.

4.3 “Reconstituted dairy” or “reconstituted milk” and the product name should be marked on the same main display page of the packaging container; the words “reconstituted dairy” or “reconstituted milk” on the label should be eye-catching, with a font size no smaller than that of the product name and a font height no less than one-fifth of the height of the main display page.

4.4 Product names may use descriptive terms for fat content, such as skimmed, partially skimmed, or whole fat.

Attachment:

[GB 19302-2025 fermented milk.pdf](#)

⁴ National Food Safety Standard Usage Standard for Food Additives ([GB2760-2024](#)).

⁵ National Food Safety Standard Use of Nutritional Fortification Substances ([GB14880-2012](#)).