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Hygienic specification of chocolate factory

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Table of Contents

Foreword.....	3
1 Scope	4
2 Normative references	4
3 Terms	4
4 Classification	5
5 Factory design and equipment sanitation	5
6 Hygienic management in factory	7
7 Personal health and health education	8
8 Hygienic requirements in the course of processing	9
9 Storage requirements	9
10 Transportation requirements	10
11 Hygiene and quality inspection management.....	10

Foreword

This standard specifies the hygienic requirements for chocolate manufacturer to improve the hygienic level of chocolate based on GB 9678.2-94 "Hygienic Standard for Chocolate".

This standard is consisted of the following sections: scope, normative references, terms, classification, factory design and equipment sanitation, hygienic management in factory, personal hygiene and health education, hygienic requirements in the course of processing, storage requirements, transportation requirements, and hygienic and quality inspection management.

This standard comes into force since January 1, 1999.

This standard was proposed by the Ministry of Health of the People's Republic of China.

This standard is responsibly drafted by Shanghai Sanitation and Anti-epidemic Station; Shanghai Shenfeng Foods Co., Ltd., Shanghai Dachang Children Foods Co., Ltd. and Shanghai Watsons & Yimin Foods Co., Ltd. participate in the drafting.

Main drafters of this standard: JIANG Peizhen, ZHENG Leixia, WANG Li, HAN Zhijie, and HUANG Lili.

This standard shall be interpreted by Food Hygiene Supervision and Inspection Institute who is entrusted by the Ministry of Health.

Hygienic Specification of Chocolate Factory

1 Scope

This standard specifies the layout of chocolate factory and the technical requirements on equipment, operators, processing, storage, and transportation of finished products, and quality and hygienic management.

This standard is applicable to the factory where produces chocolates or chocolate products of which the main raw materials are cocoa mass, cocoa powder, cocoa butter, cocoa butter equivalent, cocoa butter alternatives, milk products and white granulated sugar.

2 Normative references

The articles contained in the following documents have become the articles of this document when they are quoted herein. For the dated documents so quoted, all the modifications or revisions made thereafter shall be applicable to this document.

GB 2760-1996 Hygienic standards for uses of food additives

GB 5749-1985 Sanitary standard for drinking water

GB 7718-1994 General standard for the labelling of foods

GB 14881-1994 General hygienic regulation for food enterprises

GB 14930.1-1994 Hygienic standards for detergent for food tools and installations

GB 14930.2-1994 Hygienic standards for detergent and disinfection for food tools and installations

3 Terms

3.1 Chocolates

If one of the following articles is satisfied, it can be called as chocolate.

3.1.1 Those products with non-fat cocoa solids accounting for 17% or more of the net weight of the product, and cocoa butter accounting for 10% or more of the net weight of the product.

6.3.5 Adopt heating sterilization. For boiling steam sterilization, the temperature is kept at 100°C for 10min; for infrared ray sterilization, the temperature is generally controlled at 120°C for 15 to 20min.

6.3.6 In case of using chloride-contained detergent, the solution with the concentration of effective chloride of 250mg/L is generally used. Tools shall be submerged in solution fully for at least 5 min.

6.3.7 Take measures to keep the equipment and tools which have been washed and sterilized clean to prevent pollution.

6.3.8 Changing room, toilet, washing room, resting room, etc. must be cleaned frequently and kept clean.

7 Personal health and health education

7.1 Physical examination

7.1.1 People who are engaged in chocolate business shall receive physical examination at least once a year. People who are newly taking the job or temporary job in chocolate business must pass physical examination before official work.

7.1.2 Factory shall establish staff health filing system.

7.2 Health requirements

If people have one of the following illnesses, he/she shall not be engaged in chocolate production.

7.2.1 Infectious diseases of digestive tract, e.g. dysentery, typhoid fever, viral hepatitis, etc. (including pathogen carrier);

7.2.2 Active tuberculosis;

7.2.3 Pyogenic or exudative skin diseases;

7.2.4 Other diseases which may endanger food hygiene.

7.3 Personal hygiene

7.3.1 Operators engaged in chocolate production must keep a good personal hygienic habit. He/she shall often take bath, change cloth and have haircut. He/she is not allowed to have long-nail or have nail polish.

7.3.2 Staffs shall not take personal things which have nothing to do with production inside workshop. If staff enters into workshop, he/she shall wear clean work uniform, hat and work shoes. Do not expose hair. Do not enter into toilet wearing work uniform and hat.

9.1.1 Raw materials must be stored inside warehouse. Warehouse must be equipped with hygienic equipment to prevent moisture, rat and fly, and keep warehouse well-ventilated.

9.1.2 The ground of warehouse must be paved with board. The piled products must be kept 20cm from ground, and 30cm from wall. The top of piled products shall be at least 20cm from ceiling.

9.1.3 Warehouse shall be kept clean and periodically swept. Different raw materials shall be stored separately with obvious labels. Avoid mixture. The product firstly coming in shall firstly come out.

9.1.4 Packaging materials shall be stored in warehouse. The raw materials of external and internal package shall be stored separately. Warehouse shall be well-ventilated and dry without pollution.

9.2 Storage of finished product

9.2.1 The warehouse for finished products must be well-ventilated, dry, and periodically sterilized. Abnormal smell in air shall be removed. The warehouse shall be equipped with devices to prevent moisture, dust, rat and fly.

9.2.2 Warehouse for finished products must not store products which have nothing to do with chocolate.

9.2.3 Finished chocolate products must be stored in the environment at the temperature of $21^{\circ}\text{C}\pm 1^{\circ}\text{C}$ with relative humidity not more than 50%.

10 Transportation requirements

10.1 Transportation tools shall be for exclusive use and shall be kept clean, dry without abnormal smell.

10.2 Take measures to prevent the transported raw materials from rain and sunlight. The transported finished products must be kept from heat and moisture. If ambient temperature is 25°C , refrigerator vehicle must be used to deliver products.

10.3 Lightly unload products to prevent the package from being damaged or polluted. Do not mix with poisonous and harmful products during transportation.

11 Hygiene and quality inspection management

11.1 Factory must establish the hygiene and quality inspection department adaptable to its production capacity, and recruit the qualified testers who have received special training.

11.2 Inspection department shall have laboratories and instruments which are required to conduct inspection, and establish sound inspection system.

11.3 Inspection department shall conduct sensory, physiochemical and microbiological test in accordance with the relevant national inspection standards. Products failing to conform to standards shall not be released from factory.

11.4 Conduct periodic inspection and maintenance to measuring instruments to ensure accuracy.

11.5 Inspection record shall be kept for 3 years for checkup.

END

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Contact: Wayne Zheng, Sales@ChineseStandard.net

Linkin: <https://www.linkedin.com/in/waynezhengwenrui/>

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