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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 4789.22-2024

**National Food Safety Standard – Food Microbiological
Examination – Sampling and Sample Treatment of
Condiments**

食品安全国家标准 食品微生物学检验 调味品采样和检样处理

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National Food Safety Standard – Food Microbiological Examination – Sampling and Sample Treatment of Condiments

1 Scope

This Standard specifies the sampling and sample treatment methods of condiments.

This Standard is applicable to the sampling and sample treatment.

2 Equipment and Materials

2.1 Sampling tools

The sampling tools shall be made of stainless steel or other materials of appropriate strength, with smooth surfaces, no gaps, and rounded corners. The sampling tools shall be clean and sterile and kept dry before use. The sampling tools include stirring utensils, sampling spoons, spoons, knives, sampling drills, scissors, tweezers, etc.

2.2 Sample container

The material (such as glass, stainless steel, plastic, etc.) and structure of the sample container shall be able to fully ensure the original state of the sample. Containers and lids shall be clean, sterile, and dry. The sample container shall be of sufficient volume so that the sample can be fully mixed before testing. The sample containers include sampling bags, sampling tubes, sampling bottles, etc.

2.3 Other supplies

It includes alcohol lamp, thermometer, aluminum foil, sealing film, markers, sampling registration form, etc.

3 Sampling

3.1 Sampling principles and sampling plan

The sampling principles and sampling plans shall be implemented in accordance with the provisions of GB 4789.1.

The number of sampling pieces n shall be implemented in accordance with the requirements of relevant food safety standards. The sampling volume of each sample shall be no less than 5 times the sample of the inspection unit, or determined according to the purpose of inspection. The following specifies the sampling requirements for a food sample.

3.2 Prepackaged condiments

3.2.1 Solid or semi-solid condiments with an independent packaging volume of less than or equal to 1000g, or liquid condiments with an independent packaging volume of less than or equal to 1000mL shall be individually packaged in the same batch.

3.2.2 Solid or semi-solid condiments with an independent packaging volume of larger than 1000g, or liquid condiments with an independent packaging volume of larger than 1000mL can be collected in independent packages; or sterile sampling tools can be used to take appropriate samples from different parts of the same package and put them into the same sterile sampling container.

3.3 Condiments made in bulk or on site

Use sterile sampling tools to collect samples from 5 different parts and put them into a sterile sampling container as a food sample.

3.4 Storage and transportation of samples

It shall be implemented in accordance with the provisions of GB 4789.1.

4 Sample Treatment

4.1 Unpack the package

Aseptically unpack the packaging and the sterile sampling containers in which samples are placed. For packaging in plastic or cartons (bags), use 75% alcohol cotton balls to sterilize the lid or bag mouth; and cut it with sterilizing scissors. For packaging in bottles (buckets), sterilize by 75% alcohol cotton balls or flame; and aseptically remove the bottle (bucket) cap and bottle (bucket) mouth, and then sterilized by flame again.

4.2 Dilution

4.2.1 After weighing or quantifying the sample to be tested, dilute the sample to a volume of 1:9. After mixing, the diluted solution can be stirred if there are large particles. If the 1:9 dilution is too viscous, the volume of the diluent can be increased. If a concentration higher than the 1:9 first dilution is required to obtain experimental results, the volume of the diluent can be appropriately reduced. If the estimated number of bacteria in the sample is less than 10 CFU/g, the first dilution shall be used. If the bacterial content is lower, the volume of the dilution can be appropriately reduced.

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