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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 8950-2016

National Food Safety Standard - Hygienic specifications of cannery

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Issued on: December 23, 2016

Implemented on: December 23, 2017

**Issued by: National Health and Family Planning Commission of the
People's Republic of China;
China Food and Drug Administration.**

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Foreword

This Standard replaces GB 8950-1988 *Hygienic specifications of cannery*.

Compared with GB 8950-1988, the main changes in this Standard are as follows:

- modified the standard's name to "National Food Safety Standard Hygienic specifications of cannery";
- modified the empty cans to packaging containers, including relevant requirements for metal cans, glass bottles, composite flexible bags, boxes, cups, bowls, bottles;
- added the management requirements for the use of fiber utensils;
- refined the water supply system; respectively made provisions on the enterprises of urban water supply and distribution network of water supply and water quality control as well as testing projects of enterprises with own-water-supply;
- added that the enterprise shall make requirements for sealing procedures in health control during processing; modified relevant provisions on the technical procedures for thermal sterilization; deleted some specific content of sterilization pot and configuration;
- added the provisions on water quality control of sterilization cooling water of using different water sources and different cooling methods;
- added the technical requirements for bactericidal safety assessment procedure;
- added the provisions on the heat distribution testing after installation of sterilization equipment;
- added the cooling requirements: "for some heat-poor products (such as canned food, etc.) the central temperature can be cooled to below 45°C".

National Food Safety Standard - Hygienic specifications of cannery

1 Scope

This Standard specifies the basic requirements and management criteria for the places, facilities, personnel of raw materials purchasing, processing, packaging, storage and transport of canned food during the canned food production process.

This Standard applies to the production of canned food.

2 Terms and definitions

The terms and definitions defined in GB 14881-2013 apply to this document.

2.1 commercial aseptic

a state that the food, after a moderate heat sterilization, does not contain pathogenic microorganisms, does not contain non-pathogenic microorganism that can reproduce therein at normal temperature

2.2 sterilization procedures

technical parameters and operational requirements for thermal sterilization that can make the product meet the commercial aseptic requirements under a certain production conditions

2.3 residual chlorine (free residual chlorine)

chloride remaining in water in the form of hypochlorous acid, hypochlorite or chloride ion

2.4 sterilization deviation

any phenomenon that fails to meet the heat sterilization process during the heat sterilization process

2.5 key factors of thermal sterilization

the nature, characteristics, conditions, form or other parameters affecting the heat transfer; when these factors change slightly, it shall directly affect the

mg/L. The cooling method is the internal circulation without chlorination.

5.4 Ventilation and temperature control devices

5.4.1 The canned food processing workshop shall be installed with ventilation equipment so as to keep the air circulation in the workshop. The process link that produces a lot of steam or fumes during the production process shall be relatively concentrated. Use a well-ventilated equipment or other effective handling measures to discharge it from the workshop. The vent shall be fitted with a corrosion-resistant net cover and kept clean.

5.4.2 Based on different product processing temperature requirements, the temperature control equipment shall be installed in the canned food processing workshop.

5.5 Sterilization equipment

5.5.1 Sterilization equipment shall meet the requirements of sterilization process. Sterilization pot shall be consistent with the provisions of the state pressure vessel standards.

5.5.2 After sterilization equipment is installed, it shall carry out the thermal distribution test. It shall be put into use after the thermal distribution is confirmed uniform. When the heat supply and heat transfer medium are guaranteed, it shall perform thermal distribution test at least once every three years. If there is change in this equipment's structure, pipes, valves, procedures and when necessary, it shall re-perform the thermal distribution test.

5.5.3 Sterilization ancillary facilities

5.5.3.1 Temperature indicating device

Each sterilization device shall at least install one mercury thermometer or other temperature indicating device to determine the sterilization reference temperature.

Mercury thermometer shall meet at least: minimum scale of 0.5°C, scale range per centimeter does not exceed 4°C; the mercury thermometer shall send the legal organization of measurement once a year for verification. It shall be affixed with a label having record date, validity, inspector, etc.

5.5.3.2 Temperature and time recording device

Each sterilization device shall be equipped with a temperature-time recording device. The temperature recorded during sterilization shall be equal to or less than the sterilization reference temperature, not greater than the reference temperature. If there is any deviation, it shall be recorded. The automatic

8.5.3.1 The enterprise shall develop bactericidal safety assessment and management procedures, put forward various types of product correction program.

8.5.3.2 Sterilization deviation treatment

Once deviation is found in the sterilization process, it shall be immediately reported to the technical person in charge of the enterprise. Correct it according to the correction solution. Isolate the product. Find out the reason and put forward corrective measures.

For isolated products, the assessment shall be carried out on the batch of products whether they are harmful to the health of consumers. If it is determined that the batch has not met the requirements for commercial aseptic, it shall be completely sterilized or properly handled under strict supervision. The use of the determination process, the results and processing methods shall be recorded in detail.

9 Inspection

In accordance with relevant provisions of Clause 9 in GB 14881-2013.

10 Storage and transport

In accordance with relevant provisions of Clause 10 in GB 14881-2013.

11 Product recall management

In accordance with relevant provisions of Clause 11 in GB 14881-2013.

12 Training

12.1 In accordance with relevant provisions of Clause 12 in GB 14881-2013.

12.2 Sealing operators, bactericidal operators and inspectors shall be trained in technical training.

13 Management system and personnel

In accordance with relevant provisions of Clause 13 in GB 14881-2013.

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