

Q/AHXL 0008S-2020

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ENTERPRISE STANDARD ON FOOD SAFETY
OF SIRIO HEALTHCARE (ANHUI) CO., LTD.

Q/AHXL 0008S-2020

Collagen Peptides Rose-Flavored Beverage

胶原蛋白肽玫瑰味饮品

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Collagen Peptides Rose-Flavored Beverage

1 Scope

This Standard specifies the technical requirements, hygienic requirement during the production and processing period, test methods, inspection rules, markings, labels, packaging, transportation, storage and shelf life for collagen peptides rose-flavored beverage.

This Standard is applicable to the collagen peptides rose-flavored beverage taking the following substances as raw materials such as water, collagen peptides, clear apple juice concentrate, isomaltooligosaccharide, yeast extract, acerola cherry powder (solid beverage), pomegranate juice powder (solid beverage), olive fruit powder (solid beverage), and lemon juice concentrate; adding with or without the following food additives such as erythritol, citric acid, DL-malic acid, pectin, rose oil, caprylic/capric triglyceride, steviol glycosides, quillaja saponaria extract, and vitamin E; through the main processes of water treatment, water dissolution, emulsification, blending, making constant volume, sterilization, filling, secondary sterilization, and packaging, etc.

2 Normative References

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) are applicable to this document.

GB/T 191 Packaging – Pictorial Marking for Handling of Goods

GB 1886.48 National Food Safety Standard - Food Additives - Oil of Rose

GB 1886.233 National Food Safety Standard - Food Additives - Vitamin E

GB 1886.235 National Food Safety Standard - Food Additives - Citric Acid

GB 2760 National Food Safety Standard - Standards for Uses of Food Additives

GB 4789.1 National Food Safety Standard - Food Microbiological Examination - General Guidelines

GB 4789.2 National Food Safety Standard - Food Microbiological Examination - Detection of Aerobic Bacterial Count

GB 25544 National Food Safety Standard - Food Additives – DL-Malic Acid

GB 26404 National Food Safety Standard - Food Additives – Erythritol

GB 28050 National Food Safety Standard - Nutrition Label Standards of Pre-packaged Food

GB 28302 National Food Safety Standard - Food Additive - Caprylic/Capric Triglyceride

GB/T 29602 Solid Beverages

GB 31645 National Food Safety Standard - Collagen Peptide

JJF 1070 The Rules of Metrological Inspection for Net Content of Prepackaged Commodity with Fixed Content

SB/T 10322 Detection of pH

Announcement of National Health and Family Planning Commission of PRC, 2016, No.8 -- Announcement on New Varieties of Food Additives such as Calcium Alginate

Command of General Administration of Quality Supervision, Inspection and Quarantine of the PRC [2005] No. 75 -- Measures for the Supervision and Management of Quantitative Packaging Commodities

3 Terms and Definitions

3.1 Collagen peptides rose-flavored beverage

The collagen peptides rose-flavored beverage taking the following substances as raw materials such as water, collagen peptides, clear apple juice concentrate, isomaltooligosaccharide, yeast extract, acerola cherry powder (solid beverage), pomegranate juice powder (solid beverage), olive fruit powder (solid beverage), and lemon juice concentrate; adding with or without the following food additives such as erythritol, citric acid, DL-malic acid, pectin, rose oil, caprylic/capric triglyceride, steviol glycosides, quillaja saponaria extract, and vitamin E; through the main processes of water treatment, water dissolution, emulsification, blending, making constant volume, sterilization, filling, secondary sterilization, and packaging, etc.

4 Technical Requirements

4.1 Requirements for raw and auxiliary materials

inspection shall also be carried out in one of the following situations:

- a) When the product is finalized and put into production;
- b) When replacing the main equipment;
- c) When there is a big difference between the exit-factory inspection result and the previous type inspection;
- d) When the origin or supplier of the raw material changes;
- e) When production resumes after stopping production for more than half a year;
- f) When the Food Safety Supervision and Administration Department requests for type inspection.

8.3 Batching and Sampling Methods

Batch refers to foods that are continuously produced in the same production cycle to ensure product homogeneity. Random sampling is used to randomly select samples of no less than 4000mL from the same batch of products, and divide them into two parts, one part is used for inspection and the other part is kept for future checking.

8.4 Judgment rules

When all the exit-factory inspection items meet this Standard, it is judged as qualified. If the microbiological limit is unqualified in the test results, this batch of products shall be deemed as unqualified products and no re-inspection shall be allowed. If other items are unqualified, double sampling is allowed to re-inspect the unqualified items. If there is still one indicator that is unqualified, this batch of products shall be deemed as unqualified products.

When all the type inspection items meet this Standard, it is judged as qualified. If the microbiological limit is unqualified in the test results, this batch of products shall be deemed as unqualified products and no re-inspection shall be allowed. If other items are unqualified, double sampling is allowed to re-inspect the unqualified items. If there is still one indicator that is unqualified, this batch of products shall be deemed as unqualified products.

If there is an objection to the test result, both parties to the product quality dispute have the right to file an application for arbitration inspection, and the third-party inspection result recognized by both parties shall be the basis for the final judgment.

9 Markings and Labels

9.1 The product label shall comply with the provisions of GB 7718 and GB 28050.

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