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Light Industry Standard of the People's Republic of China

QB/T 1364-2014

Replace QB/T 1364-1991~QB/T 1372-1991, QB/T 1609-1992

Canned poultry

禽类罐头

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Foreword

This Standard is drafted in accordance with the rules provided in GB/T 1.1-2009.

This Standard replaces QB/T 1364-1991 “Canned Braised Chicken”, QB/T 1365-1991 “Canned Curry Chicken”, QB/T 1366-1991 “Canned Fried Chicken”, QB/T 1367-1991 “Canned Spicy Fried Chicken”, QB/T 1368-1991 “Canned Spiced Chicken Gizzards”, QB/T 1369-1991 “Canned Spiced Duck Gizzards”, QB/T 1370-1991 “Canned Chicken Wings”, QB/T 1371-1991 “Canned Roasted Goose”, QB/T 1372-1991 “Canned Roasted Duck”, and QB/T 1609-1992 “Canned Spicy Fried Goose”. Compared with the previous industry standards, in addition to editorial changes, main technical changes are as follows:

- INTEGRATE into one standard; standard name is changed to “Canned Poultry”;
- ADD requirements for additive raw materials;
- AMEND product quality grade to be “premium-grade product and qualified product”;
- MODIFY sodium chloride content indicators of product;
- DELETE provisions on solid matter of product based on can shape; STIPULATE lower limit;
- DELETE product defect indicators; ADD “impurity requirement” in sensory requirements.

This Standard was proposed by China Light Industry Council.

This Standard shall be under the jurisdiction of China National Standardization Center of Food & Fermentation.

Drafting organizations of this Standard: Bengbu Hongye Meat Union Processing Co., Ltd., China National Research Institute of Food & Fermentation Industries, China Canned Food Industry Association.

Main drafters of this Standard: Zheng Yu, Qiu Kai, and Shao Yunlong.

Previous version of QB/T 1364-1991 issued is as follows:

- QB 422-1976.

Previous version of QB/T 1365-1991 is as follows:

- QB 421-1976.

Previous version of QB/T 1366-1991 is as follows:

- QB 423-1964.

Previous version of QB/T 1367-1991 is as follows:

- QB 424-1964.

Previous version of QB/T 1368-1991 is as follows:

- QB 427-1964.

Previous version of QB/T 1369-1991 is as follows:

- QB 431-1964.

Previous version of QB/T 1370-1991 is as follows:

- QB 425-1964.

Previous version of QB/T 1371-1991 is as follows:

- QB 433-1976.

QB/T 1372-1991 and QB/T 1609-1992 were respectively issued for the first time in 1991 and 1992. This is (merged) the revision for the first time.

Canned poultry

1 Scope

This Standard specifies terms and definitions, product category and code, requirements, test methods, inspection rules and marking, packaging, transportation, and storage of canned poultry.

This Standard applies to canned poultry food with chicken, duck or goose as the main raw material by processing, precooking or frying, seasoning, canning, sealing, and sterilizing.

2 Normative references

The following documents are essential for the application of this document. For dated references, only dated edition applies to this document. For undated references, the latest edition (including all amendments) applies.

- GB 317 White granulated sugar
- GB 1534 Peanut oil
- GB 1535 Soy bean oil
- GB 1536 Rapeseed oil
- GB 1537 Cottonseed oil
- GB 2717 Hygienic standard for soy sauce
- GB 2760 Hygienic standards for uses of food additives
- GB 2762 Maximum levels of contaminants in foods
- GB 4789.26 Microbiological examination of food hygiene - Examination of commercial sterilization of canned food
- GB 5461 Edible salt
- GB/T 10786 Analytical methods of canned food
- GB/T 12457 Determination of sodium chloride in foods
- GB/T 15691 General techniques and standards for spices and condiments
- GB 24864 Chicken carcass segmentation

6 Test methods

6.1 Sensory requirements

DETERMINE according to the method prescribed in GB/T 10786.

6.2 Net content

DETERMINE according to the method prescribed in GB/T 10786.

6.3 Solid content

DETERMINE according to the method prescribed in GB/T 10786.

6.4 Sodium chloride content

DETERMINE according to the method prescribed in GB/T 12457.

6.5 Quantity limit of pollutants

DETERMINE according to the method prescribed in GB 2762.

6.6 Microbial indicators

CARRY OUT inspection according to the method prescribed in GB 4789.26.

7 Inspection rules

It shall conform to the provisions in QB/T 1006; sensory requirements, net content, solid content, and microbial indicators are exit-factory inspection items.

8 Marking, packaging, transportation, and storage

It shall conform to relevant provisions in QB/T4631.

_____ **END** _____