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QB

LIGHT INDUSTRY STANDARD

OF THE PEOPLE'S REPUBLIC OF CHINA

QB 1375-2015

Replacing QB/T 1375-1991 etc.

Canned fish

鱼类罐头

(CODEX STAN 119-1995, Standard for canned finfish, NEQ)

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces QB/T 1375-1991 “Canned tried fish”, QB/T 1376-1991 “Canned long-tailed anchovies fried”, QB/T 1377-1991 “Canned navodon fried”, QB/T 1610-1992 “Canned crisp crucian fried”, QB/T 3607-1999 “Canned Spanish mackerel in oil”, and QB/T 3608-1999 “Canned mackerel in tomato juice”.

Except for the editorial changes, the main technical differences between this standard and the replaced standards are as follows:

- INTEGRATE and REVISE the canned fish series industrial standards, and UNIFY the standard name into “Canned fish”;
- REVISE the standard scope, terms and definitions; and ADD the product classification principles;
- INTEGRATE and REVISE the sensory requirements; CANCEL the product defect indicators; ADD such requirements as “impurities, crystallization and iron sulfide” to the sensory requirements; and MODIFY the product quality grade as “excellent grade product and qualified product”;
- CANCEL the requirements for the product solid content based on the can type; and SPECIFY the lower limit;
- ADD the sodium chloride content upper limit of the product; CANCEL the lower limit;
- MODIFY the heavy metal indicators into pollutant indicators.

This standard is compiled through the re-drafting method with reference to Codex Alimentamm Committee (CAC) CODEX STAN 119-1995 “Canned finfish” (English version), AND its consistency with CODEX STAN 119-1995 is non-equivalent.

This standard was proposed by the China Light Industry Federation.

This standard shall be under the jurisdiction of the National Food and Fermentation Standardization Center.

Canned fish

1 Scope

This standard specifies the terms and definitions, product classification and code, requirements, test methods, inspection rules and marking, packaging, transportation, and storage of canned fish.

This standard applies to the canned food using the fish as raw materials which had been subjected to processing treatment, being smoked or not smoked, seasoning or not seasoning, being canned (bagged), addition of oil or seasoning (materials) or not, sealing, sterilization, and cooling.

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 Standard.

GB 317 White granulated sugar

GB 2712 Hygienic standard for fermented bean product

GB 2716 Hygienic standard for edible vegetable oils

GB 2717 Hygienic standard for soy sauce

GB 2733 Hygienic standard for fresh and frozen marine products of animal origin

GB 2760 National food safety standard - Hygienic standards for uses of food additives

GB 2762 National food safety standard - Maximum levels of contaminants in foods

GB 4789.26 National food safety standard - Microbiological examination - Commercial sterility

GB 5461 Edible salt

It refers to the glassy ammonium phosphate crystal which is colorless, odorless, nontoxic, and transparent as may be presented in the canned marine food.

4 Product classification and code

4.1 Product classification

It is divided based on the production, processing and seasoning methods into: canned fish in oil, canned fish steamed, and canned fish seasoned (spiced, braised, spicy, fermented soya beans, tomato juice, and smoked).

4.2 Product code

It shall comply with the requirements of QB 2683.

5 Requirements

5.1 Raw and auxiliary materials

5.1.1 Fish

It shall use the fresh or frozen fish, the quality of which shall comply with the requirements of GB 2733.

5.1.2 Fermented soya beans

It shall comply with the requirements of GB 2712.

5.1.3 Edible vegetable oil

It shall comply with the requirements of GB 2716.

5.1.4 Edible salt

It shall comply with the requirements of GB 5461.

5.1.5 Soy sauce

It shall comply with the requirements of GB 2717.

5.1.6 Monosodium L-glutamate

It shall comply with the requirements of GB/T 8967.

It shall comply with the sterilization requirements in canned food industry.

5.6 Food additives

It shall comply with the requirements of GB 2760.

6 Test method

6.1 Sensory requirements, net content, solid content

CONDUCT test in accordance with the methods as specified in GB/T 10786.

6.2 Chloride content

CONDUCT test in accordance with the methods as specified in GB/T 12457.

6.3 Contaminant Indicator

CONDUCT test in accordance with the methods as specified in GB 2762.

6.4 Microbiological indicator

CONDUCT test in accordance with the methods as specified in GB 4789.26.

7 Inspection rules

It shall comply with the provisions of QB/T 1006, wherein the sensory requirements, net content, solid content, sodium chloride content, and the microbiological indicators belong to exit-factory test items.

8 Marking, packaging, transportation and storage

It shall comply with the relevant provisions of QB/T 4631.

_____ **END** _____