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Creamer

植脂末

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Creamer

1 Scope

This Standard specifies the terms and definitions, requirements, test methods, inspection rules, mark, package, transportation and storage of creamer.

This Standard is applicable to the creamers that play a role in whitening and improving the taste of beverages.

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 2716 Hygienic Standard for Edible Vegetable Oil

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

GB 4789.2 National Food Safety Standard - Microbiological Examination of Food: Aerobic Plate Count

GB 4789.3 National Food Safety Standard - Microbiological Examination of Food: Detection of Coliform Bacteria

GB 5009.3 National Food Safety Standard – Determination of Moisture in Foods

GB/T 5009.6-2003 Determination of Fat in Foods

GB/T 5009.37-2003 Method for Analysis of Hygienic Standard of Edible Oils

GB 7718 National Food Safety Standard - Standard for Nutrition Labelling of Prepackaged Foods

GB 14880 National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods

GB 17402 Hygienic Standard for Edible Hydrogenated Oil

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

6 Inspection Rules

6.1 Batching and sampling

6.1.1 Batching

The batch of the products shall be determined as per the corresponding rules specified by the quality management department of the manufacturer.

6.1.2 Sampling

6.1.2.1 Products directly provided to the consumers: randomly sampling at least 12 minimum independent packages (total mass shall be no less than 500g) from each batch of products; separately used for sensory, physical and chemical indicator, aerobic plate count, coliform bacterial inspection, and sample-reserving.

6.1.2.2 Products indirectly provided to the consumers: insert the sampling probe into 5/6 position of each minimum independent package; take no less than 100g of sample (the total mass of sample shall be no less than 1kg); separately used for sensory, physical and chemical indicator, aerobic plate count, coliform bacteria inspection, and sample-reserving.

6.2 Exit-factory inspection

6.2.1 The products can leave the factory only after the inspection department of the enterprise inspect them qualified according to this Standard.

6.2.2 Exit-factory inspection items: sensory, fat, moisture, aerobic plate count, coliform bacteria.

6.3 Type inspection

6.3.1 The type inspection items include all the contents in 4.2~4.4 of this Standard.

6.3.2 Generally, the type inspection shall be conducted once every 6 months. In one of the following cases, the type inspection shall be carried out:

- When there are significant changes on the raw materials, process, and equipment;
- When the production is restored after more than 6 months shutdown;
- When there is a big difference between the exit-factory inspection results and the normal production and inspection records.

6.4 Judgment rules

Appendix A

(Normative)

Determination of Surface Oil-Fat-Content

A.1 Principle

After using the petroleum ether solvent to fully extract the creamer sample, evaporate it. After removing the petroleum ether solvent, the remaining materials are the surface oil-fat of the creamer; then obtain the surface oil-fat-content through weighing and calculating.

A.2 Reagents

The reagents used for test include:

- a) Petroleum ether: boiling range of 30°C~60°C;
- b) Nitrogen: purity no less than 99.99%.

A.3 Apparatus

The apparatus used for test include:

- a) Electric heating and drying oven: temperature control accuracy of $\pm 1^{\circ}\text{C}$;
- b) Analytical balance: sensitivity of 0.0001g;
- c) Round-bottomed flask: volume of 100mL;
- d) Conical flask;
- e) Rotary evaporator.

A.4 Operation procedures

Take 8g (accurate to 0.0001g) of sample into the conical flask; add 30mL of petroleum ether; fully shake for 5min; then use filter paper to filter it to the 100mL round-bottomed flask, which has been pre-dried in the 105°C electric heating and drying oven to the constant weight; the filtering slag shall be transferred into the original conical flask. Then use 30mL petroleum ether to shake and extract for twice, the filtrate shall be mixed into the 100mL round-bottomed flask. Place the round-bottomed flask in a rotary evaporator, reduce the pressure and evaporate at the water temperature of 35°C~40°C for 15min; use the filter paper to wipe the moisture outside the flask; blow dry with nitrogen for 30min to remove the solvent. After the solvent is removed completely,

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