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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 10133-2014

Replacing GB 10133-2005

National food safety standard -- Aquatic flavouring

食品安全国家标准 水产调味品

(English Translation)

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Foreword

This standard replaces GB 10133-2005 "Fisheries condiment health standards." this standard compared with GB 10133-2005, the main changes are as follows.

- Standard name was changed to "national food safety standards aquatic spices";
- Modify the terms and definitions;
- Modify the sensory requirements;
- Modify the physical and chemical properties;
- Modified microbiological limits.

National Food Safety Standard Fisheries seasoning

1 Scope

This standard applies to the Fisheries seasoning.

2.1 Fisheries seasoning

Fish, shrimp, crabs and shellfish and other aquatic products as raw materials, processing technology made via the corresponding condiment, such as fish sauce, shrimp paste, shrimp sauce and oyster Oil.

3.1 Requirements for raw materials

3.1.1

fish, shrimp, crabs, shellfish should meet the requirements of GB 2733.

3.1.2

Other raw materials shall comply with the relevant food standards and regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods Taste, smell no odor State no visible mildew normal vision, no foreign matter Take appropriate samples in a white porcelain dish, under natural light, observation its status. Smell it, gargle with warm water, the taste of its products

3.3 Limits of contaminants

Limits of contaminants shall comply with the provisions of GB 2762.

3.4 Microbiological

3.4.1

pathogens limits shall comply with the provisions of GB 29921.

3.4.2

Microbiological shall comply with the provisions of Table 2.

Microbiological limits in Table 2 project and a limited sampling program ncm M Testing method Cfu/(CFU/g or CFU/mL) 5 2 104 105 GB 4789.2 Coliforms/(CFU/g or CFU/mL) 5 2 10 102 GB 4789.3 Plate Count Analysis and treatment of a sample according to GB 4789.1 and GB/T 4789.22 execution.

3.5 Food Additives

The use of food additives shall comply with the provisions of GB 2760.