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

GB 14939-2005

**Hygienic standard for canned fish [Replaced by GB 7098-2015]
(English Translation)**

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Foreword

All contents of this Standard are compulsory.

The consistent degree between this Standard and "Canned Tuna and Bonito" of the Codex Alimentarius Commission (CAC) Standard Codex Stan 70-1981 (Rev.1-1995) is non-equivalent.

This Standard replaces and invalidates GB 14939-1994 "Hygienic standard for canned fish".

Compared with GB 14939-1994, the main changes of this Standard are as follows.

- According to GB/T 1.1-2000, the text format of this Standard has been modified;
- The structure of GB 14939-1994 has been modified. ADD the hygienic requirements of raw materials, food additives, production and processing, packaging, transportation and storage;
- ADOPT methylmercury index of CAC standard CAC/GL7-1991 "Guideline levels for methylmercury in fish";
- ADD limit indexes for zinc, cadmium, PCBs and methylmercury;
- DELETE index for total mercury;

- MODIFY the Arsenic limit ≤ 0.5 mg/kg to inorganic arsenic limit ≤ 0.1 mg/kg.

This Standard shall be effective from October 1, 2005, with transitional period of one year. Those products, which are manufactured before October 1, 2005 and comply with the requirements of relevant standards, are allowed for sales until September 30, 2006.

This Standard is proposed and administered by Ministry of Health of the People's Republic of China.

This Standard is drafted by organizations. Shanghai Municipal Center for Disease Control and Prevention, Shandong Province Health and Epidemic Prevention Station, Zhejiang Province Center for Disease Control, Shanghai Municipal Health Authority, and Jiangsu Province Center for Disease Control and Prevention.

Main drafters of this Standard. Pu Hui Li, Jiang Peizhen, Zhang Li, Shen Xianghong, Zhang Shuangfeng, Gu Zhenhua, and Yuan Baojun.

The previous edition of standard which is replaced by this Standard.

GB 14939-1994.

Hygienic standard for canned fish

1 Scope

This standard specifies the Canned fish's hygienic requirements of hygienic indexes, inspection methods, food additives, production and processing, labeling, packaging, storage and transportation.

This Standard is applicable to the canned fish, with certain degree of vacuum, which is manufactured from fresh (frozen) fish through procedure of treatment, sorting, trimming, processing, canning (including tin cans, glass jars, composite film bags or container with other packaging material), sealing, sterilizing and cooling.

2 Normative references

The following normative documents contain provisions which, through reference in the text, constitute provisions of this Standard. For dated reference, subsequent amendments or revisions (excluding contents of corrigenda) do not apply. However,

parties who enter into agreement based on this Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. For undated references, the latest edition of the normative document referred to applies.

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

GB 2760 National food safety standards - food additives using a standard

GB/T 4789.26 Microbiological examination of food hygiene-Examination of commercial sterilization of canned food

GB/T 5009.11 Determination of T-2 toxin in cereals

GB/T 5009.12 Determination of lead in foods

GB/T 5009.14 Determination of zinc in foods

GB/T 5009.15 Determination of cadmium in foods

GB/T 5009.16 Determination of tin in foods

GB/T 5009.17 Determination of total mercury and organic-mercury in foods

8.1 Storage

Products shall be stored at a dry, ventilated place. It is prohibited to store together with toxic, harmful or smelly commodities.

8.2 Transportation

Transportation tools shall be clean, it shall avoid intense vibration during transportation. It is prohibited to transport together with toxic, harmful or smelly commodities.

9.1 Sensory inspection

TAKE the sample size or the minimum amount which is sufficient for sensory inspection, PLACE the contents-matter in a white dish, sensory EXAMINE it under natural light.

9.2 Physical examination

9 2 1 Lead. according to the method specified in GB/T 5009.12.

9.3 Microbiological examination

TEST according to the method specified in GB/T 4789.26.

References and Original Chinese Documents

[1] GB 14939-2005 Hygienic standard for canned fish.

[2] GB 2733-2005 Hygienic standard for fresh and frozen marine products of animal origin.

[3] GB 2760 National food safety standards - food additives using a standard.

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