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

GB 17325-2015

Replacing GB 17325-2005

**National Food Safety Standard -- Condense (Juice, Pulp) for
Food Industry**

食品安全国家标准 食品工业用浓缩液（汁、浆）

(English Translation)

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Table of Contents

Foreword
1 Scope
2 Terms and definitions
2.1 Food industry concentrate (juice, pulp)
3 Technical requirements
3.1 Requirements for raw materials
3.2 Sensory requirements
3.3 Limits of contaminants and mycotoxins Limited
3.4 Microbiological
3.5 Food Additives

Foreword

This standard replaces GB 17325-2005 "food industry and vegetable juice concentrate (slurry) health standards." this standard compared with GB 17325-2005, the main changes are as follows.

- Standard name was changed to "national food safety standards for food industry concentrate (juice, pulp)";
- Modify the scope of application;
- Modify the terms and definitions;
- Modify the physical and chemical properties;
- Modified microbial indicators.

National Food Safety Standard Food industry concentrate (juice, pulp)

1 Scope

This standard applies to the food industry with concentrate (juice, pulp).

2.1 Food industry concentrate (juice, pulp)

Fruit, vegetables, tea, coffee and other countries allow the use of plants as raw material, made by processing for producing a beverage or other food Concentrate (juice, pulp), such as fruit and vegetable juice concentrates (syrup), tea concentrates and the like.

3.1 Requirements for raw materials

Food raw materials shall comply with relevant 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 the product should have the color of color Taste, smell no smell, Odorless no state normal vision visible foreign matter A certain amount of mixing of the sample set 50mL beaker was colorless and transparent Observed color, odor identification in natural light, tasting it, check its Whether the foreign body

3.3 Limits of contaminants and mycotoxins Limited

3.3.1

Limits of contaminants should be consistent with GB 2762 concentrated fruit and vegetable juices (pulp) regulations.

3.3.2

mycotoxin limits shall conform to GB 2761 in the juice category.

3.4 Microbiological

3.4.1

pathogens Limited shall comply with the provisions of GB 29921 of the beverage.

3.4.2

Other microbial limits should be consistent with the provisions of Table 2.

Microbiological limits in Table 2 project and a limited sampling program ncm M Testing method Coliforms (CFU/mL) 5 2 10 102 GB 4789.3 Plate Count Molds and yeasts (CFU/mL) ≤ 102 GB 4789.15 Sampling and processing a sample according to GB 4789.1 and GB/T 4789.21 execution.

3.5 Food Additives

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