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

GB 22556-2008

Hygienic standard for bean sprouts

豆芽卫生标准

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Foreword

All the technical contents of this standard is mandatory. Appendix A of this standard is an informative annex. This standard is proposed and administered by the People's Republic of China Ministry of Health. This standard by the People's Republic of China Ministry of Health is responsible for interpretation. This standard was drafted. Ningbo City Health Authority, Zhejiang Province Center for Disease Control and Prevention, Ningbo, Zhejiang Province, Ningbo five Longtan Vegetable Food Co., Ltd., Zhejiang Province Center for Disease Control, China Agricultural University, Shenzhen, Guangdong Provincial Health Authority, Chengdu, Sichuan Province Health inspection detachment, Hohhot, Inner Mongolia Autonomous Region Health Authority, Zhengzhou City, Henan Province Health Authority. The main drafters of this standard. Jiang Jingwei, Li Xiaoping, Tao Liming, Jin Peigang, Kang Yu Fan, Huang Jinsheng, Tu Zhe Xi, Fan Cheng Wan, Li Xinqing. Bean sprouts hygiene standards

1 Scope

GB 22556-2008 is the Chinese national standard on hygienic standard for bean sprouts, in the field of food technology. It carries no /T suffix, which in the Chinese system means compliance is mandatory: a product or a practice within its scope has to meet it to be lawfully made, sold or carried out in China. It was issued on 3 December 2008 by the Ministry of Health of the People's Republic of China; Standardization Administration of China, and has been in force since 1 June 2009. Classification: ICS 67.080, CCS C53. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

0.2 Sulfites (SO₂ meter in)/(g/kg) ≤ 0.02

3.5 microbial indicators Microbiological indicators comply with Table 2. Table 2 microbial indicators Item Index Salmonella, Shigella, Staphylococcus aureus not detected

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard. GB 1352 Soybean

GB 2760 Hygienic standards for uses of food additives

GB/T 4789.4 Microbiological examination of food hygiene inspection salmonella

GB/T 4789.5 Microbiological examination of food hygiene Shigella test

GB/T 4789.10 Microbiological examination of food hygiene inspection of Staphylococcus aureus Determination of

GB/T 5009.12 of lead in food Determination of

GB/T 5009.34 sulfite in food

GB 5749 drinking water health standards GB/T 10462 green beans

3 Index requirements

3.1 Requirements for raw materials Soybean and mung bean shall conform to the provisions of GB 1352 and GB/T 10462 of.

3.2 water requirements Shall comply with the provisions of GB 5749.

3.3 Sensory requirements It should have a normal shape and color and natural bean flavor. Can not smell, no Danian or rot, no impurities.

3.4 Physical indicators Physical and chemical indicators should meet the requirements in Table 1. Table

4 Food Additives

4.1 quality of food additives should comply with relevant standards and regulations.

4.2 The varieties and quantity of food additives should comply with the provisions of GB 2760. Health 5 production process requirements Health production process requirements in Appendix A.

6 Package

Packaging containers and materials shall comply with relevant hygiene standards and regulations.

7 Logo

Stereotypes packaged labeling requirements should be consistent with the relevant provisions.

8. Storage and Transport

8.1 Storage Product should be stored at 2 °C ~ 8 °C, preservation library hygienic. It may not be toxic, harmful, odorous, volatile, corrosive substance Stocks with the Department.

8.2 Transport Insulation products should be dedicated van transportation. It may not be toxic, harmful, odorous, or affect the product quality mix transported.

9.1 Sensory Index Take 100g sample in a clean glass beaker, in natural light with a visual, sniffing, taste test method.

9.2 Physical indicators

9.2.1 Lead The method according to GB/T 5009.12 predetermined measurement.

9.2.2 sulfite The method according to GB/T 5009.34 predetermined measurement.

9.3 microbial indicators , GB/T 4789.5, test method according to GB/T 4789.4 GB/T 4789.10 regulations.

Appendix A

(Informative) Bean sprouts production process hygiene guidelines A. 1 to regulate the bean sprouts production process to ensure the health of consumers, in accordance with relevant provisions of the "People's Republic of China Food Sanitation Law" and other developing The Guidelines. A. 2 to promote and implement factory, large-scale production and processing methods. A. 3 bean sprouts production of bean seeds should be disinfected using appropriate methods; production workshop in each batch of pre-production for ventilation should be used purple Outside light disinfection; foster the use of container in front of each batch, the available chlorine disinfectant disinfection. A. 4 production units should be set up and staffed health authorities, the establishment of production safety and health management system, the implementation of standardized management.