

ICS 67.040
CCS C 53



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

GB 2712-2014

Replacing GB 2712-2003

**National Food Safety Standard -- Bean product
(English Translation)**

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Foreword

This standard replaces GB 2712-2003 "fermented bean hygiene standards", instead of part of the GB 2711-2003 "non-fermented beans Gluten products and health standards. " as compared with the present standard GB 2711-2003 and GB 2712-2003, the main changes are as follows.

--- standard name was changed to "national food safety standards bean";

--- modify the range;

--- increased terms and definitions;

--- modify the sensory requirements;

--- modify the physical and chemical indicators;

--- modify the microbial limit.

National Food Safety Standard Bean products

1 Scope

This standard applies to pre-packaged soy products.

This standard is not soy protein flour.

2.1 Soy products

Soy beans or as the main raw material, processed into food, including fermented soybean, protein and non-fermented soy-based products.

3.1 Requirements for raw materials

Raw materials shall comply with the relevant food standards and regulations.

3.2 Sensory requirements

Sensory indicators should be consistent with Table 1.

Table 1 Sensory requirements

Item Index Test Method Color products with proper color Taste, smell has the product should smell and taste, odor-free status the product should have a state, no mildew, no visible outside normal vision to foreign body Proper amount of sample is placed in a liquid sample 50mL beaker, solid Take appropriate sample is placed in the sample body white porcelain dish, in natural light Color and observed under the state. Smell it, rinse with warm water Mouth, the taste of its products

3.3 Physical and Chemical Indicators

Physical and chemical indicators should be consistent with the provisions of Table 2.

Table 2. Physical and chemical indicators

Item Index Test Method A negative urease test GB/T 5009.183 a only for milk.

3.4 Pollutant limits and Limits of Mycotoxins

3.4.1

pollutants should be limited in line with the provisions of GB 2762.

3.4.2

mycotoxin limits should be consistent with the provisions of GB 2761.

3.5 Microbiological

3.5.1

limit pathogens should comply with the provisions of GB 29921.

Microbiological 3.5.2 instant soy products should also comply with the provisions in Table 3.

Table 3 Microbiological

project

And a limited sampling program ncm M Testing method Coliforms/(CFU/g or CFU/mL) 5 2
102 103 GB 4789.3 Plate Count Sampling and processing a sample performed in GB
4789.1.

3.6 Food Additives

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