

ICS 67.02
CCS C 53



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

GB 2714-2015

Replacing GB 2714-2003

National Food Safety Standard Pickled vegetable

食品安全国家标准 酱腌菜

(English Translation)

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Foreword

This standard replaces GB 2714-2003 "pickles hygiene standards";

Compared with this standard GB 2714-2003, the main changes are as follows.

- standard name was changed to "national food safety standards pickles";
- increased terms and definitions;
- modify the raw material requirements;
- modify the sensory requirements;
- modify the physical and chemical indicators;
- modify the microbial indicators.

National Food Safety Standard Pickles

1 Scope

This standard applies to pickles.

2.1 Pickles

Various vegetables fresh vegetable products as the main raw material, processed by pickling or marinated formed, such as marinated vegetables, salted vegetables, soy sauce stains vegetables, sugar Marinated vegetables, marinated vegetables, sweet and sour marinated vegetables, shrimp greasy food, fermented vegetable dishes and bad stains.

3.1 Requirements for raw materials

Vegetables should be fresh, raw food should meet appropriate standards and regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Taste, smell no smell, no different olfactory status no mildew, no mildew albuginea, no visible outside normal vision to foreign body Proper amount of sample is placed in a white porcelain dish and observed under natural light Color and state. Smell it, after rinsing with warm water products thereof taste

3.3 Pollutant limit

Pollutant limits should be consistent with the GB 2762 in pickled vegetables.

3.4 Microbiological

3.4.1

pathogens limits shall comply GB 29921 instant fruit and vegetable products (containing pickles class).

3.4.2

Microbiological should also comply with the provisions of Table 2.

Table 2 Microbiological

project

And a limited sampling program ncm M Testing method Coliform b/(CFU/g) 5 2 10 103 GB 4789.3 Plate Count Sampling and processing a sample performed in GB 4789.1.

b does not apply to non-sterile fermentation products.

3.5 Food Additives

Use of food additives should comply with GB 2760 or pickled vegetables fermented vegetable products.