

ICS 67.040
CCS C 53



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

GB 2718-2014

Replacing GB 2718-2003

National Food Safety Standard -- Soybean paste

食品安全国家标准 酿造酱

(English Translation)

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Foreword

This standard replaces GB 2718-2003 "sauce health standards." Compared with this standard GB 2718-2003, the main changes are as follows.

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

--- 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 Wine sauce

1 Scope

This standard applies to wine sauce.

This standard does not apply to semi-solid composite seasoning.

2.1 Wine sauce

Cereals and (or) as the main raw beans by microbial fermentation of a semi-solid condiment, such as sauce, miso, bean paste and the like.

3.1 Requirements for raw materials

3.1.1

cereals, legumes should comply with the provisions of GB 2715.

3.1.2

Other raw materials shall comply with the relevant food 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 State no visible mildew normal vision, foreign objects Take appropriate sample was white porcelain dish, under natural light, observed state, smell its smell. Rinse with warm water, which product taste

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 Amino nitrogen/(g/100g) ≥ 0.3 GB/T 5009.40

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.

3.5.2

microorganisms should be limited in accordance with Table 3.

Table 3 Microbiological

project

And a limited sampling program ncm M Testing method Coliforms/(CFU/g) 5 2 10 102 GB 4789.3 Plate Count Analysis of a sample and processing performed in GB 4789.1 and GB/T 4789.22.

3.6 Food Additives

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