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

GB 7096-2014

Replacing GB 7096-2003; GB 11675-2003

**National Food Safety Standard - Edible Fungi and Their
Products**

食品安全国家标准 食用菌及其制品

(English Translation)

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Foreword

This standard replaces GB 7096-2003 "mushroom health standards" and GB 11675-2003 "white fungus health standards." Compared with this standard GB 7096-2003, GB 11675-2003, the main changes are as follows.

- standard name was changed to "national food safety standards mushroom and its products";
- modify the range;
- increased terms and definitions;
- modify the sensory requirements;
- modify the physical and chemical indicators;
- an increase of microbiological indicators limited demand instant mushroom products.

National Food Safety Standard Mushroom and its products

1 Scope

This standard applies to products and edible fungi.

2.1 Mushroom

Large edible fungi. Most of Basidiomycetes, such as Agaricus bisporus mushroom,, Boletus like. A small number of ascomycetes, such as morels, Block monocytogenes.

2.2 Edible Fungus

Edible fungi as main raw materials, processing technology made by the relevant food comprising dried edible fungus products, edible fungus pickled products, ready to eat food Products with bacteria.

2.2.1 Dried mushroom products

Edible fungi as main raw materials, edible products pretreated, drying process made.

2.2.2 Marinated mushroom products

Edible fungi as main raw materials, edible products pretreated, pickled and other processes made.

2.2.3 Instant mushroom products

Edible fungi as main raw materials, processing technology made by the relevant mushroom article can be eaten directly.

3.1 Requirements for raw materials

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 Color products with proper color Taste, smell has the product should taste and smell the state has the product should state, no normal vision visible foreign matter, no mildew, no insects Proper amount of sample was placed on white porcelain Was observed under natural light and color status. Smell it with warm water Mouthwash, 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 Water/(g/100g) <= mushrooms dry products White fungus products

dry ≤ Other edible mushrooms dry goods ≤ GB 5009.3 BKA/(mg/kg) White fungus and its products ≤ 0.25 GB/T 5009.189

3.4 Pollutant limit

Pollutant limits should comply with the provisions of GB 2762.

3.5 MRL

Pesticide residues shall comply with the provisions of GB 2763.

3.6 Microbiological

Instant mushroom products pathogen limits should be consistent with GB 29921-eat fruit and vegetable products in the class.

3.7 Food Additives

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