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NATIONAL STANDARD OF THE

PEOPLE'S REPUBLIC OF CHINA

GB 8955-2016

National food safety standard - Specification for production hygiene of edible vegetable oil and its product

食品安全国家标准 食用植物油及其制品生产卫生规范

(English Translation)

Issued on: December 23, 2016 **Implemented on: December 23, 2017**

Issued by: National Health and Family Planning Commission of the PRC

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Foreword

This standard replaces GB 8955-1988 "Hygienic specifications of edible vegetable oils factory".

As compared with GB 8955-1988, the main changes of this standard are as follows.

- CHANGE the standard name into "National food safety standard - Specification for production hygiene of edible vegetable oil and its product";
- MODIFY the scope of application;
- ADD the clauses for records and documents;
- ADD the clauses for product recall;
- ADD the clauses for the management system and personnel;
- ADD the requirements for packaging materials;

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- ADD the Appendix A "Guidelines for the monitoring procedures of edible vegetable oil and its products processing".

National food safety standard -

Specification for production hygiene of edible

vegetable oil and its product

1 Scope

This standard specifies the basic requirements and management guidelines for the places, facilities and personnel of the raw material procurement, processing, packaging, storage and transportation in the production process of edible vegetable oils and their products.

This standard applies to the production of edible vegetable oils and their products.

2 Terms and definitions

The terms and definitions in GB 14881-2013 apply to this standard.

2.1 Vegetable crude oil

The raw material oil used to process edible vegetable oil which is manufactured using the edible vegetable oil as raw materials, AND it is not directly edible.

2.2 Edible fat products

A solid state, semi-solid state, or flow state fat product having certain performance made through (or not through) emulsification quenching and kneading of the vegetable fat single product or mixture as processed through one or more methods of refining, hydrogenation, ester exchange, and fractionation by adding (or not adding) water or other auxiliary materials. It includes edible hydrogenated oil, margarine (vegetable butter), shortening, cocoa butter (cocoa butter equivalent), non-diary cream, powdered oil, and so on.

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3.1 It shall comply with the relevant provisions of Chapter 3 of GB 14881-2013.

semi-finished products, finished products, and packaging materials, etc., AND if necessary, it shall provide cold storage (frozen) and insulation tank. Edible vegetable oil storage tank shall be strong, sealed, non-toxic, AND designed and manufactured in accordance with the relevant provisions.

5.5 Equipment, tools and containers which are in direct contact with the

feedstock oil, semi-finished product and finished product shall be made of inert materials which do not react with edible vegetable oils AND are suitable for contact with edible vegetable oils, AND it shall not use such materials as copper and its alloys. The material of the product contact surface shall comply with the relevant food safety requirements.

5.6 Under normal circumstances, a comprehensive equipment maintenance

and service shall be performed at least once a year, AND it shall be overhauled in time if finding any problems.

5.7 The nitrogen production and use equipment shall be properly protected

AND a nitrogen purity indicator shall be provided to periodically check and record the purity of the nitrogen.

6.2 The enclosed production and storage places such as filling workshop and

warehouse shall take effective measures (such as screens, anti-rat board, air curtain, etc.), to prevent the intrusion of rodents and other pests.

6.3 It shall wear special uniform when entering into the filling workshop and

other regions having higher cleanliness requirements.

7 Raw materials, food additives and food related

products

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7.2 In accordance with the characteristics and requirements of raw materials and food additives, it shall equip thermal insulation and refrigeration facilities if necessary AND control and record the temperatures.

7.3 The silos and tanks for the storage of bulk raw materials shall be used in different silos and tanks based on different types and quality levels. During the sampling points based on actual conditions, in order to take appropriate corrective measures.

8.4.1 The residual solvent of the leached oil and the nickel content of the hydrogenated oil shall be in accordance with the relevant national food safety standard.

8.4.2 It shall monitor the critical process parameters in the processing of edible vegetable oils and their products, as shown in Table A.2 in Appendix A.

8.5 Control of physical contamination

It shall provide screen, filters, metal inspectors and so on to control the foreign bodies, establish the operation procedures, AND do well in monitoring. As for the foreign bodies found, it shall analyze their resources in time AND take corresponding control measures.

9 Test

It shall comply with the relevant provisions of Chapter 9 of GB 14881-2013.

10.1 It shall comply with the relevant provisions of Chapter 10 of GB 14881-2013.

10.2 Bulk edible vegetable oil and its products shall be stored in different storage tanks in accordance with the types and grades.

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