

ICS 67.080
CCS X24



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

GB/T 10782-2021

Replacing GB/T 10782-2006

General rule for the quality of preserved fruits

蜜饯质量通则

Issued on: March 9, 2021

Implemented on: April 1, 2022

**Issued by: State Administration for Market Regulation;
Standardization Administration of China**

Table of Contents

1	Scope
2	Normative references
3	Terms and definitions
4	Product categories
5	Raw materials
6	Technical requirements
7	Inspection methods
7.2	Senses
7.4	Total sugar
7.4.3	Standard products
7.4.3.2	Glucose standard solution (
7.4.4	Instruments
7.4.5	Analytical procedures
7.4.5.1	Specimen treatment Weigh 10 g of the processed sample (7.1) (accurate to
8	Inspection rules
8.3	Exit-factory inspection
8.4	Type inspection
8.5	Determination rules
9	Labels and signs
10	Packages
11	Storage and transportation
13	References...

Foreword

This document is drafted in accordance with the provisions of GB/T 1.1-2020 "Directives for standardization - Part

1.Rules for the structure and drafting of standardizing documents". This document replaces GB/T 10782-2006 "General rule for preserved fruits". Compared with GB/T 10782-2006, in addition to editorial modifications, the main technical changes are as follows: - MODIFY the scope (Chapter 1; Chapter 1 of the 2006 edition); - MODIFY the normative references (Chapter 2; Chapter 2 of the 2006 edition); - MODIFY "Product classification" (Chapter 4; Chapter 4 of the 2006 edition); - MODIFY the relevant requirements for "Raw materials and

excipients" (Chapter 5;

5.1 of the 2006 edition); - MODIFY the "Physical and chemical indicators", adjusting the technical requirements for the "moisture", "sodium chloride", "total sugar" indicators (6.2;

5.4 of the 2006 edition); - DELETE "Hygienic indicators" and "Food additives" (

5.6 in the 2006 edition); - MODIFY the "Test methods" (Chapter 7; Chapter 6 of the 2006 edition); - MODIFY the "Sampling methods and sampling amounts" (8.2;

7.2 of the 2006 edition); - DELETE the "moisture" indicator from the exit-factory inspection items (8.3;

7.3 in the 2006 edition); - MODIFY the "Type inspection" (8.4;

7.4 of the 2006 edition); - MODIFY the "Judgment rules" (8.5;

7.5 in the 2006 edition); - MODIFY the "Labels and marks" (Chapter 9; Chapter 8 of the 2006 edition); - ADD the "Packaging" (Chapter 10); - ADD the "Storage and transportation" (Chapter 11). Please note that some content in this document may be subject to patents.

The publisher of this document assumes no responsibility for identifying patents. This document was proposed by AND shall be under the jurisdiction of the National Snack Food Standardization Technical Committee (SAC/TC 490). Drafting organizations of this document. China Chamber of Commerce, Zhejiang Fangyuan Inspection Group Co., Ltd., China Baked Food and Sugar Products Industry Association, Yanjin Puzi Food Co., Ltd., Zhejiang Zhang Cuifeng Food Co., Ltd., Beijing Yushiyan Food Co., Ltd., Hangzhou Chaoda Food Co., Ltd., Shenzhen Standa Consulting Co., Ltd., National Processed Food Quality Inspection Center (Guangdong), Hunan Provincial Food Quality Supervision and Inspection Institute, Hangzhou Huaweihe Food Co., Ltd., Three Squirrels Co., Ltd., Guangdong Xinxing County Liangguo Industry Chamber of Commerce, Shanghai Laiyifen Co., Ltd., Tianwo (Fujian) Food Co., Ltd., Liuliu Orchard Group Co., Ltd., Jiekese Agricultural Technology (Xuzhou) Co., Ltd., Jiangsu Paroz Food Co., Ltd., Shanghai Institute of Quality Supervision and Inspection Technology, Guangdong Jigong Health Food Co., Ltd., Guangdong Nongfushanzhuang Food Industry Co., Ltd., Chengde Yida Food Co., Ltd., Guangdong Jiabao Group Co., Ltd., Hunan Zhengxingji Food Co., Ltd., Hangzhou Meiyuan Food Co., Ltd., Hangzhou Yuhang District Preserved Fruit Industry Association. The main drafters of this document. Sheng Huadong, Liu Zhenyu, Zhang Jiukui, Dong Lijun, Zhang Xuewen, Zhang Aifang, Dai Jueru, Jin Xiaolei, Zhang Bin, Cai Dongmei, Liu Minfang, Cai Weihong, Tang Xiaolan, Zhang Haibin, Lu Hongxia, Tan Yisheng, Wei Benqiang, Gu Qianhui, Chen Zhixian, Liang Xichang, Zhang Lihua, Jiang Yuming, Zhuo Nan, Yang Fan, Yang Qicai, Jiao Yufen, Zhang Su, Zhang Teng, Wang Hui, Peng Yafeng, Lai Xuan, Wang Shaolin, Lin Hailin, Wang Jinhua, Yang Wanru, Tang Huawei, Zhang Shuifeng, Yu Genrong, Shou Lisha. This standard replaces the standard previously issued as follows: - It was first issued in 1989 as GB/T 10782-1989; - In the first revision in 2006, the contents of GB/T 11860-1989 "Method of physical- chemical inspection for preserved fruit food" were

incorporated; - This is the second revision. General rule for the quality of preserved fruits

1 Scope

GB/T 10782-2021 is the Chinese national standard on general rule for the quality of preserved fruits, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 9 March 2021 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 April 2022.

Classification: ICS 67.080, CCS X24. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This document stipulates the terms and definitions of preserved fruits, product classification, raw and auxiliary materials, technical requirements, inspection methods, inspection rules, labels and signs, packaging, storage, transportation, sales and other quality requirements. This document applies to all types of preserved fruit products.

2 Normative references

The contents of the following documents constitute essential provisions of this document through normative references in the text. Among them, for dated reference documents, only the version corresponding to the date applies to this document; for undated reference documents, the latest version (including all amendments) applies to this document.

GB/T 191 Packaging - Pictorial marking for handling of goods

GB 5009.3 National food safety standard - Determination of moisture content in foods

GB 5009.44 National food safety standard - Determination of chloride in foods

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Preserved fruit Products that use fruits and vegetables as the main raw materials, add (or not add) food additives and other auxiliary materials, are pickled (or not pickled) with sugar, honey or salt.

4 Product categories

4.1 Preserved fruits Wet (or semi-dry with icing sugar) products made from raw materials soaked in sugar (or honey) and/or salted, dried (or not dried), etc.

4.2 Candied fruits Products made from raw materials through sugaring, drying and other processes, which are slightly transparent and have no (or slight) frosting sugar precipitation on the surface.

4.5 Fruit cakes The products made from raw materials, by processing them into paste or powder, through shaping, drying (or not drying) and other processes; they are divided into cakes, strips (fruit peel), slices, pills.

4.6 Other types Preserved products other than those listed above.

5 Raw materials

It shall comply with relevant national standards or industry standards.

6 Technical requirements

6.1 Sensory requirements It must have the form, color, texture, taste, smell that the variety shall have, without peculiar smell, mildew, or impurities, allowing sugar and salt crystallization.

6.2 Physical and chemical indicators It shall comply with the requirements of Table 1.

7 Inspection methods

7.1 Sample processing Weigh about 200 g of the edible part of the sample. Cut, mince or mash it. Mix thoroughly. Put it into a dry ground-mouth sample bottle. If there are immersion samples, the immersion liquid shall be drained through a suitable round sieve before weighing the sample (1 minute after the drain line is disconnected).

7.2 Senses

7.2.1 Color, form, impurities Place the sample in a white enamel dish; observe it directly with the naked eye under natural light.

7.3 Moisture Make measurement according to the method specified in GB 5009.3.

7.4 Total sugar

7.4.1 Principle The original sugar in the sample and the sugar produced after hydrolysis have reducing properties, which can reduce Fehling's reagent to generate red cuprous oxide.

7.4.3 Standard products

7.4.3.1 Glucose (CAS number. 50-99-7) standard. Purity $\geq$ 99%.