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

GB/T 10784-2020

Replacing GB/T 10784-2006

Classification of canned food

罐头食品分类

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1 Scope

GB/T 10784-2020 is the Chinese national standard on classification of canned food, 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 21 July 2020 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 August 2021. Classification: ICS 67.040, CCS X70. 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 Standard specifies the classification principles and categories of canned food. This Standard applies to the production, sales, scientific research, teaching and other related fields of canned food.

2 Classification principles

Classify according to different raw materials, production processes and product characteristics.

3.1 Canned meat

3.1.1 Canned meat with brine Canned food that is made by processes: Directly put the processed raw materials into the container; respectively add salt, pepper, onion and bay leaf according to different varieties in the can. Such as canned pork with brine, pork in natural juice, beef with brine.

3.1.2 Canned meat with sauce Canned food that is made by processes: can processed, pre-cooked or cooked meat pieces; then, add seasoning sauce. According to different

cooking methods, these cans can be divided into different categories, such as braised, spiced, thick sauce, deep-fried, fermented soybean juice, curry, satay, oil immersed and so on. Such as canned braised pork, spiced beef, braised beef, pork ribs with thick juice.

3.1.3 Canned cured meat Canned food that is made by processes: Cure the processed raw materials with mixed salt (table salt, sodium nitrite, granulated sugar and other salts in a certain proportion). Such as canned ham, pork luncheon meat, corned beef, salted lamb, sausages.

3.1.4 Canned smoked meat Canned food that is made by processes: pre-cook (or smoke) processed raw materials; can; add vegetable oil. Such as canned mackerel with oil and smoked eel with oil.

3.3.2 Canned dressing aquatic animal product Canned food that is made by processes: Salt-dehydrate (fry) processed raw materials; can; add seasoners. This kind of product can be divided into braised, tomato sauce, green onion grilled, fresh fried, spiced, fermented soya beans, soy sauce, such as canned mackerel in tomato sauce, grilled carp with green onion, dace with black bean.

3.3.3 Canned aquatic animal product Canned food that is made by processes: Pre-cook and dehydrate the processed raw materials (or immerse them in citric acid water); then, can, and add salt and MSG. Such as canned steamed prawns, steamed crabs, mussels in normal juice.

3.3.4 Canned algae Canned food that is made by processes: Choose fresh, refrigerated or well- dried algae; process; pre-cook or not pre-cook; season or not season after canning. Such as canned kelp.

3.4 Canned fruit

3.4.1 Canned fruit with heavy syrup Canned food that is made by processes: boil the processed raw materials with heavy syrup, until the soluble solid content reaches 45% ~ 55%; can; add high- concentration heavy syrup. It is also known as canned liquid preserves. Such as canned kumquats with heavy syrup.

3.4.2 Canned fruit with syrup Canned food that is made by processes: Put the fruit raw materials, that are processed by graded peeling (or pitting), trimming, sorting, into cans; add syrup of different concentrations. Such as canned oranges with syrup, pineapple with syrup, litchi with syrup, and coconut with syrup.

3.4.3 Canned fruit with juice Canned food that is made by processes: Put the fruit raw materials, that are processed by graded peeling (or pitting), trimming, sorting, into cans; add mixed liquor, of which the soup is water and juice.

3.4.4 Canned fruit mixed liquid Canned fruit that is made by concentrating the original fruit juice more than twice (by mass).

3.4.9.2 Canned fruit Canned fruit that is directly squeezed (or leached) from fresh fruit or restored by mixing concentrated fruit juice with water. It is divided into clear juice and muddy juice.

3.4.9.3 Canned ade Canned food that is prepared by adding water, liquid glucose, citric acid to fruit juice.

3.4.10 Canned fruit drink Canned food that is made by processes: Use water, fresh, refrigerated, quick- frozen or canned fruits as the main raw materials; add with or without other raw materials and (or) food additives; process; can; add soup; seal; sterilize; cool. Its solid content is less than that of canned fruits of the same type.

3.5 Canned vegetable

3.5.1 Canned vegetable with brine Canned food that is made of fresh, refrigerated, frozen or quick-frozen vegetable raw materials, which are processed, pre-cooked and rinsed (or not pre-cooked), sorted and canned, and then added with dilute salt water or sugar- salt mixture. Such as canned green beans, bamboo shoots in clear water, and water chestnuts.

3.5.2 Canned vegetable with vinegar Canned food that is made by processes: choose fresh and tender or salted vegetable as raw materials; process and trim; cut into pieces and can; then, add with spice ingredients and a mixture of acetic acid and salt. Such as canned pickled cucumbers, sweet and sour allium.

3.5.3 Canned salted vegetable Canned food that is made of fresh vegetables, which are cut into pieces (slices) (or pickled) and then canned, and added with sugar, salt, MSG and other soups (or sauces). Such as canned pickled vegetables and coriander hearts.