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

GB/T 10786-2022

Replacing GB/T 10786-2006

Test methods of canned foods

罐头食品的检验方法

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1 Scope

GB/T 10786-2022 is the Chinese national standard on test methods of canned foods, 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 14 October 2022 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 May 2023. 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 document describes methods for testing canned foods for organoleptic quality, soluble solids, net and solids content, pH, dry matter, headspace, and vacuum degree. This document is applicable to the inspection of canned food.

2 Normative references

The following documents contain the provisions which, through normative reference in this document, constitute the essential provisions of this document. For the dated referenced documents, only the versions with the indicated dates are applicable to this document; for the undated referenced documents, only the latest version (including all the amendments) is applicable to this document.

GB 5009.237 National standard food safety - Determination of pH value in food

GB/T 10784 Classification of canned food

GB/T12143-2008 General analytical methods for beverage

3 Terms and definitions

The terms and definitions defined in GB/T 10784 apply to this document.

4 Senses

4.1 Requirements for sensory analysis laboratory Sensory analysis laboratories shall be set up according to actual needs, see GB/T 13868.

4.2 Requirements for sensory analysis personnel

4.2.1 The sensory analysis personnel shall be in good health, and their vision, smell, taste, touch, etc. meet the sensory analysis requirements.

4.2.2 The sensory analysis personnel shall have relevant skills, be familiar with the color, taste, smell, structure, and shape of the analyzed samples and the required methods, etc., and master the relevant sensory analysis terms.

4.2.3 On the day of sensory analysis, the analysis personnel shall not use smelly cosmetics, smoke, or drink alcohol.

4.2.4 During the sensory analysis, the sensory analysis personnel shall wear clean and odor-free work clothes and caps.

4.2.5 The sensory analysis shall not be carried out when the analysis personnel is hungry

or tired.

4.2.6 The sensory analysis personnel shall keep their mouth clean 1 hour before the start of the analysis, and not eat anything except drinking water.

4.3 Instruments and equipment

4.3.1 White porcelain plate.

4.3.2 Sanitary can opener.

4.3.4 Stainless steel round sieve.

4.3.6 Measuring cylinder.

4.4 Structure, shape, and impurities

4.4.1 The canned meat, canned poultry, and canned aquatic product are first heated until the soup is melted (some canned food such as luncheon meat, anchovies, etc. do not need to be heated), then pour the contents into a white porcelain plate, observe and inspect the structure, shape, and impurities according to the requirements of the corresponding product standards.

4.4.2 Open canned fruits with syrup, canned vegetables, and canned mushrooms at room temperature, filter out the soup first, then pour the contents into a white porcelain plate, observe and inspect the structure, shape, and impurities according to the requirements of the corresponding product standards.

4.4.3 After the canned fruit with heavy syrup is opened, pour the contents into a stainless-steel round sieve, let them stand for 3 minutes, then pour the contents into a white porcelain plate, observe and inspect the structure, shape, and impurities according to the requirements of corresponding product standards.

4.4.4 Open the canned jam at room temperature (15 °C~20 °C), take out the jam (about 20 g) with a spoon and place it on a dry white porcelain plate, and check within 1 minute whether the jam body has flowed and the juice has effused. Observe and inspect the structure, shape, and impurities according to the requirements of corresponding product standards.

4.4.5 After the canned juice is opened, pour the contents into a glass container and let them stand for 30 minutes, then observe the degree of precipitation, stratification, and oil ring phenomenon, and observe and inspect the structure, shape, and impurities according to the requirements of the corresponding product standards.

4.4.6 Shake the canned porridge well, open the can, and pour the contents into a white porcelain plate; spread them evenly, then observe and inspect the structure, shape, and impurities according to the requirements of product standards.

4.4.7 For other canned foods, refer to the above-mentioned similar methods.

4.5 Color

4.5.1 For canned meat, canned poultry, and canned aquatic products, observe whether the color meets the standard in a white porcelain plate, pour the soup into a measuring cylinder, and observe the color and clarity after standing for 3 minutes.

4.5.2 For canned fruits with syrup, canned vegetables, and canned mushrooms, observe whether the color meets the standard in a white porcelain plate, pour the juice into a beaker, and observe whether the juice is clear and transparent, whether there are inclusions and crushed fruit pulp causing turbidity.

4.5.3 For canned fruits with heavy syrup, pour all the contents into a white porcelain plate, then observe whether it is cloudy, whether there is jelly, a large amount of crushed fruit pulp, and inclusions. Pour the pulp on the stainless steel round sieve into the plate and observe the color.

4.5.4 For canned jams and canned tomato paste, pour all the jam into a white porcelain plate and observe the color.

4.5.5 Pour the canned juice into a glass container and let it stand for 30 minutes, then observe the color.

4.5.6 Shake the canned porridge well, open the can, pour it into a white porcelain plate, spread it evenly, and observe the color.

4.5.7 For other canned foods, refer to the above-mentioned similar methods.

4.6 Taste and smell

4.6.1 For canned food, check whether it has the taste and smell that the product shall have, and whether it has a rancid taste or a peculiar smell.

4.6.2 For canned fruits and canned vegetables, check whether they have a fragrance

5.3.1.4 Canned porridge After the can is opened, stir evenly to form the sample to be tested.

5.3.1.5 Products with separate solid and liquid phases According to the solid-liquid phase ratio of the sample itself, the sample is crushed with a masher and then filtered; the filtrate is used for determination.

5.3.2 Determination

5.3.2.1 The refractometer shall be calibrated according to the instructions before the