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

GB/T 13207-2025

Replacing GB/T 13207-2011

General quality requirements for canned pineapple

菠萝罐头质量通则

(English Translation)

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents".

Drafting.

This document specifies the technical requirements related to food quality. Food safety requirements can be found in relevant laws, regulations, policies, and food safety standards.

document.

This document replaces GB/T 13207-2011 "Canned Pineapple". Compared with GB/T 13207-2011, the main differences are structural adjustments and editorial changes.

Aside from the changes, the main technical changes are as follows.

- a) The applicable boundaries of the scope have been changed (see Chapter 1, Chapter 1 of the 2011 edition);
- b) The term and definition of "canned pineapple" have been removed (see 2011 edition 3.1), and the term and definition of "lignified core" have been added (see 3.6);
- c) Product categories and codes have been changed (see Chapter 4, 2011 edition);
- d) The requirements for raw and auxiliary materials have been changed (see Chapter 5, 5.1 of the 2011 edition);
- e) Added requirements for the color of the broth and for pineapple with the core (see 6.1), and changed the requirements for soluble solids content (see 6.2).

The 2011 versions (5.3.2.1 and 5.3.3) removed the solids deviation requirement (see 5.3.2.2 in the 2011 version) and changed the net content.

Requirements (see 6.3, 5.3.1 of the 2011 edition);

- f) The requirements for "hygiene indicators," "food additives," and "food fortifiers" have been

removed (see sections 5.5-5.7 of the 2011 edition);

g) A test method for "pH" has been added (see 7.2.3);

h) The test methods for "health indicators" have been removed (see 6.3 in the 2011 edition);

i) The inspection rules have been changed (see Chapter 8, Chapter 7 of the 2011 edition).

j) Changes were made to "Labeling, Packaging, Marking, Transport and Storage" (see Chapter 9, Chapter 8 of the 2011 edition).

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed and is under the jurisdiction of the National Technical Committee on Standardization of Food Industry (SAC/TC64).

1 Scope

This document specifies the requirements and inspection rules for raw and auxiliary materials, sensory requirements, physicochemical indicators, etc., of canned pineapple, as well as labeling, packaging, and marking.

The document covers transportation and storage, describes the corresponding testing methods, and provides product classifications and codes for ease of technical specification.

This document applies to pineapples made primarily from fresh, refrigerated, frozen, or canned pineapples, after peeling, core removal or removal of the core, trimming, and slicing or not.

Production, inspection and sale of canned foods processed through cutting and other procedures.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included.

For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies.

This document.

GB/T 317 White sugar GB 5009.237 National Food Safety Standard - Determination of pH Value in Food GB 5749 Standard for Drinking Water Quality GB/T 10786 Test methods for canned foods GB/T 20882 (all parts) Quality requirements for starch sugars GB/T 31121 Fruit and vegetable juices and their beverages GB/T 35883 Rock Sugar QB/T 1006

Inspection Rules for Canned Foods QB/T 4093 Liquid Sugar QB/T 4631 Packaging, Marking, Transportation and Storage of Canned Foods QB/T 5356 Fermented Fruit and Vegetable Juice

3 Terms and Definitions

The following terms and definitions apply to this document.

White radial fibers are visible on the slice.

Carved eye groove pattern cutting gouge trace Because the eye is deep, carving the eye leaves grooves on the fruit block.

Excessive trimming

After trimming, the pineapple slices (strips) lose their original normal shape, have obvious knife marks, or the amount of trimmed flesh exceeds 5% of the untrimmed pineapple slices (strips) (based on quality).