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

GB/T 13209-2025

Replacing GB/T 13209-2015, GB/T 13517-2008, GB/T 13518-2015

General quality requirements for canned legumes

豆类罐头质量通则

(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. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document.

This document supersedes GB/T 13209-2015 "Canned Green Beans", GB/T 13517-2008 "Canned Green Peas" and GB/T 13518-2015 "Canned Broad Beans". This document is based on GB/T 13209-2015, and integrates GB/T 13517-2008 and GB/T 13518-Content of 2015. Compared with GB/T 13209-2015, apart from structural adjustments and editorial changes, the main technical changes are as follows.

- a) The scope of application has been changed (see Chapter 1, Chapter 1 of the 2015 edition);
- b) The terms and definitions for "harmless plant matter" and "old tendon" have been changed (see 3.7 and 3.8, 3.2 and 3.1 in the 2015 edition);
- c) Product categories have been changed (see 4.1, Chapter 4 of the 2015 edition);
- d) The product code was changed (see 4.2, Chapter 4 of the 2015 edition);
- e) The requirements for raw and auxiliary materials have been changed (see Chapter 5, 5.1 of the 2015 edition);
- f) Sensory requirements have been changed (see 6.1, 5.2 in the 2015 edition);
- g) The physicochemical properties have been changed (see 6.2, 5.3 in the 2015 edition);
- h) Requirements for contaminants, microbiological indicators, and food additives have been removed (see 5.4, 5.5, and 5.6 of the 2015 edition);

- i) The test method for sodium chloride content has been changed (see 7.2.2, 6.4 in the 2015 edition);
- j) The test methods for pollutant indicators and microbiological indicators have been removed (see 6.5 and 6.6 in the 2015 edition);
- k) The inspection rules have been changed (see Chapter 8, Chapter 7 of the 2015 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 raw and auxiliary materials, sensory requirements, physicochemical indicators, and inspection rules for canned beans, as well as labeling, marking, packaging, and transportation.

The document describes the contents and storage conditions, the corresponding test methods, and provides product classifications and codes for ease of technical specification.

This document applies to the production, inspection, and sale of canned beans.

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 1352 Soybeans GB 5009.44 National Food Safety Standard - Determination of Chloride in Food GB/T 5461 Edible Salt GB 5749 Standard for Drinking Water Quality GB/T 10459 Broad beans GB/T 10460 Peas GB/T 10461 Small Beans GB/T 10462 Mung Beans GB/T 10786 Test methods for canned foods GB/T 14215 General Rules for Quality of Canned Tomato Sauce GB/T 18186 Brewed Soy Sauce NY/T 965 Cowpeas QB/T 1006 Inspection Rules for Canned Foods QB/T 4631 Packaging, Marking, Transportation and Storage of Canned Foods

3 Terms and Definitions

The following terms and definitions apply to this document.

canned legumes

Canned foods made from one or more fresh, refrigerated, frozen or dehydrated beans.

discolored pulse

Due to oxidation and other reasons, the skin of the bean turns into a darker color than the original bean.

Broken Pulse

Single cotyledon, broken cotyledon, and detached bean skin.

Note: This excludes whole beans that have been peeled.