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

GB/T 13210-2024

Replacing GB/T 13210-2014

General quality requirements for canned citrus fruits

柑橘罐头质量通则

(English Translation)

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for 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 replaces GB/T 13210-2014 "Canned Citrus Fruits": Compared with GB/T 13210-2014, except for structural adjustments and editorial changes, in addition to the above, the main technical changes are as follows:

- Changed the scope of application (see Chapter 1, Chapter 1 of the:2014 edition);
- Changed the terms and definitions of cyst skin, citrus segments without cyst skin, white spots, white turbidity, broken segments, shrunken fruit, broken cysts, and cyst breakage rate the terms and definitions for whole petals, crumbs, and tangerine peel were added, and the terms and definitions for distinct particles were deleted (see Chapter 3, 2014 Chapter 3 of the:2011 edition);
- Changed the classification and code of canned citrus fruits (see Chapter 4, Chapter 4 of the:2014 edition);
- Added reference requirements for citrus for processing, and changed the requirements for raw and auxiliary materials (see 5.1);
- Changed the sensory requirements, changed the sensory requirements for canned grapefruit, changed the index of canned orange tissue morphology and the breakage rate of high-quality orange segments the sensory requirements for canned grapefruit (grapefruit) and lemon were added to the standard (see 5.2, 5.2 of the:2014 edition);
- Changed the net content requirements, solid content requirements and soluble solid content requirements (see 5.3, 5.3:1 of the:2014 edition, 5.3:2 and 5.3:3);

- Deleted the pH indicator (see 5.3:4 of the:2014 edition);
- Deleted the hygiene requirements (see 5.4 of the:2014 edition);
- Changed the packaging, labeling, transportation and storage requirements (see Chapter 8, Chapter 8 of the:2014 edition):

1 Scope

This document defines the terms and definitions of canned citrus, and stipulates the requirements and specifications of raw and auxiliary materials, sensory requirements, physical and chemical indicators, etc. of canned citrus:

The inspection rules and packaging, marking, transportation and storage contents describe the test methods and give product classification and Code name:

This document applies to fresh, refrigerated, frozen citrus or canned citrus as the main raw material, without adding preservatives, processed, graded, canned, Canned food is made by adding soup, venting, sealing, sterilizing and cooling:

2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document:

For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to this document:

GB/T 317 White sugar GB 5749 Sanitary standard for drinking water GB/T 10786
Inspection methods for canned foods GB/T 20882.4 Starch sugar quality requirements Part
4: Fructose syrup GB/T 31121 Fruit and vegetable juices and beverages GB/T 35883 Rock
sugar QB/T 1006 Canned Food Inspection Rules QB/T 4093 Liquid Sugar QB/T 4631
Canned food packaging, labeling, transportation and storage QB/T 5356 Fermented fruit
and vegetable juice

3 Terms and definitions

The following terms and definitions apply to this document:

Membrane

The membrane that wraps around citrus fruit segments:

Membrane-removed citrus segment Citrus segments with all the film wrapped around the citrus pulp removed:

White point

The surface of citrus peels is covered with white dots mainly composed of hesperidin, which are produced on the stalk of the juice sac:

White turbidity whitesediment the turbidity or precipitation phenomenon caused by the precipitation of white substances such as hesperidin in the soup of canned citrus fruits: