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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 13516-2023

Replacing GB/T 13516-2014

General quality requirements for canned peaches

桃罐头质量通则

(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 stipulates technical requirements related to food quality: Food safety-related requirements can be found in relevant laws, regulations, policies and food safety standards:

document:

This document replaces GB/T 13516-2014 "Canned Peach": Compared with GB/T 13516-2014, except for structural adjustments and editorial changes in addition, the main technical changes are as follows:

---Increased scope of application (see Chapter 1);

---Changed the terms and definitions of "irregular peach strips", "peach dices", "irregular peach dices", "over-trimmed" and "burrs" (see 3.4, 3:5, 3:6, 3:7 and 3:9,:2014 version of 3:4, 3:5, 3:6, 3:7 and 3:9), adding "poorly processed fruit", "defect" and "quick-frozen peach" Terms and definitions (see 3.10, 3:11 and 3:12);

---Added product types (see 4.1:3,:2014 version of 4:1:3);

---The product code labeling requirements have been changed, and the sweetener product code has been added (see 4.2, 4:2 of the:2014 version);

---Changed the requirements for raw and auxiliary materials (see 5.1,:2014 version of 5:1);

---Changed sensory requirements (see 5.2,:2014 version of 5:2);

---The physical and chemical requirements have been changed and the requirements for protein content of milk-containing soup products have been added (see 5.3, 5:3 in the:2014 version);

---Deleted the hygiene requirements (see 5.4 of the:2014 edition), microbial indicators (see 5.5 of the:2014 edition) and food additive requirements (see 2014 version of 5:6);

---The pH test method has been changed (see 6.2:3, 6:2:4 of the:2014 version), and the

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protein test method has been added (see 6.2:5);

---Deleted the hygiene index test method (see 6.3 of the:2014 version) and the microbial index test method (see 6.4 of the:2014 version);

---Changed labeling requirements (see 8.1,:2014 version of 8:1):

This document is drafted with reference to the Codex Alimentarius Commission (CAC) CODEXSTAN242-2017 "Canned Stone Fruits", and the degree of consistency is not equivalent:

Please note that some content in this document may be subject to patents: The publisher of this document assumes no responsibility for identifying patents:

1 Scope

This document defines the terms and definitions of canned peaches, and stipulates the raw and auxiliary materials, sensory requirements, physical and chemical indicators and other requirements and inspections of canned peaches:

Rules and marking, packaging, transportation and storage content, describe the test methods, and give product classification and technical regulations to facilitate technical regulations code name:

This document is applicable to fresh, refrigerated, quick-frozen peaches or canned peaches as the main raw materials, without adding preservatives, processed, canned, and souped:

Canned food made from juice, sealing, sterilization and cooling:

2 Normative reference documents

The contents of the following documents constitute essential provisions of this document through normative references in the text: Among them, the dated quotations for undated referenced documents, only the version corresponding to that date applies to this document; for undated referenced documents, the latest version (including all amendments) applies to this document:

GB/T 191 Packaging, storage and transportation pictorial mark GB/T 317 White sugar GB 5009.5 National Food Safety Standard Determination of Protein in Foods GB 5009.237 National Food Safety Standard Determination of Food pH Value GB 5749 Hygienic Standards for Drinking Water GB/T 10786 Inspection methods for canned food GB/T 20882.4 Quality requirements for starch sugar Part 4: Fructose syrup GB/T 21732 Milk-containing beverages 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, marking, transportation and storage QB/T 5356 Fruit and vegetable fermented juice

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3 Terms and definitions

The following terms and definitions apply to this document:

Two peach slices halfslice Cut the peach into two roughly equal halves along the suture line, and then peel and core it:

1/4 slice of peach slices Cut the two peach slices into two roughly equal halves along the axis:

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