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CCS X50



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

GB/T 18963-2012

Replacing GB/T 18963-2003

Apple juice concentrate

浓缩苹果汁

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Quarantine of the People's Republic of China;
Standardization Administration of China**

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Foreword

This standard is drafted in accordance with the rules given in GB/T 1.1-2009. This standard will GB/T 18963-2003 "concentrated apple juice" and QB2657-2004 "concentrated apple juice" the main technical content into it. This standard and GB/T 18963-2003 compared to the main changes are as follows:

- standard name to "concentrated apple juice";
- modify and improve the terms and definitions;
- increased product classification, that is, concentrated apple juice and concentrated apple juice;
- increased fumaric acid, lactic acid, hydroxymethyl furfural indicators, modified soluble solids, titratable acid, turbidity, color index;

--- increased the processing of food additives can be used in the process requirements.

This standard is proposed by the China Light Industry Federation. This standard is under the jurisdiction of the National Standardization Technical Committee for Beverage (SAC/TC472). The drafting of this standard. China Beverage Industry Association Technical Working Committee, the vote in the fruit juice Co., Ltd., Yantai North Andre Liquor Juice Co., Ltd., Shaanxi Haisheng Fruit Industry Development Co., Ltd., Shaanxi Hengxing Fruit Juice Co., Ltd., Shaanxi Normal University Food School of Fine Arts, the People's Republic of China Shaanxi Entry - Exit Inspection and Quarantine Bureau, the Chinese National Supply and Marketing Cooperatives Jinan Fruit Research Institute. The main drafters of this standard. cold pass Zhu, Qu Kunsheng, Yu Qingmou, Du Hongqiang, Qiu Nongxue, Le Ai Shan, Zhu Fengtao, Li Yu Nan. The previous release of this standard is.

--- GB/T 18963-2003. Concentrated apple juice

1 Scope

GB/T 18963-2012 is the Chinese national standard on apple juice concentrate, 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 29 June 2012 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 April 2013. Classification: ICS 67.160.20, CCS X50. 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 standard specifies the terms and definitions of concentrated apple juice, product classification, requirements, test methods, inspection rules, marking, packaging, shipping and Storage. This standard applies to concentrated apple juice as defined in 3.1.

2 Normative reference documents

The following documents are indispensable for the application of this document. For dated references, only the dated edition applies to this article Pieces. For undated references, the latest edition (including all modifications) applies to this document. Preparation of standard titration solution for

GB/T 601 chemical reagents

GB 2763 Maximum residue limit for pesticide in food

GB/T 6682 Analytical laboratory water specifications and test methods General rules for food safety - Pre - packaged food labeling General rules for beverages

GB/T 12143 General analysis of beverages

GB/T 12456 Determination of total acid in food Hygienic standard for concentrated fruit and vegetable juice (pulp) for food industry GB/T

GB/T 18932.18-2003 Determination of content of hydroxymethylfurfural in honey - Liquid chromatography - UV detection Determination of lactic acid, citric acid and fumaric acid in fruit juice of import and export of SN/T.2007-2007 High performance liquid chromatography

3 Terms and definitions

GB 10789 Definitions and the following terms and definitions apply to this document.

3.1 To apple as raw material, the use of mechanical means can be fermented but not fermented, the physical method to remove a certain percentage of moisture obtained Shrinkage, not add sugar, fructose syrup, pear or other fruit and vegetable juice and other raw materials.

3.2 Flowers sepals calyxes In the course of processing, apple calyx is mechanically

crushed into the final product after the debris.

3.3 Coke burnt pieces In the process of processing, due to improper control caused by product coke paste and mixed into the final product of the black sheet.

4 Product classification

According to the product organization is divided into. concentrated apple juice and concentrated apple juice.