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CCS X66



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

GB/T 21999-2008

Oyster sauce

蚝油

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

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Foreword

The standard proposed by the People's Republic of China Ministry of Commerce. This standard by the National Standardization Technical Committee condiment. This standard was drafted. Foshan Haitian Flavoring Food Co., Lee Kum Kee (Xinhui) Food Co., Ltd., Guangdong delicious fresh food seasonings Limited. The main drafters of this standard. Huangwen Biao, Deng Yan Yung, STAFF AND WORKER 'Sun Sheng pieces, Yangming Quan, Jia Aijuan. Oyster sauce

1 Scope

GB/T 21999-2008 is the Chinese national standard on oyster sauce, 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 28 August 2008 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 March 2009. Classification: ICS 67.220.10, CCS X66. 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 oyster sauce, technical requirements, test methods, inspection rules, labeling, packaging, transportation and storage.

3.1 This standard applies to the definition of the product.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to

the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB 2733 fresh, frozen aquatic animal health standards

GB 2760 Hygienic standards for uses of food additives

GB/T 4789.22 Microbiological examination of food hygiene inspection seasoning GB /5009.11 Determination of total arsenic in food T and inorganic arsenic Determination of

GB/T 5009.12 of lead in food Determination of

GB/T 5009.17 foods total mercury and organic mercury Analysis Method

GB/T 5009.39-2003 soy sauce health standards

GB/T 5009.44-2003 Meat and meat hygiene standard analytical methods

GB/T 5009.190 Determination of PCB content of the indicative Determination of

GB/T 5009.191 Chloropropanol of food GB 5461 salt

GB 5749 drinking water health standards Laboratory use specifications and test methods

GB/T 6682 Analysis

GB 7718 pre-packaged food labels General

GB 10133 Fisheries condiment hygiene standards

GB 13104 sugar health standards SB/T 10228 General technical starch

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 Use oysters steamed, boiled or concentrated juice directly oyster meat digestion, then add sugar, salt, starch, or modified starches such as the original Materials, supplemented by other ingredients and food additives seasoning. 4. Technical Requirements

4.1 The main raw materials and auxiliary materials

4.1.1 oyster Shall comply with the provisions of GB 2733.