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

GB/T 22023-2008

**Acceptance specification of ultra high temperature sterilizing
equipment for liquid food**

液体食品超高温瞬时灭菌(UHT)设备验收规范

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Foreword

The standard main technical indicators reference to the US Food and Drug Administration (FDA) standards, pasteurized dairy bacteria manuals, and joint international Will (IDF/FIL) the relevant technical documentation. Appendix A of this standard is a normative appendix. This standard is proposed and managed by China Association for Standardization. Drafting of this standard. Wenzhou Tianyu Light Industrial Machinery Co., Ltd., Jiangsu Newamstar Packaging Machinery Co., Ltd., China Association for Standardization Will, Tetra Pak (China) Co., Ltd., Nanjing Light Industry Equipment Manufacturing Co., Ltd. Lehui. The main drafters of this standard. Yuan Shi, Jian-Sheng, Xuyan Qiu, Hede Ping, Luo Chuang, Huangdong Ning, ZHANG Guo, Lishu Liang, Cailin Chang. This standard is the first release.

With the growing demand for liquid food market, companies have to keep expanding the scale of production to meet market demand. Increase purchase The amount of liquid food packaging equipment is one of the measures. UHT (UHT) device is a liquid food aseptic packaging systems essential equipment, but also the control and security of students Key equipment production process quality. In order to safeguard the interests of both enterprises and consumers, to ensure that the liquid food quality and safety standards are formulated. Liquid food UHT (UHT) devices Acceptance

1 Scope

GB/T 22023-2008 is the Chinese national standard on acceptance specification of ultra high temperature sterilizing equipment for liquid food, 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 3 June 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 November 2008. Classification: ICS 67.260, CCS X99. 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 classification of low-acid liquid foods UHT (UHT) devices, composition, preparation and acceptance, inspection requirements, inspection Test methods and quality evaluation and treatment. This standard applies to liquid food and aseptic packaging UHT (UHT) devices supporting the use of other filling equipment. This standard also applies to adjust acidic foods sterilized after sterilization temperature and time.

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 150 steel pressure vessels

GB/T 3768 Determination of sound pressure of sound power levels of noise sources using an enveloping surface reflectance measuring surface Simple Method (GB/T 3768-1996, eqv ISO 3746.1995)

GB/T 4789.4 Microbiological examination of food hygiene inspection salmonella

GB/T 4789.5 Microbiological examination of food hygiene Shigella test

GB/T 4789.10 Microbiological examination of food hygiene inspection of Staphylococcus aureus

GB/T 4789.11 Microbiological examination of food hygiene inspection hemolytic streptococcus

GB/T 4789.26 Microbiological examination of food hygiene commercial sterilization of canned food

GB 4806.1 rubber products food hygiene standards

GB 5226.1 Safety of machinery electrical equipment Part 1. General requirements (GB 5226.1-2002, IEC 60204-1.2000, IDT)

GB/T 14253 light industrial machinery - General requirements

GB 14930.1 food tools and detergent hygiene standards

GB 14930.2 food tools and washed with disinfectant hygiene standards

GB/T 19063-2003 liquid food packaging equipment acceptance

3 Terms and Definitions

GB/T 19063-2003 established in Chapter 3 and the following terms and definitions apply to this standard.

3.1 High temperature, short time, so that the liquid food sterilization method of harmful microbes death. The method can not only maintain the greatest degree of food Spore-forming bacteria and other harmful microorganisms flavor and nutrients, but also having a heat-resistant spores killed. Sterilization temperature is generally 130 °C ~ 150 °C. Sterilization time is generally 3s ~ 5s.

3.2 Liquid, with particles of liquid, paste, etc. can flow in the pipeline of food. [GB/T 19063-2003, Definition 3.1]