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

GB/T 22369-2024

Replacing GB/T 22369-2008

General quality requirements for canned corn

玉米罐头质量通则

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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 for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document.

This document replaces GB/T 22369-2008 "Canned Sweet Corn". Compared with GB/T 22369-2008, except for structural adjustments and editorial changes, In addition to the modifications, the main technical changes are as follows.

- a) The scope of application of the standard has been changed (see Chapter 1, Chapter 1 of the 2008 edition);
- b) Added the terms and definitions of "fresh corn", "kernel corn", "canned corn", "corn cob", "defective kernels", and deleted In addition to the terms and definitions for "canned whole sweet corn" and "canned sweet corn in paste" (see 3.1, 3.2, 3.3, 3.4, 3.5 and 3.6, 3.1 and 3.2 of the 2008 edition);
- c) Added product types of different product forms and different corn varieties (see 4.1, 4.1 of the 2008 edition);
- d) The product code labeling requirements have been changed, and the product codes of new product types have been added (see 4.2, 4.2 of the 2008 edition);
- e) The requirements for raw and auxiliary materials have been changed (see 5.1, 5.1 of the 2008 edition);

- f) The sensory requirements have been changed, and only whole ear/segment canned corn are graded (see 5.2, 5.2 of the 2008 edition);
- g) The provisions on product defects have been deleted and merged with the sensory requirements (see 5.2, 5.6 of the 2008 edition);
- h) The physical and chemical indicators have been changed, including the requirements for solid content and net content (see 5.3 and 5.4, 5.3.1 and 5.3.2 of the 2008 edition);
- i) Deleted the requirements for soluble solid content and sodium chloride content, the limits for tin, total arsenic, lead and microbiological indicators (see 2008 Versions 5.3.3, 5.3.4, 5.4 and 5.5);
- j) Deleted the test methods for soluble solid content and sodium chloride, the limit test methods for tin, total arsenic, lead and the test methods for microbiological indicators Methods (see 6.5, 6.6 and 6.7 of the 2008 edition);
- k) The labeling, packaging, marking, transportation and storage requirements have been changed (see Chapter 8, Chapter 8 and Chapter 9 of the 2008 edition).

Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document was proposed and coordinated by the National Food Industry Standardization Technical Committee (SAC/TC64).

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The previous versions of this document and the documents it replaces are as follows.

- First published in 2008 as GB/T 22369-2008;
- This is the first revision.

General rules for quality of canned corn

1 Scope

This document specifies the raw and auxiliary materials, sensory requirements, physical and chemical indicators and other requirements and inspection rules for canned corn, as well as the labeling, packaging, marking, The contents of transportation and storage describe the corresponding test methods and give product classification and codes for the convenience of technical regulations.

This document applies to the production, inspection and sales of canned corn.

2 Normative references

GB/T 10786

GB/T 14251

NY/T 523

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Fresh corn

Corn ears suitable for harvesting during the milky stage.

Note. Fresh corn mainly includes glutinous corn, sweet corn, sweet and glutinous corn and other types.

3.2 Grain maize

Fully mature dry kernel corn ears.

3.3 canned corn

Fresh and/or refrigerated and/or frozen fresh corn (3.1) and/or kernel corn (3.2) as main raw materials, with or without added Auxiliary materials, canned food processed.

3.4 corn cob

Corn cob The cob of corn after the seeds are removed and threshed.

Note. The corn cob includes its inner softer core.