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

GB/T 22474-2025

Replacing GB/T 22474-2008

General quality for fruit and vegetable, flower jam

果蔬、花卉酱质量通则

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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 is required. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document replaces GB/T 22474-2008 "Jam". Compared with GB/T 22474-2008, except for structural adjustments and editorial changes, In addition, the main technical changes are as follows: Changed the scope (see Chapter 1, Chapter 1 of the.2008 edition); - Changed terms and definitions (see Chapter 3, Chapter 3 of the.2008 edition); - Changed product classification (see Chapter 4, Chapter 4 of the.2008 edition); - The requirements for raw and auxiliary materials have been changed (see Chapter 5,

5.1 of the.2008 edition); - Changed sensory requirements and physical and chemical indicators (see 6.1, 6.2, 5.2,

5.3 of the.2008 edition); - Deleted the microbiological indicators in the requirements (see

5.4 of the.2008 edition); - Deleted the food additives in the requirements (see

5.5 of the.2008 edition); - The net content in the technical requirements has been changed (see 6.3,

5.6 of the.2008 edition); - The test method has been changed (see Chapter 7, Chapter 6 of the.2008 edition); - The inspection rules have been changed (see Chapter 8, Chapter 7 of the.2008 edition); - Changed marking and labelling (see Chapter 9, Chapter 8 of the.2008 edition); - Added packaging, transportation, storage, and sales (see Chapter 10 to Chapter 13). - 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 is proposed and coordinated by the China General Chamber of Commerce. This document was drafted by: Jiangsu Nantong Kaiyuan Food Technology Co., Ltd., Shanghai Hairong Food Technology Co., Ltd., Shenzhen Shangjie Food Technology Co., Ltd., Shunnan Food (Huizhou) Co., Ltd., Zhongshan Hongli Healthy Food Industry

Research Institute Co., Ltd., Aofu Food Co., Ltd. Co., Ltd., Changzhou Xincan Food Co., Ltd., Guangdong Guangyi Technology Industry Co., Ltd., Foshan Jincheng Quick Frozen Food Co., Ltd., Xinjiang Maiqiu'er Food Co., Ltd., Shenzhen Gangsheng Food Co., Ltd., Guangdong Jinjiu Biscuit Co., Ltd., Zhejiang Wufangzhai Industrial Co., Ltd. Ltd., Dongguan Ronghua Bakery Co., Ltd., Guangzhou Puratos Food Co., Ltd., Henan Huace Testing Technology Co., Ltd., Beijing Niushiyun Chang Food Co., Ltd., Taiyuan Shuanghecheng Food Co., Ltd., Guangdong Chuandao Food Co., Ltd., Guangdong Rimei Food Co., Ltd., Zhongshan Riwei Food Co., Ltd., Harbin Qiulin Food Co., Ltd., Dezhou Luying Food Co., Ltd., Shandong Donglaoda Food Co., Ltd. Co., Ltd., Hebei Yaguo Food Co., Ltd., Shenzhen Pinjiapin Food Development Co., Ltd., Shanghai Yuanzu Mengguozi Co., Ltd., Syneer Food (Henan) Co., Ltd., Green Research Technology (Xiamen) Co., Ltd., Yunnan Yunce Quality Inspection Co., Ltd., Yihai Kerry Yinglian Mali Investment Co., Ltd., Guangzhou Zhujiang Lotus Seed Paste Food Co., Ltd., Beijing Andrew Fruit Food Co., Ltd., Guangdong Zhongding Testing Technology Co., Ltd. Technology Co., Ltd., China Food Industry Association, China Bakery and Confectionery Industry Association, All-China Bakery Industry Association, Guangzhou Quality Supervision and Inspection Institute, Guangzhou Inspection and Certification Group Co., Ltd., Shanghai Quality Supervision and Inspection Technology Research Institute, Xiamen Baking and Coffee Association, Jimei University, Tianjin Bakery and Confectionery Industry Association, Shanghai Confectionery Association, and China General Chamber of Commerce. The main drafters of this document are. Lu Kaidong, Huang Haihu, Zeng Xiangping, Liu Jiaxiang, Zhang Yi, Chen Jun, Yuan Zhechao, Liang Zhantao, Zheng Yuanfeng, Li Gang, He Shengmin, Zheng Rikang, Chen Zhaogui, Liu Lizhong, Xu Lixia, Zhang Chan, Niu Xuedong, Sun Qiao, Zhou Famo, Cao Zhixing, Luo Ziming, Li Yan, Wang Min, Dong Chao, Liu Yuanping, Huang Weiguo, Zhang Shaowei, Song Huiling, Hu Dongdong, Zhong Dubo, Wang Lixia, Chen Longfei, Xu Mucong, Huang Li'e, Zhang Hui, Yu Jiayi, Kang Lina, Xian Yanping, Jiang Yuming, Wang Biyue, Xiao Wencong, Wei Haocheng, Gao Shushan, Zou Jianguo, Lu Zhen, Guo Yaping, and Sun Jinsheng. The previous versions of this document and the documents it replaces are as follows: First published in.2008 as GB/T 22474-2008; This is the first revision. - General quality rules for fruit, vegetable and flower sauces

1 Scope

GB/T 22474-2025 is the Chinese national standard on general quality for fruit and vegetable, flower jam, 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 February 2025 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 September 2026. Classification: ICS 67.080.10, CCS X24. 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 document provides the product classification of fruit, vegetable and flower sauces, and specifies the raw material and auxiliary material requirements, technical requirements, and inspection regulations of fruit, vegetable and flower sauces. It covers principles, marking and labelling, packaging, transportation, storage and sales, and describes the test methods for sensory inspection and physicochemical inspection of fruits, vegetables and flower sauces. This document applies to the production, inspection and sale of products defined in

2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies. in this document.

GB/T 191 Pictorial markings for packaging, storage and transportation GB/T 317 White sugar

GB 5009.8 National Food Safety Standard Determination of Fructose, Glucose, Sucrose, Maltose and Lactose in Food

GB 5749 Sanitary standard for drinking water

GB/T 10786 Inspection methods for canned foods

GB/T 31121 Fruit and vegetable juices and beverages

JJF 1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 fruit and vegetable, flower jam With one or more of fruits and their products, vegetables and their products, edible flowers and their products as the main raw materials, with or without other The raw materials and auxiliary materials are processed into a sauce-like product through pretreatment, cooking or not cooking, concentration or not concentration, and packaging.

3.2 fruit and vegetable, flower flavor jam Using one or more of fruits and their products, vegetables and their products, edible flowers and their products as raw materials, with or without added sugar or starch A sauce-like product made from sugar and other raw

materials through pretreatment, cooking or not cooking, concentration or not concentration, and packaging.

3.3 Water analysis The phenomenon that liquid seeps out of fruit, vegetable and flower sauces and fruit, vegetable and flower flavor sauces after being left for a period of time.

4 Product Categories

Fruit, vegetable and flower sauces are classified according to raw materials. Jam. one or more fruits and their products as the main raw materials. According to the formula, fruits and/or fruit products (converted into water The total addition amount of the product is greater than or equal to 25%. a)