

ICS 67.040
CCS X 00



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

GB/T 23784-2009

**Principles for the establishment and application of
microbiological criteria for foods
(English Translation)**

Issued on: May 18, 2009

Implemented on: September 1, 2009

Issued by: Standardization Administration of China

Table of Contents

- Foreword
- Introduction
- 1 Scope
- 2 Normative references
- 3 Terms and Definitions
- 4 Constituting, of Microbiological Criteria for Foods
- 5 Microbiological Criteria for Foods purpose and use

Foreword

This revised standard adopts the Codex Alimentarius Commission (CAC) released the CAC/GL21-1997 "food microbiology indicator development and application Principles "(in English). Both are identical in technical content, as only the following editorial changes.

--- According to GB/T 1.1-2000 requirements increase preface and the normative references;

--- The "Analysis and Critical Control Point System and Its Application Guide harm" to GB/T 19538 "Hazard Analysis and Critical Control Point (HACCP) System and Its Application Guide ";

--- Delete the CAC/GL21-1997 5.1.3;

--- To the CAC/GL21-1997 instance adapted for injection 6.1.

The standard proposed by China National Institute of Standardization.

This standard by the National Food Safety Management Technology Standardization Technical Committee (SAC/TC313) centralized.

This standard drafting units. China National Institute of Standardization, China Agricultural University, the National Food Industry Standardization Technical Committee.

Introduction

From primary production to consumption throughout the food chain, the development and application of microbiological criteria should follow certain principles.

Food security comes largely from sources of raw materials, product design and production process control, as well as in food production, processing, packaging (Including labeling), transport, distribution, storage, retail, such as food preparation and execution process of

good practices and the Hazard Analysis and Critical Control Point (HACCP) system. These preventive controls to better ensure food safety, but only to assess the safety of food through microbiological testing Full sex is not enough. HACCP system according to GB/T 19538 "Hazard Analysis and Critical Control Point (HACCP) system and should Guide for the "guidance to establish.

Development of microbiological criteria should be based on scientific analysis and recommendations, under conditions sufficient data to deal with certain foods just when the risk analysis. Microbiological indicators process should be transparent and should meet the requirements of fair trade. Microbiological criteria should be revised periodically to be Emerging pathogens, and adapt to technological upgrading and scientific development.

Principles of food microbiology indicator development and application

1 Scope

This standard specifies the structure, purpose and application of Microbiological Criteria for Foods, development and application of the general principles of microbial indicators of microorganisms Elements of composition, sampling plans, methods and sample handling and reporting.

This standard applies from primary production to consumption of the food chain, each link in the food formulation and application of microbiological criteria.

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/T 19538 Hazard Analysis and Critical Control Point (HACCP) System and Application Guide (GB/T 19538-2004, Annex toCAC/RCP1-1969, Rev. 3 (1997), Amd, 1999, IDT)
CAC/RCP1-2003 General Principles of Food Hygiene

3 Terms and Definitions

The following terms and definitions apply to this standard.

A batch of a product or product acceptability requirements. This provision based on unit mass per unit volume or per unit surface area each batch of microorganisms (including parasites) and (or) its metabolites and toxins, or the number of detected or not.

4 Constituting, of Microbiological Criteria for Foods

4.1

Microbiological Criteria for Foods include.

- Based on microorganisms and (or) they produce toxins and metabolites as well as a description of the kinds of microorganisms as an index;
- Qualitative and (or) quantitative analysis of microbes;
- Number of on-site sampling and analysis of cell size requirements;
- With specific aspects of the food chain to adapt microbiological limits;
- Limited number of microorganisms adapted to the analysis unit.

4.2

microbial indicators should indicate.

- Suitable types of food;
- Suitable food chain links;
- Index measures that should be taken do not match.

4.3

Application of microbiological criteria evaluation of products, in order to fully utilize the human and financial resources, should act to provide safe products to consumers as the original Then, on the type of food, the food chain and link detection method appropriate choice.

5 Microbiological Criteria for Foods purpose and use

5.1

microbial indicators may regulate the product design process, helping to establish the food chain in all sectors of raw materials, auxiliary materials and end product should reach the microbiological status. When food (including raw materials and excipients) of unknown or uncertain origin, or can not guarantee the HACCP system and good when the validity of hygiene practices, microbial indicators can be used as a basis for food inspection. In general, regulators and the food industry practitioners can