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

GB/T 31318-2025

Replacing GB/T 31318-2014

Preserved fruits - General quality for hawthorn products

蜜饯 山楂制品质量通则

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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 31318-2014 "Candied Hawthorn Products". Compared with GB/T 31318-2014, except for structural adjustments and In addition to editorial changes, the main technical changes are as follows.

Added terms and definitions for candied hawthorn products (see 3.1); - Changed product classification (see Chapter 4, Chapter 3 of the 2014 edition); - The requirements for raw materials and excipients have been changed (see 5.1, 4.1 of the 2014 edition); - Changed the sensory requirements (see 5.2, 4.2 of the 2014 edition); - Changed the physical and chemical requirements (see 5.3, 4.3 of the 2014 edition); - Deleted hygiene indicators, food additives and production process requirements (see 4.4, 4.5 and 4.7 of the 2014 edition); - Added sample handling (see 6.1); - The sensory test method has been changed (see 6.2.1, 6.2.2, 5.1 of the 2014 edition); - The test method for ash content has been changed (see 6.5, 5.2.3 of the 2014 edition); - The test methods for hygiene indicators have been deleted (see 5.3 of the 2014 edition); - The rules for batching and sampling have been changed (see 7.1, 7.2, 6.1, 6.2 of the 2014 edition); - The factory inspection rules, type inspection and judgment rules have been changed (see 7.3~7.5, 6.3~6.5 of the 2014 edition); - Changed labelling and marking requirements (see Chapter 8, Chapter 7 of the 2014 edition); - Changed packaging requirements (see Chapter 9, Chapter 8 of the 2014 edition);

- Changed the storage and transportation requirements (see Chapter 10, Chapter 9 of the 2014 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 by the National Technical Committee for Standardization of Snack Foods (SAC/TC 490).

This document was prepared by the National Technical Committee on Standardization of Snack Foods (SAC/TC 490) and the National Technical Committee on Standardization of Food Industry (SAC/TC 64) jointly responsible.

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

First published in 2014 as GB/T 31318-2014; - This is the first revision. - General rules for quality of candied hawthorn products

1 Scope

This document defines the terms and definitions of candied hawthorn products, gives product classification, and specifies technical requirements, inspection rules, labeling and The requirements for marking, packaging, storage and transportation, and the corresponding inspection methods are described.

This document applies to candied hawthorn products.

2 Normative references

GB/T 191

GB 5009.3

GB 5009.4-2016

GB/T 10782-2021

JJF 1070

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 preserved hawthorn products

Hawthorn fruit is used as the main raw material, with (or without) food additives and other auxiliary materials, and is cooked (or not cooked), pulped (or Processed into powder), shaped, dried (or not dried), or candied (or not candied), dried, etc. Finished products.

4.1 Hawthorn Cake

The main raw materials are hawthorn, etc., which are boiled (or not boiled), pulped (or processed into powder), mixed with sugar (or not mixed with sugar), molded, Candied hawthorn products made by drying (or not drying) and other processes. According to different processes, they are divided into.

Hawthorn slices. including but not limited to hawthorn slices and hawthorn strips;

Hawthorn berries. including but not limited to hawthorn berries; - Fruit leather. including but not limited to fruit leather and hawthorn roll;

Hawthorn cakes. including but not limited to hawthorn cakes;- Other categories. Other hawthorn fruit cake products other than those mentioned above. -

4.2 Preserved Hawthorn

Made from hawthorn and other fruits as the main ingredients, it is made through cooking (or not cooking), candied, dried, etc. It has a slightly transparent feel and no (or slightly