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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 34747-2024

Replacing GB/T 34747-2017

Grades and specifications of dried sea cucumber

干海参等级规格

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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 replaces GB/T 34747-2017 "Dried Sea Cucumber Grade Specifications". Compared with GB/T 34747-2017, in addition to structural adjustments and In addition to editorial changes, the main technical changes are as follows.

Deleted the relevant content related to food safety indicators (see 3.1.1, 3.5, 4.10 of the 2017 version); - The requirements for raw materials and excipients have been changed (see 4.1, 3.1 of the 2017 edition); - Changed product specifications (see 4.3, 3.2 of the 2017 edition); - The quality grade requirements have been changed (see 4.4, 3.3 and 3.4 of the 2017 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 Ministry of Agriculture and Rural Affairs of the People's Republic of China.

This document is under the jurisdiction of the National Technical Committee on Aquatic Products Standardization (SAC/TC 156).

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

First published in 2017 as GB/T 34747-2017; - This is the first revision. - Dried Sea Cucumber Grade Specifications

1 Scope

This document specifies the requirements for raw materials, processing water, product specifications, quality grades and net content of dried sea cucumbers, and describes the corresponding test It specifies the inspection methods, inspection rules, labeling, packaging, transportation and storage.

This document applies to products made from sea cucumber (Apostichopus japonicus) through pretreatment, cooking, drying and other processes.

The production, processing and sale of dried sea cucumbers made from other types of sea cucumbers shall be carried out in accordance with the same regulations.

2 Normative references

GB/T 191

GB 5009.3

GB 5009.5

GB 5009.44-2016

GB/T 5461

GB 5749

GB/T 30891

GB 31602-2015

GB/T 36193

JJF 1070

3 Terms and definitions

The terms and definitions defined in GB/T 36193 and GB 31602 and the following apply to this document.

3.1 Re-hydrating

Water Hair The process of soaking, heating or not heating dried products to allow them to absorb moisture and return to a state similar to that of freshness.

[Source. GB/T 36193-2018, 7.15]

3.2 dry weight rate after rehydration

The percentage of dry matter mass obtained after rehydration of dried sea cucumbers and then drying. [Source. GB 31602-2015, 2.2]