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Guidelines for material labelling in food production

食品生产物料标识指南

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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.

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 Technical Committee on Food Quality Control and Management Standardization (SAC/TC313).

This document was drafted by: China National Institute of Standardization, Guangdong Golden Crown Technology Co., Ltd., Hangzhou Hezhi Standard Technology Service Co., Ltd.

Ltd., Dazheng (Guangdong) Food Technology Co., Ltd., Anjing Food Group Co., Ltd., Qianyuan Ancient Food (Jiaxing) Food Co., Ltd., Jiaxing Xin Licheng Quality Consulting Group Co., Ltd., Chaoxiangcun Food Technology Co., Ltd., Hubei Product Quality Supervision and Inspection Institute, Guangzhou Wobangsheng Technology Co., Ltd., Hebei Ximai Food Co., Ltd., Luzhou Laojiao Co., Ltd., Sichuan Fansaoguang Food Group Co., Ltd., Shaoxing Nuerhong Brewing Co., Ltd., Yuanqi Forest (Anhui) Beverage Co., Ltd., Hubei University of Engineering, Zhongke Health Industry Group Co., Ltd.

Company, Qingdao Hairun Agricultural University Testing Co., Ltd., and Yantai Fumite Information Technology Co., Ltd.

The main drafters of this document are: Li Qiang, Dai Yue, Wu Guoxiang, Liu Peng, Zhu Peiwu, Liu Wen, Lin Jianguo, Zhang Bingyan, Xie Xiuxiu, Duan Min, Hong Huang, Zhang Hongrui, Zhang Zhengjun, Nian Yiying, Yan Yihua, Yuan Shanshan, Wang Hong, Pan Zhengguang, Li Hongliang, Liao Lili, Du Juan, Wu Jinyan, Hu Zhiming, Gao Fei, Li Chunsheng, Zhou Yajie, Qin Jingbo, Li Yuanzhao, Yang Xue.

Guidelines for Labelling of Food Production Materials

1 Scope

This document provides guidance on the basic principles, content, and management of labeling of food production materials.

This document applies to the identification of materials input and circulated in the food production process, including the identification of materials during food processing and storage.

This document does not apply to the labeling of prepackaged foods.

2 Normative references

GB/T 2893.1

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Products, etc

Various materials input and circulated in the food production process.

Note. This includes food raw materials, food packaging materials, and semi-finished products, defective products, waste products and finished products generated during food processing and storage.

3.2 Material labeling

Various instructions and signs are used to identify material information and status according to the needs of food production management.

Note. Includes labels, tags, signboards, markings, color markings, etc.

3.3 Material status materialstatus

The conditions of food production materials, such as awaiting inspection, in inspection, rejected, awaiting processing, awaiting transfer, unqualified, qualified, restricted release, reuse, and waste.

3.4 Material date materialdate

Time information relevant to material management control.

Note. This includes the material's production date, processing time, inspection time, warehousing time, shelf life, etc.

4 Basic Principles

4.1 Food production enterprises should implement food production material labeling management to enhance the refined management of materials and prevent misuse and waste of materials.

4.2 Food production enterprises should reasonably set the form, method, location and content of material identification according to management needs.

Consider the following factors when labeling materials.

- Name of the material;