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PEOPLE'S REPUBLIC OF CHINA**

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General quality for ready-to-eat kelp products

即食海带制品质量通则

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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.

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 for Standardization of Food Industry (SAC/TC 64).

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General rules for quality of ready-to-eat kelp products

1 Scope

This document specifies the raw material and auxiliary material requirements, technical requirements, inspection rules, and labeling, packaging, transportation, storage, etc. of ready-to-eat kelp products.

The requirements are described, the corresponding inspection methods are described, and the product classification is given.

This document applies to the production, inspection and sale of ready-to-eat kelp products.

2 Normative references

GB/T 191

GB 5009.3

GB 5009.6

GB 5009.44-2016

GB/T 10786-2022

GB/T 30891

JJF 1070

3 Terms and definitions

There are no terms or definitions that require definition in this document.

4 Product Categories

According to the different product processing techniques, it can be divided into the following three categories.

Ready-to-eat seasoned kelp. salted kelp, dried kelp or fresh kelp is used as the main raw material, and is pre-processed, cleaned, cut, cooked, and added.

Products made with or without the addition of other raw materials, preparation, packaging, sterilization and other processes;

a) Seasoned cooked dried kelp. salted kelp, dried kelp or fresh kelp is used as raw material, and is pre-processed, cleaned, cut, cooked, seasoned, Side dishes made through drying, sterilization, packaging and other processes;

b) Kelp sauce. salted kelp, dried kelp or fresh kelp is used as the main raw material, which is pre-processed, cleaned, cooked, chopped or beaten, and added Products made with or without the addition of other raw materials, preparation, bottling (bagging), sterilization and other processes.

c)

5.1 Raw materials

The raw materials of kelp are of good quality and pollution-free. Dried kelp should meet the requirements of SC/T 3202, and salted kelp should meet the requirements of SC/T 3212.