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PEOPLE'S REPUBLIC OF CHINA**

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General rule for the quality of bone extract seasoning

骨类调味料质量通则

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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.

This document specifies the technical requirements for 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 by the China General Chamber of Commerce.

This document is under the jurisdiction of the National Technical Committee on Standardization of Condiments (SAC/TC398).

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General rules for quality of bone seasonings

1 Scope

This document specifies the technical requirements, inspection rules, labeling, marking, packaging, transportation and storage requirements for bone seasoning products.

Classification of products and description of test methods.

This document applies to the production, inspection and sales of bone seasonings.

2 Normative references

GB 5009.3

GB 5009.5

GB 5009.6

GB 5009.44

GB 5009.92

GB 5009.235

GB/T 5461

GB/T 6682

GB/T 8967

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3 Terms and definitions

The following terms and definitions apply to this document.

3.1 bone extract seasoning

The main raw material is fresh (frozen) bones of livestock and poultry, which are steamed and/or enzymatically hydrolyzed, extracted, with or without the addition of edible salt, monosodium glutamate, spices and other auxiliary materials.

It is a seasoning made by mixing and processing ingredients such as pork and pork, and has the flavor and aroma of livestock and poultry bones.

4.1 Classification method

According to the different shapes of finished products, it can be divided into three types. solid, semi-solid and liquid.

4.2 Solid bone seasoning

Fresh (frozen) bones of livestock and poultry are used as raw materials, and are steamed and/or enzymatically hydrolyzed and extracted, with or without the addition of edible salt, monosodium glutamate, 5'-ribonucleotide disodium and spices, with or without edible salt, monosodium glutamate, spices and other auxiliary materials, etc., after mixing,

conditioning, drying and processing, with the characteristics of livestock and poultry bones
A solid seasoning with umami and aroma.

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