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General rule for the quality of hotpot condiment

火锅底料质量通则

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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 hot pot soup base

1 Scope

This document specifies the requirements, inspection rules, labels, signs, packaging, transportation and storage of hot pot soup base products.

Classification, describes the test method.

This document applies to the production, inspection and sales of hot pot base products.

2 Normative references

GB 5009.3-2016

GB 5009.44

JJF1070

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Hotpot base hotpot condiment

It is made from salt, spices, etc., with or without edible oils, according to a certain formula and process, and is used to prepare hot pot soup. Seasoning.

4 Categories

4.1 According to the different packaging forms, hot pot soup base is divided into whole mixed type and sub-packaged hot pot soup base.

4.1.1 Integrally mixed hotpot soup base is a soup base in which all ingredients have been processed, completely mixed and packaged in the same inner packaging.

4.1.2 Packaged hot pot soup base is a soup base in which various raw materials are processed, packaged in different inner packages, and then packaged in outer packages.

4.2 According to different product forms, hot pot base can be divided into solid, semi-solid and liquid.

4.2.1 Solid hot pot soup base. hot pot soup base that is solid at room temperature, has non-fluid content, and is not easy to change shape.

4.2.2 Semi-solid hot pot soup base. hot pot soup base that is in a solid-liquid mixture state at room temperature, is not easy to flow, and can change shape under external force.

4.2.3 Liquid hot pot soup base. hot pot soup base that is liquid or mainly liquid at room temperature and is easy to flow and change shape.

Note. Packaged hot pot bases are classified according to the form of the product after mixing.