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**Technical guide for quality control and management of
condiment enterprises**

调味品生产企业质量控制与管理技术指南

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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 is required.

This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. And other files.

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/TC 398).

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Quality Control and Management of Condiment Production Enterprises Technical Guide

1 Scope

This document provides the quality control and management of raw materials and auxiliary materials, production process quality control and management, inspection and testing

quality of condiment manufacturers.

Control and management, storage and transportation quality control and management, and guidance on other quality control and management.

This document is applicable to guiding the quality control and management of condiment production and processing enterprises.

2 Normative references

GB/T 19000

GB/T 20903

GB 23350

GB/T 44881

3 Terms and definitions

The terms and definitions defined in GB/T 19000 and GB/T 20903 apply to this document.

4 Raw material quality control and management

4.1 Condiments shall be made of water, edible salt, grain raw materials, fruit and vegetable raw materials, meat raw materials, aquatic products that meet the relevant standards.

Raw materials, spices and other raw materials, as well as strains, food contact materials and products are produced.

4.2 Establish quality requirements and acceptance specifications for condiment raw materials, food contact materials and finished products.

4.3 Establish a review system for suppliers of condiment raw materials, food contact materials and finished products.

4.4 Check the transportation facilities and tools according to the characteristics of condiment raw materials, food contact materials and finished products.

4.5 Determine the raw materials and auxiliary materials according to the characteristics of grains, meats, vegetables, etc., as well as the storage methods such as refrigeration and freezing, and the storage temperature, humidity and other conditions.

At the same time, the preservation method and conditions are determined according to the characteristics of the strain.

4.6 Raw materials, auxiliary materials, strains of condiments, etc. must be inspected/tested before use.

5 Production process quality control and management

5.1 Formulate process flow and product formula, and accurately weigh raw materials and auxiliary materials according to the product formula.

5.2 Use raw and auxiliary materials that meet the requirements of process flow and product formula to produce condiments.

5.3 When condiment production requires bacterial strains, control indicators and measures including culture medium composition, temperature, time, etc. should be established to purify the bacterial strains regularly.

5.4 When koji making is required for condiment production, control indicators and measures including koji making ingredients, thickness, temperature, humidity, time, etc. shall be established.