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General quality for Zongzi

粽子质量通则

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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 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 is proposed by the China General Chamber of Commerce.

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This document was drafted by: Zhejiang Wufangzhai Industrial Co., Ltd., Beijing Daoxiangcun Food Co., Ltd., Jiaxing Zhenzhenlaolao Food Co., Ltd., Zhuxiangyuan Healthy Food (Zhongshan) Co., Ltd., Zhejiang Yuzhuangyuan Food Co., Ltd., Changchun Zhongzhijie Food Co., Ltd.

Co., Ltd., Sanquan Food Co., Ltd., Syneer Food (Henan) Co., Ltd., Harbin Laodingfeng Food Co., Ltd., Zhejiang Economic and Trade Vocational and Technical College, Sichuan Nantaiyue Food Co., Ltd., Taiyuan Shuanghecheng Food Co., Ltd., Jiangsu Nantong Kaiyuan Food Technology Co., Ltd.

Sichuan Tianlun Food Co., Ltd., Zhaoqing Huangzhonghuang Zongzi Co., Ltd., Shaanxi Xinte Soft Food Co., Ltd., Guangdong Guangyi Technology Industry Co., Ltd., Guangdong Rongcheng Food Co., Ltd., Shenzhen Angel Food Co., Ltd., Zhejiang Xinlicheng Quality Standard Research Group Co., Ltd., Jiaxing Nanhuzhai Food Co., Ltd., Huzhou Zhulaoda Industrial Co., Ltd., Jiaxing Hefeng Food Co., Ltd.

Jiaxing Fengfuzhai Food Co., Ltd., Jiaxing Changnian Food Co., Ltd., Chengdu Zhongguan Food Co., Ltd., Ganzhou Jinghua Philxue Food Co., Ltd., Shanghai Yuanzu Mengguozi Co., Ltd., Guangzhou Inspection and Certification Group Co., Ltd., China Commercial Union China Bakery and Confectionery Industry Association, China Food Industry Association, All-China Bakery Industry Association, Shanghai Quality Supervision and Inspection Technology Research Institute Institute of Food and Drug Administration, Nanjing Food and Drug Administration, Tongxiang Food and Drug Testing Center, Jiaxing Food Industry Association, Shanghai Sugar Food Industry Association association.

The main drafters of this document are: Chen Zhaogui, Sun Peng, Jia Jinlong, Wu Jieyi, Chen Kehua, Wang Fusheng, Peng Fanglin, Song Huiling, Cao Weiping, Zhu Zhenghua, Zhang Ke, Sun Qiao, Lu Kaidong, Mao Qifeng, Wei Guangliang, Jie Lingquan, Liang

Zhantao, Liu Weixiong, Liang Qiusheng, Hong Huang, Lin Zhengfei, Wang Fengjun, Xu Haichao, Fu Liqun, Tan Zheng, Zhai Xiaoxian, Han Tingting, Pu Shunhong, Zeng Liangsheng, Ding Yihui, Jiang Yuming, Liu Zhenyu, Lu Zhen, Wei Lili, Zhang Hui, Kang Lina, Peng Yafeng, Ling Rui, Feng Kai, Wei Rongming, Peng Yuhui, and Zou Jianguo.

General Rules for Zongzi Quality

1 Scope

This document provides the product classification of Zongzi, and stipulates the requirements for raw materials, technical requirements, production and processing management, inspection rules, Labelling and marking, packaging, transportation, storage, and describes the inspection methods.

This document applies to the production, inspection and sales of all products with the word "Zongzi" in their food names.

2 Normative references

GB/T 191

GB/T 1354

GB 5009.3

GB 5009.5

GB 5009.6

GB 23350

JJF 1070

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Zongzi

With glutinous rice and/or other grains as the main raw materials, with or without beans, nuts, meat, poultry, eggs and their products, aquatic products, fruits and vegetables The ingredients and their products are cooked or uncooked, shaped with rice dumplings leaves and then processed into products.

3.2 plant leaves

The indigo leaves or plant leaves that meet food-related requirements used in the production process of zongzi and steamed together with the zongzi are an important part of

the flavor of the zongzi. Need auxiliary materials.

3.3 edible part of Zongzi

The edible part after removing the packaging and leaves.

4.1.1 Contains meat

Zongzi with one or more fillings including meat, poultry, eggs and their products, aquatic products and their products.