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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 46806-2025

**General quality requirements for packing media for canned
fruits**

水果罐头装罐介质质量通则

(English Translation)

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents".

Drafting.

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.

This document is modified to adopt CAC/GL51-2013, "Codex Guidelines for Packaging Media of Canned Fruit".

Compared with CAC/GL51-2013, this document has undergone the following structural adjustments.

a) Chapter 4 corresponds to sections 2.1 to 2.4 of CAC/GL51-2013, where section 4.2.1 corresponds to section 4.2.1 of CAC/GL51-2013.

2.1 and 4.2.2 correspond to 2.2 and 2.4 in CAC/GL51-2013, and 4.2.3 and 4.2.4 correspond to...

Version 2.3 was amended, with the addition of 4.2.5 and 4.2.6.

b) Chapter 5 corresponds to sections 2.2.1~2.2.2, 2.3.1~2.3.5, 2.7, and 2.8 in CAC/GL51-2013, where 5.1 corresponds to...

Sections 2.2.1 to 2.2.2 and 5.2 in CAC/GL51-2013 correspond to sections 2.3.1 to 2.3.5 and 5.3 in CAC/GL51-2013.

Sections 2.7 and 5.4 in CAC/GL51-2013 correspond to section 2.8 in CAC/GL51-2013.

The technical differences between this document and CAC/GL51-2013, and the reasons therefor, are as follows.

- a) The terminology and definition of "canning medium for canned fruit" (see 3.1) have been added to suit the domestic market;
- b) The categories of fruit and vegetable juice-type soup bases have been changed, and vegetable juice (pulp) has been added (see 4.2.2) to adapt to the domestic market;
- c) Sweetened and mixed soup bases have been added (see 4.2.5 and 4.2.6) to cater to the domestic market;
- d) The syrup-type soup and the sugar water-type soup (see 4.2.3 and 4.2.4) were changed to improve operability;
- e) Added labeling for mixed soups (see 5.1) to improve operability;
- f) The labeling name has been changed to the lower limit of soluble solids content for low concentrations (see 5.1 and 5.2) for ease of application.

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed and is under the jurisdiction of the National Technical Committee on Standardization of Food Industry (SAC/TC64).

1 Scope

This document specifies the labeling requirements for the packaging media of canned fruit and provides product classifications that facilitate technical specifications.

This document applies to the production and inspection of canning media for canned fruit.

2 Normative references

This document has no normative references.

3 Terms and Definitions

The following terms and definitions apply to this document.

Fruit canned soup

A broth medium made from water, fruit, syrup, and other raw materials, used in the production of canned fruit products.

4.1 Classification Principles

Classified according to the source of sweetness in the canning medium of canned fruit.

4.2.1 Clear water-based broth

The broth is made from drinking water and no additives are used.

4.2.2 Fruit and vegetable juice-type soup base

4.2.2.1

The broth is a fruit juice/slurry (one type of fruit juice/slurry or a mixture of fruit juice/slurry) or a vegetable juice/slurry (one type of vegetable juice/slurry or a mixture of vegetable juice/slurry).

Or a mixture of both.

4.2.2.2

The broth is an aqueous solution of fruit juice/pulp (a single fruit juice/pulp or a mixture of fruit juice/pulp), or vegetable juice/pulp (a single vegetable juice/pulp or a mixture of vegetable juice/pulp).

An aqueous solution of vegetable juice/slurry or a mixture of both. The fruit content in the broth should not be less than 50%. It should have a particularly rich flavor and...

(or) Fruit juice with high viscosity, the fruit content can be less than 50%, while the fruit content in other soups should not be less than 50%.

Note: Juices with particularly strong flavors and/or high viscosity, such as mango, guava, cranberry, passion fruit, etc.

4.2.3 Syrup-type soup

The broth is an extremely high-concentration aqueous solution of one or more of sugars and starches.

4.2.4 Sugar-based soup

The broth is an aqueous solution of one or more of sugars and starch sugars.