

QB

**LIGHT INDUSTRY STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

QB/T 1375-2015

Canned fish
(English Translation)

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Foreword

This standard was drafted in accordance with the rules given in GB/T

1.1-2009.

This standard replaces QB/T 1375-1991 "Canned tried fish", QB/T 1376-1991 "Canned long-tailed anchovies fried", QB/T 1377-1991 "Canned navodon fried", QB/T 1610-1992 "Canned crisp crucian fried", QB/T 3607-1999 "Canned Spanish mackerel in oil", and QB/T 3608-1999 "Canned mackerel in tomato juice".

Except for the editorial changes, the main technical differences between this standard and the replaced standards are as follows.

- INTEGRATE and REVISE the canned fish series industrial standards, and UNIFY the standard name into "Canned fish";
- REVISE the standard scope, terms and definitions; and ADD the product classification principles;
- INTEGRATE and REVISE the sensory requirements; CANCEL the product defect indicators; ADD such requirements as "impurities, crystallization and iron sulfide" to the sensory requirements; and MODIFY the product

quality grade as "excellent grade product and qualified product";

- CANCEL the requirements for the product solid content based on the can type; and SPECIFY the lower limit;
- ADD the sodium chloride content upper limit of the product; CANCEL the lower limit;
- MODIFY the heavy metal indicators into pollutant indicators.

This standard is compiled through the re-drafting method with reference to Codex Alimentamm Committee (CAC) CODEX STAN 119-1995 "Canned finfish" (English version), AND its consistency with CODEX STAN 119-1995 is non-equivalent.

This standard was proposed by the China Light Industry Federation.

This standard shall be under the jurisdiction of the National Food and Fermentation Standardization Center.

The drafting organizations of this standard. China Food and Fermentation Industry Research Institute, China Canned Industry Association, Xiamen Gulong Food Co., Ltd., Shanghai Meilin Zhengguang Co., Ltd., Taixiang Group Technology Development Co., Ltd., Liaoning Dalian Ocean Fishery Group, Xiamen Baolintai Seafood Co., Ltd., Guangdong Ganzhu Canned Food Co., Ltd., Penglai Jinglu Fisheries Co., Ltd., Dalian Zhenxin Canned Food Co., Ltd., Fujian Zishan Group Co., Ltd.

1 Scope

This standard specifies the terms and definitions, product classification and code, requirements, test methods, inspection rules and marking, packaging, transportation, and storage of canned fish.

This standard applies to the canned food using the fish as raw materials which had been subjected to processing treatment, being smoked or not smoked, seasoning or not seasoning, being canned (bagged), addition of oil or seasoning (materials) or not, sealing, sterilization, and cooling.

2 Normative references

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) are applicable to this Standard.

GB 317 White granulated sugar

GB 2712 Hygienic standard for fermented bean product

GB 2716 Hygienic standard for edible vegetable oils

GB 2717 Hygienic standard for soy sauce

GB 2733 Hygienic standard for fresh and frozen marine products of animal origin

GB 2760 National food safety standard - Hygienic standards for uses of food additives

GB 2762 National food safety standard - Maximum levels of contaminants in foods

3 Terms and definitions

The following terms and definitions apply to this document.

3.1

Flake or grated fish

It refers to the fragmented fish as naturally formed in the fish processing.

3.2

Flabby

The fish is broken or scattered, without a sense of tenacity.

4.1 Product classification

It is divided based on the production, processing and seasoning methods into. canned fish in oil, canned fish steamed, and canned fish seasoned (spiced, braised, spicy, fermented soya beans, tomato juice, and smoked).

5.1.1 Fish

It shall use the fresh or frozen fish, the quality of which shall comply with the requirements of GB 2733.

5.1.6 Monosodium L-glutamate

It shall comply with the requirements of GB/T 8967.

5.1.7 White granulated sugar

It shall comply with the requirements of GB 317.

5.1.8 Chinese rice wine

It shall comply with the requirements of GB/T 13662.

5.1.9 Tomato juice

It shall comply with the requirements of GB/T 14215

5.1.10 Flavor

It shall comply with the requirements of GB/T 15691.

5.1.11 Production water

It shall comply with the requirements of GB 5749.

5.1.12 Other ingredients and auxiliary materials

It shall comply with the requirements of the relevant standards and regulations.

5.1.13 Relevant requirements on canned frying mud carps with fermented soybean

5.3 Physiochemical indicators

The physiochemical indicators of the product shall comply with the requirements of Table 2 (except for the canned frying mud carps and canned tuna).