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SN

INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN 0400.6-1995

Replacing SN 0400.5-1995

Rules for inspection of canned food for import and export. Part 6: Thermal processing

出口罐头检验规程--成品

(English Translation)

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Foreword

SN/T 0400 "Import and Export Canned Food Inspection Regulations" is divided into 12 parts.

--- Part 1. General;

--- Part 2. raw and auxiliary materials;

--- Part 3. Processing hygiene;

--- Part 4. Containers;

--- Part 5. Canned;

---Part 6. Thermal sterilization;

--- Part 7. Finished product;

--- Part 8. Packaging;

---Part 9. Labels;

--- Part 10. retort pouch food;

--- Part 11. Glass containers;

--- Part 12. Port inspection.

This part is the sixth part of SN/T 0400.

This part replaces SN 0400.5-1995 "Exhaust can inspection procedures for thermal sterilization".

The main changes in this section compared with SN 0400.5-1995 are as follows.

--- Changed from low acid cans that were originally only suitable for metal containers to all canned foods;

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--- Added a standardized thermal sterilization record review procedure;

--- Sterilization equipment inspection adds some content;

--- The order of deviation between sterilization record and sterilization operation has changed;

--- Added Appendix A, Appendix C.

Appendix A, Appendix B and Appendix C of this part are normative appendices, and Appendix D is an informative appendix.

This part is proposed and managed by the National Certification and Accreditation Administration.

This section drafted by. Shandong Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, Zhejiang Entry-Exit Inspection and Quarantine Bureau, Zhuhai Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China.

1 Scope

This part of SN/T 0400 specifies the filing, inspection and determination of thermal sterilization of canned food.

This section applies to the canned food thermal sterilization process regulations record review, sterilization equipment inspection, sterilization operation inspection, sterilization record review, Sterilization operator qualification review, deviation review and sterilization determination.

2 Terms and definitions

The following terms and definitions apply to this part of the SN/T 0400.

The food contained in the sealed container is sealed at a certain temperature and subjected to a certain period of time, which can be scientifically determined to ensure the elimination.

Thermal sterilization of pathogenic microorganisms.

A thermal sterilization that can be selected by a canned food factory to achieve commercial aseptic processing of a particular product under production conditions. The sterilization is not lower than the minimum Thermal sterilization, and at least equivalent to the thermal sterilization of the thermal sterilization authorities to make foods commercially sterile.

The thermal sterilization that can be selected by the canned food factory to meet or exceed the minimum requirements of the thermal sterilization process.

The temperature or time of exhaust and sterilization during sterilization is lower than the

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thermal sterilization process, or the key factors do not comply with the thermal sterilization process the requirements of the process.

Canned food in a sealed state for heat treatment to achieve commercial sterility, including atmospheric sterilization equipment and pressure sterilization equipment.

Commercially sterilized products are packaged in sterile,, sealed containers.

3 Thermal sterilization record review

The contents of thermal sterilization of canned food include thermal sterilization process regulations, thermal sterilization equipment, and preparation of heat distribution test for sterilization equipment.

case. The procedures for reviewing the thermal sterilization record shall be carried out in accordance with the requirements of Appendix A.

4.1 Pipe color

Check if the color of the steam pipe (red), water pipe (green), compressed air pipe (yellow), etc. used for sterilization operation in the sterilization room is positive

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