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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 0400.1-2005

Replacing SN 0400-1995

Rules for inspection of canned food for import and export. Part 1: General principles

进出口罐头食品检验规程 第1部分：总则

(English Translation)

Issued on: September 30, 2005 **Implemented on: May 1, 2006**

Issued by: General Administration of Quality Supervision, Inspection and Quarantine of the People Republic of China

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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 first part of SN/T 0400. This section refers to Good Manufacturing Practices (GMP), Hazard Analysis, and Critical Control Points.

(HACCP) and other internationally accepted food safety control systems, combined with the characteristics of China's canned food production, trade and inspection.

Appendix B is equivalent to the international food safety icon published by the International Food Protection Association (IAFP) on April 11, 2003.

This part replaces SN 0400-1995 "Export Canning Inspection Regulations".

The main changes in this section compared with SN 0400-1995 are as follows.

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--- Revised from 6 to 8;

--- "Scope" added inspection of canned food in glass containers, composite containers and other packaging materials containers (1995 edition) Chapter 1, Chapter 1 of this edition);

--- Revised the terms in the terms and definitions, adding 32 new terms (Chapter 3 of the 1995 edition, Chapter 3 of this edition);

--- Revised the contents of the "inspection" (Chapter 4 of the 1995 edition, Chapter 4 of this edition);

--- Revised the "Determination and Disposition of Inspection Results" (Chapter 4 of the 1995 edition, Chapter 6 of this edition);

--- Revised the "test period of validity" (Chapter 6 of the 1995 edition, Chapter 7 of this edition);

--- Added "Inspection and Division of Import and Export Canned Food" (Chapter 5 of this edition), "Safety and Health Management" (Chapter 8 of this edition);

--- Revised Appendix A, adding 20 defects (Appendix A of the 1995 edition, Appendix A of this edition);

--- Added "Appendix B International Food Safety Icons" (Appendix B of this edition).

Appendix A of this part is a normative appendix, and Appendix B is an informative appendix.

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

This section drafted by. Import and Export Food Safety Bureau of the General Administration of Quality Supervision, Inspection and Quarantine, Hunan Entry and Exit Inspection Quarantine Bureau, Liaoning Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China.

1 Scope

This part of SN/T 0400 specifies the inspection, division and inspection results of canned foods for import and export.

This section applies to the inspection of canned foods in metal containers, glass containers, composite containers and other packaging materials.

2 Normative references

The terms in the following documents become the provisions of this section by reference to this part of SN/T 0400. For dated references, all subsequent amendments (not including

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errata content) or revisions are not adapted to this section, however, an agreement is reached under this section.

The parties studied whether the latest version of these documents could be used. For undated references, the latest edition applies to this section.

SN/T 0400.2 Inspection rules for foods for import and export - Part 2. Raw materials SN/T 0400.3 Inspection rules for foods for import and export - Part 3. Processing SN/T 0400.4 Rules for the inspection of canned foods - Part 4. Containers SN/T 0400.5 Rules for the inspection of canned foods - Part 5. Canned SN/T 0400.6 Inspection rules for foods for import and export - Part 6. Thermal sterilization SN/T 0400.7 Inspection rules for foods for import and export - Part 7. Finished products SN/T 0400.8 Inspection rules for foods for import and export - Part 8. Packaging SN/T 0400.9 Inspection of canned foods for import and export - Part 9. Labels SN/T 0400.12 Inspection rules for canned foods for import and export - Part 12. Port inspection

3 Terms and definitions

The following terms and definitions apply to all parts of the SN/T 0400.

The raw materials are processed, trimmed, cooked (or not cooked) into can containers (including metal containers, glass containers, composite materials) or other packaging material containers, all food products made by sealing, sterilizing, cooling or aseptic packaging.

In addition to alcoholic beverages, any food that has a final equilibrium pH greater than 4.6 and a water activity (Aw) greater than 0.85. Ultimate balance Tomatoes and their products with a pH of less than 4.7 are not low-acid foods.

By adding acid or acid, a low-acid food having a pH equal to or less than 4.6 and a water activity (Aw) greater than 0.85 is finally balanced.

A food having a natural pH of 4.6 or less.

The commercial sterilized cooling food is placed in a pre-sterilized container in a sterile environment for a sterile sealing process.

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