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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 0400.2-2015

Replacing SN/T 0400.2-2005

Rules for inspection of canned food for import and export - Part 2: Raw and supplementary materials

进出口罐头食品检验规程 第2部分：原辅材料

(English Translation)

Issued on: May 26, 2015 **Implemented on: January 1, 2016**

Issued by: The General Administration of Quality Supervision, Inspection and Quarantine

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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 second part of SN/T 0400.

This part is drafted in accordance with the rules given in GB/T 1.1-2009.

This part replaces SN/T 0400.2-2005 "Import and Export Canned Food Inspection Regulations Part 2. Raw and auxiliary materials".

Compared with SN/T 0400.2-2005, the main technical changes of this standard are as follows.

--- Increased procurement control, acceptance control, pre-feeding safety and hygiene management requirements, feed control, retrospective implementation, and safety of

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canned raw and auxiliary materials the requirements for the establishment of a full protection system.

--- Removed "primary production" "toxic and hazardous chemical residues (or pollution)" "serious defects of raw and auxiliary materials" "one of the original auxiliary materials the term "defective" has added three terms. "original auxiliary materials", "food additives" and "original auxiliary batch numbers".

--- Modified the physical sensory test sampling plan.

--- Added Appendix A "Procedures for the Recording and Management of Food Additives in Export Canned Food Production Enterprises" and Appendix B Supplementary Materials Acceptance Project Specification.

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

This section drafted by. Sichuan Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, Zhangzhou Entry-Exit Inspection and Quarantine Bureau, Fujian Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, Xinjiang Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China.

1 Scope

This part of SN/T 0400 specifies the general requirements for raw materials and auxiliary materials used in the production and processing of canned food, procurement control, acceptance control, and feeding.

Pre-safety management requirements, feeding control, retrospective implementation, determination and disposal of acceptance results.

This part is applicable to the procurement control, acceptance control, and safety and health management of all kinds of raw and auxiliary materials used in the production and processing of canned food.

Seeking, feeding control, retrospective implementation.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB 2760 food safety national standard food additive use standard GB/T 2828.1. Sampling and sampling procedures - Part 1 . Batch-to-batch sampling plan searched by the

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acceptance quality limit (AQL) GB 4789.1 National Food Safety Standards for Food Microbiology Inspection GB 4789.2 National Standard for Food Safety Food Microbiology Inspection Total number of colonies GB 4789.3 National Food Safety Standards Food Microbiological Testing Coliform Count GB/T 4789.26 National Food Safety Standards Food Hygiene Microbiological Testing Canned Food Commercial Sterility Testing GB/T 5009.1 General rules for the physical and chemical aspects of food hygiene inspection methods Determination of aflatoxin B1 in foods GB/T 5009.22 Determination of aflatoxins B1, B2, G1, G2 in foods GB/T 5009.23 Determination of benzo(a)pyrene in foods GB/T 5009.27 GB/T 5009.38 Analysis method of vegetable and fruit hygiene standards GB/T 5009.44 Analytical method for hygienic standards of meat and meat products GB/T 5009.45 Analytical method for aquatic product hygiene standards GB 5749 Sanitary Standard for Drinking Water SN 0352 export shellfish paralytic shellfish toxin test method SN/T 0400.3 Inspection rules for foods for import and export - Part 3. Processing Method for testing memory loss shellfish toxin in SN/T 1070 import and export shellfish SN/T 2131 import and export shellfish diarrhea shellfish toxin test method Administrative Measures for the Examination and Approval of Entry Animals and Plants (General Administration of Quality Supervision, Inspection and Quarantine)

3 Terms and definitions

The following terms and definitions apply to this document.

Raw and auxiliary material rawandsupplementarymaterials Used in the processing of canned products due to the needs of the production process, may exist (including in modified form) in the final product, or

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