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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 0400.5-2005

Replacing SN 0400.4-1995

Rules for inspection of canned food for import and export. Part 5: Filling and seaming

进出口罐头食品检验规程 第5部分：罐装

(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 fifth 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 system requirements, combined with the characteristics of China's canned food production, trade and inspection write.

This part replaces SN 0400.4-1995 "Canned Canned Inspection Procedures".

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This section is revised on the basis of SN 0400.4-1995. The main changes compared with SN 0400.4-1995 are as follows.

---In the "terms and definitions" added aseptic packaging containers, aseptic packaging container status identification, aseptic canning room steam temperature, canned Definition of temperature, etc. (Chapter 3 of the 1995 edition, Chapter 3 of this edition);

---In the "sampling", "inspection", "decision and disposal of test results" Chapter 4, Chapter 5, Chapter 6 added aseptic packaging containers, steaming Inspection methods, sampling and determination and disposal of boiled bags, Tetra Pak inspection and product identification inspection (Nos. 4, 5, 6 of 1995 edition) Chapter, Chapters 4, 5 and 6 of this edition);

--- Added "Appendix A Hydrogen Peroxide Specific Gravity, Temperature and Concentration Table" (Appendix A of this edition).

Appendix A of this section is an informative annex.

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

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

1 Scope

This part of SN/T 0400 specifies the maximum canning volume, vacuum and sealing tightness of canned food solids during canned food production.

Energy, product marking and aseptic canned temperature, aseptic packaging container status identification, hydrogen peroxide disinfectant inspection sampling, inspection, determination and Dispose of.

This section applies to the control of the canning process in the production of canned food.

2 Normative references

The terms in the following documents become the provisions of this section by reference to this part of SN/T 0400. Quotations with dated , all subsequent amendments (not including errata content) or revisions do not apply to this section, however, encouragement is achieved under this section the parties to the agreement study whether the latest versions of these documents can be used. For undated references, the latest edition applies to this section.

SN/T 0400.4-2005 Inspection procedures for canned foods - Part 4. Containers

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3 Terms and definitions

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

The maximum solids weight allowed to be loaded without affecting the sterilization safety of the can.

A tank container that has been sterilized internally to achieve commercial sterility requirements before the contents have been filled.

An indication of whether the aseptic packaging container has been sterilized.

The aseptic tank chamber is maintained at a steam sterilizing temperature for commercial sterility during the canning process.

The temperature of the contents during aseptic filling.

4.1.1 Sampling of the maximum filling amount test for solids

--- Mechanical canning, each canister randomly draws 1 can every 15 minutes.

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