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SN

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

SN/T 0626.4-2015

Replacing SN/T 0626.4-1997

**Rules for the inspection of quick frozen vegetables for export.
Part 4: Leaves**

出口速冻蔬菜检验规程 叶菜类
(English Translation)

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Foreword

SN/T 0626 "Inspection Procedures for Import and Export of Frozen Vegetables" is a series of standards whose expected structure is.

---SN/T 0626 Import and export quick-frozen vegetables inspection procedures

--- Part 1. ??;

--- Part 2. Cauliflower;

--- Part 3. Asparagus;

--- Part 4. Leafy vegetables;

--- Part 5. Beans;

---Part 6. Fried yam;

--- Part 7. Edible fungi;

--- Part 8. Melons.

This part is the fourth part of SN/T 0626.

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

This part replaces SN/T 0626.4-1997 "Imported Quick Frozen Vegetables Inspection Rules Leafy Vegetables".

Compared with SN/T 0626.4-1997, the main technical changes in this section are as follows.

--- Revised the scope of application of the standard;

---Modified normative references;

--- Revised the sampling method and clarified the sampling amount according to the number of inspection lots;

--- Covers the general inspection requirements for exporting frozen vegetables (leaf

vegetables);

---Modified packaging and label inspection methods;

--- Modified the temperature test method;

--- Modified the microbiological detection method;

--- Increased the irradiation test;

--- Added a retest method.

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.

1 Scope

This part of SN/T 0626 specifies the method for the inspection of frozen leafy vegetables.

This section applies to the sampling methods and packaging, quality, export of frozen cabbage, green leafy vegetables, onion, sprouts and other leafy vegetables.

Quality, specifications, safety and health items inspection and results determination.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the dated version applies to this document.

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

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 4789.4 National Food Safety Standards Food Microbiology Inspection Salmonella Test GB 4789.10 National Food Safety Standards Food Microbiology Inspection Staphylococcus aureus test GB 4789.38 National Food Safety Standards Food Microbiological Examination Escherichia coli Count GB 7718 National Food Safety Standards for Prepackaged Food Labels GB 13432 Food safety national standard pre-packaged special dietary food labeling rules SN/T 0188 Import and export commodity weighing instrument weighing procedure weighing instrument identification SN/T 0330 General Rules for Microbiological Testing of Exported Foods SN/T 0626 Import and export quick-frozen vegetables inspection procedures Import and export commodity re-inspection measures

3 Terms and definitions

The following terms and definitions apply to this document.

Appearance

The color, shape and cleanliness of quick-frozen leafy vegetables.

3.1.1

Color colour

The normal color and luster of this frozen leafy vegetable. The color of the single frozen product conforms to the color of the product, no adhesion; fast frozen product Before thawing, the color is bright, the glaze is complete, there is no turbid yellow ice coat, no darkness, after thawing, the color of a single product is normal, and there is no dead leaf.

3.1.2

Block shape

Appearance plane shape, thickness, angularity, ratio of length to width and height of the finished product before and after quick freezing. The appearance of the finished product, the shape of the plane, Smooth, uniform thickness, sharp edges and corners, length, width and height ratio meet the specifications, as the block shape is complete; the finished product has irregular shape and uneven surface Slip, different thickness, as a block type.