

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

SN/T 0626.8-2017

Replacing SN/T 0626.8-2002

**Rules for the inspection of quick frozen vegetables for export -
Part 8: Melons
(English Translation)**

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and Quarantine**

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Foreword

SN/T 0626 "Export Frozen Vegetable Inspection Regulations" is divided into 10 parts.

- Part 1. General requirements;
- Part 2. Cauliflower;
- Part 3. Asparagus;
- Part 4. Leafy vegetables;
- Part 5. Beans;
- Part 6. fried yam;
- Part 7. Edible fungi;
- Part 8. Melons;
- Part 9. ??;
- Part 10. Tubers.

This part is the eighth 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 0626.8-2002 "Imported Quick Frozen Vegetables Inspection Procedures".

Compared with SN/T 0626.8-2002, the main technical changes in this section are as follows.

- Added normative references;
- The preparation of the sample has more detailed requirements for the identification content of the sample;
- The necessary time for the sample transfer time limit in the preservation of the sample;

- Label and packaging inspections have included the necessary information such as port inspection;
- Increased the relevant content of storage and transportation conditions;
- Removed the flow chart for exporting frozen vegetables (melons).

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

This section drafted by. Jiangsu Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China.

1 Scope

This part of SN/T 0626 specifies the sampling, inspection methods and determination of the results of the export of quick-frozen melons.

This section applies to fresh melon vegetables (including cucumber, bitter melon, loofah, melon, papaya, melon, pumpkin, etc.) Inspection of quick-frozen melons processed from raw materials.

2 Normative references

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

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

GB 4789.2 National Food Safety Standard Food Microbiology Inspection Total number of colonies
GB 4789.3 National Food Safety Standards Food Microbiological Testing Coliforms Determination
GB 4789.4 National Food Safety Standards Food Microbiological Test Salmonella Test
GB 4789.10 National Food Safety Standards Food Microbiology Testing Staphylococcus aureus test
GB 4789.30 National Food Safety Standards Food Microbiology Test Listeria monocytogenes test
GB 4789.38 National Food Safety Standards Food Microbiological Examination Escherichia Coli Count
GB 5009.34 National Food Safety Standard Determination of Sulfur Dioxide in Foods
SN/T 0168 Total number of colonies in import and export foods
SN/T 0169 Method for detection of coliform, fecal coliform and Escherichia coli in foods for import and export
SN/T 0330 General Rules for Microbiological Testing of Exported Foods
SN/T 0626 Import and export quick-frozen vegetables inspection procedures

3 Terms and definitions

The following terms and definitions defined by SN/T 0626 apply to this document.

Inspection batch productionbatch Under the same production conditions, a batch of products of the same variety and the same level of specifications produced in the same period.

Inspection batch inspectionbatch the inspection unit collects products of one or more inspection lots of the same variety, with one or several suitable tools (such as reefer containers) the quantity is a batch of inspections.

Broken product broken product the frozen product is broken due to some external force, which is less than one third of the whole.