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SN

INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

SN/T 3254-2012

Practice of quality and safety control on seasonging for export

出口调味品质量安全控制规范

(English Translation)

Issued on: October 23, 2012 **Implemented on: May 1, 2013**

Issued by: General Administration of Customs

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Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules.

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

This standard was drafted. People's Republic of China Shandong CIQ.

1 Scope

This standard specifies the spices export quality and safety control requirements.

This standard is applicable to the export condiment company from raw materials to processing, storage, transportation, the whole process of export quality and safety control.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

Export food production enterprises health requirements (AQSIQ Order No. 20 of 2002, annex) Administration of Import and Export Food Label

3 Terms and Definitions

GB/T 15091 and defined by the following terms and definitions apply to this document.

Condiment seasoning

Diet, cooking and food processing plants widely used for harmonic taste and smell fishy have, in addition to the smell of mutton, solution greasy, flavor, add fresh Reconcile the

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taste of food.

Agricultural inputs agriculturalinvestment for the growth of crops and any investment in chemical raw materials (such as. chemical fertilizers, pesticides, etc.).

Self-test self-check Enterprises should have the ability to export supervision and inspection of the main indicators of the implementation of safety and quality in raw materials, processing, packaging, storage, Transportation and other aspects of the project involving raw materials, finished products and environmental safety and quality of implementation of the laboratory. Test items can be by the enterprise itself the laboratory tests may also entrust qualified detecting laboratory test, the test results should be timely feedback-controlled sector, to guide produce.

Controlled self-control Enterprise combined with production conditions, the whole production process of product quality safety risk analysis, the development of product safety based on risk analysis Quality control system documentation, including pathogenic microorganisms, pesticide and veterinary drug residues monitoring plan and the amount of food additives and the like, and a dedicated quality control System mechanism to ensure its effective implementation based on self-test results, targeted to take measures to control real-time, self-correcting and timely guidance production, processing, Ensure product safety and health quality.

4.1 General

4.1.1

export condiment production enterprises registered health norms should comply with the relevant requirements and the State Certification and Accreditation Administration Commission issued

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