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

SN/T 4531-2016

**Guidelines for quality control of food and cosmetic inspection
for import and export(chemical analysis)**

进出口食品、化妆品检测质量控制指南（化学）

(English Translation)

Issued on: June 28, 2016

Implemented on: February 1, 2017

Issued by: General Administration of Customs

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Foreword

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

Introduction

Quality control is the basic requirement to ensure that the test data issued by the laboratory is consistent with the purpose of testing. The proper implementation of quality control will it is sufficient to monitor the quality of various aspects of each batch of data, but it is by no means foolproof, and it is still possible to produce practically qualified samples.

Unqualified samples rejected or uncontrolled are accepted. Despite this, quality control is still the laboratory's guarantee for the quality of data produced.

The important means of implementing quality control properly is to ensure the quality of laboratory tests.

This standard is prepared with reference to the rules of CAC/GL28-1995 Analytical Chemistry Laboratory Internal Quality Control Guidelines.

To guide the import and export of food and cosmetics testing to meet the quality control requirements of chemical analysis methods, so that the import and export of food, cosmetics testing the system and test data have been recognized internationally and promoted the import and export trade of food and cosmetics in China.

Although this standard includes some technical requirements and related content applicable to this field, it does not serve as a test to determine whether the laboratory is satisfied.

The basis of relevant regulations and requirements. It is recommended that relevant

laboratories familiarize themselves with and master the relevant contents of GB/T 27025 before using this standard.

Import and export of food, cosmetics testing quality control Guide (Chemical)

1 Scope

This standard specifies the quality control requirements for food and cosmetic testing by import and export food and cosmetics testing agencies.

This standard applies to pesticide residues in food and cosmetics, veterinary drug residues, biological toxins, chemical elements, persistent environmental pollutants, food additives. Quality control of chemical detection methods for physical and chemical indicators such as additives and nutrients.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article. For undated references, the latest version (including all amendments) applies to this document.

GB/T.20000.1 standardization work guide - Part 1. General terms for standardization and related activities (GB/T.20000.1 -2014, ISO/IEC Guide 2..2004, MOD) General requirements for GB/T 27025 testing and calibration laboratory capabilities (GB/T 27025-2008, ISO/IEC 17025:2005, IDT) GB/T 27404 laboratory quality control standard food physical and chemical testing SN/T 4601 Import and Export Food and Cosmetic Inspection Technical Terms

3 Terms and Definitions

The terms and definitions defined in GB/T.20000.1, GB/T 27025, GB/T 27404 and SN/T 4601 apply to this document.

4 General requirements

4.1

The inspection and technical services provided by food and cosmetic testing agencies shall meet the requirements of food safety laws and regulations.

4.2

The laboratory quality management system should be established in accordance with the management requirements of GB/T 27025, and obtain national laboratory accreditation and food inspection Recognition of institutional qualifications and effective operation in accordance with the requirements of the system.

5.1 Basic requirements

The quality assurance of the laboratory should focus on the following items and their attained levels.

- a) staff training and management;
- b) good environment;
- c) The integrity and identity of the secure storage sample.
- d) record keeping;
- e) equipment maintenance and calibration;