

Voluntary Report – Voluntary - Public Distribution

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Report Name: 2005 Hygienic Standard for Dried Fruits

Country: China - People's Republic of

Post: Beijing

Report Category: FAIRS Subject Report, Dried Fruit

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Report Highlights:

The following report contains an unofficial translation of the 2005 Hygienic Standard for Dried Fruits (GB16325-2005). This unofficial translation is intended for informational purposes. The final standard has not changed since going into effect on October 1, 2005. The standard provides the hygienic indexes and testing methods for dried fruit, as well as hygienic requirements for food additives, processing, packaging, labeling, storage, and transportation of these products.

BEGIN UNOFFICIAL TRANSLATION

The National Standard of the People's Republic of China

GB16325-2005

To replace GB16325-1996

Hygienic Standard for Dried Fruits

Issued on January 25, 2005

Implemented on October 1, 2005

Issued by the Ministry of Health of the People's Republic of China (currently known as the National Health Commission) and Standardization Administration of China

Preface

This standard is mandatory.

This standard replaces and invalidates GB16325-1996 *Hygienic Standard for Dried Fruits*.

Compared with GB16325-1996, the main revisions are as follows:

- The text format of this standard has been modified in accordance with GB/T1.1-2000.
- The structure and scope of application of GB16325-1996 has been modified and the hygienic requirements for raw materials, food additives, production process, packaging, labeling, storage, and transportation have been added.

This standard will be implemented on October 1, 2005 with a grace period of one year, which means that products produced before October 1, 2005 and in compliance with relevant standards can be sold until September 30, 2006.

This standard is proposed and managed by the Ministry of Health of the People's Republic of China (currently known as the National Health Commission).

The drafting organizations of this standard include the Food Hygiene Monitoring and Inspection

Institute of Zhejiang Province, the Health and Epidemic Prevention Station of Xinjiang Uygur Autonomous Region, the Food Hygiene Monitoring and Inspection Institute of Guangdong Province, the Food Hygiene Monitoring and Inspection Institute of Sichuan Province, the Health and Epidemic Prevention Station of Hubei Province, the Health Monitoring Center of the Ministry of Health, the Public Health Monitoring Institute of the Tianjin Health Bureau, and the Health Monitoring Institute of Liaoning Province.

Main individuals who drafted this standard, include Chen Anmei, Liu Cuiying, Deng Hong, Lan Zhen, Gu Jingyu, Cui Chunming, and Wang Xutai.

The release history of previous editions of standards replaced by this one is as follows:

-GB16325-1996

Hygienic Standard for Dried Fruits

1. Scope

This standard prescribes the technical indexes and inspection methods, as well as the hygienic requirements for food additives, production and processing, packaging, labeling, storage, and transportation for dried fruits.

This standard applies to dried fruits that are processed from fresh fruits (longan, lychee, grape, persimmon, etc.) through dehydration processes such as sun drying, heating, etc.

2. Normative references

The provisions of the following standards referenced by this standard have become part of this standard. The referenced standards with dates and their follow-up revisions (except the correction of errors) and revised versions do not apply to this standard. However, the parties that have reached an agreement (NOTE: this refers to any agreement that cites this standard) based on the standard are encouraged to study whether to adopt the latest editions of these documents. For referenced standards without dates, their latest versions apply to this standard.

GB 2760	The Hygienic Standards for the Use of Food Additives
GB/T4789.32	Food Hygiene Microbiological Inspection for Grain, Fruit, and Vegetables
GB/T5009.3	Determination of Moisture in Food
GB/T5009.187	Determination of Total Acid in Dried Fruits (dried longan, dried lychee, raisin, dried persimmon)
GB7718	General Rules on Pre-packaged Food Labeling
GB14881	General Hygienic Norms for Food Enterprises

3. Index requirements

3.1 Requirements for raw materials

Should comply with relevant standards and regulations.

3.2 Sensory indicators

Free from moth-eaten, mold, and peculiar smell.

3.3 Physical and chemical indexes

The physical and chemical indexes should comply with Table 1.

Table 1 Physical and chemical indexes

Item	Index			
	Dried longan	Dried lychee	Raisin	Dried persimmon
Moisture (g/100g) \leq	25	25	20	35
Total acid (g/100g) \leq	1.5	1.5	2.5	6

3.4 Microbiological index

The microbiological indexes should comply with Table 2.

Table 2 Microbiological indexes

Item	Index	
	Raisin	Dried persimmon
Pathogenic bacteria (Salmonella, Shigella, Staphylococcus aureus)	Should not be detected	Should not be detected

4. Food Additives

4.1 The quality of food additives should comply with relevant standards and regulations.

4.2 The food additive varieties and their application amount should comply with GB2760.

5. Food production and processing

Should comply with the provisions of GB14881.

6. Hygienic requirements for packaging

The packaging materials and containers should comply with relevant hygienic standards and regulations.

7. Labeling requirements

The labeling of finalized packages should be implemented in accordance with GB7718.

8. Storage and transportation

8.1 Storage

The finished product should be stored in a dry, well-ventilated place and be kept away from toxic, harmful, of peculiar smell, volatile, or corrosive materials.

8.2 Transportation

The transportation of the product should avoid sunshine or rain, and should not be comingled with toxic, harmful, or of peculiar smell substances or articles that may affect the product quality.

9. Inspection methods

9.1 Inspection with sense organs

The examination will be done by your eyes, nose and tongue.

9.2 Physical and chemical indexes

9.2.1 Moisture

Determined in accordance with the methods in GB/T5009.3.

9.2.2 Total acid

Determined in accordance with the methods in GB/T5009.187.

9.3 Microbiological indexes

Inspected in accordance with the methods in GB/T 4789.32.

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Attachments:

No Attachments.