



**The National Standards of the People's Republic of China**

GB 7098-2015

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**National Food Safety Standards  
Canned Food**

Issued on 13-11-2015

Implemented on 13-11-2016

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Released by

**National Health and Family Planning Commission of the  
People's Republic of China**

## Preface

This set of standards replaces GB 7098-2003 *Hygiene Standards for Canned Edible Fungi*, GB 11671-2003 *Hygiene Standards for Canned Fruits and Vegetables*, GB 13100-2005 *Hygiene Standards for Canned Meats* and GB 14939-2005 *Hygiene Standards for Fishes*.

The main changes in this set of standards when compared with GB 2730-2005 are as follows:

- The title of this set of standards has been changed to *National Food Safety Standards Canned Food*.
- The scope of application has been amended.
- The terminologies and definitions have been added.
- The sensory examination methods have been amended.
- The physical and chemical indices have been amended.
- The permitted level of pesticide residues has been cancelled.

# National Food Safety Standards

## Canned Food

### 1 Scope

This set of standards is applicable to canned food.

This set of standards is not applicable to canned baby supplementary food.

### 2 Terms and definitions

#### 2.1 Canned food

Commercially sterile canned food made using fruits, vegetables, edible bacteria, meat of livestock and poultry and aquatic animals as the ingredients, and by processing with such procedures as processing, canning, sealing, heating and sterilizing, etc.

#### 2.2 Bloating

Gas produced by microorganism activities or chemical reactions inside the can, forming positive pressure and thereby causing protrusion at one or both ends of the can.

#### 2.3 Commercial sterility

The state of the canned food not containing pathogenic microorganisms after having undergone an appropriate amount of heat sterilization and also not containing non-pathogenic that can breed in them under normal temperatures.

### 3 Technical requirements

#### 3.1 Requirements for ingredients

Ingredients should conform to the corresponding food standards and the relevant stipulations.

#### 3.2 Sensory requirements

The sensory requirements should conform to the stipulations in Table 1.

**Table 1 Sensory requirements**

Item	Requirements	Method of examination
Vessel	Intact sealing with no leakages and bloating. No corrosion on the vessel's exterior and no peeling of the inner wall coating.	GB/T 10786
Content	Has the colour, smell, taste and form that such a type of canned food should possess	

### 3.3 Physical and chemical indices

**Table 2 Physical and chemical indices**

Item	Index	Method of examination
Histamine <sup>a</sup> (g/100g) ≤	10 <sup>2</sup>	GB 5009.208
Bongkekric acid <sup>b</sup> (mg/lg) ≤	0.25	GB 5009.189
<sup>a</sup> Applicable only to canned mackerel, yellowtail and sardines		
<sup>b</sup> Applicable only to canned white fungus		

### 3.4 Permitted levels of contaminants and fungimycin

3.4.1 The permitted levels of contaminants should conform to the stipulations of GB 2762.

3.4.2 The permitted levels of fungimycin should conform to the stipulations of GB 2761.

### 3.5 Permitted levels of microorganism

3.5.1 Examination should be carried out in accordance with the stipulations of GB 4789.26 in conformity to the requirements of the commercial sterility of canned food.

3.5.2 Mould count (% field of vision) of canned tomato sauce ≤50. Examination should be carried out in accordance with the stipulations of GB 4789.15.

### 3.6 Food additives and food nutrition enhancers

3.6.1 The use of food additives should conform to the stipulations of GB 2760.

3.6.2 The use of food nutrition enhancers should conform to the stipulations of GB 14880.