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Canned red fermented bean curd

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Foreword

SAC/TC 64/SC 2 is in charge of this English translation. In case of any doubt about the contents of English translation, the Chinese original shall be considered authoritative.

This document is drafted in accordance with the rules given in the GB/T 1.1-2020 *Directives for standardization Part 1: Rules for the structure and drafting of standardizing documents*.

This document was proposed by China National Light Industry Council.

This document was prepared by the jurisdiction of the Subcommittee 2 on Canned Foods of National Technical Committee 64 on Food Industry of Standardization Administration of China (SAC/TC 64/SC 2).

This document is issued for the first time.

Canned red fermented bean curd

1 Scope

This document specifies the requirements, inspection rules, marking, labeling, packaging, transportation and storage of canned red fermented bean curd, describes the corresponding test methods and gives the product code.

This document is applicable to the production, inspection and sales of canned red fermented bean curd made from red fermented bean curd through canning, adding juice (adding huangjiu, edible salt, white granulated sugar, red kojic rice, water and other auxiliary materials), sealing, sterilization, cooling and other processes.

2 Normative References

The following normative documents contain provisions which, through reference in this text, constitute provisions of this standard. For dated references, subsequent amendments (excluding corrections), or revisions, of any of these publications do not apply to this standard. However, parties to agreements based this standard are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies.

GB/T 317 White granulated sugar

GB 1886.19 National food safety standard Food additive Red kojic rice

GB 5009.5 National food safety standard Determination of protein in foods

GB 5009.44 National food safety standard Determination of chloride in foods

GB/T 5461 Edible salt

GB 5749 Standards for drinking water quality

GB 7098 National food safety standard Canned foods

GB 7718 National food safety standard General Standard for the labeling of prepackaged food

GB/T 10786 Analytical methods of canned food

GB/T 12456 Determination of total acid in foods

GB/T 13662 Huangjiu

GB 28050 National food safety standard General rules for nutrition labeling of prepackaged foods

QB/T 1006 Inspection rules for canned food

QB/T 2683 Rules of code for canned foods

QB/T 4631 Packaging, labeling, transportation and storage for canned food

SB/T 10170 Fermented bean curd

JJF 1070 Rules of metrological testing for net quantity of products in prepackages with fixed content

3 Terms and Definitions

No terms and definitions need to be defined in this document.

4 Product Code

Shall as specified in the requirements of QB/T 2683.

5 Requirements**5.1 Raw and auxiliary materials****5.1.1 Red fermented bean curd**

Shall as specified in the requirements of red fermented bean curd in SB/T 10170.

5.1.2 Huangjiu

Shall as specified in the requirements of GB/T 13662.

5.1.3 Edible salt

Shall as specified in the requirements of GB/T 5461.

5.1.4 Red kojic rice

Shall as specified in the requirements of GB 1886.19.

5.1.5 Drinking water

Shall as specified in the requirements of GB 5749.

5.1.6 White granulated sugar

Shall as specified in the requirements of GB/T 317.

5.1.7 Food additives

Shall as specified in the requirements of corresponding standards.

5.1.8 Other auxiliary materials

Shall as specified in the requirements of corresponding standards.

5.2 Sensory requirements

Shall as specified in the provisions of Table 1.

Table 1 Sensory requirements

Items	Requirements
Color	Bright red or date red in surface, apricot yellow or dark red in cross section
Taste and odor	Delicious in taste, moderate in degree of saltiness, with the special odor of the product, without peculiar smell
Structural state	Basically complete in block shape, not less than 60% for the complete block, fine in texture, moderate in degree of hardness, and damage allowed for the surface
Impurity	No visible foreign impurities

5.3 Physicochemical indicators

Shall as specified in the provisions of Table 2.

Table 2 Physicochemical indicators

Unit: g/100 g

Items	Indicators
Solid content	\geq 55

Amino acid nitrogen (as nitrogen)	≥	0.42
Water-soluble protein	≥	3.20
Table salt (as sodium chloride)	≥	6.5
Total acid (as lactic acid)	≤	1.3

5.4 Net content

Shall as specified in the provisions of JJF 1070. The average net content of each batch of products shall not be lower than the label value.

5.5 Food safety requirements

Shall as specified in the requirements of GB 7098.

6 Test Methods

6.1 Sensory requirements

Inspect according to the method specified in GB/T 10786.

6.2 Net content

Inspect according to the method specified in GB/T 10786.

6.3 Solid content

Inspect according to the method specified in GB/T 10786.

6.4 Amino acid nitrogen

Inspect according to the method specified in SB/T 10170.

6.5 Water-soluble protein

6.5.1 Preparation of test solution

Weigh about 20.00g of fermented bean curd sample (containing no marinated soup) that has been ground into a paste and put it into a 150-mL beaker, add 80mL of 60 °C water, stir well, put it on the electric furnace, heat to boil, and take it down, cool to room temperature (stir once every 0.5h), and then transfer it into a 200-mL volumetric flask, wash the beaker with a small amount of water in several times, pour the washing solution into the volumetric flask, add water to the scale, mix well, and filter it through dry filter paper into a 250-mL ground flask, ready for use.

6.5.2 Analysis procedures

Pipette 10.0mL of test solution and test it according to the method specified in GB 5009.5. The protein conversion coefficient is 5.71.

6.6 Total acid

Inspect according to the method specified in GB/T 12456.

6.7 Sodium chloride content

The chloride content (as Cl⁻) shall be determined according to the method specified in GB 5009.44, and the sodium chloride content shall be calculated according to Formula (1):

$$X = X_1 \times \frac{58.44}{35.45} \dots\dots\dots(1)$$

Where,

X—the content of sodium chloride in the test sample, %;

X_1 —the content of chloride (as Cl^-) in the test sample, %.

6.8 Food safety requirements

Inspect according to the method specified in GB 7098.

7 Inspection Rules

The inspection rules shall as specified in the provisions of QB/T 1006. Sensory requirements, net content, solid content, table salt, total acid and microbiological indicators are delivery inspection items.

8 Labeling, Packaging, Marking, Transportation and Storage

8.1 Labeling

Shall as specified in the relevant provisions of GB 7718 and GB 28050.

8.2 Packaging, marking, transportation and storage

Shall as specified in the relevant provisions of QB/T 4631.
