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Roasted Almond In-shell and Kernel

Report Categories:
FAIRS Subject Report
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Report Highlights:
On March 23, 2012, the Ministry of Commerce published a voluntary industry standard, SB/T 10673-2012), defining relevant terms and definitions for roasted almonds, in-shell and kernel, with an implementation date of April 1, 2013. This standard provides guidance on several requirements, such as classification, testing methods, inspection, labeling, packaging, transportation and storage. The original version can be found at http://down.foodmate.net/standard/sort/6/35556.html.
This report provides an UNOFFICIAL translation of this standard.

General Information:
BEGIN TRANSLATION

Roasted Almond In-shell and Kernel (SB/T 10673—2012)

Issued on March 23, 2012
Implemented on April 1, 2013
Issued by the Ministry of Commerce

1 Scope

This standard defines terms and definitions of roasted almond in-shell and kernel as well as requirements for classification, requirement, test method, inspection rules, label, labeling, package, transportation and storage. This standard applies to the production, inspection and sale of products.

2 Normative References

The following files are necessary to the application of this file. For references with date marks, only versions with the latest dates apply to this file. For references without date marks, only the latest version (including all revisions) apply to this file.

GB/T 191	Packaging -Pictorial Marking for Handling of Goods
GB 2760	National Food Safety Standards for Uses of Food Additives
GB/T 5009.3	Testing Method of Water Content in Food
GB 7718	General Standard for the Labeling of Prepackaged Foods
GB 14881	General Hygienic Regulation for Food Enterprises
GB16565	National Food Safety Standards for Raw and Dry Nuts and Seeds
GB 19300	National Food Safety Standards for Roasted Nuts and Seeds
GB/T 22165	General Standard for Roasted Seeds and Nuts

The Rules of Metrological Inspection for Net Content of Prepackaged Commodity with Fixed Content

Decree No.66 (2004) of General Administration of Quality Supervision Inspection and Quarantine Administrative Measures on Metrological Supervision of Retail Products.
Decree No.75 (2005) of General Administration of Quality Supervision Inspection and Quarantine Administrative Measures on Metrological Supervision of Quantitatively Packed Commodities

3 Terms and definitions

Terms and definitions in GB/T 22165 apply to this standard and the following terms and definitions apply to this standard.
3.1 Almond in-shell

Latin name: .Amygdalus communis Lamarck

3.2 Almond kernel

Ba Dan Mu
Inside kernel of prunus dulcis shell with shell removed, *seeds of* Rosaceae plant Prunus Dulcis.

3.3 Roasted almond in-shell
Roasted Ba Dan Mu
Products with almond in-shell (sweet) (Ba Dan Mu) as the main material, with or without auxiliary material, produced through frying, drying, roasting and other processes.

3.4 Roasted almond Kernel

Roasted Ba Dan Mu

Products with almond kernel (sweet) (Ba Dan Mu) as the main material, with or without additional material, produced through frying, drying, roasting and other process.

3.5 Injured kernel
Refers to particles with worm channels on the surface of the almond shell and an injured seed.

3.6 Mold kernel
Refers to particles with black, brown, and dark brown colors on seeds and mildew or peculiar surface smell.

4 Classification

According to different processing methods, products are classified as

1) Fried
2) Roasted
3) Others

5 Requirements

5.1 Material

It shall meet national standards or industrial standards.

5.2 Auxiliary materials
The quality of food additives shall comply with corresponding standards and relevant regulations; other auxiliary materials shall comply with corresponding national standards or industrial standards.

5.3 Sensory

Regular particles, full, uniform size, uniform color and luster of the product, free from extraneous odor. No visible exogenous impurities under normal vision.

5.4 Mold and injured kernel percentage

Table 1 Mold and injured kernel percentage requirements

Items	Requirements				
	Roasted		Fried	Others	
	In-shell	Kernel	Kernel	In-shell	Kernel
Mold Kernel%<=	2.0	No mold		2.0	No mold
Injured Kernel%<=	3.0	1.5		3.0	1.5

5.5 Moisture content

Moisture content shall comply with the requirement in Table 2

Table 2 Moisture indicators

Items	Indicators		
	Roasted	Fried	Others
Moisture content/（g/100g）≤	8		—

5.6 Sanitary targets

The product shall comply with GB 19300. Fried products shall comply with GB16565. Sulfur dioxide and other to comply with GB/T22165.

5.7 Food additives

The use of food additives shall comply with GB2760.

5.8 Requirement for net content

The net content shall comply with Administrative Measures on Metrological Supervision of Quantitatively Packed and Retail Commodities.

5.9 Hygiene requirement for production and processing

It shall comply with GB 14881.

6 Test method

6.1 Sensory requirement

At 300~500lx brightness, put 200g sample in a clean and dry ceramic white ware plate, visually check the color and luster, particle form and impurities, and for products with shell, remove the shell and

visually check the color and luster of kernel; smell its odor, taste its flavor and then make evaluations.

6.2 Injured kernel

Weigh about 200g sample from the sample by sample quartering, and count the number of injured kernels after kernels with worm holes are picked out and kernels with the shells are peeled. Injured kernel indicator shall be calculated according to the following formula:

$$f_1 = \frac{n_1}{n} \times 100\%$$

Where:

f_1 is the injured kernel indicator of products, and its unit is grain per 100 grains (%);

n_1 is the number of injured kernels;

n is the number of injured kernels in sample that weighs about 200g.

6.3 Mildew kernel

The number of mildew kernels shall be counted in the sample whose injured kernel indicator has been inspected after kernels with the shells are peeled. Mildew kernel indicator shall be calculated according to the following formula:

$$f_2 = \frac{n_2}{n} \times 100\%$$

Where:

$f2$ is the mildew kernel indicator of products, and its unit is grain per 100 grains(%);

n_2 is the number of mildew kernels;

n is the number of mildew kernels in sample that weighs about 200g.

6.4 Content of the moisture

Determine according to the method prescribed in GB/T 5009.3

6.5 Net content

Determine according to the related provisions of JJF 1070.

7 Inspection rules

7.1 Outgoing inspection

Outgoing inspection shall contain sensory requirements, injured %, mold %, moisture (If required), coliform group of sanitary indicators and net content.

7.2 Type inspection

The items of type inspection are all of the indicators in provision 5.3- 5.7, and it shall be conducted twice every year in normal circumstances. Type inspection shall be conducted if one of the following cases occurs:

1) Production process or raw material has significant changes;

2) Before identification for starting production;

3) Reproduction after stopping for half a year;

4) Inspection and quarantine administrative departments of national quality supervision departments require.

7.3 Inspection LOT and sampling

The same variety of products on the same shift or made by the same batch of raw materials is an inspection LOT. Sample of 6 bags of products shall be selected from different parts of inspection LOT randomly (select more if the bag is less than 500g) for sensory, injured and mold indicators and sanitary indicators examination, and the sample shall be reserved.

7.4 Judging principles

7.4.1 If all items of inspection results comply with the provisions of this standard, the batch of products is qualified.

7.4.2 If one of the microbiological indicators doesn't comply with the provisions of this standard, the batch of products is unqualified. If other items other than microbiological indicators do not comply with the provisions of this standard, double samples shall be achieved from that batch of products to conduct re-inspection based on those items. If re-inspection results comply with the provisions of this standard, this batch of products is qualified; if any indicator of re-inspection results does not comply with the provisions of this standard, the batch of products is unqualified.

8 Label, mark, package, transportation and storage

8.1 Label, mark

8.1.1 Labels of prepackaged products shall comply with the provisions of GB7718 and marks of products shall comply with the related regulations.

8.1.2 Pictorial markings for handling of goods shall comply with the provisions of GB/T 191.

8.2 Package

8.2.1 The package material shall be clean, dry, non-toxic and have no peculiar smell, and shall conform to requirements of corresponding national hygiene standards for food packaging. Related canned packaging standards shall be met when tinplate cans or soft cans are used as package material.

8.2.2 The sales packaging must be complete, tight, and bale breaking shall not occur.

8.3 Transportation

Means of transport shall be clear, dry, with a canopy but without any peculiar smell. Keep products away from sunlight and rain with careful handling during transportation.

8.4 Storage

Products shall be stored in a ventilated, dry, cool and clean warehouse, and products shall not be mixed with toxic, corrosive and damp objects with peculiar smell. Products shall be piled up on the base plates which are at least 10cm above the ground and 20cm away from the wall with a channel between products.

END TRANSLATION