



National Standard of the People's Republic of China

GB10133-2014

**Food Safety National Standard
Aquatic Product Condiments**

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People's Republic of China

National Health and Family Planning Commission

Preface

This standard instead GB 10133-2005 《Aquatic Product Condiments Health standard》。

The changes are as follows compared with GB 10133-2005.

-----The standard name modified as “Food Safety National Standard Aquatic Product Condiments”;

-----Modified terms and definitions

-----Modified sensory requirements

-----Modified physical and chemical indicators

-----Modified microbial limit



Food Safety National Standard

Aquatic Product Condiments

1. Coverage

This standard applies to aquatic product condiments.

2. Definition

2.1 Aquatic Product Condiments

With fish, shrimp, shellfish and crab as main raw materials. And with the corresponding processing technology made of condiments.

3. Technical requirements

3.1 Materials requirements

3.1.1 The fish, shrimp, shellfish and crab should comply with the specifications of GB2733.

3.1.2 Other raw materials shall comply with the relevant food standards and regulations.

3.2 Sensory requirements

The sensory requirements shall comply with below table 1 requirements.



Table 1 Sensory requirements

Item	Requirements	Test method
Taste And Odour	No peculiar smell	Take proper amount of sample in the white disk.
State	No normal vision visible mildew.No foreign materials.	Under a natural light,observe its state,smell the odor.With warm boiled water gargle, taste the flavor.

3.3 Contaminants limit

The contaminants limited shall comply with the specifications of GB 2762

3.4 Microorganisms limit

3.4.1 The pathogen limit shall comply with the specifications of GB 29921

3.4.2 The microorganisms limit shall comply with below table 2 requirements.

Table 2 Microorganisms limit

Item	Sampling schemes and limits				Test method
	n	c	m	M	
Total number of bacterial colony/(CFU/g or CFU/ml)	5	2	10^4	10^5	GB 4789.2
Escherichia coli/(CFU/g or CFU/ml)	5	2	10	10^2	GB 4789.3plate count method
Sample analysis and treatment shall comply with GB 4789.1 and GB/T 4789.22 to carry out.					

3.5 Food additives

The use of food additives shall comply with the specifications of GB 2760

