



**National Standard of the People's Republic of China**

**GB10133-2014**

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**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

