



**NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF
CHINA**

中华人民共和国国家标准

GB 4789.26-2013

National standard for food safety

**Food microbiological examination—Commercial
sterility examination**

食品安全国家标准

食品微生物学检验 商业无菌检验

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Foreword

This Standard replaced GB/T 4789.26—2003 *Food Microbiological Examination - Commercial Sterility Examination of Canned Food*. Compared with GB/T 4789.26-2003, the major changes of this Standard are as follows:

- Modified the name of this Standard;
- Modified the scope;
- Deleted the normative references;
- Deleted the terms and definitions;
- Modified the equipments and materials;
- Modified the medium and reagents;
- Added the examination procedures diagram;
- Modified the examination procedures;
- Modified the determine of the results;
- Modified Annex A and Annex B.

National standard for food safety

Food microbiological examination—Commercial sterility examination

1 Scope

This Standard specifies the basic requirements, operation procedures and determination of results of the commercial sterility examination of food.

This Standard applies to the commercial sterility examination of food.

2 Terms and definitions

For the purpose of this standard, the following terms and definitions apply.

2.1 Low acid canned food

Besides alcoholic beverage, all canned food whose balance pH value is more than 4.6 and water activity value is more than 0.85 after sterilization, originally low acid fruit, vegetables or vegetable products, whose pH value is lower after adding acid to meet the requirement of heat sterilization are considered as low acid canned food.

2.2 Acid canned food

Canned food whose balance pH value equals to or less than 4.6 after sterilization, tomatoes, pears and pineapples and their juices whose pH value is less than 4.7 and figs whose pH value is less than 4.9 are considered as acid food.

3 Equipments and materials

In addition to the biology laboratory routine sterilization and cultivation equipment, other equipments and materials are as follows:

- a) Refrigerator: 2°C-5°C
- b) Constant temperature incubator: 30°C±1°C; 36°C±1°C; 55°C±1°C;
- c) Thermostat water bath: 55°C±1°C;
- d) Homogenizer and sterile homogeneous bags, homogeneous cup or mortar;
- e) Potential pH meter (accuracy of pH 0.05 units);
- f) Microscope: 10 times - 100 times.
- g) Can opener and can hole puncher.
- h) Electronic scales or bench balance;
- i) Clean bench or one hundred clean laboratory.



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