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OF CHINA**

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GB/T 27342-2009

**Hazard analysis and critical control point
(HACCP) system — Requirements for dairy
processing plant**

**危害分析与关键控制点（HACCP）体系
乳制品生产企业要求**

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Foreword

This Standard is proposed by and shall be under the jurisdiction of National Certification & Accreditation Standardization Technical Committee.

Drafting units of this Standard: Registration Management Department of Certification and Accreditation Administration of the People's Republic of China, China Dairy Industry Association, China Certification & Accreditation Institute, National Center for Applied Research of HACCP, Beijing Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, Tianjin Entry-Exit Inspection and Quarantine Bureau of the People's Republic of China, HSL Certification Service, China Quality Certification Center, China Quality Mark Certification Group, Beijing ZhongDaHuaYuan Certification Center

Main drafters of this Standard: Shi Xiaowei, Song Kungang, Yang Zhigang, Zhang Shuyi, Liu Xiande, Liu Ke, Wang Maohua, Li Likai, Li Jingjin, Duan Qijia, Xi Liqun, Li Yuanchao, Ma Litian, Chen Encheng.

Introduction

Procurement, processing, storage, marketing and other aspects of fresh milk and other raw materials will generate safety hazards on dairy products, and hazard analysis and critical control point (HACCP) system for dairy products is a preventive system to control the production and implementation process of dairy products. The establishment, implementation and continuous improvement of the system will increase the dairy producers' control ability of food safety hazards.

This Standard applies HACCP principles to reduce the security risks of dairy products, proposes the requirements on establishment, implementation and improvement of HACCP system during the production process of dairy products after carefully considering the production characteristics of dairy products, mainly including material disinfection and sterilization, additives and ingredients, safety control of packaging and cold chain control, emphasizes the requirements on the transportation, storage, acceptance of fresh milk and other raw materials as well as reception and storage of auxiliary materials and packaging materials, and strengthens the monitoring requirements of production source and production process.

This Standard is the technical requirements and supplements of GB/T 27341-2009 Hazard analysis and critical control point (HACCP) system — General requirements for food processing plant in the application of dairy producers.

Hazard analysis and critical control point (HACCP) system — Requirements for dairy processing plant

1 Scope

This Standard specifies the requirements of hazard analysis and critical control point (HACCP) system for dairy producers, and enhances their ability to provide safe dairy products in line with laws, regulations and customer requirements.

This Standard applies to the establishment, implementation and evaluation of HACCP system for dairy producers, including procurement, processing, packaging, storage, transportation, etc. of raw/auxiliary materials and packaging materials.

2 Normative references

The articles contained in the following documents have become this Standard when they are quoted herein. For the dated documents so quoted, all the modifications (excluding corrections) or revisions made thereafter shall not be applicable to this Standard. For the undated documents so quoted, the latest editions shall be applicable to this Standard.

- GB 2760 Hygienic standards for uses of food additives
- GB/T 5410 Milk powder
- GB 5749 Standards for drinking water quality
- GB/T 6914 Standards for the qualifications of raw and fresh milk received from farms
- GB 7718 General standards for the labeling of prepackaged foods
- GB 11674 Hygienic standard of whey powders
- GB 12693 Good manufacturing practice for dairy product factory
- GB 13432 General standard for the labeling of prepackaged foods for special dietary uses
- GB 14880 Hygienic standard for the use of nutritional fortification substances in foods
- GB 19301 Hygienic standard for raw milk
- GB 19644 Hygienic standard for milk powders
- GB/T 27341-2009 Hazard analysis and critical control point (HACCP) system - General

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