



National Standards of People's Republic of China

GB 10770—2010

National Food Safety Standard

**Canned complementary foods for infant and
young children**

Issued on: 2010-03-26

Implemented on: 2011-04-01

Issued by

Ministry of Health of the People's Republic of China

Preface

This standard is adopted according to the part of Codex Stan 73-1981(修订: 1985, 1987, 1989) Codex Standard for Canned Baby Food; This standard is non-equivalent with CODEX Stan 73-1981

This Standard replaced GB10775-1989, “Supplementary foods for infants and young children-Apple paste”, GB 10776-1989 “Supplementary foods for infants and young children-Carrot paste”, GB10777-1989 “Supplementary foods for infants and young children-Meat paste”, GB10778-1989 “Supplementary foods for infants and young children-Bone Paste”, GB10779-1989 “Supplementary foods for infants and young children-Chicken Vegetable Paste”, GB10780-1989 “Supplementary foods for infants and young children -Tomato Juice”.

Comparing with previous six National Standards, major changes are as follows:

—Integrate the above six standards to one, titled as “Canned complementary foods for infant and young children”;

—Revise the clauses in this standards.

The edition status of standards replaced by this standard are as follows:

——GB 10775-1989;

——GB 10776-1989;

——GB 10777-1989;

——GB 10778-1989;

——GB 10779-1989;

——GB 10780-1989.

Canned complementary foods for infant and young children

1. Scope

This Standard applies to canned complementary foods for child above 6 months

2. Normative reference

All references quoted into this standard are necessary. As for the dated references, all the amendments or revisions after them are not applicable to this standard. As for the references that are not dated, their most recent editions are applicable to this present national standard.

3. Terms and definition

3.1 Infants

persons of 0 ~ 12 months of age

3.2 Young Children

persons of 12 ~ 36 months of age

3.3 Canned Complementary Foods for Infant and Young Children

foods made through raw materials pretreatment, filling, sealing, sterilization or aseptic filling to achieve commercial sterilization and can be storage in a normal temperature, which are applicable to normal infants of 6 months old and onward.

4. Products classification

4.1 Mash (Paste) Canned Foods

Means slurry (paste) canned food for infant and young children which does not need chewing before swallow

4.2 Grain Canned Foods

Refer to canned food for infant and young children which contains particles below 5mm. It should ensure that the particle size will not cause baby's swallow trouble.

4.3 Juice Canned Foods

Refer to canned foods for infant and young children in liquid form.

5. Technical Requirements

5.1 Requirements for Raw Materials

The raw materials should comply with the relevant safety standard or other related standards ; should ensure infant and young children's safety and meet its nutrition needs. Those materials used should not harm to infant and young children's nutrition and health.

The processing water which directly contacts with products should be compliance with the requirements of GB 5479.

Raw materials of carcass, poultry and fish should remove bone, squama and thorn which are not suitable for infant and young children; raw materials from plant should remove crude fiber when necessary.

Raw materials of fruits and vegetables or processed products thereof should not be spoiled and be with high quality; raw materials of carcass, poultry and fish and processed products thereof should be used in high quality of fresh or frozen ones.

Raw materials treated by irradiation should not be used.

No hydrogenated vegetable oil is allowed

No spices is allowed

5.2 Sensory requirement: should meet the requirements listed in table 1

Table 1 Sensory Evaluation Requirements

Items	Requirements	Testing method
Color	Should compliance with products own characteristics	GB/T10786
Taste and flavor	Should compliance with products own characteristics	
Texture	Should compliance with products own characteristics, no visible foreign body, no bone, squama and thorn which are not suitable for infant and young children	

5.3 Physical & chemical requirements: should meet requirements in table 2

Table 2: Physical requirements

Items	Requirements			Testing Method
	Product ^a	Product ^b	Product ^c	
Ingredients % \geq	40d	8e	-	Calculated on recipe
Protein/(g/100kJ(kcal)) ^f \geq	1.7(7)	0.7(3)	-	GB5009.5
Fat ^g (g/100kJ(kcal)) ^f \leq	1.4(6)	1.4(6)	-	GB/T5009.6
Chloride Sodium	-	-	no extra addition	-
Total Sodium ⁱ (mg/100g)	200			

^a carcass, poultry, fish or pluck is the only ingredient except water in the product or is the only resource of protein, exclude juice products

^b products are produced by carcass, poultry, fish or pluck (or in combination) mixed with fruit or vegetable, exclude juice products

^c the products excluded from a and b

^d the percentage m/m of the ingredients like carcass, poultry, fish or pluck ect

^e the percentage of most abundant ingredient accounted for a of the total mass

^f energy calculation refers to GB10769

^g only applicable for products which contain carcass, poultry, fish or pluck

^h only applicable for fruits products

l as expressed as ready-to-eat

5.4 Contaminants limit: should meet the requirements in table 3

Table 3 Contaminant limits

Item	Index	Testing Method
Lead, mg/kg Aquatic product and liver canned foods for infant and young children ≤ Other canned foods for infant and young children ≤	0.30 0.25	GB5009.12
Inorganic-Arsenic, mg/kg Aquatic product and liver canned foods for infant and young children ≤ Other canned foods for infant and young children ≤	0.30 0.10	GB/T5009.11
Mercury, mg/kg ≤	0.02	GB/T5009.17
Tin ^a , mg/kg ≤	50	GB/T5009.16
Nitrate ^b (based on NaNO ₃), mg/kg ≤	200	GB5009.33
Nitrite ^c (based on NaNO ₂), mg/kg ≤	4	
^a is only limited to the products packed with tin can ^b is not applicable for the products which use vegetable and fruits as major raw materials and contains small amount of other ingredients ^c is not applicable for Soya based canned foods for infant and young children		

5.5 Microorganisms requirements

Microorganism requirements should be compliance with Commercial Sterilization of Canned Food, tested according to GB/T4789.26; mould in tomato juice product should meet the specification of Table 4.

Table 4 Microorganisms requirements

Item	Other Information	Index
Mold / (% visual field)	tomato juice	≤ 40

5.6 Food Additives

- 5.6.1 Food additives and nutrients fortificator should be in line with relevant safety standards and regulation
- 5.6.2 Food additives and nutrients fortificator should comply with GB 2760 and GB14880.

6 Others

- 6.1 labeling should in line with requirements in GB13432. The nutritive value should added the column "content in 100kJ".

6.2 Should have childrens ages for the suitable feeding, instruction for preparation and notes for feeding

6.3 The content of puree of fruits and vegetable should be declared for the juice products