



GB 29921-2021

National Food Safety Standard Maximum Levels of Pathogens in Prepackaged Foods

食品安全国家标准

预包装食品中致病菌限量

National Health Commission of the People's
Republic of China
State Administration for Market Regulation

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State Administration for Market Regulation

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Preface

This standard replaces GB 29921-2013 “National Food Safety Standard Maximum Levels of Pathogens in Foods”.

Compared with GB 29921-2013, the main changes of this standard are as follows:

- revised the standard name;
- revised the description of “Scope”;
- revised the description of “Application principle”;
- added the requirements for maximum levels of pathogens in dairy products and foods for special dietary uses;
- revised partial contents of “Table 1 Standards for maximum levels of pathogens in prepackaged foods”;
- added “Annex A Description of food category (name)”.

National Food Safety Standard

Maximum Levels of Pathogens in Prepackaged Foods

1 Scope

This standard specifies the indicators, requirements for maximum levels of and test methods for pathogens in prepackaged foods.

This standard applies to the prepackaged foods under category of Table 1, and does not apply to foods, packaged drinking water and drinking natural mineral water that implement commercial sterility requirements.

2 Application principles

2.1 Whether the maximum levels of pathogens are stipulated or not, food producers, processors and traders shall take control measures to reduce as far as possible the levels of pathogens in food and the possibility of resulting risk.

2.2 Sample collection and treatment shall follow the provisions of GB 4789.1.

2.3 The sampling plan and test method shall follow the provisions of Table 1. “n” represents the number of samples to be collected from the same batch of products; “c” represents the maximum number of samples allowed to exceed the “m” value; “m” represents the acceptable limit value (three-level sampling plan) or the maximum safety limit value (two-level sampling plan) of pathogen indicators, and “M” represents the maximum safety limit value of pathogen indicators.

2.4 Annex A is used to define the food categories that the maximum levels of pathogens are applicable to.

3 Requirements of indicators

Refer to Table 1 for the maximum levels of pathogens in prepackaged foods.