ISO 25166:2026-05 (E)

Zhacai (pickled and squeezed vegetables) - Specification and test methods

Contents

Page

Foreword iv

Introduction v

1 Scope 1

2 Normative references 1

3 Terms and definitions 1

4 Product requirements 2
4.1 Sensory requirements 2
4.1.1 Colour 2
4.1.2 Flavour 2
4.1.3 Texture 2
4.1.4 Appearance 2
4.1.5 Impurities 2
4.2 Physical and chemical specifications 3
4.3 Limits of microorganisms 3
4.4 Limits of food additives 3
4.5 Limits of lead 3
4.6 Limits of cadmium 3

5 Sampling 3

6 Test methods 4
6.1 Sensory inspection 4
6.2 Determination of moisture content 4
6.3 Determination of edible salt content 4
6.4 Determination of titration acidity 4
6.5 Determination of lead 4
6.6 Determination of cadmium 4
6.7 Determination of coliform bacteria 4
6.8 Determination of salmonella 4
6.9 Determination of staphylococcus aureus 4

7 Hygiene contaminants and pesticides residues 4

8 Packaging and labelling 4
8.1 Packaging 4
8.2 Labelling 5

9 Storage and transport 5
9.1 Storage 5
9.2 Transport 5

Bibliography 6