
**Pao cai (salted fermented
vegetables) — Specification and test
methods**

*Pao cai (légumes fermentés salés) — Spécification et méthodes
d'essais*



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Contents

	Page
Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 Classification	2
5 Product requirements	2
5.1 Sensory requirements.....	2
5.1.1 Colour.....	2
5.1.2 Flavour.....	2
5.1.3 Texture.....	2
5.1.4 Appearance.....	2
5.1.5 Impurities.....	3
5.2 Physical and chemical requirements.....	3
5.3 Limits of microorganisms.....	3
5.4 Limits of food additives.....	3
5.5 Limits of heavy metals.....	3
5.6 Limits of pesticide residue.....	3
6 Sampling and test methods	4
6.1 Sampling.....	4
6.2 Sensory inspection.....	4
6.3 Inspection of physical and chemical indexes.....	4
6.4 Detection of microorganisms.....	4
7 Labelling, transport and storage	4

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

Pao cai (salted fermented vegetables) is a traditional fermented vegetable product, rich in organic acids, amino acids and other nutrients. It is recognized as being conducive to human health and has become one of the world's recognized healthy fermented vegetable products.

Pao cai has a long history of production. It was introduced into Europe in the 17th century. Nowadays, it sells well all over the world, especially in countries and regions where it is regularly consumed, such as in China, Japan, Korea and Europe. Accordingly, an industry to supply pao cai has rapidly developed. The market demand is enormous and the industry is experiencing a dramatic capacity expansion. However, as a result of the rapid development, there is a lack of unified and explicit product quality and safety guarantees, which greatly limits the international trade and circulation of pao cai products.

This document specifies the properties of pao cai. It has been developed to help prevent barriers to trade and communication.

Pao cai (salted fermented vegetables) — Specification and test methods

1 Scope

This document specifies the categories of pao cai (salted fermented vegetables) and its requirements, including sensory, physical and chemical, safety, labelling, transport and storage. It also describes the corresponding test methods.

This document does not apply to kimchi.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 750, *Fruit and vegetable products — Determination of titratable acidity*

ISO 2447, *Fruit and vegetable products — Determination of tin content*

ISO 2859-1, *Sampling procedures for inspection by attributes — Part 1: Sampling schemes indexed by acceptance quality limit (AQL) for lot-by-lot inspection*

ISO 3634, *Vegetable products — Determination of chloride content*

ISO 4832, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coliforms — Colony-count technique*

ISO 6633, *Fruits, vegetables and derived products — Determination of lead content — Flameless atomic absorption spectrometric method*

ISO 6888-1, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species) — Part 1: Technique using Baird-Parker agar medium*

AOAC 968.30, *Canned Vegetables-Drained Weight Procedure*

CXG 90-2017, *Guidelines on Performance Criteria for Methods of Analysis for the Determination of Pesticide Residues in Food and Feed*

EN 15662, *Foods of plant origin — Multimethod for the determination of pesticide residues using GC- and LC-based analysis following acetonitrile extraction/partitioning and clean-up by dispersive SPE — Modular QuEChERS-method*

CXS 1-1985, *General Standard for the Labelling of Prepacked Foods*

CXS 192-1995, *General Standard for Food Additives*

CXS 193-1995, *General Standard for Contaminants and Toxins in Food and Feed*

Codex Pesticides Residues in Food Online Database. Available at: <http://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/pestres/en/>