



USDA Foreign Agricultural Service

# GAIN Report

Global Agriculture Information Network

Voluntary Report - public distribution

**Date:** 5/23/2003

**GAIN Report Number:** CH3083

## China, Peoples Republic of

### FAIRS Product Specific

### Cured Meat: DRAFT FOR COMMENTS

### 2003

**Approved by:**

Larry M. Senger  
U.S. Embassy

**Prepared by:**

Adam Branson, Wu Bugang

---

**Report Highlights:**

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Cured Meat (GB2730) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

---

Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

### Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website ([www.moh.gov.cn](http://www.moh.gov.cn)). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email ([ofsts@fas.usd.gov](mailto:ofsts@fas.usd.gov) and [roseanne.freese@usda.gov](mailto:roseanne.freese@usda.gov)).

Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email ([AgBeijing@fas.usda.gov](mailto:AgBeijing@fas.usda.gov)).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this standard will substitute GB 2730-1981 Hygienic Standard for Guangdong-style Cured Meat, GB2731-1988 Hygienic Standard for Ham, GB2732-1988 Hygienic Standard for Preserved Duck (Salted Duck), GB10147-1988 Hygienic Standard for Sausage (Chinese sausage) and Haggis, and GBn137-1981 Hygienic Standard for Salted Pork.

#### BEGIN TRANSLATION

Items noted in the translation of GB2730-XXXX Hygienic Standard for Cured Meat Products:

- The original standard structure is revised. The definitions as well as specifications for raw materials, food additive usage, hygienic requirements for production and processing, packaging, labeling, storage, and transportation have been added to this Standard;
- The scope has been revised to become suitable for a variety of (crude) meat products that are prepared from fresh (frozen) domestic animals and fowl meat, added auxiliary materials, through curing, dehydration and other processing methods.
- The moisture content has been revised to 25 percent and the trimethylamine nitrogen in ham has been revised to 2.5mg/100 grams;
- The requirements for lead, inorganic arsenic, cadmium and total amount of mercury have been added to this standard;
- The requirement for salt has been canceled.

Drafting units of this Standard include: Jiangsu Provincial Disease Control and Prevention Center, Shanghai Municipal Hygiene Supervision Office, Food Hygiene Supervision and Inspection Bureau of the Ministry of Public Health, Heilongjiang Provincial Hygiene Supervision Office, Liaoning Provincial Hygiene Supervision Office, and the Beijing Municipal Disease Control and Prevention Center

Individual drafters of this Standard include: Yuan Baojun, Gu Zhenhua, Fan Baorong, Cai Yanping, Li Jiangping, Zheng Yunyan and Ding Xiuying

#### GB 2730-2001 Hygienic Standard for Cured Meat Products

##### 1. Scope

This Standard defines cured meat products, requirements for food additives, as well as the hygienic requirements for production and processing, packaging, labeling, transportation, storage, and testing methods. This Standard applies to a variety of (crude) meat products that are prepared from fresh (frozen) domestic animals and fowl meat, added auxiliary materials that are cured, dehydrated, or processed through other methods.

## 2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Labels for Packaging, Storage, and Transportation
GB 2760	Hygienic Standard for Food Additive Use
GB/T 4789.17	Microbial Testing of Food Hygiene for Meat and Meat Product
GB/T 5009.3	Determination of Moisture Content in Food
GB/T 5009.11	Determination of Total Arsenic and Inorganic Arsenic in Food
GB/T 5009.12	Determination of Lead in Food
GB/T 5009.15	Determination of Cadmium in Food
GB/T 5009.17	Determination of Total Mercury and Organic Mercury in Food
GB/T 5009.27	Determination of Benzo(a)pyrene in Food
GB/T 5009.33	Determination of Nitrates and Nitrites in Food
GB/T 5009.37	Analytical Method of the Hygienic Standard for Edible Oil
GB/T 5009.44	Hygienic Standard Analysis on Meat and Meat Products
GB/T 5009.45	Analytical Method of the Hygienic Standard for Aquatic Product
GB/ T5009.202	Determination of Trimethylamine Nitrogen in Ham
GB 7718	National Standard for Food Labeling
GB 12694	Hygienic Standard of Meat Processing Plants

## 3. Definitions

This Standard has adopted the following definitions:

### 3.1. Cured Meat

Salted or cured meat products prepared from fresh (frozen) domestic animals and fowl meat with added auxiliary materials that is processed by curing, sun drying, drying or smoking.

### 3.2. Ham

Meat products with the intrinsic flavor of ham that is prepared from fresh ham and processed by curing, washing, sun drying or air-drying, and is fermented or unfermented.

### 3.3. Sausage

Meat products of sausage and haggis prepared from the fresh (frozen) domestic animals (fowl) meat by processing through curing, sausage filling, with or without smoking, sun drying, and baking.

### 3.4. Unsmoked Preserved Duck

Duck products prepared from the fresh (frozen) slaughtered ducks through salting and sun drying.

### 3.5. Smoked Preserved Duck

Duck products prepared from the fresh (frozen) slaughtered ducks through salting, sun drying, smoking and baking.

### 3.6. Salted Meat

Meat products prepared from the fresh (frozen) domestic animals (fowl) meat through salting.

## 4. Requirements

### 4.1. Raw Material Requirements

#### 4.1.1. Raw Materials

Shall conform to the relevant standard and related regulations.

#### 4.1.2. Auxiliary Materials

Shall conform to the relevant standards and related regulations.

### 4.2. Sensory Requirements

Shall conform to the regulations in Table 1.

Table 1. Sensory Requirements

Item	Requirements
Appearance	The appearance of the cured meat products shall be bright and clean and have no mucus or mold spots on the surface. The casing for sausage goods shall be dry and shall tightly cling to the meat.
Color and Luster	The meat products shall have the intrinsic luster of the meat products. The color of the muscle on cut surfaces shall be red or dark red and the color of fat shall be white.
Texture	The tissue shall be fine and close with elasticity. No juice shall flow off the meat products. There shall be no foreign matter.
Taste and smell	The cured meat products shall have the intrinsic taste and flavor with no peculiar smell permitted.

### 4.3. Physical Requirements

Shall conform to the regulations in Table 2.

Table 2. Physical Requirements

Item	Requirement
Moisture content, g/100 g	
Sausage goods and cured meat products =	25.0
Unsmoked preserved duck =	48.0
Smoked preserved duck =	35.0
Peroxide value (Counted according to fat amount), g/100 g	0.25

Ham =	0.50
Cured meat, salted meat and sausage goods =	2.50
Unsmoked and Smoked preserved duck =	
Acid valence (Counted according to the fat amount), mgKOH/ g	
Cured meat, salted meat and sausage goods =	4.0
Unsmoked and Smoked preserved duck =	1.6
Trimethylamine nitrogen, mg/100g	
Ham =	2.5
Benzopyrene (a) <sup>a</sup> , micrograms/kg =	5
Lead (Pb), mg/kg =	0.2
Inorganic Arsenic, mg/kg =	0.05
Cadmium (Cd), mg/kg =	0.1
Total Amount of Mercury (Hg), mg/kg =	0.05
Residual Nitrite	Implemented according to GB 2760
<sup>a</sup> only applies to smoked cured meat products.	

## 5. Food Additives

5.1. The quality of food additives shall conform to the relevant standards and related regulations.

5.2. The kind and dosage of food additives shall conform to regulations in GB 2760.

## 6. Hygienic Requirements for Production and Processing

The hygienic requirements of production process of cured meat products shall conform to regulations in GB 12694.

## 7. Packaging

The packaging container and material shall conform to the relative hygienic standards and regulations.

## 8. Labeling

8.1. Designed package marks shall conform to GB7718.

8.2. The labels on packaging cases for transportation shall conform to GB191.

## 9. Storage and Transportation

### 9.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

## 9.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

## 10. Testing Methods.

### 10.1. Sensory Requirements

Shall be determined by methods in GB/T 5009.44.

### 10.2. Physical Requirements

#### 10.2.1. Moisture Content

Shall be determined by methods in GB/T 5009.3.

#### 10.2.2. Peroxide Value

Samples shall be treated according to methods specified in GB/T 5009.44.

The peroxide value shall be determined according to methods specified in GB/T 5009.37.

#### 10.2.3. Acid Valence

Shall be determined by methods in 14.3 of GB/T 5009.44.

#### 10.2.4. Trimethylamine Nitrogen

Shall be determined to methods in GB/T 5009.202.

#### 10.2.5. Benzo(a)pyrene

Shall be determined according to methods specified in GB/T 5009.27.

#### 10.2.6. Lead

Shall be determined by methods in GB/T 5009.12.

#### 10.2.7. Inorganic Arsenic

Shall be determined by methods in GB/T 5009.11.

#### 10.2.8. Cadmium

Shall be determined by methods in GB/T 5009.15.

#### 10.2.9. Total Mercury

Shall be determined by methods in GB/T 5009.17.

#### 10.2.10. Nitrite

Shall be determined by methods in GB/T 5009.33.

END TRANSLATION