

USDA Foreign Agricultural Service

GAIN Report

Global Agricultural Information Network

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT
POLICY

Voluntary Public

Date: 5/10/2018

GAIN Report Number: CH18028

China - Peoples Republic of

Post: Beijing

China Releases the Food Safety Standard for Cooked Meat Products

Report Categories:

FAIRS Subject Report

Approved By:

Jennifer Clever

Prepared By:

FAS Beijing Staff

Report Highlights:

On December 23, 2016, the National Health and Family Planning Commission (NHFPC, currently the National Health Commission) and the China Food and Drug Administration (CFDA, currently the State Administration of Market Regulation) released the National Food Safety Standard for Cooked Meat Products (GB2726-2016). This standard was implemented on June 23, 2017 and applies to prepackaged cooked meat products except canned meat. The Standard replaces the Hygiene Standard for Cooked Meat Products (GB 2726 - 2005) and its subsequent modification. Please note that the comment process has ended and that this standard is considered final. The following report contains an unofficial translation of the final standard.

BEGIN TRANSLATION

National Food Safety Standard for Cooked Meat Products

Foreword

The Standard replaces the Hygiene Standard for Cooked Meat Products (GB 2726 - 2005) and its No.1 Modification. When compared with GB 2726 - 2005, the Standard mainly has the following changes:

- The name of the standard is revised to “National Food Safety Standard - Cooked Meat Products”;
- The scope is modified;
- Terms and definitions are modified;
- Physical and chemical indexes are modified;
- Microbial indexes are modified.

National Food Safety Standard

Cooked Meat Products

1 Scope

The Standard applies to prepackaged cooked meat products.

The Standard does not apply to canned meat.

2 Terms and Definitions

2.1 Cooked Meat Products

Products produced mainly with fresh (frozen) livestock and poultry products, including meat seasoned with soy sauce, smoked meat, carbonado, fried meat, Western ham, sausages, fermented meat products, dry cooked meat products and other cooked meat products.

3 Technical Requirements

3.1 Requirements for Materials

Materials should meet corresponding food standards and relevant provisions.

3.2 Sensory Requirements

Sensory requirements should meet provisions specified in Table 1.

Table 1 Sensory Requirements

Item	Requirements	Testing Method
Color and lustre	Have the color and luster that the product should have.	Place a proper amount of samples for testing on a clean white plate (porcelain plates or containers of the same kind), and observe their color and luster in natural light. Smell them, rinse the mouth, and taste them.
Taste and smell	Have the taste and smell that the product should have, and have no peculiar smell.	
State	Have the state that the product should have; no visible foreign matters, no burnt spots and no mildew.	

3.3 Limit of Contaminants

Limit of contaminants should meet provisions of GB 2762.

3.4 Microbial Limit

3.4.1 Limit of pathogenic bacteria should meet provisions of GB 29921.

3.4.2 Microbial limit should also meet provisions of Table 2.

Table 2 Microbial Limit

Item	Sampling plan ^a and limit				Testing Method
	n	c	m	M	
Total numbers of colony ^b /(CFU/g)	5	2	10 ⁴	10 ⁵	GB 4789.2
Coli group /(CFU/g)	5	2	10	10 ²	GB 4789.3

a Sampling and processing of samples are conducted according to GB 4789.1.
b Except fermented meat products.

3.5 Food additives and food nutrition enhancers

3.5.1 Use of food additives should meet provisions of GB 2760.

3.5.2 Use of food nutrition fortifications should meet provisions of GB 14880.

END OF TRANSLATION