

Translated English of Chinese Standard: GB16869-2005

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# GB

NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA

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## GB 16869-2005

Replacing GB 16869-2000

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# Fresh and Frozen Poultry Product

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## Foreword

Chapter 6 of this Standard is recommendatory; and the rest are compulsory.

This Standard replaces GB 16869-2000 "Fresh and Frozen Poultry Product".

Compared with GB 16869-2000, the main differences of this Standard are as follows:

- Limit of detection of methamidophos and clenbuterol hydrochloride are not specified any more;
- Add that stasis-blood with area  $\leq 0.5$  is negligible, calculation method of stasis-blood number and hard feather, and inspection rules;
- Technical requirements are adjusted;
- Freezing center temperature for frozen poultry products is adjusted to 18°C at maximum;
- Water loss rate due to unfreezing is adjusted up to 6%;
- Lead limit is adjusted to be up to 0.2mg/kg;
- Pesticide hexachlorocyclohexane residue limit is adjusted to be up to 0.1 mg/kg (calculated by bulk sample), 1 mg/kg (calculated by fat);
- The coliform bacteria limit on the frozen poultry product is adjusted to be up to  $5 \times 10^3$  MPN/100g;
- Salmonella limit of detection is adjusted to "0/25 g";
- Limit of detection for diarrhoea causative escherichia coli is adjusted to be that the detection limit of hemorrhagic escherichia coli (O157:H7) is 0/25 g;
- Determination method of stilbestrol is adjusted to be "Determine according to methods as specified in SN 0672".

In Chapter 6, routine inspection, acceptance inspection sampling plans, and allowable number of common defects are equivalently adopt inspection level I and inspection level II in CAC/RM 42-1969 "Sampling Plan of Prepackaged Food".

Appendix A of this Standard is normative.

This Standard was jointly proposed by National Technical Committee 64 on Food Industry of Standardization Administration of China, and Specialized Committee on Foods Hygienic Standard of Technical Committee on Hygienic Standard of Ministry of Health.

# Fresh and Frozen Poultry Product

## 1 Scope

This Standard specifies technical requirements, inspection method, inspection rules and the requirements for labelling, marking, packaging, storing of fresh and frozen poultry products.

This Standard is applicable to fresh or frozen poultry products which are made of healthy and live poultries, through butchering, processing and packing; it is also applicable to the unpacked fresh or frozen poultry products.

## 2 Normative References

The following documents contain provisions which, through reference in this Standard, constitute provisions of this Standard. For dated reference, subsequent amendments (excluding corrections) or revisions of these publications do not apply. However, the parties who enter into agreements based on this Standard are encouraged to investigate the possibility of applying the most recent editions of the standards. For undated references, the latest edition of the normative document referred to applies.

GB/T 191 Packaging-Pictorial Marking for Handling of Goods

GB/T 4789.2-2003 Microbiological Examination of Food Hygiene - Detection of Aerobic Bacterial Count

GB/T 4789.3-2003 Microbiological Examination of Food Hygiene - Detection of Coliform Bacteria

GB/T 4789.4-2003 Microbiological Examination of Food Hygiene - Examination of Salmonella

GB/T 5009.11-2003 Determination of Total Arsenic and Abio-arsenic in Food

GB/T 5009.12-2003 Method for Determination of Lead in Foods

GB/T 5009.17-2003 Determination of Total Mercury and Organic-mercury in Foods

GB/T 5009.19-2003 Determination of HCH and DDT Residues in Foods

GB/T 5009.44-2003 Method for Analysis of Hygienic Standard of Meat and Meat Products

**A.4.3** Milk and milk products: Mix uniformly.

## **A.5 Analytical procedures**

### **A.5.1 Extraction, distribution and concentration**

**A.5.1.1** Eggs and egg products: Weigh 20 g of (accurate to 0.01 g) samples in 100 mL triangular flask-with-stopper; add 5 mL of water (water is added according to the moisture content of the samples to make the total water to be about 20 g; generally fresh eggs contains about 75% water, thus 5 mL of water is added); add 40 mL of acetone and shake for 30 min. Add 6 g of sodium chloride; shake up well; then add 30 mL of methylene chloride; shake for 30 min. Take 35 mL of supernatant liquor; filter it with anhydrous sodium sulfate into a rotating evaporative flask; concentrate to about 1 mL. Add 2 mL of ethyl acetate cyclohexane (1:1) solution to re-concentrate. Repeat this operation for 3 times until the solution is concentrated to be about 1 mL.

**A.5.1.2** Meat and meat products: Weigh 20 g of (accurate to 0.01 g) samples into a 100 mL triangular flask-with-stopper; add 6 mL of water (water is added according to the moisture content of the samples to make the total water to be about 20 g; generally fresh meat contains about 70% water, thus 6 mL of water is added). The following processes are same as those in A.5.1.1.

**A.5.1.3** Milk and milk products: Weigh 20 g of (accurate to 0.01 g) samples into a 100 mL triangular flask-with-stopper (water is not required for fresh milk; use acetone to directly extract). The following processes are same as those in A.5.1.1.

### **A.5.2 Purification**

Use ethyl acetate cyclohexane (1:1) solution, through the gel purification column, to elute the prepared concentrated solution (A.5.1). Collect 35 mL ~ 70 mL of fraction; rotate for evaporation and concentrate to 1mL. Then purify through the gel purification column; collect 35 mL ~ 70 mL of fraction; rotate for evaporation and concentrate to 1mL. Transfer it into a 5 mL graduated test tube; wash the rotating evaporative flask with about 5 mL of ethyl acetate for several times; transfer the washing liquor into the above-mentioned test tube. Use nitrogen to blow it to be below 1 mL; then dilute with ethyl acetate to 1 mL; standby for chromatographic analysis.

### **A.5.3 Chromatographic condition**

**A.5.3.1** Chromatographic column: Elastic capillary column, with the inner diameter of 0.32 mm and length of 30 m; painted with SE-54 in thickness of 0.25  $\mu$ m.

**A.5.3.2** Column temperature: Programming temperature-rise.

60°C / 1 min  $\xrightarrow{40^{\circ}\text{C}/\text{min}}$  110°C  $\xrightarrow{5^{\circ}\text{C}/\text{min}}$  235°C  $\xrightarrow{40^{\circ}\text{C}/\text{min}}$  265°C

**A.5.3.3** Injection-port temperature: 270°C.

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