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# GB

NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA

ICS 67-040

C 53

## GB/T 2726-2005

Replacing GB 2726-1996, GB 2725.1-1994

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### Hygienic standard for cooked meat products

熟肉制品卫生标准

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**Issued by: Ministry of Health of the People's Republic of China;  
Standardization Administration of the People's Republic of  
China**

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## Foreword

Full text of this Standard is mandatory.

This national standard is not equivalent to (CAC) Codex Stan 89-1981 (Rev.1-1991) (Luncheon Meat), Codex Stan 96-1981 (Rev.1-1991) (Cooked Cured Ham), Codex Stan 97-1981 (Rev.1-1991) (Cooked Cured Pork Shoulder), Codex Stan 98-1981 (Rev.1-1991) (Cooked Cured Chopped Meat).

This Standard will replace and abolish GB 2725.1-1994 *Hygienic standard for the sausages*, GB 2726-1996 *Hygienic standard for meats cooked in soy sauce*, GB 2727-1994 *Hygienic standard for toasted and roasted meats*, GB/T 2728-1981 *Hygienic standard for Xiaorou (pork, special processed with salt and nitrite)*, GB 2729-1994 *Hygienic standard of dried meat fiber*, GB/T 13101-1991 *Hygienic standard for cooked and smoked ham in package* and GB 16327-1996 *Hygienic standard of roast dried meat product*.

Compared with GB 2725.1-1994, GB 2726-1996, GB 2727-1994, GB/T 2728-1981, GB 2729-1994, GB/T 13101-1991 and GB 16327-1996, the main changes of this Standard are as follows:

- The format of full text has been revised according to GB/T 1.1-2000;
- Combine seven standards such as GB 2725.1-1994 and GB 2726-1996 into this Standard according to category;
- Enlarge the application scope of this Standard to all cooked meat products;
- Add the hygienic requirements for raw material, food additives, manufacturing, and processing as well as packaging, transportation and storage;
- Add the limit indexes for Pb, total Hg, Cd, and inorganic As;
- Delete the exit-factory indexes of total bacteria and coliform in original Standard.

This Standard shall be implemented on Oct 01, 2005; the transitional period is one year. That is, the products which are manufactured before October 01, 2005 and comply with relevant standards are allowed to sell until September 30, 2006.

This Standard was proposed by and shall be administered by Ministry of Health of the People's Republic of China.

Draft organizations of this Standard: Centre for Disease Control and Prevention of Jiangsu Province. Shanghai Hygienic Supervision Centre, Heilongjiang Food Hygienic Supervision and Inspection Centre, Liaoning Hygienic Supervision Centre, Beijing Food Hygienic Supervision and Inspection Centre, and Shanghai Centers for Disease Control

# Hygienic standard for cooked meat products

## 1 Scope

This Standard specifies hygienic requirements and test methods for cooked meat products as well as hygienic requirements for food additives, manufacturing and process, packaging, marking, transportation and storage.

This Standard is applicable to cooked meat products that are manufactured by fresh (frozen) meat of livestock and poultry as main materials; it includes cooked meat dried products.

## 2 Normative References

The articles contained in the following documents have become part of this Standard when they are quoted herein. For the dated documents so quoted, all the modifications (excluding corrections) or revisions made thereafter shall not be applicable to this Standard. For the undated documents so quoted, the latest editions shall be applicable to this Standard.

GB 2760 Hygienic standards for uses of food additives

GB/T 4789.17 Microbiological examination of food hygiene - Examination of meat and meat products

GB/T 5009.3 Determination of moisture in foods

GB/T 5009.11 Determination of total arsenic and abio-arsenic in food

GB/T 5009.12 Determination of lead in foods

GB/T 5009.15 Determination of cadmium in foods

GB/T 5009.27 Determination of benzo(a)pyrene in foods

GB/T 5009.33 Determination of nitrite and nitrate in foods

GB/T 5009.44 Method for analysis of hygienic standard of meat and meat products

GB/T 5009.87 Determination of phosphorus in foods

GB 7718 General standard for the labeling of prepackaged foods

GB 12694 Hygienic specifications of meat packing plant

## 5 Food Additives

5.1 The quality of food additives shall comply with corresponding standards and relevant regulations.

5.2 The variety and application amount of food additives shall comply with GB 2760.

## 6 Manufacturing and Processing

The hygienic requirements for cooked meat products in manufacturing and processing shall comply with GB 12694.

## 7 Packaging

The packaging container and materials of product shall comply with corresponding hygienic standards and relevant regulations, prevent from pollution of toxic and harmful substance.

## 8 Marking

The marking requirements for stereotypes packaged cooked meat products shall be executed according to GB 7718.

## 9 Storage and Transportation

9.1 The products shall be stored in dry and well-ventilated place. Mixed storage with toxic, harmful, peculiar smell, volatile and easily corrosion matters must not be allowed.

### 9.2 Transportation

The transport machine shall be clean and non-pollution; it shall keep out of the sun and rain when transporting; the product that needs to be refrigerated shall be refrigerated for transportation. Mixed transportation with toxic, harmful, peculiar smell matters must not be allowed.

## 10 Test Methods

### 10.1 Sensory index

Determine according to the method specified in GB/T 5009.44.

### 10.2 Physiochemical index

**10.2.1** Moisture: Determine according to the method specified in GB/T 5009.3.

**10.2.2** Composite phosphate: Determine according to the method specified in GB/T 5009.87.

**10.2.3** Pb: Determine according to the method specified in GB/T 5009.12

**10.2.4** Inorganic As: Determine according to the method specified in GB/T 5009.11.

**10.2.5** Cd: Determine according to the method specified in GB/T 5009.15.

**10.2.6** Total Hg: Determine according to the method specified in GB/T 5009.17.

**10.2.7** Benzo(a)pyrene: Determine according to the method specified in GB/T 5009.27.

**10.2.8** Nitrite: Determine according to the method specified in GB/T 5009.33.

### **10.3 Microbiological index**

Determine according to the method specified in GB/T 4789.17.

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## **No. 1 Amendment of GB 2726-2005 “Hygienic standard for cooked meat products”**

This Amendment was approved, through National-Standard-Commission Agriculture-Light-Letter [2006] No. 11 Announcement, by the National Standardization Management Committee on April 27, 2006. It shall be implemented from the date of approval.

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Modified contents of national standard GB 2726-2005 "Hygienic standard for cooked meat products" are as follows:

**DELETE** "Compound phosphate (counted in  $\text{PO}_4^{3-}$ ) / (g/kg)" **AND** the table's footnote "a Residual amount of phosphate compound includes the phosphorus contained in the meat itself and the added phosphorus; it does not include dry products" **IN** "Table 1 Physiochemical index".

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**END**

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Contact: Wayne Zheng, [Sales@ChineseStandard.net](mailto:Sales@ChineseStandard.net)

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