



National Standard of the People's Republic of China

GB 2707 - 2016

National Food Safety Standard

Fresh and Frozen Livestock and Poultry Products

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China & China Food and Drug Administration**

Foreword

This standard supersedes GB 2702 - 2005 *Hygienic Standard for Fresh and Frozen Meat of Livestock* and GB 16869 - 2005 *Fresh and Frozen Poultry Products*. The Indexes in GB 16869 - 2005, which has been referred to herein shall be subject to those of this standard.

Compared with the superseded standard GB 2702 - 2005, the main changes in the Standard are as follows:

- the name of this standard has been changed to *National Food Safety Standard – Fresh and Frozen Livestock and Poultry Products*;
- the terms and definitions have been added;
- the requirements for ingredients have been revised;
- the sensory requirements have been revised; and
- the physical and chemical index has been revised.

National Food Safety Standard

Fresh and Frozen Livestock and Poultry Products

1 Scope

This standard applies to fresh and frozen livestock and poultry products.

This standard is not applicable to ready-to-eat meat products.

2 Terms and Definitions

2.1 Fresh meat of livestock and poultry

The meat that is obtained from live livestock (pigs, cattle, sheep, rabbits, etc.) and poultry (chickens, ducks, geese, etc.) after being slaughtered, and processed and that has not undergone freezing processes.

2.2 Frozen meat of livestock and poultry

The meat that is obtained from live livestock (pigs, cattle, sheep, rabbits, etc.) and poultry (chickens, ducks, geese, etc.) after being slaughtered and processed, and that has been frozen at the temperature lower than or equal to $-18\text{ }^{\circ}\text{C}$.

2.3 Byproducts of livestock and poultry

The offal, heads, necks, tails, wings, feet (claws) and other edible products left after the live livestock (pigs, cattle, sheep, rabbits, etc.) and poultry (chickens, ducks, geese, etc.) are slaughtered and processed.

3 Technical Requirements

3.1 Raw material requirements

The live livestock and poultry, before being slaughtered, shall undergo and pass quarantine inspection by the Animal Health Supervision Institutions.

3.2 Sensory requirements

The sensory requirements shall be in accordance with those given in Table 1.

Table 1 Sensory Requirements

Items	Requirements	Inspection method
Color and luster	The product should have the color and luster as it should have.	Take an appropriate sample of the product, and place it in a white plate (e.g. porcelain plate or similar container) to observe its color, luster and status in natural lighting and then smell it.
Smell	The product should smell as it should be, and without foreign odor.	
Status	The product should have the status as it should be, and without normally visible foreign matters.	

3.3 Physical and chemical indexes

The physical and chemical indexes shall be in accordance with those given in Table 2.

Table 2 Physical and Chemical Indexes

Items	Indexes	Inspection method
Volatile basic nitrogen / (mg/100g)	≤ 15	GB 5009.228

3.4 Limits of contaminants

The maximum contaminant level for offal of livestock and poultry shall conform to the provisions of GB 2762. The maximum level of contaminants in livestock and poultry products exclusive of the offal shall conform to the provisions of GB 2762.

3.5 Maximum residue limits of pesticides and veterinary drugs

3.5.1 The maximum residue level of pesticides shall conform to the provisions of GB 2763.

3.5.2 The maximum residue level of veterinary drugs shall conform to China's relevant regulations and announcements.