



The National Standards of the People's Republic of China

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**National Food Safety Standards  
Preserved and Cured Meat Products**

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## Preface

This set of standards replaces GB 2730-2005 *Hygiene Standards for Preserved and Cured Meat*.

The main changes in this set of standards when compared with GB 2730-2005 are as follows:

- The title of this set of standards has been changed to National Food Safety Standards Preserved and Cured Meat Products.
- Terminologies and definitions have been added.
- Physical and chemical indices have been amended.

# National Food Safety Standards

## Preserved and Cured Meat Products

### 1 Scope

This set of standards is applicable to preserved and cured meat products.

### 2 Terms and definitions

#### 2.1 Preserved and cured meat products

Non-instant meat products made using fresh (frozen) meat of livestock and poultry or their edible by-products as the ingredients, with or without auxiliary materials added and by processing with such techniques as preserving and drying (or sun- or air-drying).

#### 2.2 Ham

Non-instant meat products made using fresh (frozen) pork hind legs as the main ingredient, with other auxiliary materials added and by processing with such techniques as trimming, preserving, washing and desalination as well as air-drying and fermentation, etc.

#### 2.3 Cured meat

Non-instant meat products made using fresh (frozen) meat of livestock as the main ingredient, with other auxiliary materials added and by processing with such techniques as preserving, drying (or sun- or air-drying) and smoking (or no smoking), etc.

#### 2.4 Salted meat

Non-instant meat products made using fresh (frozen) meat of livestock as the main ingredient, with other auxiliary materials added and by processing with such techniques as preserving, etc.

#### 2.5 Chinese (cured) sausage

Non-instant meat products made using fresh (frozen) meat of livestock as the ingredient, with other auxiliary materials added and by processing with such techniques as cutting into small pieces (or mincing), blending, preserving, filling (or forming), drying (or sun- or air-drying) as well as smoking (or no smoking), etc.

### 3 Technical requirements

#### 3.1 Requirements for ingredients

Ingredients should conform to the corresponding food standards and the relevant stipulations.

### 3.2 Sensory requirements

The sensory requirements should conform to the stipulations in Table 1.

**Table 1 Sensory requirements**

Item	Requirements	Method of examination
Colour	Has the colour that the product should have, has no mucus and fungus spots	Take an appropriate amount of sample and place it on a white ceramic dish and observe the colour and state under natural light, and smell the sample.
Smell	Has the smell that the product should have, has no odour and rancid flavour	
State	Has the histological state that the product should have, no foreign objects visible to normal vision	

### 3.3 Physical and chemical indices

The physical and chemical indices should conform to the stipulations in Table 2.

**Table 2 Physical and chemical indices**

Item	Index	Method of examination
Peroxidation value (counted in fats)(g/100g)		
Ham, cured meat, salted meat, Chinese (cured) sausage ≤	0.5	GB 5009.227
Preserved and cured poultry products ≤	1.5	
Trimethylamine nitrogen (g/100g)		
Ham ≤	2.5	GB 5009.179

### 3.4 Contaminant limit

The contaminant limit should conform to the stipulations of GB 2762.

### 3.5 Food additives

The use of food additives should conform to the stipulations of GB 2760.