

GB

The National Standard of the People's Republic of China

GB 14891.1-1997

National Food Safety Standard
Hygienic Standard for Irradiated Cooked Meat of Livestock and Poultry

Approved on: 1997-06-16

Implemented on: 1998-01-01

Issued by: National Health and Family Planning Committee of China

Preamble

This standard is an independent part of the hygiene standards for irradiated food categories.
From the implementation day of this standard, it will replace GB 14891. 1- 94 and GB 14891. 10-94.
This standard was proposed by the Ministry of Health of the People's Republic
This standard was drafted by the Jiangsu Provincial Health and Epidemic Prevention Station and the
Institute of Atomic Energy Agricultural Utilization of Jiangsu Academy of Agricultural Sciences.
The epidemic station of Shandong participated in the drafting.
The main drafters of this standard, Zhou Shunan, Chen Bingsong, Xie Zongchuan, Zhu Xianyu, Zhang
Li.
This standard is interpreted by the Chinese Academy of Preventive Medicine, which is entrusted by the
Ministry of Health.

National Food Safety Standard

Hygienic Standard for Irradiated Cooked Meat of Livestock and Poultry

1 Scope

This standard specifies the technical requirements, packaging marks and basic requirement of inspection methods for irradiating cooked livestock and poultry meat.

This standard is applicable to cooked pork, cooked beef, cooked mutton, cooked rabbit meat, salted duck, roast duck, roast chicken, braised chicken, etc. for the purpose of extending the shelf life by Y-ray or electron beam irradiation sterilization.

2 Reference standards

The provisions contained in the following standards constitute provisions of this standard by reference in this standard. At the time of publication, the editions indicated were valid. All standards will be revised and parties using this standard should explore the possibility of using the latest version of the following standards.

GB 2725. 1-94 Meat enema hygiene standard

GB 4789. 17-94 Microbiological examination of food hygiene Meat and meat products inspection

GB 5009. 33-1996 Method for determination of nitrite and nitrate in foods

GB 7718- 94 General Standard for Food Labels

3 Technical requirements

3.1 Raw material requirements

The production and quality of irradiated cooked livestock and poultry meat before irradiation shall comply with the corresponding food enterprise hygiene regulations and relevant national health standards.

3-2 Irradiation packaging

Irradiated cooked livestock and poultry meat products shall be individually sealed with a plastic film packaging bag for food packaging, and a moisture-proof corrugated cardboard box for outer packaging (transport packaging).

3.3 dose limit and exposure requirements

3.3.1 Restriction of planting: The average average absorbent enthalpy of cooked meat and poultry meat produced by ^{60}Co or ^{137}Cs /ray or electron accelerator can be greater than 10 Me V. 8 kG

3. The irradiation requirements are uniform, the agent site is accurate, the average absorption site distribution unevenness winter 1.5.

3.4 Sensory indicators

The packaging is intact, the inside of the bag is negative pressure, and the composite plastic film is close to the content of cooked livestock and poultry meat. Cooked livestock and poultry meat products are firm and elastic, fat or yellowish and transparent; have their own inherent odor and taste; no mucus, no mildew, no spoilage, no acid odor, especially his odor.

3.5 Physical and chemical indicators

The nitrite content is carried out in accordance with the provisions of GB 2725.

3-6 Bacterial indicators

Bacterial indicators should meet the requirements of Table 1.

Table 1 Baciterial Indicators

Item	Indicator	
	Out of the Factory	Sales
Total Number of Colonies, number/g \leq	500	50000
Coliform, MPN/100g \leq	30	30

Pathogenic bacteria (Referring to intestinal pathogenic bacteria and pathogenic cocci)	not be detected	not be detected
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4 packaging mark requirements

It shall comply with the relevant provisions of G B 7718 and the Ministerial Decision No. 47 of the Ministry of Health, "Administrative Measures for Irradiated Food Hygiene".

5 Test methods

5. 1 Sensory index check

It is operated by visual inspection, hand examination, nose sniffing and tasting.

5. 2 physical and chemical indicators detection

Execute according to GB 5009. 33.

5. 3 bacterial index test

Execute according to the provisions of GB 4789.17