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China, People's Republic of

Food and Agricultural Import Regulations and Standards

Fresh and Frozen Beef Cuts Standard

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Report Highlights:

This is an UNOFFICIAL English translation of the People's Republic of China GB/T Standard 17238-1998 for *Fresh and Frozen Beef Cuts* and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1], CH

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Summary

This *Standard for Fresh and Frozen Beef Cuts* was announced by the now State General Administration for Quality Supervision, Inspection, and Quarantine (AQSIQ) on March 2, 1998 and implemented on October 1, 1998.

Standards for Fresh and Frozen Beef Cuts

This is the GB/T 17238-1998 National Standard of the People's Republic of China. This standard refers to beef cuts standards from Japan, the former USSR, Hong Kong, and the US Beef Cut Code and names for beef parts. In the past, names for beef cuts in China used foreign words or common words. This standard utilizes anatomical names in an attempt to standardize all norms. This standard was proposed by the China State Economic and Trade Commission (SETC) Department of Internal Trade. This standard shall be managed by the Division of Consumer Goods Distribution of the Department of Internal Trade. The principle drafters of this standard are Zhuang ZhiRao, Zhao JiLin, Wei ChunGeng, Wang JinSheng, Li QiQing, Wang GuiJi, and Chen FeiYing of the China General Research Center for Meat Products.

Chapter One: Main Contents and Application

This standard provides technical terminology for the classification of fresh and frozen beef cuts and stipulates the technical requirements, separating and cold processing requirements, inspection methods, inspection rules, and the labeling, packaging, and storage requirements for fresh and frozen beef cuts.

Chapter Two: Referenced Standards

The clauses in the below standards, though referenced in this standard, constitute all standards at the time of publication. All standards are subject to revision and all parties that apply the standards should study the possible application of the latest editions of the following standards.

GB 2708–1994 Beef, Mutton and Rabbit Meat Sanitary Standards
GB/T 4456–1984 Polythene Blown Film for Food Packaging (since replaced by GB/T 4456–1996)
GB/T 5009.44–1996 Analysis Methods of Meat and Meat Products Sanitary Standards
GB/T 6399–1986 Dispatch and Receiving Marks for Transportation Packaging
GB/T 6543–1986 Corrugated Paper Boxes
GB 7718–1994 General Standard for the Labeling of Foods
GB 9681–1988 Hygiene Standard for Polyvinyl Chloride for Food Packaging
GB 9687–1988 Hygiene Standard for Polythene for Food Packaging

GB 9688–1988 Hygiene Standard for Polypropylene for Food Packaging
GB 9689–1988 Hygiene Standard for Polystyrene for Food Packaging
GB/T 9960–1988 Fresh and Frozen Quarter-Carcass Beef with Bones

Chapter Three: Terminology

3.1 Cut Beef

Beef cuts that are without bones and separate from a fresh quarter-carcass beef with bone.

3.2 Hind Shank

The muscle meat that is cut from the rear knee to heel/ankle, including gastrocnemius, metatarsal flexor and extensor.

3.3 Boneless Beef Topside

The muscle meat that is cut from the fore part of the sartoris, including the femoris minimus.

3.4 Gluteus Rump Roast

The upper part of muscle meat that is cut from the upper semitendinosus to thurl joint. It is parallel along the vertebra, including semitendinosus and triceps femoris.

3.5 Boneless Beef Knuckle

Quatriceps femoris meat that is cut along the joint part of the quatriceps femoris and semitendinosus.

3.6 Short Loin

Upper muscle meat that is cut from the upper semitendinosus to thurl joint. It is parallel along the vertebra, including rump medius, semitendinosus, and biceps femoris.

3.7 Triangle Muscle

Triangle muscle meat exposed after cutting the boneless beef knuckle

3.8 Fillet Tenderloin

One complete piece of muscle meat with the upper tenderloin, cut from the interior side of the loin.

3.9 Loin Striploin

Muscle meat cut from the fifth or sixth lumber vertebrae along the lower part of loin dorsi muscle.

3.10 Belly Steak

All belly muscle meat cut from in front of the thirteenth rib along the fore part of the quadriceps.

3.11 Meat from the Back of the Body Sirloin Roast

Muscle meat cut along the two sides of the back bone, including spinalis, semispinalis and back longus.

3.12 Beef Rib Meat Brisket

Muscle meat cut from around the ribs.

3.13 Chest Meat Chuck

The muscle meat cut from the thoracic bone, cartilage, spinal bone, and inside thorax.

3.14 Shoulder Meat Hucke

Muscle meat cut from the two sides of the scapula.

3.15 Boneless Beef Crop

Muscle meat cut from the two sides of the neck bone.

3.16 Fore Shank

Muscle meat cut from the elbow to ankle joint of the fore leg.

3.17 Subcutaneous Fat

Fat remaining on meat after skin is removed.

Chapter Four: Product Classification

Product shall be classified as either a fresh beef cut or frozen beef cut in accordance with the processing technic.

Chapter Five: Technical Requirements

5.1 Raw materials

Raw materials for processed beef cuts should comply with requirements 4.5 and 4.6 in GB/T 9960-88.

5.2 Physical property

Physical property for each kind of fresh and frozen beef cut grade shall be indicated in Table 1.

Table 1.

Item	First Grade	Second Grade	Third Grade
Color	Lean meat is glossy and a bright or dark red. Fat is white or light yellow.		
Flavor	Possesses the intrinsic flavor of beef without any foreign odor.		
Tissue feature	Distinct layers in lean meat section, appropriate and even distribution of subcutaneous fat, plump, tightly structured and elastic muscle.	Moderately distinct layers in lean meat section, seemingly appropriate subcutaneous fat, slightly plump, tightly structured and slightly elastic muscle.	Layers in the lean meat section, average subcutaneous fat, complete pattern, average tightly structured muscle with poor elasticity.
Glutinous property	Wet surface that is not sticky.	Slightly wet surface that is not sticky.	Slightly dry surface that is not sticky and wet sections that are not sticky.

Boiled broth	Hyaline broth with fat coagulation on the surface is without any unnatural flavor.	Slightly turbid with fat droplets floating on the surface and a non-distinct intrinsic flavor.
Notes: these requirements are for thawed beef		

5.3 Volatility of Saline Nitrite

The saline nitrite volatility requirements for all kinds of fresh and frozen beef cuts shall be in accordance with GB 2708.

Chapter Six: Cutting and Cold Processing Requirements

6.1 Separating

6.1.1 Names of different parts showed in Chart 1 (Not displayed in this GAIN report)

6.1.2 Cold separating: After chilling, separate into quarters and remove bones.

6.1.3 Hot separating: Slaughter and separating occur continuously. The time between slaughter and refrigeration shall be within 1.5 to 2 hours. The temperature of the separating room shall be cooler than 20 degrees Centigrade.

6.1.4 Trimming: Using a knife to keep the meat intact and cuts complete. Cuts shall not include trauma point, blood spots, blood contamination, bone pieces, cartilage, diseased glands, hair, or other extraneous materials.

6.2 Cold processing

6.2.1 Chilling: The core temperature for cuts shall reach minus 2 to minus 7 degrees Centigrade within 24 hours.

6.2.2 Freezing: After chilling, the core temperature of cuts shall reach minus 15 degrees Centigrade within 72 hours.

Chapter Seven: Inspection Methods

7.1 Physical property

7.1.1 Color, tissue feature, and stickiness properties: Determined by visual and tactile inspection.

7.1.2 Odor: Determined by olfactory inspection.

7.1.3 Boiled broth: Inspected by methodology in GB/T 5009.44–1996 item 3.2.

7.2 Saline Nitrite Volatility: Inspected by methodology in GB/T 5009.44–1996 item 4.1.

Chapter Eight: Inspection Rules

8.1 Ex-factory inspection

Before distribution, a plant inspection agency shall inspect the products by batch in accordance with this Standard and issue the Quality Certificate.

8.2 Inspection items

Physical properties and saline nitrite volatility.

8.3 Batch

One batch refers to the same kind of products produced by one work shift.

8.4 Sample drawing

8.4.1 The sample shall be taken from different storage places by the methodology in Table 2.

Table 2.

Batch or Box Contains	Sample Size	Acceptable Number	Unacceptable Number
Less than 1200	5	0	1 or more
1200 - 2500	8	1 or fewer	2 or more
Greater than 2500	13	2 or fewer	3 or more

8.4.2 A 2 kilogram sample shall be drawn from among all the samples for use in the boiled broth inspection and the saline nitrite volatility inspection. Remaining sample shall be inspected for physical properties and grade assessment.

8.5 Justification standard

The justification standard shall comply with the requirements of Item 5.2 and Table 2.

8.6 Reinspection standard

If one or more of the above items is unacceptable, the sample size will be doubled.. If, after re-inspection, one or more items is unacceptable, the product shall be considered unqualified.

Chapter Nine: Labeling, Packaging, Transportation and Storage

9.1 Labeling

9.1.1 Interior and exterior labeling shall comply with requirements GB7718 and GB/T6388.

9.1.2 Slaughter and separating by Muslim methods should be indicated on the packaging.

9.2 Packaging

9.2.1 The interior packaging materials shall comply with requirements GB/T4456, GB 9681, GB 9687, GB9688 and GB 9689.

9.2.2 The exterior packaging materials shall comply with GB/T 6543 requirements. Package cartons shall be complete and firm. Package bottom should be tightly sealed. Cartons should be tightly bundled using plastic belts.

9.2.3 Large and small cartons

9.2.3.1 Large package: Meat cuts shall be placed in a plastic bag prior to being placed in a large carton.

9.2.3.2 Small package: Meat cuts shall be packaged in individual small plastic bags and then put into a larger plastic bag before being placed into the package carton

9.2.4 Meat cuts shall be placed in the carton in order. The size of the meat cut should be even within each package carton. One additional cut is allowed to be included in a fixed-quantity carton.

9.3 Transportation

Refrigerated trucks or ships that comply with hygiene requirements shall be used for transportation. Sealed and dust-prevention vehicles are permitted for use inside cities.

9.4 Storage

9.4.1 Chilled beef cuts shall be stored in a refrigerated room with a temperature between 0 and 4 degrees Centigrade and humidity between 85% to 90%.

9.4.2 Frozen beef cuts shall be stored in a freezer with a temperature colder than minus 18 degrees Centigrade. The temperature difference shall vary less than 1 degree and humidity should be greater than 90%.

Quality guaranteed period shall not be shorter than 12 months for beef cuts under the above conditions.