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China, Peoples Republic of

FAIRS Product Specific

Hygienic Standard for Fresh (Frozen) Meat of Livestock

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Report Highlights:

This is an UNOFFICIAL translation of China's national standard on fresh (frozen) meat of livestock (GB2707-2005). The standard applies to both domestic and imported livestock products. Exporters should carefully discuss the regulation and its application with Chinese importers to ensure their interpretation is accurate. This new standard adds requirements for testing of lead, arsenic, mercury, and cadmium, as well as pesticide residues, but sets no standards for pathogens.

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

Summary

This standard specifies the hygienic indexes and testing methods for fresh (frozen) meat of livestock, as well as hygienic requirements for production/processing, labeling, packaging, transportation, and storage of these types of products. The standard applies to both domestic and imported livestock products, and it replaces the previous pork and beef/mutton standards published in 1994 (GB2727-1994 and GB2708-1994). This is the final version of the draft standard on fresh (frozen) meat of livestock provided in FAS Beijing's report CH3086.

This standard does not address testing pathogens in livestock products. Compared with the standards from 1994, the main differences include: 1) adding requirements for raw materials, food additives, production/processing, packaging, transportation, and storage, and 2) adding standards about maximum limits of lead, inorganic arsenic, mercury, cadmium, and pesticide residues.

The Ministry of Health and Standardization Administration of China issued the standard on January 25, 2005, and the standard went into effect on October 1, 2005. However, products produced before October 1, 2005 that comply with relevant standards can still be marketed until September 30, 2006.

BEGIN TRANSLATION

GB2707-2005

Preamble

The whole text of this standard is mandatory.

This standard substitutes and annuls GB2707-1994 "Hygienic Standard for Pork" and GB2708-1994 "Hygienic Standard for Beef, Mutton and Rabbit Meat".

Compared with GB2707-1994 and GB2708-1994, this standard has made the following amendments:

- The text format of the standard has been modified according to GB/T1.1-2000;
- GB2707-1994 and GB2708-1994 have been merged into this standard with expanded scope of application;
- The structure of GB2707-1994 and GB2708-1994 has been revised and added by raw materials, food additive, and hygienic requirements during production or processing, as well as requirements for packaging, transportation and storage;
- Added by indexes on maximum limits of lead, inorganic arsenic, mercury, and cadmium as well as requirements of pesticide residue;
- Volatile *basic-nitrogen* was modified to "15mg/100g";

This standard takes effect on October 1, 2005 with a grace period of one year that means products produced before October 1, 2005 and comply with relevant standards can be marketed until September 30, 2006.

This standard is proposed and administered by the Ministry of Health of the People's Republic of China.

Drafting agencies: Jiangsu Provincial Center of Disease Prevention and Control, Shanghai Institute of Hygiene Supervision, Hangzhou Institute of Hygiene Supervision, Liaoning Institute of Hygiene Supervision, National Center for Health Inspection and Supervision of the Ministry of Health, Beijing Center for Disease Prevention and Control.

Drafters of this Standard: Yuan Baojun, Gu Zhenhua, Fan Baorong, Cai yanping, Li

jiangping, Zheng yunyan, Ding Xiuying.

The release history of standard versions substituted by this standard:

GB 2707-1981, GB2707-1994;

GB 2708-1981, GB 2708-1994

Hygienic Standard for fresh (frozen) meat of livestock

1. Scope of application

This standard specifies the hygienic indexes and testing methods for fresh (frozen) meat of livestock, as well as hygienic requirements during production or processing, labeling, packaging, transportation, and storage.

This standard applies to fresh (frozen) meat that was processed from slaughtered livestock and was certified by a veterinarian.

2. Standardized documents cited

The clauses in the following documents been quoted and become that of this standard. For cited documents with dates, all the subsequent modifications (exclude corrigenda) or revised versions are not applicable to this standard. However, all parties having reached an agreement based on this standard are encouraged to consider whether the latest versions of these documents should be used. For cited documents without a date, their latest versions apply to this standard.

GB 2763	Maximum residue limits for pesticides in food
GB/T5009.11	Determination of Gross Arsenic and Inorganic Arsenic in Foods
GB/T5009.12	Determination of Lead in Foods
GB/T5009.15	Determination of Cadmium in Foods
GB/T5009.17	Determination of Gross Mercury and Organic Mercury in Foods
GB/T5009.44	Analytical Methods of Hygiene Standard for Meat and Meat Products
GB 7718	General rules for pre-packaged food labeling
GB 12694	Hygiene specifications of meat packing plant

3. Index Requirements

3.1 Requirements for Raw Material

The livestock should be healthy which come from non-epidemic disease area and have a quarantine certificate issued by local veterinarian.

3.2 Sensory Index

No foreign odor, no spoilage smells.

3.3 Physical and chemical indexes

The physical and chemical indexes shall comply with requirements stipulated in Table 1.

Table 1 Physical and Chemical Indexes

Item	Index
Volatile basic - nitrogen/(mg/100g) ≤	15
Lead (Pb)/ (mg/kg) ≤	0.2
Inorganic Arsenic/(mg/kg) ≤	0.05
Cadmium (Cd)/(mg/kg) ≤	0.1
Gross Mercury (Hg)/(mg/kg) ≤	0.05

3.4 Pesticide residues shall comply with GB2763.

3.5 Veterinary medicine residues shall comply with the requirements established in relevant national standards and regulations.

4. Production or processing

Hygienic requirements for fresh (frozen) meat of livestock in the course of production or processing shall comply with the stipulations of GB12694.

5. Packaging

The packaging containers and materials shall comply with the relevant hygienic standards and regulations.

6. Labeling

Labeling requirements for pre-packaged products shall comply with stipulations of GB7718.

7. Storage and transport**7.1 Storage**

The products shall be stored in a dry and well-ventilated place and mustn't be stored together with any poisonous, harmful, peculiarly smelled, easily volatilized and easily corroded goods.

7.2 Transportation

The products shall be protected from exposure to the sun and rain when being transported. The products mustn't be transported together with poisonous, harmful, peculiarly smelled goods or goods that may affect its quality.

8. Inspection Methods**8.1 Sensory index**

Determined in accordance with the methods specified in GB/T5009.44.

8.2 Physical and chemical indexes**8.2.1 Volatile basic - nitrogen**

Determined in accordance with the methods specified in GB/T5009.44

8.2.2 Lead

Determined in accordance with the methods specified in GB/T5009.12.

8.2.3 Inorganic arsenic

Determined in accordance with the methods specified in GB/T5009.11.

8.2.4 Cadmium

Determined in accordance with the methods specified in GB/T5009.15.

8.2.5 Gross mercury

Determined in accordance with the methods specified in GB/T5009.17

END TRANSLATION