

Voluntary Report – Voluntary - Public Distribution

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Report Name: Revised Draft National Standard on Cooked Meat Products
Notified to the WTO

Country: China - People's Republic of

Post: Beijing

Report Category: Livestock and Products, Poultry and Products, Sanitary/Phytosanitary/Food Safety,
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Report Highlights:

China notified the National Food Safety Standard: Cooked Meat Products (draft for comments) to the WTO Committee on Sanitary and Phytosanitary (SPS) Measures as G/SPS/N/CHN/1313 on July 11, 2024. Comments on the measure may be submitted to China's SPS Enquiry Point (sps@customs.gov.cn) by September 9, 2024. There is currently no published date for implementation of the standard. This report contains an unofficial English translation of the draft standard though interested parties are encouraged to undertake their own review of the original text.

Background

The National Health Commission (NHC) and the State Administration of Market Regulation (SAMR) notified the National Food Safety Standard of the People's Republic of China (PRC): Cooked Meat Products to the WTO Committee for SPS Measures for comment as [G/SPS/N/CHN/1313](#) on July 11, 2024. The WTO search engine lists the measure as pertaining to “cooked meat” and the PRC notification refers to the products covered as being “dried meat products” and “heat-treated” or “heat-processed” and “fermented” meat products”.

This Standard replaces National Standard (*Guojia Biaozhun or, GB*) 2726-2016 “National Food Safety Standard - Cooked Meat Products”. Compared with GB 2726-2016, this Standard mainly has the following changes: the scope, the terms and definitions, the technical requirements, and the microbial limit have been modified. Other requirements have been added. FAS China previously translated and published a GAIN report on GB2726-2016 as [CHI8028](#) in 2018.

Comments can be sent to China's SPS Enquiry Point at sps@customs.gov.cn. The deadline for comment submission is September 9, 2024. China has not announced a proposed date of entry into force for the standard. This report contains an unofficial English translation of the Draft Standard for comment. The Chinese text for GB2726-XXXX is available for review ([link in Chinese](#)).

GB standards are mandatory or compulsory standards. Exporters of covered products should work with their Chinese importers and partners to closely monitor the standard development process, provide comments on issues of interest, and understand that imported and domestic products may be held to this revised standard once it enters into force.

Unofficial English translation begins -



National Standards of the People's Republic of China

GB 2726—XXXX

National Food Safety Standard

Cooked Meat Products

(Draft for comments)

Issued on XXXX-XX-XX

Implemented from XXXX-XX-XX

Issued by National Health Commission of the People's Republic of China and
State Administration for Market Regulation

Preface

This Standard replaces GB 2726-2016 “National Food Safety Standard - Cooked Meat Products”.

Compared with GB 2726-2016, this Standard mainly has the following changes:

- The scope has been modified;
- The terms and definitions have been modified;
- The technical requirements have been modified;
- The microbial limit has been modified;
- Other requirements have been added.

National Food Safety Standard Cooked meat products

1 Scope

This standard applies to cooked meat products, including heat-processed cooked meat products and fermented meat products.

This standard does not apply to canned meat.

2. Terms and definitions

2.1 Cooked meat products

Products that are made from livestock and poultry products as the main raw materials, cooked by heating or directly edible after fermentation and maturation.

2.1.1 Heat-processed cooked meat products

Cooked meat products are products made from livestock or poultry products as the main raw materials, which are heated and cooked using one or multiple processes such as braising with soy sauce, stewing with soy sauce, smoking, roasting, grilling, steaming, boiling, frying, etc. This includes meat products braised and stewed with soy sauce, smoked and grilled meat products, western-style hams, stuffed meat products, fried meat products, dried cooked meat products, and other heat-processed cooked meat products.

2.1.2 Fermented meat products

Fermented products are produced using livestock and poultry products as the main raw materials, with or without the addition of fermentation agents, and are supplemented with edible salt and other raw materials. They are fermented and matured under natural or artificial conditions through the action of microorganisms and enzymes, and can be consumed directly. These include fermented canned products, fermented ham products, and other fermented meat products.

3. Technical Requirements

3.1 Requirements for raw materials

Raw materials should comply with the corresponding food standards and relevant regulations.

The strains used in the fermentation process of fermented meat products should be approved by the health administrative department of the State Council and should comply with the provisions of GB31639.

3.2 Sensory requirements

The sensory requirements shall comply with the provisions of Table 1.

Table 1 Sensory Requirements

Item	Requirements	Inspection Method
Color and luster	have the proper color and luster	Take an appropriate amount of sample and place it in a clean white porcelain dish (or similar container). The frozen product needs to be thawed in advance, and its color and state should be observed under natural light. Smell it, rinse your mouth with warm water, and taste its flavor.
Taste and smell	have the proper taste and smell	
State	have the expected state, with no visible foreign objects, no burnt spots, and no mold spots ^a	
a: Fermented meat products are not inspected for mold.		

3.3 Contaminant Limit

The limit of contaminants should comply with the provisions of GB 2762.

3.4 Microbial limit

3.4.1 The limit of pathogenic bacteria in pre-packaged cooked meat products should comply with the provisions of GB 29921, and the limit of pathogenic bacteria in bulk cooked meat products should comply with the provisions of GB 31607.

3.4.2 The microbial limit of pre-packaged products should also comply with the provisions of Table 2.

Table 2 Microbial Limit ^a

Item	Sampling Plan ^b and Limits				Inspection Method
	n	c	m	M	
Total plate count ^{b/}	5	2	10 ⁴	10 ⁵	GB 4789.2
Coliform group/ CFU/g	5	2	10	10 ²	GB 4789.3
a The collection and processing of samples shall be carried out in accordance with GB 4789.1 and GB 4789.17.					
b Fermented meat products are excluded.					

3.5 Food additives and food nutrition enhancers

3.5.1 The use of food additives should comply with the provisions of GB 2760.

3.5.2 The use of food nutrition fortifiers should comply with the provisions of GB 14880.

4 Others

4.1 Products that require refrigeration or freezing should be labeled with storage temperature.

4.2 The product should be labeled with the product category according to this standard.

Unofficial English translation ends

Attachments:

[240711 GB2726 XXXX Chinese Language.pdf](#)