

- Unofficial Translation -

National Standards of the People's Republic of China

GB 2707-2016

**National Food Safety Standards
For Fresh (Frozen) Livestock, Poultry Products**

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Promulgated by

National Health and Family Planning Commission of the People's Republic of China

State Food and Drug Administration

Foreword

This standard replaces GB2707-2005 "fresh (frozen) meat hygiene standards" and GB16869-2005 "fresh and frozen poultry products," part of the means Standard, GB16869-2005 "fresh, frozen poultry products," the indicators related to this standard to the standard shall prevail.

This standard compared with GB2707-2005, the main changes are as follows:

- Standard name was changed to "national food safety standards for fresh (frozen) livestock and poultry products";
- Added terms and definitions;
- Modify the raw material requirements;
- Modify the sensory requirements;
- Modify the physical and chemical indicators.

**National food safety standards
Fresh (frozen) livestock, poultry products**

1. Scope

This standard applies to fresh (frozen) livestock and poultry products.
This standard does not apply to ready-to-eat raw meat products.

2. Terms and definitions

2.1 Fresh Livestock, Poultry

Meats of livestock (pigs, cattle, sheep, rabbits, etc.), poultry (chickens, ducks, geese, etc.) slaughtered, processed but not subject to freezing processes

2.2 Frozen livestock, poultry

Meats of livestock (pigs, cattle, sheep, rabbits, etc.), poultry (chickens, ducks, geese, etc.) slaughtered and processed and frozen at $\leq -18^{\circ}\text{C}$.

2.3 Livestock, poultry by-products

Offal, head, neck, tail, wings, feet, and other edible products obtained after livestock (pigs, cattle, sheep, rabbits, etc.), poultry (chickens, ducks, geese, etc.) are slaughtered, processed,

3 Technical Requirements

3.1 Raw material requirements

Livestock and poultry should be quarantined and tested by animal health supervision agencies before being slaughtered.

3.2 Sensory requirements

Sensory requirements should be consistent with the provisions of Table 1.

Table 1 Sensory Requirements

Item	Requirements	Testing method
Color	It has the color as the product should have	Take the appropriate amount of sample, place it in a clean white plate (porcelain plate or similar container), observe sample's color and status under natural light, smell its odor
Taste, Smell	It has the taste and smell as the product should have, without different taste and bad smell	
Status	It has the status as the product should have, without normally visual foreign matters	

3.3 Physical and Chemical Indicators
Physical and chemical indicators should be consistent with the provisions of Table 2.

Table 2 Physical and Chemical Indicators

Item	Indexes	Inspection Method
Volatile base nitrogen / (mg / 100g)	15	GB5009.228

3.4 Pollutants Limits
The limit of pollutants of viscera of livestock and poultry shall comply with the provisions of the viscera of livestock and poultry in GB2762, and the limit of the pollutants of the products except the viscera of livestock and poultry should comply with GB2762 in the provisions of poultry meat.

3.5 Pesticide Residues and Veterinary Drug Residues Limits
3.5.1 pesticide residues should be consistent with the provisions of GB2763.
3.5.2 veterinary drug residues should be consistent with relevant state regulations and announcements.
