

ICS 67.120.20
CCS X18



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 16869-2005

Fresh and frozen poultry product

鲜、冻禽产品

Issued on: March 23, 2005

Implemented on: January 1, 2006

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People's Republic of China;
Standardization Administration of China**

Table of Contents

1	Scope
2	Normative References
3	Terms and Definitions
4	Technical Requirements
5	Inspection Method
5.2	Water loss rate due to unfreezing
5.17	Product center temperature
6	Inspection Rules
6.1	Inspection classification
6.1.1	Routine inspection
6.1.2	Acceptance inspection
6.2	Group-batch
6.3	Sampling
6.6	Judgment rules and reinspection
6.6.1	Classification of defects
6.6.2	Judgment of inspection results
6.6.3	Routine inspection judgment and reinspection
6.6.4	Acceptance inspection judgment and re-inspection
7	Labeling, Marking, Packaging and Storing
7.1	Labeling and marking
	Appendix A

Foreword

Chapter 6 of this Standard is recommendatory; and the rest are compulsory. This Standard replaces GB 16869-2000 "Fresh and Frozen Poultry Product". Compared with GB 16869-2000, the main differences of this Standard are as follows: - Limit of detection of methamidophos and clenbuterol hydrochloride are not specified any more; - Add that stasis-blood with area $\leq$

0.5 is negligible, calculation method of stasis-blood number and hard feather, and inspection rules; - Technical requirements are adjusted; - Freezing center temperature for frozen poultry products is adjusted to 18°C at maximum; - Water loss rate due to unfreezing is adjusted up to 6%; - Lead limit is adjusted to be up to 0.2mg/kg; - Pesticide

hexachlorocyclohexane residue limit is adjusted to be up to

0.1 mg/kg (calculated by bulk sample), 1 mg/kg (calculated by fat); - The coliform bacteria limit on the frozen poultry product is adjusted to be up to 5×10^3 MPN/100g; - Salmonella limit of detection is adjusted to "0/25 g"; - Limit of detection for diarrhoea causative escherichia coli is adjusted to be that the detection limit of hemorrhagic escherichia coli (O157.H7) is 0/25 g; - Determination method of stilbestrol is adjusted to be "Determine according to methods as specified in SN 0672". In Chapter 6, routine inspection, acceptance inspection sampling plans, and allowable number of common defects are equivalently adopt inspection level I and inspection level II in CAC/RM 42-1969 "Sampling Plan of Prepackaged Food". Appendix A of this Standard is normative. This Standard was jointly proposed by National Technical Committee 64 on Food Industry of Standardization Administration of China, and Specialized Committee on Foods Hygienic Standard of Technical Committee on Hygienic Standard of Ministry of Health. This Standard shall be under the jurisdiction of the National Technical Committee 64 on Food Industry of Standardization Administration of China. Drafting organizations of this Standard. Institute of Food Safety Control and Inspection Ministry of Public Health, Secretariat of National Technical Committee 64 on Food Industry of Standardization Administration of China, and Shanghai Health Inspection Bureau; Participating drafting organizations of this Standard. Domestic Trade Bureau Slaughter Technology Evaluation Center, Ministry of Agriculture Center of Quality Inspection of Livestock and Poultry Products, China Meat Association, Beijing Entry-Exit Inspection and Quarantine Bureau, and Shenzhen Entry-Exit Inspection and Quarantine Bureau. Chief drafting staffs of this Standard. Hao Yu, Han Yulian, Gu Jingyu, Ruan Bingqi, Lin Li'nan, Yang Xiaoming, Liu Hong, Liu Suying, Li Chunfeng, and Tan Guoying. Drafting organizations of Appendix A of this Standard. Chinese Academy of Preventive Medicine, Institute of Nutrition and Food Hygiene, and Institute of Food Safety Control and Inspection Ministry of Public Health. Chief drafting staffs of Appendix A of this Standard. Chen Huijing, Wang Xuqing, Yang Dajin, and Wu Guohua. The previous editions replaced by this Standard are as follows: - GB 2710-1996, GB 16869-1997, and GB 16869-2000. Fresh and Frozen Poultry Product

1 Scope

GB 16869-2005 is the Chinese national standard on fresh and frozen poultry product, in the field of food technology. It carries no /T suffix, which in the Chinese system means compliance is mandatory: a product or a practice within its scope has to meet it to be lawfully made, sold or carried out in China. It was issued on 23 March 2005 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 January 2006. Classification: ICS 67.120.20, CCS X18. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the

tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This Standard specifies technical requirements, inspection method, inspection rules and the requirements for labelling, marking, packaging, storing of fresh and frozen poultry products. This Standard is applicable to fresh or frozen poultry products which are made of healthy and live poultries, through butchering, processing and packing; it is also applicable to the unpacked fresh or frozen poultry products.

2 Normative References

The following documents contain provisions which, through reference in this Standard, constitute provisions of this Standard. For dated reference, subsequent amendments (excluding corrections) or revisions of these publications do not apply. However, the parties who enter into agreements based on this Standard are encouraged to investigate the possibility of applying the most recent editions of the standards. For undated references, the latest edition of the normative document referred to applies.

GB/T 191 Packaging-Pictorial Marking for Handling of Goods

GB/T 4789.2-2003 Microbiological Examination of Food Hygiene - Detection of Aerobic Bacterial Count

GB/T 4789.3-2003 Microbiological Examination of Food Hygiene - Detection of Coliform Bacteria

GB/T 4789.4-2003 Microbiological Examination of Food Hygiene - Examination of Salmonella

GB/T 5009.11-2003 Determination of Total Arsenic and Abio-arsenic in Food

GB/T 5009.12-2003 Method for Determination of Lead in Foods

GB/T 5009.17-2003 Determination of Total Mercury and Organic-mercury in Foods

GB/T 5009.19-2003 Determination of HCH and DDT Residues in Foods

GB/T 5009.44-2003 Method for Analysis of Hygienic Standard of Meat and Meat Products

3 Terms and Definitions

For the purposes of this Standard, the following terms and definitions apply.

3.1 Fresh poultry product Fresh iced-products when the poultry alive is butchered and processed and then pre-cooled, including a full eviscerated poultry, parts of the poultry (including meat, wing, leg, etc.), by-products [poultry head, neck, giblets, feet (claw)].

3.2 Frozen poultry product Frozen products when the poultry alive is butchered and

processed, including a full eviscerated poultry, parts of the poultry (including meat, wing, leg, etc.), by-products [poultry head, neck, giblets, feet (claw)].

4 Technical Requirements

4.1 Raw material The live poultry shall be from non-epidemic area, and be butchered and qualified upon the quarantine.

4.2 Processing The butchered poultry body shall be qualified upon quarantine and then processed.

4.3 Freezing The center temperature shall be -18°C or less within 12h, for the products that are required to be frozen.

4.4 Sensory characteristics They shall be in accordance with those specified in Table 1.

4.5 Physiochemical indexes Fresh poultry product and frozen poultry product shall meet those specified in Table 2.

5 Inspection Method

5.1 Sensory characteristics Frozen poultry product shall be identified after unfrozen.

5.1.1 Texture, color-lustre, smell Place all the samples, other than those for microbe inspection, under natural light or sensory assessment room with the same natural light. Use touching identification method to identify the texture; visual identification method to identify the color-lustre; and smelling identification method to identify the smell.

5.1.4 Hard feather Conduct at the same time with identification of texture, color-lustre, and smell. Measure with a vernier caliper, accurate to 0.05mm; the number of hard feather per 10kg in one base-box is calculated according to Formula (2).

5.2 Water loss rate due to unfreezing

5.2.1 Instruments and tools Electronic scale. sensitivity is 1g; Thermometer. -10°C ~ 50°C , and division value is 0.5°C ; Enamel tray and wire mesh.

5.9 Tetracycline, aureomycin, oxytetracycline Determine according to methods as specified in GB/T 14931.1-1994.

5.10 Sulfamethazine Determine according to methods as specified in SN 0208-1993.

5.11 Clopidol Determine according to methods as specified in SN/T 0212.3-1993.

5.12 Diethylstilbestrol Determine according to methods as specified in SN 0672-1997.

5.13 Total plate count Inspect according to methods as specified in GB/T 4789.2-2003.