



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

GB 2730-2015

National Food Safety Standard -- Cured meat products

食品安全国家标准 腌腊肉制品

(English Translation)

Issued on: September 22, 2015

Implemented on: September 22, 2016

Issued by: National Health and Family Planning Commission

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Foreword

This standard replaces GB 2730-2005 "Standard for cured meat products".

As compared with GB 2730-2005, the main changes of this standard are as follows.

- CHANGE the standard name into "National food safety standards - Cured meat products";
- ADD the terms and definitions;
- MODIFY the physical and chemical indicators.

National food safety standard -

Cured meat products

1 Scope

This standard applies to cured meat products.

2.1 Cured meat products

Non-ready-to-eat meat products made from fresh (frozen) livestock, poultry meat or their edible by-products, with or without excipients, processed by pickling, stoving (or drying, air drying).

2.2 Ham

Non-ready-to-eat meat products made from fresh (frozen) pig hind legs as the main raw material, together with other auxiliary materials, processed through dressing, pickling, washing and desalting, and air drying fermentation.

2.5 Sausage

Non-ready-to-eat meat products made from fresh (frozen) meat as the main raw material, with other auxiliary materials, processed by chopping (or mincing), stirring, pickling, filling (or shaping), stoving (or drying, air drying), smoking (or not smoking).

3.1 Raw material requirements

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

3.2 Sensory requirements

Sensory requirements should be in accordance with Table 1.

3.4 Contaminant limits

The limit of contaminant shall meet the provisions of GB 2762.

3.5 Food additives

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

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