



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

**GB 4789.19-2024**

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**National Food Safety Standards--Food Microbiological  
Inspection--Sampling and Sample Processing of Eggs and Egg  
Products**

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### 1 Scope

This Standard specifies the sampling and sample treatment methods of eggs and egg products.

This Standard applies to the sampling and sample treatment of eggs and egg products.

#### 2.1 Sampling tools

The sampling tools shall be made of stainless steel or other materials of appropriate strength, with smooth surfaces, no gaps, and rounded corners. The sampling tools shall be cleaned, sterilized, and kept dry before use. The sampling tools include sampling tubes or scoops, electric drills (high speed) with 25mm x 406mm drill bits or hand drills, hammers and steel bars (305mm x 51mm x 6mm) or other can opening tools, spoons, axes or chisels, and grain sampler of appropriate length, etc.

#### 2.2 Sample container

The material (such as glass, stainless steel, plastic, etc.) and structure of the sample container shall be able to fully ensure the original state of the sample. Containers and lids shall be clean, sterile, and dry. The sample container shall be of sufficient volume so that the sample can be fully mixed before testing. The sample containers include sampling bags, sampling tubes, sampling bottles, etc.

#### 2.3 Other supplies

It includes alcohol lamp, thermometer, aluminum foil, sealing film, markers, sampling registration form, etc.

#### 3.1 Sampling principles and sampling plan

The sampling principles and the sampling plans shall be implemented in accordance with

the provisions of GB 4789.1.

The number of sampling pieces  $n$  shall be implemented in accordance with the requirements of relevant food safety standards. The sampling volume of each sample shall be no less than 5 times the sample of the inspection unit; or determined according to the purpose of inspection.

The following specifies the sampling requirements for a food sample.

### **3.2.1 For individually packaged eggs and egg products weighing less than or equal to 1000g**

(mL), they shall be individually packaged from the same batch.

### **3.2.2 For solid egg products individually packaged greater than 1000g, a sterile sampler shall**

be used to collect appropriate samples from different parts of the same package. For liquid egg products individually packaged greater than 1000mL, the liquid shall be shaken or stirred with a sterile rod before sampling. Collect an appropriate amount of sample after making it homogeneous.

## **3.3 Bulk eggs and egg products or preparation of egg products on site**

Use sterile sampling tools to collect samples from 5 different parts on site and put them into a sterile sampling container as a food sample.

### **3.4.1 Ice Egg Category**

Use a sterilized ax or chisel to peel off the top layer of ice eggs and drill 3 cores from the top to the bottom of the container: the 1st in the center, the 2nd between the center and the edge, and the 3rd near the edge of the container. Use a sterilized spoon to place the drill cuttings into the sample container.

### **3.4.2 Dried eggs category**

For small packages, take the whole package or several small packages as samples. If it is packed in boxes or barrels, use a sterile spoon or other sterilized equipment to remove the upper layer of egg powder; and use a sterilized sampler to take 3 or more sample cores; then use a sterilized spoon or other suitable utensils to move the sample core into the sample container in an aseptic manner.

## **3.5 Storage and transportation of samples**

It shall be implemented in accordance with the provisions of GB 4789.1.