

ICS 67.120.10  
CCS X71



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

**GB/T 13213-2025**

Replacing GB/T 13213-2017

**General quality requirements for canned mince**

肉糜类罐头质量通则

**Issued on: May 30, 2025**

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Standardization Administration of China**

## Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and definitions
- 4 Pig by-products

### Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part

1. Structure and drafting rules for standardization documents" Drafting. This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. And other files. This document replaces GB/T 13213-2017 "Canned Minced Pork". Compared with GB/T 13213-2017, except for structural adjustments and editing In addition to the changes in performance, the main technical changes are as follows:

a) The scope of application of the standard has been changed (see Chapter 1, Chapter 1 of the.2017 edition);

b) Added the terms and definitions of "canned minced meat", "sulfide spots" and "chipped corners" (see 3.1,

3.5 and 3.6), and changed "iron sulfide" The definition of "canned minced pork" was removed (see

3.4 of the.2017 edition). 3.1);

c) The product classification and code have been changed (see Chapter 4, Chapter 4 of the.2017 edition);

d) Added requirements for beef and mutton, poultry, animal aquatic products, and pork liver (see 5.2, 5.3, 5.4, and 5.5), and deleted nitrite Requirements for sodium and monosodium glutamate (MSG) (see

5.1 of the.2017 edition);

e) Change the ingredient requirements to "Ingredients and main animal-derived ingredients feeding requirements" and change the meat feeding requirements for canned minced pork. The market also added canned beef and mutton mince, canned poultry mince, canned animal and aquatic mince, and pork liver lunch. Requirements on the amount of meat to be

added to canned meat and mixed minced meat, and the amount of exogenous protein ingredients to be added to premium canned minced meat (See 5.10,

5.2 of the.2017 edition);

f) The sensory requirements for canned minced pork have been changed (see 6.1.1, 5.3 of the.2017 edition), and the sensory requirements for canned minced beef and mutton have been added. Sensory requirements for canned minced food, canned pork liver and luncheon meat, and other canned minced food (see 6.1.2,

6.1.3 and 6.1.4);

## 1 Scope

GB/T 13213-2025 is the Chinese national standard on general quality requirements for canned mince, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 30 May 2025 by the State Administration for Market Regulation; Standardization Administration of China, and takes effect on 1 December 2026.

Classification: ICS 67.120.10, CCS X71. 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.

## 2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to This document. GB/T 317 White sugar

GB 5009.3 National Food Safety Standard Determination of Water Content in Food

GB 5009.5 National Food Safety Standard Determination of Protein in Food

GB 5009.6-2016 National Food Safety Standard Determination of Fat in Food

GB 5009.9 National Food Safety Standard Determination of Starch in Food

GB 5009.44 National Food Safety Standard Determination of Chloride in Food GB/T 5461 Edible Salt

GB/T 8884 Edible potato starch

GB/T 8885 Edible corn starch

GB/T 9959.1 Fresh and frozen pork and pig by-products Part

GB/T 9959.2 Cut fresh and frozen lean pork

GB/T 9959.3 Fresh and frozen pork and pig by-products Part

### 3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Canned mince It is made of one or more of livestock meat, poultry meat, animal aquatic products, etc. as the main raw materials, without adding animal offal (except pig liver), and then mixed with Auxiliary materials, canned food made with or without mincing, pickling, chopping, stirring, tumbling, etc.

### 4 Pig by-products

GB/T 10786 Inspection methods for canned foods

GB/T 13214 General rules for quality of canned beef and mutton

GB/T 36187 Frozen surimi QB/T 1006 Canned Food Inspection Rules QB/T 4631 Canned food packaging, labeling, transportation and storage