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

GB/T 13515-2026

Replacing GB/T 13515-2008

General quality requirements for canned ham

火腿罐头质量通则

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. Documents such as these. This document replaces GB/T 13515-2008 "Canned Ham". Compared with GB/T 13515-2008, the main differences are structural adjustments and editorial changes. Aside from the changes, the main technical changes are as follows:

- a) The scope has been changed (see Chapter 1, Chapter 1 of the.2008 edition);
- b) The terminology and definition of "canned ham" have been changed (see 3.1, 2008 edition of 3.1).
- c) Added terms and definitions for "Western-style canned ham," "Chinese-style canned ham," "fatty meat with streaks," and "needle holes" (see 3.2, 3.3, and 3.4). and 3.5);
- d) Added product categories (see 4.1);
- e) The product code name was changed (see 4.2, Chapter 4 of the.2008 edition);
- f) The raw materials and auxiliary materials were changed (see Chapter 5, 5.1 of the.2008 edition);
- g) The sensory requirements for Western-style canned ham have been changed (see 6.1.1, 5.2 in the.2008 edition).
- h) Sensory requirements for Chinese-style canned ham have been added (see 6.1.2);
- i) The physicochemical properties have been changed (see 6.2, 5.3 in the.2008 edition);

1 Scope

GB/T 13515-2026 is the Chinese national standard covering canned ham - the meat content and its composition, the curing, the sterilisation value that has to be reached and demonstrated, the vacuum and seam integrity of the can, and the sensory and microbiological requirements. It replaces GB/T 13515-2008 and takes effect on 1 February 2027. It was issued on 28 January 2026 and takes effect on 1 February 2027, replacing GB/T 13515-2008. The document is under the responsibility of the Standardization Administration of China. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are listed below. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document. GB/T 317 White sugar

GB 5009.5 National Food Safety Standard - Determination of Protein in Food

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

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

GB 5749 Standard for Drinking Water Quality

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

GB/T 9959.2 Cutting of fresh and frozen lean pork

GB/T 10786 Test methods for canned foods

GB/T 45535 Quality Requirements for Chinese Ham QB/T 1006 Inspection Rules for Canned Foods QB/T 4631 Packaging, Marking, Transportation and Storage of Canned Foods

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 canned ham Canned goods are made from cuts of lean pork or cured and fermented pork hind legs, processed with or without additives. food.

3.2 Western-style canned ham; canned ham Using lean pork cuts as raw material, the meat undergoes pretreatment, including but not limited to processes such as brine injection

(tenderizing), marinating, pre-cooking, smoking, trimming, and slicing. Canned ham (3.1).

3.3 Chinese ham (canned) Ham canned food made from cured and fermented pork hind legs as raw material, along with auxiliary ingredients, and processed through processes such as burning, washing, bone removal, and cutting (3.1).

Note. This includes products such as Jinhua ham canned goods and Xuanwei ham canned goods (Yunnan ham canned goods).

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