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

GB/T 17236-2019

Replacing GB/T 17236-2008

**Operating procedures of livestock and poultry slaughtering -
Pig**

畜禽屠宰操作规程 生猪

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1 Scope

GB/T 17236-2019 is the Chinese national standard on operating procedures of livestock and poultry slaughtering - pig, 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 25 March 2019 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 October 2019. Classification: ICS 67.120.10, CCS X22. 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 the terms and definitions of pig slaughtering, pre- slaughter requirements, operating procedures and requirements of slaughtering, packaging, labeling, marking and storage, and other requirements. This Standard applies to the slaughter operations of designated pig slaughter and processing factories (plants).

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the dated version applies to this document. For undated references, the latest edition (including all amendments) applies to this document.

GB/T 191, Packaging - Pictorial marking for handling of goods

GB 12694, Hygienic specifications of meat packing plant

GB/T 17996, Code for product quality inspection for pig in slaughtering

GB/T 19480, Terms of meat and meat products Regulations on the Administration of Slaughtering of Pigs (Ministry of Agriculture Veterinary Bureau Document [2010] No.

27 Appendix 1) Technical specifications for harmless treatment of dead and diseased animals (Ministry of Agriculture Veterinary Bureau Document [2017] No. 25)

3 Terms and definitions

Terms and definitions determined by GB 12694, GB/T 19480 and the following ones are applicable to this document.

3.1 Pig body The pig's body after being stunned and bleeding.

d) Pre-peel rump skin: first cut a small piece of skin from the tip of the rump cortex; use hand to tighten it; cut in sequence; then, peel off the rump skin and tail head skin on both sides;

e) Peel the whole skin: peel off the left and right sides separately. When peeling the right side, use one hand to tighten and flatten the rear bumper belly; peel off the hind leg skin, belly skin and front leg skin in order; when peeling the left side, use one hand to tighten the neck skin; peel off the neck skin, front leg skin, belly and hind leg skin; use the back of a knife blade to separate the back skin and spine fat; pull out the whole skin.

5.3.3 Mechanical peeling The peeling operating procedures are as follows:

a) According to the performance of the peeling machine, pre-peel one side or both sides to determine the pre-peeling area;

b) According to the requirements of a), b), c), and

d) in 5.3.2, prick belly; pre- peel front leg skin; pre-peel hind leg skin; pre-peel rump skin;

c) After pre-peeling the belly, flatten and tighten the pre-peeled pork skin; put it into the bayonet of the peeling equipment; start the peeling equipment;

d) Perform water rinsing and peeling simultaneously; control the cutting depth of the knife according to the thickness of the skin. The skin should not be cut off; less fat shall be included.

5.4 Scalding and dehairing

5.4.1 Use steam scalding tunnel or soaking pool method for scalding. Adjust the scalding temperature and time according to the size, variety and seasonal differences of pig body. The scalding operation is as follows:

a) Steam scalding tunnel: adjust the temperature in the tunnel to 59 °C ~ 62 °C; the scalding time is 6 min ~ 8 min;

b) Scalding pool: adjust the water temperature to 58 °C ~ 63 °C; the scalding time is 3 min ~ 6 min; there shall be an overflow gap and a device for supplementing water purification. The water in the scalding pool is changed 1 time ~ 2 times a day according to the sanitary conditions. During the scalding process, the pig body shall not sink to the bottom, be scalded raw or tough.

5.4.2 Use dehairing equipment for dehairing. After dehairing, the pig body should have no floating hair, no mechanical damage and no exfoliation phenomenon. and right masseter for about 3 cm ~ 4 cm; then, cut the neck meat 6 cm ~ 7 cm away from the chin mole; remove the pig head;

b) Remove swine head: use a knife to cut the skin and flesh from the back of the two ears (0.5 cm ~ 1 cm from the root of the ear); then, use hand to press down; use the knife to close the occiput to cut off the pig's head.

5.9.4 Remove feet Cut the front feet from the wrist joint; cut the hind feet from the tarsal joint; cut the associated tissues. The section of the pig should be neat.

5.10 Cutting of around anus Pierce the knife into the periphery of the anus and cut into a circle. Take out the large intestine and vertically place into the pelvis or use the anus-opening device to align the pig's anus; then, place the probe deep into the anus; activate the switch; use a circular knife to separate the rectum from the pig body. There shall be less meat around the anus; the intestine head shall be separated from the sphincter; the rectum shall not be cut.

5.11 Evisceration

5.11.1 Prick chest and paunch: prick the sternum along the middle of the chest from the bleeding port; from top to bottom along the midline of the belly, with the handle of the knife inward and the tip of the knife outward, pull out the genitals and cut; the offal shall not be stabbed. Bleeding mouth, chest picking, and paunch mouth should be connected in a line.

5.11.2 Pull rectum and cut bladder: grasp the rectum in one hand, and cut the mesentery and ligaments in the other hand with a knife; then, cut the bladder. The rectum shall not be pierced.

5.11.3 Take intestines and stomach (belly): grasp the mesentery and the large elbow of the stomach with one hand; cut the mesangial tissue and the intestines and stomach near the kidney from the pig body in the other hand; cut the ligaments and esophagus; do not pierce the intestines, stomach, and gallbladder.

5.11.4 Take the heart, liver, and lungs: grasp the liver in one hand and the knife in the other, to cut the diaphragm on both sides; take the diaphragm muscle angle for examination. Press down the liver with one hand; use a knife to cut the ligament that connects the chest cavity and the neck with the other hand; take out the esophagus, trachea, heart, liver, and

lungs without breaking them. Remove the thyroid gland. stomach; then, use the gastric lavage equipment or running water to rinse the turned stomach clean.

5.16.4 Pull the small intestine Pull out the small intestine from the section of the stomach; hold the flower oil in one hand, and hang the end of the small intestine on the side of the operating table with the other hand; remove the feces from top to bottom; do not pull apart or pull messy during the operation. The pulled-out small intestine shall be cleared of intestinal dirt in time.

5.16.5 Pull the large intestine Straighten the large intestine; tear the flower oil (crown oil) from the end of the colon to about 2 cm from the junction of the cecum and the small intestine; cut off; tie a knot. It shall not cause damage to the cecum and excessive residual oil. Wash the large intestine; grasp one end of the intestine with one hand; squeeze out the feces from the top with the other hand; turn out a small part of the large intestine; use one hand and two fingers to open the intestine; pour water into the large intestine to make the intestine fall; turn automatically; special equipment can be used for turnover and washing. The cleaned and tidied large intestine shall not carry fecal dirt.

5.16.6 Remove pancreas Prick from the head of the pancreas; use a knife to peel off the membrane and fat; then, extract the pancreas; do not use water to wash the pancreas, to avoid hydrolysis.

5.17 Pre-cooling Send the demi-carcass pork into the cooling room for pre-cooling. One-stage pre-cooling or two-stage pre-cooling process can be used:

a) One-stage pre-cooling. The relative humidity in the cooling room is 75% ~ 95%; the temperature is 0 °C ~ 4 °C; the interval between demi-carcass pork is not less than 3 cm; the time is 16 h ~ 24 h, until the center temperature of the hind legs is cooled to below 7 °C.

b) Two-stage pre-cooling. Rapid cooling: send the demi-carcass pork into the rapid cooling room below -15 °C for cooling for