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

GB/T 17238-2022

Replacing GB/T 17238-2008

Fresh and frozen beef cuts

鲜、冻分割牛肉

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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 of Standardization Documents" drafted. This document replaces GB/T 17238-2008 "Fresh and Frozen Cut Beef". Compared with GB/T 17238-2008, except for structural adjustment and editing. In addition to the sexual changes, the main technical changes are as follows:

--- Added some terms and definitions (see Chapter 3);

--- Increased product categories (see Chapter 4);

--- Deleted the quality classification (see

5.2.2.2 of the 2008 edition);

--- Delete product requirements related to food safety (see Chapter 5 of the 2008 edition);

--- Delete the inspection rules related to food safety (see Chapter 6 of the 2008 edition);

--- Changed labels, signs, packaging, transportation and storage (see Chapter 8, Chapter 8 of the 2008 edition). Please note that some content of this document may be patented. The issuing agency of this document assumes no responsibility for identifying patents. This document is proposed by the Ministry of Agriculture and Rural Affairs of the People's Republic of China. This document is under the jurisdiction of the National Technical Committee for Standardization of Slaughtering and Processing (SAC/TC516). The main drafting organizations of this document. China Animal Husbandry Association, Jilin Province Changchun Haoyue Halal Meat Co., Ltd., Chinese Academy of Agricultural Sciences Beijing Animal Husbandry and Veterinary Research Institute, Da Zhuang Meat Group Co., Ltd., China Animal Disease Prevention and Control Center (Slaughter Technology of the Ministry of Agriculture and Rural Affairs) Technology Center), Chongqing Hengdu Agricultural Group Co., Ltd., Nanjing Agricultural University, Henan Provincial Institute of Animal Health Supervision, Changchun Institute of Science and Technology, China Meat Association, Shaanxi Qinbao Animal Husbandry Co., Ltd., Yunnan Grassland

Animal Science Research Institute, Shandong Niulandi He Niu Food Co., Ltd., Inner Mongolia Horqin Cattle Industry Co., Ltd., Yangxin Yiliyuan Halal Meat Co., Ltd., Luxi Fat Cattle Industrial Development Group, Hulunbuir Meat Industry (collection Group) Co., Ltd., Yanbian Animal Husbandry Development Group Co., Ltd., Shanghai Disend Investment Management Co., Ltd., Yunnan Shuangyou Modern Agriculture Co., Ltd. Co., Ltd., Jingchuan Xukang Food Co., Ltd., Qinghai Tianzhimu Agricultural Development Co., Ltd., Dachang Hui Autonomous County Shunze Meat Co., Ltd. Co., Ltd., Chengdu CTI Testing Technology Co., Ltd. The main drafters of this document. Sun Baozhong, Lei Yuanhua, He Bin, Liu Qiangde, Zhao Hang, Cheng Mary, Xu Shangzhong, Bai Yueyu, Zhang Xiaoguang, Li Chunbao, Gao Guan, Hu Tiejun, Zhang Songshan, Xie Peng, Han Mingshan, Ma Liying, Gao Shengbo, Zhang Shouyong, Qin Yaliang, Huang Bizhi, Hao Hongzhen, Cao Hui, Yang Zhengang, Li Silin, Shao Kun, Lv Aihui, You Zhongfeng, Huang Xin, Chen Haoyu, Cheng Qiang, Liu Xiaochang, Xu Chenchen, Wang Huan, Liu Xuan, Wang Bo, Liu Lixia, Wang Pengchuan, Zhang Tenghui and Huang Xin. The previous versions of the documents replaced by this document are as follows:

--- First published in.1998 as GB/T 17238-1998, first revised in.2008;

---This is the second revision. Fresh and frozen cut beef

1 Scope

GB/T 17238-2022 is the Chinese national standard on fresh and frozen beef cuts, 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 15 April 2022 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 November 2022. 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 document specifies the product categories, technical requirements, inspection rules, labeling, marking, packaging, storage and transportation requirements for fresh and frozen beef cuts. This document applies to beef products that are processed by parts using fresh and frozen beef carcasses, halves, and quarters as raw materials.

2 Normative references

The contents of the following documents constitute essential provisions of this document through normative references in the text. Among them, dated citations documents, only the version corresponding to that date applies to this document; for undated references, the

latest edition (including all amendments) applies to this document.

GB/T 19477 Livestock and poultry slaughtering operating procedures cattle

GB/T 27643 Beef Carcass and Fresh Meat Segmentation

JJF1070 Measurement and inspection rules for the net content of quantitatively packaged commodities

NY/T 3383 Packaging and Labeling of Livestock and Poultry Products

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 carcass The body part of cattle after slaughter and bloodletting, after removing the head, hooves, skin, tail, internal organs, perirenal fat and genitals (removal of udders from cows).

3.2 Dichotomous sides The whole carcass after slaughter was cut into two pieces longitudinally along the midline of the spine.

3.3 quarters The anterior and posterior parts obtained by cutting the bisected body from a specific inter-rib can be divided into four transverse sections according to the cutting position, method and final shape. Split and gun-shaped tetrads.

3.4 Split beef beefcuts Bone-in or boneless cuts of beef carcass that have been deboned and cut by part.

4 Product types

Cuts of bone-in beef include shoulder blade, fore leg, rib loin, loin, brisket, ham, beef Short ribs, bone-in breast ribs; boneless beef including neck, head, eye, shoulder, plate tendon, chili strips, beef front tendon, money tendon, brisket, belly, ribs Strip, belly, brisket, tenderloin, outer ridge, rice loin, rump, large cucumber strips, triangular tail steak, small cucumber strips, beef brisket, beef tendon, ground beef, split side Products, etc. (mainly fresh and frozen cut beef schematic diagram, table, see Appendix A and Appendix B).

Note. Bone-in beef refers to cut beef that has been cut and processed into bone-in products. Boneless beef is cut beef that has been deboned.