

ICS 67.120.30
CCS B 53



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

GB/T 18109-2024

Replacing GB/T 18109-2011

Frozen finfish

冻鱼

(English Translation)

Issued on: December 31, 2024

Implemented on: July 1, 2025

**Issued by: State Administration for Market Regulation, China National
Standardization Administration**

Table of Contents

- Foreword
- 1 Scope
- 2 Normative references
- 3 Terms and definitions
- 4 Requirements
- 4.1 Raw materials

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 replaces GB/T 18109-2011 "Frozen fish". Compared with GB/T 18109-2011, except for structural adjustments and editorial changes, in addition, the main technical changes are as follows.

- Deleted some terms and definitions (see 3.2, 3.3, 3.4 of the 2011 edition);
- Added the term and definition of "abdominal rupture" (see 3.2);
- Changed the raw material requirements (see 4.1, 4.2 of the 2011 edition);
- Deleted food additives, hygiene indicators, veterinary drug residues and other food safety related requirements and corresponding test methods (see 2011 edition 4.3, 4.6, 4.7, 5.5, 5.6);
- Changed the sensory requirements and corresponding test methods (see 4.4, 5.1, 4.4, 5.1, 5.2 of the 2011 edition);
- Added requirements for glaze content and corresponding test methods (see 4.5, 5.2.3);
- Changed the specific requirements of the determination rules (see 6.3, 6.3 of the 2011 edition);
- Changed the specific requirements for marking (see 7.1, 7.1 of the 2011 edition);
- Changed the specific requirements for packaging (see 7.2, 7.2 of the 2011 edition);
- Changed the temperature requirements for transportation (see 7.3, 7.3 of the 2011 edition);
- Changed the storage temperature requirements (see 7.4, 7.4 of the 2011 edition).

This document modifies and adopts CODEX STAN 36-1981, Rev. 2-2017 "Standard for Quick-Frozen Fish, Uneviscerated and Eviscerated".

Compared with CODEXSTAN 36-1981, Rev. 2-2017, this document has many structural adjustments.

See Appendix A for a table comparing changes in structure numbers.

There are many technical differences between this document and CODEXSTAN 36-981, Rev. 2-2017.

The side margin positions are indicated by a single vertical line (|). A summary of these technical differences and their reasons is given in Appendix B.

The following editorial changes were made to this document.

--- To coordinate with the existing standards, the name of the standard is changed to "Frozen Fish".

1 Scope

This document specifies the raw materials, processing water, processing requirements, sensory requirements, physical and chemical indicators and net content of frozen fish, and describes the corresponding test it also specifies the inspection methods, inspection rules, labeling, packaging, transportation and storage.

This document applies to the processing and marketing of frozen fish products, headed or headed, eviscerated or not.

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 191 Pictorial markings for packaging, storage and transportation GB 5009.3 National Food Safety Standard Determination of Water Content in Food GB 5749 Sanitary standard for drinking water GB/T 18108 General rules for fresh marine fish GB/T 30891 Sampling Specification for Aquatic Products GB/T 36193-2018 Terminology for Aquatic Product Processing GB/T 37062 Guidelines for sensory evaluation of aquatic products JJF1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods SC/T 3035 General Rules for Packaging and Labeling of Aquatic Products SC/T 3054 Limits of glaze on frozen aquatic products

3 Terms and definitions

The terms and definitions defined in GB/T 36193-2018 and the following apply to this document.

Deep dehydration

During the frozen storage process, due to excessive water loss, the fish surface will appear abnormally white or yellow, and penetrate below the surface, affecting the product.

Appearance and quality phenomenon.

[Source. GB/T 36193-2018, 3.13, modified] 3.2 bellyburst the belly of an ungusted fish bursts due to decay.

4.1 Raw materials

Raw fish should be of good quality and pollution-free, and marine fish should comply with the requirements of GB/T 18108.