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

GB/T 18525.8-2026

Replacing GB/T 18526.5-2001

**Irradiation processing practice for agricultural products - Part
8: Cooked meat products**

农产品辐照工艺 第8部分：熟肉制品

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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 is Part 8 of GB/T 18525 "Irradiation Processes for Agricultural Products". GB/T 18525 has already published the following parts.

- 1. Legumes and their products;
- 2. Cereals and their products;
- Irradiation process for insect control and mold prevention in dried shiitake mushrooms (GB/T 18525.5);
- 6. Dehydrated Vegetables;
- 7. Spices and Seasonings;
- 8. Cooked Meat Products;
- 11. Dried Longan;
- 12. Pollen. This document supersedes GB/T 18526.5-2001 "Irradiation Sterilization Process for Cooked Livestock and Poultry Meat" and GB/T 18526.6-2001 "Pickled Meat Products". "Irradiation Sterilization Process for Food Products". This document is based on GB/T 18526.5-2001, and integrates the content of GB/T 18526.6-2001. Compared with GB/T 18526.5-2001, apart from structural adjustments and editorial changes, the main technical changes are as follows:
 - a) The scope of application has been changed (see Chapter 1, Chapter 1 of the 2001 edition);

- b) Terms and definitions have been changed (see Chapter 3, Chapter 3 of the.2001 edition);
- c) The pre-irradiation requirements have been revised, and the selection of irradiation equipment and the establishment of process documentation have been added (see Chapter 5, Chapter 4 of the.2001 edition);
- d) The irradiation process was modified, including irradiation operation, dose monitoring, and irradiation interruption (see Chapter 6, Chapter 5 of the.2001 edition);

4 Irradiation device

4.1 Irradiation devices shall comply with relevant provisions such as GB/T 17568 and GB/T 25306.

4.2 The irradiation device shall be a gamma-ray device that produces ^{60}Co or ^{137}Cs radionuclides, or an accelerator with an electron beam energy not exceeding 10 MeV. The device and the X-ray device that meets the relevant standards.

5 Requirements before irradiation

5.1 Product Requirements Cooked meat products should comply with relevant standards and regulations. Product manufacturers should provide the irradiation processing unit with the product name, production batch number, quantity, etc. Packaging dimensions and irradiation requirements, etc.

5.2 Packaging Packaging materials should meet relevant standards, and the specifications and form of product packaging should facilitate irradiation processing and effectively prevent irradiation. Re-contamination after processing.

5.3 Selection of Irradiation Device The appropriate irradiation device should be selected based on the purpose of irradiation, the state of the product, and its physicochemical properties.

5.4 Establish process documents

5.4.1 Dosage distribution testing should be conducted and the location of monitoring dosimeters should be determined according to the type, packaging, and requirements of cooked meat products.

5.4.2 The minimum effective dose for cooked meat products is 2kGy~3kGy, specifically determined based on the initial bacterial count, with a maximum tolerated dose of 8kGy; process The dose should be set between the lowest effective dose and the highest tolerable dose, and the specific value can be determined based on the actual irradiation purpose and quality; and the dose should not be uniform. Keep the degree as low as

possible.

5.4.3 The loading mode should be determined based on the packaging specifications of the cooked meat products, the form of the irradiation device, and the irradiation container.

5.4.4 The operating parameters of the irradiation device should be set according to the process dose and loading mode.

5.4.5 Irradiation process documentation shall be developed, including but not limited to process dose, loading mode, irradiation device operating parameters, and dose measurement... Measurement system, monitoring the location of dosimeters.

6 Irradiation process

6.1 Irradiation Operation Irradiation processing was organized according to the irradiation process documentation. The process included parameter setting, product loading and unloading, and dose monitoring. The irradiation was then monitored. The device and related parameters are monitored and recorded.

6.2 Dose Monitoring According to the irradiation process documentation, monitoring dosimeters are deployed for measurement and recording. The dosimeter measurement system is selected according to GB/T 16640. Select and regularly trace back to the national absorbed dose standard.

6.3 Irradiation Interruption If the irradiation process is interrupted, the impact on the absorbed dose of the product should be assessed, and subsequent processing and recording should be carried out.

7.1 Product Release

7.1.1 The cooked meat products can only be released after confirming that the absorbed dose meets the process dose requirements and that there are no other abnormalities in the irradiation process.

7.1.2 When non-compliance with process dosage requirements or other non-conforming situations occur, they shall be handled in accordance with the non-conforming product management procedure.

7.2 Storage Irradiated cooked meat products should be stored separately from unirradiated cooked meat products, and the storage environment should meet the product requirements for temperature, humidity, and ventilation. condition.

8. Record and File Management All records should be properly kept and retained for up to two years after the irradiation treatment.

8 Cooked Meat Products

1.Scope This document specifies the requirements for pre-irradiation, irradiation process, post-irradiation, record keeping, and document management of irradiation processes for cooked meat products. This document applies to the irradiation of cooked meat products for the purpose of controlling microorganisms.

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