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CCS X 04



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

**GB/T 18526.7-2001**

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**Code of good irradiation practice for chilled packaged pork  
cuts to control pathogens and/or extend shelf-life**

冷却包装分割猪肉辐照杀菌工艺

**(English Translation)**

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### What this standard covers

This standard specifies: cool packaging division pork irradiation sterilization processes and requirements. This standard applies to: to kill pathogenic microorganisms and parasites, to extend the preservation period for the purpose radiative cooling package pork cuts. Other poultry meat cooling package available for implementation. This standard does not apply to processed meat, such as sausage, bacon, dried meat or canned meat.

### Document data

International classification (ICS): 67.050.

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### Standards quoted by this document

GB 2707-1994; GB 4789.4-1994; GB 4789.17-1994; GB 12694-1990; GB 14891.7-1997; GB/T 17236-1998; GB/T 18524-2001