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

GB/T 18654.10-2026

Replacing GB/T 18654.10-2008

**Inspection of germplasm for fishes - Part 10: Determination of
the nutritional composition of muscle**

鱼类种质检验 第10部分：肌肉营养成分的测定

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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 10 of GB/T 18654, "Fish Germplasm Inspection". GB/T 18654 has already published the following parts.

- 1. Inspection Rules;
- 2. Sampling Methods;
- 3. Characteristic Determination;
- 4. Measurement of Age and Growth;
- 5. Dietary Analysis;
- 6. Determination of reproductive performance;
- 7. Ecological Characteristics Analysis;
- 8. Determination of Oxygen Consumption Rate and Critical Asphyxia Point;
- 9. Meat Percentage Determination;
- 10. Determination of muscle nutrient composition;
- 12. Karyotype Analysis;
- 13. Isozyme Electrophoresis Analysis;

1 Scope

GB/T 18654.10-2026 is the Chinese national standard covering the nutritional composition of fish muscle as a germplasm characteristic - protein, fat, moisture, ash, amino acids and fatty acids, measured to describe a strain rather than to label a product. Part 10 of the

series. It replaces GB/T 18654.10-2008. It was issued on 27 February 2026 and has been in force since 1 September 2026, replacing GB/T 18654.10-2008. The document is under the responsibility of the Ministry of Agriculture and Rural Affairs. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document describes the reagents and materials, instruments and equipment, samples, test procedures and data processing for the determination of nutritional components in fish muscle. This document applies to the determination of nutritional components in fish muscle.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document.

GB 5009.3-2016 National Food Safety Standard - Determination of Moisture in Food

GB 5009.4-2016 National Food Safety Standard. Determination of Ash Content in Food

GB 5009.5-2025 National Food Safety Standard - Determination of Protein in Food

GB 5009.6-2016 National Food Safety Standard - Determination of Fat in Food

GB 5009.124-2016 National Food Safety Standard - Determination of Amino Acids in Food

GB 5009.168-2016 National Food Safety Standard - Determination of Fatty Acids in Food

GB/T 6682 Specifications and test methods for water used in analytical laboratories

GB/T 18654.2 Fish germplasm testing - Part

3 Terms and Definitions

This document does not contain any terms or definitions that need to be defined.

4.Reagents and Materials Unless otherwise specified, all reagents used in this method are of analytical grade, and the water is grade III water as specified in GB/T 6682.Other reagents and materials are as follows: GB 5009.3-2016, GB 5009.4-2016, GB 5009.5-2025, GB 5009.6-2016, GB 5009.124-2016, The provisions of GB 5009.168-2016.

5 Instruments and Equipment

5.1 Fish dissection tools and routine laboratory equipment.

5.2 Weighing bottle.

5.3 Electronic balance. sensitivity is 0.001g and 0.1g respectively.

5.4 Electric heating constant temperature drying oven.

5.5 Freeze dryer.

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