

ICS 67.120.10

CCS X 22



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

GB/T 19088-2024

Replacing GB/T 19088-2008

**Quality requirements for the geographical indication product
Jinhua ham**

地理标志产品质量要求 金华火腿

Issued on: December 31, 2024

Implemented on: December 31, 2024

**Issued by: State Administration for Market Regulation;
Standardization Administration of China**

Table of Contents

1 Scope	1
2 Normative references	1
3 Terms and Definitions	1
4 Origin Scope	2
5 Product Categories	2
6 Origin Environment	2
7 Technical Requirements	2
8 Inspection methods	4
9 Inspection Rules	5
13 Reference	15

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 specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document replaces GB/T 19088-2008 "Geographical Indication Product Jinhua Ham". Compared with GB/T 19088-2008, except for the structure In addition to adjustments and editorial changes, the main technical changes are as follows:

--- Changed the terms and definitions of Jinhua ham (see 3.1,

3.1 of the.2008 edition);

--- Deleted the terms and definitions of Jinhua pig and oil head (see

3.4 of the.2008 edition);

--- Added the definition of protein degradation index (see 3.6);

--- Added product classification (see Chapter 5);

--- Changed the origin environment data (see Chapter 6,

5.2 of the.2008 edition);

--- Changed the requirements for raw materials and auxiliary materials (see 7.1,

5.1 of the.2008 edition);

--- Changed the process requirements (see 7.2,

5.3 of the.2008 edition);

1 Scope

China's national quality requirements for Jinhua ham as a protected geographical indication product. It defines the terminology, specifies the production area, the production environment, the technical requirements, the inspection rules and the marking, packaging, transport and storage, and describes the corresponding inspection methods. It applies to the production, processing, circulation and inspection of Jinhua ham and to the protection and management of the indication. Jinhua ham is a dry-cured ham of the same family as the great European hams, and like them its identity is a combination of a breed, a place and a process that takes the better part of a year. The standard has to pin down all three. The raw material is the hind leg of the local pig - the two-headed black variety of the Jinhua area - with the weight range and the condition it must be in when it enters the process. The area is delimited, and the climate is part of the product rather than a background condition, since the alternation of the seasons drives the salting, the resting, the washing and sunning, the long fermentation and the ageing that give the ham its texture and aroma. The process stages are therefore described with their sequence and the conditions of each. And the technical requirements give the analytical identity of the finished ham: the salt content, the moisture, the protein, the amino acid nitrogen that measures the degree of proteolysis and therefore the maturity, the peroxide value and acid value which measure whether the fat has gone rancid, together with the sensory characteristics and the safety requirements. Nitrite is controlled, since a traditional cure and an industrial shortcut are distinguished precisely there. Issued and in force since 31 December 2024, it replaces GB/T 19088-2008.

This document defines the terminology and definition of the geographical indication product Jinhua ham, gives the product classification, stipulates the origin range, technical requirements, Inspection rules and requirements for marking, labeling, packaging, transportation and storage describe the production environment and corresponding inspection methods. This document applies to the production, processing, circulation and inspection of Jinhua ham, a geographical indication product, and also applies to the Protection and management.

2 Normative references

The contents of the following documents constitute 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/T 2417 Jinhua pig

GB 5009.3 National Food Safety Standard Determination of Water Content in Food

GB 5009.5 National Food Safety Standard Determination of Protein in Food

GB 5009.44 National Food Safety Standard Determination of Chloride in Food

GB/T 6388 Shipping and receiving marks for transport packaging

GB/T 9695.19 Sampling methods for meat and meat products

JJF1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Jinhua ham Made from the hind legs of Jinhua pigs and their hybrid commercial pigs raised and slaughtered within the production area, it is processed through a specific process. The ham is shaped like a bamboo leaf, with small claws and thin bones, delicate meat, thin yellow skin, fiery color, and fragrant and delicious taste.

3.2 Legs coreham The femur part of the ham.

3.3 post-ripening The process in which ham is matured through high temperature (or temperature and humidity control) fermentation during the fermentation period.

3.4 Hamaroma from stick The aroma of a bamboo skewer inserted into the ham muscle and then pulled out.