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

GB/T 19480-2025

Replacing GB/T 19480-2009

Vocabulary for meat and meat products

肉与肉制品术语

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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 19480-2009 "Terminology of Meat and Meat Products".

Compared with GB/T 19480-2009, except for the structural adjustment and compilation In addition to logical changes, the main technical changes are as follows:

--- Deleted some terms and definitions (see 2.1.2, 2.1.4, 2.1.6, 2.1.7, 2.2, 2.3.3.1, 2.3.3.2, 2.3.4, 2.4.18, 2.5.1, 2.5.2, 2.5.13, 3.1.12, 3.1.13, 3.1.14, 3.1.17, 3.2.3, 3.2.8, 4.14, 4.21, 4.23, 4.27, 5.2, 5.5, 5.7, 5.8);

--- Added basic terms and definitions for meat (see 3.1.1, 3.1.8, 3.1.11, 3.1.12, 3.1.16, 3.2.1, 3.2.1.1, 3.2.1.9, 3.2.2, 3.2.2.1, 3.2.3, 3.2.3.1, 3.2.3.6, 3.2.3.8, 3.2.3.9, 3.2.3.10, 3.2.4, 3.2.5, 3.2.10, 3.2.13);

--- Added some meat product terms and definitions (see 4.7~4.10, 4.18, 4.24~4.27);

--- Added some terms and definitions for meat and meat product processing (see 6.6, 6.7, 6.9, 6.15, 6.19, 6.22, 6.24, 6.32);

--- Changed some terms and definitions (see 3.1.10, 3.2.1.10, 3.2.3.5, 4.1, 4.3, 4.6, 4.13, 4.17, 4.20, 4.21, 4.23, 4.27.1, 6.25, 6.29, 7.2, 2009 edition 2.5.18, 2.3.14, 2.4.22, 3.1.1, 3.1.3, 3.1.15, 3.1.4, 3.1.7, 3.2.1, 3.2.2, 3.2.6, 3.2.5, 4.14, 4.19, 5.3);

--- Changed the English equivalents of some terms (see 3.1.5, 3.2.1.3, 3.2.1.4, 3.2.1.10, 3.2.3.5, 4.17, 4.20, 2009 Version 2.3.1, 2.3.7, 2.3.8, 2.3.14, 2.4.22, 3.1.7, 3.2.1);

--- Added priority terms for some terms (see 3.1.13, 3.2.1.10, 3.2.2.5, 3.2.2.10, 4.1, 4.6).

Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document was proposed and coordinated by the National Technical Committee for

Standardization of Meat, Poultry and Egg Products (SAC/TC399). This document was drafted by: Nanjing Agricultural University, Henan Shuanghui Investment Development Co., Ltd., Hefei University of Technology, Linyi Jinluo Wenrui Food Food Co., Ltd., Anjing Food Group Co., Ltd., China Meat Food Comprehensive Research Center, China Meat Association, Jiangsu Yurun Meat Products Industry Group Co., Ltd., Yantai Xiwang Meat Food Co., Ltd., Shandong Delisi Food Co., Ltd., Shandong Dezhou Braised Chicken Co., Ltd. Company, Zhejiang Maishang Food Co., Ltd., Chengdu Hope Food Co., Ltd., Guangzhou Huangshanghuang Group Co., Ltd. Meat Products Factory, Jiangsu Feishi Group Co., Ltd., Guangdong Wuqiong Food Group Co., Ltd., Weisimei Food Technology (Anji) Co., Ltd., Hangzhou Holmes Food Food Co., Ltd., Three Squirrels Co., Ltd., Jiangsu Shuangyu Food Co., Ltd., Guangdong Zhenmei Food Co., Ltd., Pony Test Set Jiangsu Co., Ltd., Nantong Yutu Group Co., Ltd., Fujian Yuchu Food Co., Ltd., Sichuan Gaojin Industrial Group Co., Ltd., Jiansheng Licheng Food Co., Ltd., Tianjin Huace Testing and Certification Co., Ltd., Zhejiang Wufangzhai Industrial Co., Ltd., Jinhua Jinnian Ham Co., Ltd. Ltd., Hangzhou Heyu Food Co., Ltd., Qingdao Gulixiang Industrial Co., Ltd., Qingdao Bonya Food Group Co., Ltd., Zhongshan Honglijian Kang Food Industry Research Institute Co., Ltd., Xiamen Yinxian Group Co., Ltd., Shenzhen Xince Standard Technology Service Co., Ltd., China Business Alliance Union. The main drafters of this document are. Li Chunbao, Liu Zhenyu, Xu Baocai, Wang Shouwei, Wang Yufen, Meng Fanchang, Nian Yingqun, Liu Lei, Zhao Bing, Chen Song, Zhou Hui, Yang Linwei, Li Jianjun, Yao Xianqi, Ni Laixue, Yang Yanping, Zhao Yan, Liu Dongmin, Zhang Qingyong, Cui Chen, Niu Zhonghua, Ya Benqin, Chi Dong, Fei Hongjun, Yang Huanbin, Wei Shengchao, Yang Ming, Zong Zibing, Chu Jieming, Zhuang Jiawa, Shi Zuhao, Huang Haibo, Tong Jian, Zhang Chun, He Changtai, Zhan Hu, Chen Zhaogui, Wang Weiqiang, Liu Zhenyu, Ni Xiuqin, Yu Sai, Cheng Jijun, Zheng Ping, Zhang Zhigang, Shi Xuefen, and Lu Zhen. The previous versions of this document and the documents it replaces are as follows:

---First published as GB/T 19480-2004 in.2004 and first revised in.2009;

---This is the second revision. Meat and Meat Products Terminology

1 Scope

China's national vocabulary for meat and meat products - the terms in which carcasses, cuts, processes and finished products are described in trade, inspection and regulation. It defines the terms and definitions commonly used in the processing of meat and meat products, and it applies to their processing, inspection, trade and management. Meat vocabulary is unusually treacherous because almost every term in it is also a claim about value. What may be called a cut and what may not; whether a product is cured, smoked, fermented or merely flavoured to resemble those things; what separates a whole-muscle product from a restructured one made of pieces bound together; what mechanically separated meat is and how it differs from trimmings; what a sausage of a given name must

contain. Each of those distinctions carries a price difference, and each has been the subject of adulteration. The standard also has to reconcile two vocabularies that grew apart: the traditional Chinese terms for cuts, cures and preparations, and the international terminology that arrived with imported meat, industrial processing equipment and export requirements. Where the two do not map onto each other cleanly - and they often do not, since carcass breaking differs by country and by tradition - a national vocabulary is what allows a specification written in one to be read in the other. The document covers the basic terms, the animal and carcass terms, the cuts, the processing operations - chilling, freezing, curing, tumbling, smoking, cooking, fermenting, drying - the product categories, and the terms of quality and defect. Issued on 28 February 2025 and in force since 1 September 2026, it replaces GB/T 19480-2009.

This document defines terms and definitions commonly used in the processing of meat and meat products. This document applies to the processing, inspection, trade and management of meat and meat products.

2 Normative references

This document has no normative references.

3.1 Basic titles

3.1.1 Fresh meat Meat that has not been further processed after slaughter or cutting and retains its original tissue state and structure.

3.1.2 Chilled meat Cold Meat After cooling, the core temperature of the meat is reduced to 0°C~4°C and is always kept at 0°C~4°C during storage and transportation. Fresh meat.

3.1.3 Hot meat Fresh meat that has not been cooled after slaughter or cutting.

3.1.4 frozen meat Meat that has its core temperature lowered to below -15°C in an environment below -28°C and is stored in an environment below -18°C.

3.1.5 Carcass The body part of livestock and poultry after slaughtering and bleeding, removing the hair, internal organs, head, tail and limbs (below the wrist and joints).

3.1.6 Cut meat Meat cut from different parts of livestock and poultry carcasses.

3.1.7 deboned meat Meat that has been separated from bones manually or mechanically.

3.1.8 Mechanically separated meat Minced meat products are produced from bones of livestock and poultry with meat through mechanical separation process.