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

GB/T 20712-2006

**Ham sausage
(English Translation)**

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1 Scope

This Standard specifies technical requirements, inspection methods, inspection rules and labels, marks, packaging, transport, storage, etc.

This Standard is applicable to the production, distribution and sales of ham sausage.

2 Normative references

The following standards contain the provisions which, through reference in this

Standard, constitute the provisions of this Standard. For dated references, subsequent amendments (excluding corrections) or revisions do not apply to this Standard. However, the parties who enter into agreement based on this

Standard are encouraged to investigate whether the latest versions of these documents are applicable. For undated reference documents, the latest versions apply to this Standard.

GB/T 191, Packaging and storage marks

GB 317, White granulated sugar

GB 1907, Food additive - Sodium nitrite

GB 2707, Hygienic standard for fresh (frozen) meat of livestock

GB 2720, Hygienic standard for sodium glutamate

GB 2726, Hygienic standard for cooked meat

GB 2733, National food safety standard - Fresh and frozen marine products of animal origin

GB 2760, National Food Safety Standard - Standards for Uses of Food

Additives

GB/T 4789.17, Microbiological examination of food hygiene - Examination of meat and meat products

GB/T 5009.3, Method for determination of moisture in foods

GB/T 5009.5, Method for determination of protein in foods

GB/T 5009.6, Method for determination of fat in foods

GB/T 5009.9, Method for determination of starch in foods

GB/T 5009.33, Determination of nitrite and nitrate in foods

GB/T 5009.44, Method for analysis of hygienic standard of meat and meat products

GB 5461, Edible salt

GB/T 6388, Transport package shipping mark

GB 7718, General standard for the labeling of prepackaged foods

GB/T 8883, Edible wheat starch

GB/T 8884, Edible potato starch

GB/T 8885, Edible corn starch

GB/T 8967, Monosodium L-glutamate

GB 9687, Hygienic STANDARD for polyethylene products used as food containers and table wares

GB 9688, Hygienic standard for polypropylene products used as food containers and table wares

GB 9959.1, Fresh and frozen demi carcass pork

GB 9959.2, Fresh and frozen pork lean cuts

GB 16869, Fresh and frozen poultry product

GB/T 17030, Polyvinylidene chloride (PVDC) flat-film for food-packaging

GB/T 17238, Fresh and frozen beef, cuts

GB 19303, Hygienic practice of cooked meat and meat - Products factory

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

ham sausage autoclaved ham sausage meat enema product that is made from that the main raw materials are fresh or frozen meat, poultry and fish which are marinated, stirred, mashed (or emulsified), poured into plastic casings, and sterilized by high temperature sterilization

4.1 Raw materials

Raw meat shall meet the requirements of GB 2707, GB 9959.1, GB 9959.2, GB 16869, GB 2733 or GB/T 17238.

4.2 Accessories

4.2.1

Water. in accordance with corresponding health standards.

4.2.2

Salt. in accordance with GB 5461.

4.2.3

White sugar. in accordance with GB 317.

4.2.4

Starch. in accordance with GB/T 8883, GB/T 8884 or GB/T 8885.

4.2.5

MSG. in accordance with GB/T 8967 and Gb 2720.

4.2.6

Casing. in accordance with GB 9687, GB 9688 or GB/T 17030.

4.2.7 Food additives

4.2.7.1

Sodium nitrite. in accordance with GB 1907.

4.2.7.2

The quality of food additives shall comply with the corresponding standards and relevant regulations.

4.2.7.3

The variety, amount and residue of food additives shall meet the requirements of GB 2760.

4.2.8 Other accessories shall comply with the relevant national standards.

4.3.1 Sensory requirements

It shall comply with the provisions of Table 1.

Type inspection shall be carried out at least once a year. Type inspection shall be performed in one of the following situations.

- a) great changes in main raw accessories or key process;
- b) production resumed after long-term discontinued production;
- c) great difference between exit-factory inspection results and previous type inspection results;
- d) required by national quality supervision organization.

6.3.3 Type inspection items

It shall include all items specified in Clause 4.

6.4.1.1 When all exit-factory inspection items meet the requirements of this

Standard, this batch of products shall be accepted.

6.4.1.2 Should one of exit-factory inspection items (except for the total number of colonies and coliforms) fail to meet this Standard, it shall double sampling randomly for the reinspection of this item. Should it still fail to meet this Standard, it shall be rejected.

6.4.1.3 Should one of the total number of colonies and coliforms fail to meet this Standard, it shall be rejected and reinspection shall not be performed.

6.4.2 Determination and reinspection of type inspection

6.4.2.1

When all type inspection items meet the requirements of this Standard, this batch of products shall be accepted.

6.4.2.2 When type inspection items (not exceeding three items, excluding

total number of colonies, coliforms and pathogenic bacteria) do not meet this

Standard, it shall double sampling for reinspection. Should one item in reinspection fail to meet this Standard, it shall be rejected. When more than three items fail to meet this