

ICS 67.120.30

CCS X 20



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

GB/T 21290-2025

Replacing GB/T 21290-2018

Frozen tilapia fillets

冻罗非鱼片

Issued on: March 28, 2025

Implemented on: October 1, 2025

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

Table of Contents

Foreword

1 Scope

2 Normative references

3 Terms and definitions

4 Requirements

4.1 Raw materials

4.2 Production water

4.3 Product specifications

4.4 Sensory requirements

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 replaces GB/T 21290-2018 "Frozen Tilapia Fillet". Compared with GB/T 21290-2018, except for structural adjustments and editorial changes, In addition to the modifications, the main technical changes are as follows.

- Changed the raw materials, product specifications and sensory requirements (see 4.1, 4.3, 4.4, 3.1, 3.3, 3.4 of the 2018 edition);
- Deleted the requirements for personnel, environment, workshop, etc. (see 3.2.1 and 3.2.3 of the 2018 edition);
- Changed the physical and chemical indicators, deleted the requirements and test methods for volatile basic nitrogen, and added the requirements and test methods for moisture (see 4.5 and 5.3, 3.5 and 4.2.2 of the 2018 edition);
- Added ice glaze limit requirements and test methods (see 4.7);
- Deleted the safety index requirements and test methods (see 3.7 and 4.4 of the 2018 edition);
- Deleted the test method for complete thawing (see 4.1.2 of the 2018 edition);
- Change the test method for sensory inspection after thawing (see 5.1.2, 4.1.3 of the 2018 edition);

- The test method for determining the center temperature of frozen products has been changed (see 5.2, 4.2.1 of the 2018 edition);
- Changed the requirements for factory inspection and judgment rules (see 6.2.1, 6.3, 5.2.2, 5.3 of the 2018 edition);
- Changed the requirements for labeling, packaging, transportation and storage (see Chapter 7, Chapter 6 of the 2018 edition).

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 by the Ministry of Agriculture and Rural Affairs of the People's Republic of China.

This document is under the jurisdiction of the National Technical Committee on Aquatic Products Standardization (SAC/TC156).

This document was drafted by: South China Sea Fisheries Research Institute, Chinese Academy of Fishery Sciences, Guangdong Hengxing Group Co., Ltd., Guangzhou Lushi Food Co., Ltd.

Ltd., Anjing Food Group Co., Ltd., Zhejiang Huacai Testing Technology Co., Ltd., Guangdong Yuxinggang Aquatic Products Co., Ltd., Zhuhai Qiangjing Supply Chain Management Group Co., Ltd., Baiyang Industrial Investment Group Co., Ltd., Shandong Meijia Group Co., Ltd., Guangdong Yujia Aquatic Food Products Co., Ltd. and Zhaoqing Hengxing Aquatic Products Technology Co., Ltd.

The main drafters of this document are: Yang Xianqing, Zhang Qingmiao, Hao Shuxian, Ma Haixia, Zhao Yongqiang, She Wenhai, Liao Jie, Dong Hao, Liu Kang, Chen Kangjian, Liu Qiang, Zheng Wei, Nong Quanan, Chen Shengjun, Wei Ya, Huang Hui, Pan Chuang, Long Xiaoshan, Yang Tianlong, Chen Sheng, Guo Xiaohua, Lu Tian, Cen Jianwei, Li Laihao.

The previous versions of this document and the documents it replaces are as follows.

- First published as GB/T 21290-2007 in 2007 and first revised in 2018;
- This is the second revision. Frozen Tilapia Fillets

1 Scope

This document specifies the requirements for raw materials, production water, product specifications, sensory, physical and chemical indicators and net content of frozen tilapia fillets.

It also provides the corresponding test methods, inspection rules, and specifies the requirements for labeling, packaging, transportation and storage.

This document is applicable to the production of live tilapia (*Oreochromis* spp.) through

sorting, cleaning, filleting, trimming, quick freezing and other processes. Frozen tilapia fillets.

2 Normative references

GB 5009.3

GB 5749

GB/T 30891

GB/T 36193

GB/T 37062

JJF1070

3 Terms and definitions

The terms and definitions defined in GB/T 36193 apply to this document.

4.1 Raw materials

The raw fish should be healthy, pollution-free live tilapia.

4.2 Production water

Should comply with the requirements of GB 5749.

4.3 Product specifications

According to the weight of the fish fillet, it is divided into six specifications. ≥ 50 , $>50\sim 100$, $>100\sim 150$, $>150\sim 200$, $>200\sim 250$, >250 , in grams (g).

4.4 Sensory requirements

It should comply with the requirements of Table 1.