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

GB/T 22180-2024

Replacing GB/T 22180-2014

Quick frozen coated fish

速冻裹衣鱼

(English Translation)

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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 replaces GB/T 22180-2014 "Frozen breaded fish". Compared with GB/T 22180-2014, except for structural adjustments and editing in addition to the changes in performance, the main technical changes are as follows.

- Deleted the relevant content related to food safety indicators and requirements (see 4.1.1, 4.1.2, 4.1.3, 4.2, 4.6, 5.6, 5.7, 7.1);
- Changed the processing requirements (see 4.3, 4.3 of the 2014 edition);
- Changed the sensory requirements for color, quality after frying and fish bones (see 4.4, 4.4 of the 2014 edition);
- Changed the fish content index (see 4.5, 4.5 of the 2014 edition);
- Added fishbone inspection method (see 5.1.3);
- Changed the specific requirements of the determination rules (see 6.3, 6.3 of the 2014 edition);
- Changed the specific requirements for marking (see 7.1, 7.1 of the 2014 edition);
- Changed the specific requirements for packaging (see 7.2, 7.2 of the 2014 edition);
- Changed the temperature requirements during transportation (see 7.3, 7.3 of the 2014 edition);
- Changed the storage temperature requirements (see 7.4, 7.4 of the 2014 edition).

This document is modified to adopt CODEXSTAN 166-1989, Rev. 3-2017 "Quickly frozen breaded or battered fish sticks, fish pieces and fish fillets standard".

Compared with CODEXSTAN 166-1989, Rev. 3-2017, this document has many structural

adjustments.

See Appendix A for a table comparing changes in structure numbers.

There are many technical differences between this document and CODEXSTAN 166-1989, Rev. 3-2017.

The side margin positions are indicated by a single vertical line (|). A summary of these technical differences and their reasons is given in Appendix B.

The following editorial changes were made to this document.

--- To coordinate with the existing standard, the name of the standard is changed to "Quickly Frozen Coated Fish".

1 Scope

This document specifies the raw materials, processing water, processing requirements, sensory requirements, physical and chemical indicators and net content of quick-frozen bluefish.

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

This document applies to fish fillets, fish strips, fish chunks, etc. that are not ready-to-eat and are made by battering and/or coating with bran (powder), pre-frying or not, quick freezing, etc.

Processing and sales of products.

2 Normative references

The contents of the following documents constitute the 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 5009.3 National Food Safety Standard Determination of Water Content in Food GB 5749 Sanitary standard for drinking water GB/T 30891 Sampling Specification for Aquatic Products GB/T 36193-2018 Terminology for Aquatic Product Processing JJF1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods SC/T 3035 General Rules for Packaging and Labeling of Aquatic Products

3 Terms and definitions

The terms and definitions defined in GB/T 36193-2018 and the following apply to this document.

fish filet

A piece of fish meat of irregular shape or size obtained by cutting it from the fish body parallel to the backbone, with or without skin.

Note: Cut fish fillets are joined or repaired to obtain fish meat of regular shape or size.

[Source: GB/T 36193-2018, 4.15, modified] 3.2 fishportion Fish meat in chunks obtained from fish fillets (3.1) and/or minced fish meat.

Fishstick

The weight of the fish fillet (3.1) or the fish block (3.2) is not more than 30g, the length is not less than 3 times the maximum width, and the thickness is not less than the fish meat is finger-shaped and is about 10 mm long.

Coating

The process of evenly coating the fish meat with batter and/or bran (powder).