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

GB/T 22210-2024

Replacing GB/T 22210-2008

Specification for sensory evaluation of meat and meat products

肉与肉制品感官评定规范

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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 is required. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document replaces GB/T 22210-2008 "Specification for sensory evaluation of meat and meat products". In addition to structural adjustments and editorial changes, the main technical changes are as follows: The definition of sensory evaluation of meat and meat products has been changed (see

3.1 of the.2008 edition); - The requirements for assessing sites have been changed (see 4.1, Chapter 4 of the.2008 edition); - Added assessment equipment requirements (see 4.2); - The requirements for assessors have been changed (see Chapter 5, Chapter 5 of the.2008 edition); - The requirements for sample collection and transportation have been

changed (see 6.1,

7.1 of the.2008 edition); - Changed sample preparation requirements (see 6.2,

7.2 of the.2008 edition); - The assessment procedure requirements have been changed (see Chapter 7,

7.3 of the.2008 edition); - Added Tables 1 to 8 in the assessment procedure requirements (see Chapter 7); - Added assessment record management (see Chapter 8); - Added the special bamboo (bone) skewer test for aroma (see Appendix A). - 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 China General Chamber of Commerce. This document is under the jurisdiction of the National Technical Committee for Standardization of Meat, Poultry and Egg Products (SAC/TC 399). This document was drafted by: China Meat Food Comprehensive Research Center, Hefei University of Technology, Shandong Wonderful Biotechnology Co., Ltd., Anjing Food Group Co., Ltd., Nanjing Agricultural University, Delisi Group Co., Ltd., Yantai Heineken Technology Development Co., Ltd., Guangdong Zhenmei Food Co., Ltd., Hubei Zhou Hei Ya Food Industrial Park Co., Ltd., Guangzhou Inspection and Certification Group Co., Ltd., Fujian Xingguowei Food Co., Ltd. Ltd., Shenzhen Institute of Standards and Technology, Weisimei Food Technology (Anji) Co., Ltd., Jiangsu Feishi Group Co., Ltd., Qingdao Bone Lixiang Industrial Co., Ltd., Fujian Yuchu Food Co., Ltd., Qingdao Bonya Food Group Co., Ltd., Hangzhou Heyu Food Co., Ltd., Nantong Shengxin Food Co., Ltd., Xiamen Yinxiang Group Co., Ltd., Taizhou Anjing Food Co., Ltd., and China General Chamber of Commerce. The main drafters of this document are. Wang Shouwei, Zhou Hui, Liu Jishan, Huang Jianlian, Li Chunbao, Zhao Yan, Zhao Bing, Jiang Wenxiang, Zhang Jianmei, Zhuang Jiawa, Wu Qianrong, Zhou Kai, Wang Caihong, Zhang Chunyan, Huang Tianqian, Wang Dengjun, Gu Zhihua, Wei Shengchao, Fei Hongjun, Ni Xiuqin, Tong Jian, Yu Sai, Liu Zhenyu, Gao Haiyang, Zhang Zhigang, Jiang Heng, and Lu Zhen. The previous versions of this document and the documents it replaces are as follows: First published in.2008 as GB/T 22210-2008; This is the first revision. - Specification for sensory evaluation of meat and meat products

1 Scope

GB/T 22210-2024 is the Chinese national standard on specification for sensory evaluation of meat and meat products, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 28 November 2024 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 June 2026. Classification: ICS 67.120.10, CCS X22. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the

dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This document specifies the evaluation site and equipment, evaluation personnel requirements for the sensory evaluation of meat and meat products, establishes the evaluation procedures, and defines the technical The document contains terms and definitions that describe the management of assessment samples and assessment records. This document applies to the sensory evaluation of meat and meat 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. in this document.

GB/T 6682 Specifications and test methods for water used in analytical laboratories

GB/T 7740 Natural casings

GB/T 9959.2 Cut fresh and frozen lean pork

GB/T 9961 Fresh and frozen mutton carcasses

GB/T 10220 General principles of sensory analysis methodology

GB/T 13868 Sensory analysis General guidelines for establishing sensory analysis laboratories

GB/T 16291.1 General Guidelines for the Selection, Training and Management of Sensory Analysis Evaluators Part

3 Terms and definitions

The terms and definitions defined in GB/T 19480 and the following apply to this document.

3.1 Sensory evaluation of meat and meat products The assessors use their visual, olfactory, taste and tactile senses to judge the color, texture, taste and smell of meat and meat products. The process of comprehensive analysis and evaluation of quality factors such as quality indicators.