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

GB/T 23586-2022

Replacing GB/T 23586-2009

General quality for soy sauce and pot-roast meat products

酱卤肉制品质量通则

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Table of Contents

Foreword
1 Scope
2 Normative references
3 Terms and definitions
4 Product classification
5 Requirements for raw and auxiliary materials
6 Technical requirements
7 Production and processing management
8 Test methods
9 Inspection rules
10 Marking, packaging, storage, transport and sale

Foreword Foreword

This document is drafted according to the rules given in GB/T 1.1-2020, Directives for standardization - Part 1: Rules for the structure and drafting of standardizing documents. It lays down technical requirements related to food quality; requirements related to food safety are given in the relevant laws, regulations, policies and food safety standards.

This document replaces GB/T 23586-2009, Soy sauce and pot-roast meat products. Compared with GB/T 23586-2009, apart from structural adjustment and editorial changes, the main technical changes are: the definition of soy sauce and pot-roast meat products has been changed; the product classification has been changed; the requirements for raw materials and for auxiliary materials have been changed; the sensory requirements have been changed; the physical and chemical indexes have been changed; the requirements for microbiological indexes have been deleted; the requirements for net content have been changed; requirements for production and processing management have been added; the test methods for sensory characteristics, moisture, protein and net content have been changed; the test methods for sodium chloride, nitrite, lead, inorganic mercury, cadmium, total mercury and microorganisms have been deleted; the requirements for lot formation, for sampling, for delivery inspection, for type inspection and the decision rules have been changed; the requirements for marking, for packaging, for storage and for transport have been changed; and requirements for sale have been added.

This document was proposed by the China General Chamber of Commerce and is under the jurisdiction of the National Technical Committee on Meat, Poultry and Egg Products of

Standardization Administration of China (SAC/TC 399). The previous edition of this document was issued for the first time in 2009 as GB/T 23586-2009; the present edition is the first revision.

1 Scope

This document lays down the product classification, the requirements for raw and auxiliary materials, the technical requirements, the production and processing management, the inspection rules and the requirements for marking, packaging, storage, transport and sale of soy sauce and pot-roast meat products, and describes the test methods.

This document applies to the production, the inspection and the sale of soy sauce and pot-roast meat products.

2 Normative references

The content of the following documents constitutes, through normative reference in the text, provisions of this document that cannot be dispensed with. For dated references, only the edition corresponding to that date applies to this document; for undated references, the latest edition (including all amendments) applies.

GB/T 191 Pictorial marking for handling of goods in packaging, storage and transport; GB 5009.3 National food safety standard - Determination of moisture in foods; GB 5009.5 National food safety standard - Determination of protein in foods; GB/T 9695.19 Meat and meat products - Sampling method; GB 23350 Requirements for restricting excessive packaging of commodities - Foods and cosmetics; SB/T 10826 Requirements for the sales service of processed foods - Meat products; JJF 1070 Rules of metrological testing for the net quantity of prepackaged commodities.

3 Terms and definitions

The following term and definition apply to this document.

3.1 Soy sauce and pot-roast meat products. Cooked meat products made from fresh (or frozen) livestock and poultry meat, or from edible by-products, as the main raw material, which after pre-treatment are combined with food auxiliary materials and processed by curing (or without curing), stewing in soy sauce or in brine, packaging (or without packaging), sterilization (or without sterilization) and cooling.

4 Product classification

Products are divided according to the raw material used into:

- soy sauce and pot-roast livestock meat: soy sauce and pot-roast meat products made with livestock meat as the main raw material;

- soy sauce and pot-roast poultry meat: soy sauce and pot-roast meat products made with poultry meat as the main raw material;
- other soy sauce and pot-roast products: soy sauce and pot-roast meat products made with edible by-products of livestock and poultry (including head, neck, wings, feet, hooves, tail, skin, bone, viscera and similar parts) as the main raw material.

5 Requirements for raw and auxiliary materials

5.1 Raw material. The raw meat shall comply with the provisions of the national standards or of the industry standards.

5.2 Auxiliary materials. They shall comply with the provisions of the relevant national standards or industry standards.

6 Technical requirements

6.1 Sensory requirements. They shall comply with Table 1. Table 1 fixes five items: the appearance shall be the appearance inherent in the product; the colour shall be the colour inherent in the product; the texture shall be the texture the product should have; the flavour shall be the taste and the smell the product should have, with no off-flavour; and there shall be no foreign matter visible to normal eyesight.

6.2 Physical and chemical indexes. They shall comply with Table 2. Table 2 sets one column of indexes against each of the three product classes. Protein, in g/100 g, shall be not less than 20.0 for soy sauce and pot-roast livestock meat, not less than 15.0 for soy sauce and pot-roast poultry meat and not less than 8.0 for the other class. Moisture, in g/100 g, shall be not more than 70.0 for soy sauce and pot-roast livestock meat, not more than 70.0 for soy sauce and pot-roast poultry meat and not more than 80.0 for the other class. Note 1 to the table states that protein and moisture refer to the edible part. Note 2 states that for soy sauce and pot-roast meat products made from naturally marbled livestock or poultry meat the protein content follows the values of the other class, for example soy sauce and pot-roast pork with skin and fat, or soy sauce and pot-roast beef brisket.

6.3 Net content. The net content requirements for prepackaged products are given in the Measures for the Supervision and Administration of the Metrology of Prepackaged Commodities.

7 Production and processing management

Production and processing shall comply with the relevant provisions of the corresponding national standards or industry standards.

8 Test methods

8.1 Sensory characteristics. Place the sample taken in a white dish (frozen products shall be thawed beforehand), observe its appearance, colour, texture and foreign matter under natural light, smell its odour and taste its flavour.

8.2 Moisture. Determined by the method given in GB 5009.3.

8.3 Protein. Determined by the method given in GB 5009.5.

8.4 Net content deviation. Tested by the method given in JJF 1070.

9 Inspection rules

9.1 Lot formation. Products of the same production date and of the same variety form one lot.

9.2 Sampling. Sampling follows the method given in GB/T 9695.19, and the quantity sampled shall be enough for the inspection items required.

9.3 Delivery inspection. 9.3.1 Each lot of products shall be inspected by the inspection department of the manufacturer according to the provisions of this document, and the products may leave the factory only after they have been found conforming. 9.3.2 The items of the delivery inspection are the sensory requirements and the net content.

9.4 Type inspection. 9.4.1 A type inspection shall be carried out on the product once every half year, and a type inspection shall also be carried out when any of the following occurs: a) trial production appraisal of a new product; b) after regular production has begun, when the raw material or the process changes appreciably and the product quality may be affected; c) when production is resumed after having been stopped for half a year or more; d) when the result of a delivery inspection differs appreciably from the result of the previous type inspection; e) when the competent national supervisory body requires a type inspection to be carried out. 9.4.2 The items of the type inspection cover all the items laid down in Clause 6 of this document.

9.5 Decision rules. 9.5.1 Decision rule for the delivery inspection: if all the items of the delivery inspection comply with this document, the lot is judged to comply with the requirements of this document; if any item of the delivery inspection does not comply, a double sample shall be drawn from the same lot and re-inspected, and if it still does not comply the lot is judged not to comply with the requirements of this document. 9.5.2 Decision rule for the type inspection: if all the items of the type inspection comply with this document, the lot is judged to comply with the requirements of this document; if any item of the type inspection does not comply, a double sample shall be drawn from the same lot and re-inspected, and if it still does not comply the lot is judged not to comply with the requirements of this document.

10 Marking, packaging, storage, transport and sale