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

GB/T 29392-2026

Replacing GB/T 29392-2022

Quality grading for livestock and poultry meat - Beef

畜禽肉质量分级 牛肉

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document replaces GB/T 29392-2022 "Grading of Livestock and Poultry Meat - Beef". Compared with GB/T 29392-2022, except for structural adjustments... Aside from integration and editorial changes, the main technical changes are as follows:

---Terminology and definitions have been changed (see Chapter 3, Chapter 3 in the 2022 edition);

---The basic requirements have been removed (see Chapter 4 in the 2022 edition);

---A hierarchical principle has been added (see Chapter 4);

---The quality grading system has been removed (see Chapter 5 in the 2022 edition);

---The grading criteria have been revised (see Chapter 5, Chapter 6 in the 2022 edition);

---The quality rating system has been changed (see Chapter 6, Chapter 7 in the 2022 edition);

---Identification and records have been changed (see Chapter 7, Chapter 8 in the 2022 edition). Please note that some content in this document may involve patents. The issuing organization of this document assumes no 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 Standardization of Slaughtering and Processing (SAC/TC516). This document was drafted by: Beijing Institute of Animal Husbandry and Veterinary Medicine, Chinese Academy of Agricultural Sciences; China Animal Disease Prevention and Control Center (Ministry of Agriculture and Rural Affairs). Slaughtering Technology Center), Nanjing

Agricultural University, China Meat Association, China Animal Husbandry Association, Changchun Haoyue Halal Meat Industry Co., Ltd. of Jilin Province Company, Chongqing Hengdu Agricultural Group Co., Ltd., Gaoqing Black Cattle Core Agricultural Technology Development Co., Ltd., Gansu Xukang Food Co., Ltd., Yangxinyi Liyuan Halal Meat Co., Ltd., Xinjiang Tianlai Xiangniu Food Co., Ltd., Hebei Yancheng Food Co., Ltd., Shenzhen Agricultural Product Quality Safety Inspection and Testing Center, Zhejiang Meiniu Ecological Technology Co., Ltd., Shandong Agricultural University, Gansu Agricultural University, Heilongjiang Academy of Agricultural Sciences (Livestock) Animal Husbandry Research Institute, Northeast Agricultural University, Henan Funiu Animal Husbandry Co., Ltd., Inner Mongolia Keerqin Cattle Industry Co., Ltd., Dachang Hui Autonomous County Shun Ze Meat Co., Ltd. The main drafters of this document are. Li Chunbao, Zang Mingwu, Gao Shengpu, Zhang Junmin, Liu Qiangde, Liu Lei, Qin Yaliang, He Bin, Zhao Hang, and Lei Yuanhua. Zhou Guanghong, Sun Baozhong, Zhang Songshan, Li Qiujian, Liu Jinhuan, Zhang Lupei, Liu Jiqing, Cheng Qiang, Yang Zhengang, Zhang Yimin, Zhang Li, Zhang Sheng, Xiao Yang, Liu Xiaochang Xie Peng, Xu Yong, Zou Bo, Tang Chaochua, Sun Fang, Feng Yuan, Qu Ping, Liu Qian, Yin Qin, Tong Lin, Wang Bo. The release history of this document and the document it replaces is as follows:

---First published as GB/T 29392-2012 in.2012, and revised for the first time in 2022;

---This is the second revision. Livestock and poultry meat quality grading, beef

1.Scope This document establishes the grading principles for beef carcasses and their cuts, and specifies the grading index assessment, quality grade assessment, and labeling. And record requirements. This document applies to the carcass and cut meat quality grading of beef cattle (excluding yaks, buffalo, and calves).

4 Grading Principles

4.1 The principle of classification before grading is to divide beef into lean and fatty types, and then conduct quality grade assessments for each type.

4.2 The principle of overall consistency between carcass and cut meat grades, that is, the quality grade of the carcass (including halves, quarters, etc.) determines the quality grade of the corresponding cut meat. The grade is determined by the lean portion of fatty beef (i.e., cuts other than those specified in 6.2.2) and is graded according to the lean beef category.

5 Grading Indicator Assessment

5.1 Evaluation Criteria After a carcass that has passed inspection and quarantine is cut open at a designated location and exposed to air for 30 minutes, it is then irradiated with white light of not less than 660 lx. The evaluation shall be conducted under clear conditions.

5.2 Physiological Maturity Physiological maturity is graded from low to high as level 1, 2, 3,

4, and

5. The degree of ossification of the vertebrae or changes in the incisors are observed, according to... Assess according to Appendix A.

5.3 Flesh-colored Flesh color is graded from light to dark as follows: Grade 1, Grade 2, Grade 3, Grade 4, Grade 5, Grade 6, Grade 7, and Grade 8, with Grades 4 and 5 being the best. Observation The muscle color in the transverse section of the longissimus dorsi muscle (between the 6th and 7th ribs, or between the 12th and 13th ribs, or other sections of the longissimus dorsi muscle) is determined by... Assess according to Table B.1 in Appendix B.

5.4 Fat color Fat color is graded from light to dark as follows: Grade 1, Grade 2, Grade 3, Grade 4, Grade 5, Grade 6, Grade 7, and Grade

8. Grades 1 and 2 are the darkest. Okay. Observe the color of intramuscular and subcutaneous fat and assess it according to Table B.2.

5.5 Marble Pattern Marble patterns are graded from lowest to highest as follows: Grade 1, Grade 2, Grade 3, Grade 4, and Grade

5. When the marble pattern falls between two grades, it is classified according to... Based on the principle of similarity, select the closest level. Select a cross-section of the longissimus dorsi muscle between the 6th and 7th ribs, or between the 12th and 13th ribs, and observe... Observe the richness of the marble pattern on the cross-section and grade it according to Table C.1 in Appendix C. When deboning, if the cut meat does not have a cross-section, use the plate... The surface of the tendon was evaluated, and the richness of the marble pattern on the surface was observed and evaluated according to Table C.2.

6.1 Quality Grading of Lean Beef

6.1.1 Quality Grading of Beef Carcasses Based on a comprehensive assessment of the cattle's sex, physiological maturity, meat color, and fat color, lean beef carcass quality grades are divided from highest to lowest. The grades are S1, S2, S3, and S

4. The quality grade of the beef carcass is assessed according to Table D.1 in Appendix D.

6.1.2 Grading of Cut Meat The cut meat produced from lean beef carcasses has the same grade specifications as the carcass quality grades, with each cut meat quality grade from highest to lowest. They are divided into S1, S2, S3 and S4 levels, respectively.

6.2 Quality Grading of Fatty Beef

6.2.1 Quality Grading of Beef Carcasses Based on the marbling grade of the longissimus dorsi muscle cross-section, combined with a comprehensive assessment of meat color, fat color, and physiological maturity, fatty beef carcasses are classified as... The quality grades, from highest to lowest, are F1, F2, F3, and F

4. The quality grade of the beef carcass is assessed according to Table D.2.

6.2.2 Quality grading of sirloin, ribeye, chuck, tenderloin, chuck, shoulder, short rib, brisket, and flank steak Quality grading and carcass quality specifications for cuts of beef including sirloin, ribeye, chuck, tenderloin, chuck, shoulder, short rib, brisket, and flank. Similarly, according to Table D.2, the quality grades of each cut of meat are divided into F1, F2, F3 and F4 from high to low.

6.2.3 Quality Grading of Other Cut Meat Except for the cuts in section 6.2.2, the quality grade of other cuts of beef shall be assessed according to Table D.1, Quality Grade of Lean Beef Cuts. They are divided into four levels from highest to lowest. S1, S2, S3, and S4.

7 Identification and Records

7.1 The quality grade marking of carcasses and cut meat shall be implemented in accordance with the provisions of Appendix E.

7.2 The appropriate quality grade should be marked on the inner and outer packaging of suitable carcass parts and cut meat, and the transport markings should comply with the provisions of GB/T 6388. Yes, packaging and labeling shall comply with the provisions of NY/T 3383.