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

GB/T 30894-2024

Replacing GB/T 30894-2014

Salted fish

咸鱼

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Table of Contents

Foreword

1 Scope

2 Normative references

3 Terms and definitions

4 Requirements

5 Test methods

6 Inspection rules

7 Marking, packaging, transport and storage

1 Scope

The document specifies the requirements for the raw and auxiliary materials, the processing water, the sensory characteristics, the physical and chemical indicators and the net content of salted fish, describes the corresponding test methods, and lays down the inspection rules and the requirements for marking, packaging, transport and storage.

It applies to the production, processing and sale of salted fish.

2 Normative references

The content of the following documents constitutes indispensable provisions of this document through normative reference in the text. For dated references, only the version corresponding to that date applies; for undated references, the latest version, including all amendments, applies.

GB/T 191 Packaging-Pictorial marking for handling of goods; GB 5009.3 National food safety standard-Determination of moisture in foods; GB/T 5461 Edible salt; GB 5749 Standards for drinking water quality; GB/T 15691 General technical conditions for spice condiments; GB/T 18108 General rules for fresh marine fish; GB/T 18109 Frozen fish; GB/T 30891 Sampling procedure for aquatic products; GB/T 36193 Terminology of aquatic products processing; JJF 1070 Rules of metrological testing for net quantity of products in prepackages; SC/T 3011 Determination of salt content in aquatic products; SC/T 3035 General rules for packaging and labelling of aquatic products.

3 Terms and definitions

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

4 Requirements

Raw material: the raw fish is of good quality and free from contamination. Fresh marine fish complies with GB/T 18108 and frozen fish with GB/T 18109.

Edible salt: edible salt complies with GB/T 5461.

Spice condiments: spice condiments comply with GB/T 15691.

Other auxiliary materials: other auxiliary materials comply with the corresponding standards.

Processing water: the water used in processing is drinking water or clean sea water. Drinking water complies with GB 5749; clean sea water meets the microbiological requirements of GB 5749 and contains no foreign matter.

Sensory requirements: these comply with Table 1, which has one column of items and one column of requirements. Appearance: the natural colour proper to salted fish, the body surface not sticky, without mould spots, without insect damage, and without reddening, browning or evident rancidity of the fat. Muscle: the muscle fibres are clearly visible. Odour: the odour characteristic of salted fish, without a rancid fat smell or off odour. Other: no foreign matter visible to the naked eye with normal vision.

Physical and chemical indicators, salt: the product is divided by salt content into very low salt, low salt, medium salt and high salt, and the salt content complies with Table 2. That table has four category columns and gives, for salt expressed as sodium chloride in %, at most 4 for very low salt, more than 4 and up to 10 for low salt, more than 10 and up to 20 for medium salt, and more than 20 for high salt.

Physical and chemical indicators, moisture: the product is divided by moisture content into dried salted fish, semi-dried salted fish and high moisture salted fish, and the moisture complies with Table 3. That table has three category columns and gives, for moisture in g/100 g, at most 40 for dried salted fish, more than 40 and up to 50 for semi-dried salted fish, and more than 50 and up to 70 for high moisture salted fish.

Net content: the net content of prepackaged product complies with JJF 1070.

5 Test methods

Sensory test: in an environment with sufficient light and free from off odours, the test sample is placed on a white enamel tray or a stainless steel bench and each item is examined in turn.

Physical and chemical tests: salt is determined in accordance with SC/T 3011 and moisture in accordance with GB 5009.3.

Net content: determined in accordance with JJF 1070.

6 Inspection rules

Batching: product manufactured on the same day or by the same shift under substantially the same raw material and production conditions forms one batch, and sampling is by batch number.

Sampling method: in accordance with GB/T 30891.

Delivery inspection: every batch of product undergoes delivery inspection; the items inspected are the sensory characteristics and the net content. Where the inspection is passed a certificate of conformity is issued and the product enters the store or leaves the works against that certificate.

Type inspection: the items inspected are all the items specified in this document, and type inspection is carried out when production has been suspended for more than 6 months and is resumed; when the raw material changes or the main production process is altered in a way that may affect product quality; when the state administrative supervision department requires it; when there is a considerable difference between delivery inspection and the previous type inspection; as a periodic inspection at least twice a year during normal production; and when there is a dispute over quality and arbitration requires it.

Decision rules: where all the items inspected meet the requirements of the declared category, the batch is judged to conform to the provisions of the corresponding category of this document. Where an item inspected fails, twice the quantity of sample is taken again from the same batch for re-inspection and the result of the re-inspection governs; if it still fails, the batch is judged not to conform to this document.

7 Marking, packaging, transport and storage

Marking: marking complies with SC/T 3035 and states clearly the salt and moisture ranges and the storage conditions of the product. The markings on the packaging comply with GB/T 191. Product under a traceability scheme carries a traceability mark.

Packaging: packaging complies with SC/T 3035. Product is packed by the same species and the same category and mixed packing is not allowed. The packed product is arranged in an orderly manner and accompanied by a certificate of conformity. The packaging is firm and not easily damaged.

Transport: the means of transport is clean and free from off odours and does not come close to or into contact with corrosive or other harmful substances. During transport the product is protected against damp, sunlight, insect damage, contamination by harmful substances and other damage, and is not transported together with strongly smelling goods. Suitable transport conditions are chosen according to the characteristics of the product.

Storage: the packed product is stored in a cold store that is cool, dry, clean and free from off odours, and is protected against insect damage, contamination by harmful substances and other damage. Product of different varieties, specifications and batches is stacked separately and marked clearly, and is raised on pallets at least 10 cm from the floor and 30 cm from the store wall, the stacking height being such that the cartons are not deformed under the load; goods are moved on a first in, first out basis. Medium salt and high salt products are held at a temperature not above 4 °C, while low salt and very low salt products are stored in a cold store at not above minus 18 °C, the fluctuation of the store temperature being controlled within plus or minus 2 °C.

A Relationship to previous standards

The document replaces GB/T 30894-2014, Salted fish. Besides structural and editorial changes, the foreword lists the following technical changes: the content relating to food safety indicators was deleted; the requirements for raw and auxiliary materials were changed; requirements for the processing water were added; and the requirements for the physical and chemical indicators were changed.

The standard was first published in 2014 as GB/T 30894-2014 and this is the first revision.