

ICS 67.120.30

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

GB/T 30947-2024

Replacing GB/T 30947-2014

Canned chilled crab meat

罐装冷藏蟹肉

Issued on: June 29, 2024

Implemented on: January 1, 2025

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

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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 replaces GB/T 30947-2014 "Canned Refrigerated Crab Meat". Compared with GB/T 30947-2014, except for the structural adjustment and In addition to logical changes, the main technical changes are as follows.

Deleted the relevant contents concerning food safety indicators and requirements (see 3.1, 3.3, 3.7 of the 2014 edition); - Added raw material requirements (see 4.1); - The sensory requirements and test methods have been changed (see 4.3, 5.1, 3.4, 4.1 of the 2014 edition); - Changed the requirements and test methods for volatile basic nitrogen (see 4.4, 5.2, 3.6, 4.3 of the 2014 edition); - The net content requirements and test methods have been changed (see 4.5, 5.3, 3.5, 4.2 of the 2014 edition). - 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 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 Aquatic Products Standardization (SAC/TC 156).

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The previous versions of this document and the documents it replaces are as follows.

GB/T 30947-2014 was first released in 2014; This is the first revision. - Canned refrigerated crab meat

1 Scope

This document specifies the requirements for raw materials, processing water, sensory, physical and chemical indicators and net content, and describes the corresponding test methods and inspection specifications.

Then, labeling, packaging, transportation and storage are also specified.

This document applies to the production, processing and sale of canned and refrigerated crab meat.

2 Normative references

GB/T 191

GB 5009.228

GB 5749

GB/T 30891

GB/T 36193

JJF 1070

3 Terms and definitions

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

3.1 A product made through processes such as, and stored and circulated in an environment of 0 °C ~ 4 °C

Live, fresh and frozen Portunus crabs are used as raw materials, and are pre-processed, steamed, meated, sorted, canned and pasteurized.

3.2 Jumbo Lump

The crab's swimming legs are connected to the muscles of the crab's body.

4.1 Raw materials

The raw crabs should be of good quality and the frozen swimming crab raw materials should comply with the requirements of SC/T 3112.

4.2 Processing water

Should comply with the requirements of GB 5749.