

ICS 67.260
CCS X 99



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

GB/T 30958-2023

Replacing GB/T 30958-2014

**Livestock and poultry slaughtering and processing
equipment-Technical conditions for complete sets of pig
slaughtering equipment**

畜禽屠宰加工设备 猪屠宰成套设备技术条件

Issued on: December 28, 2023

Implemented on: July 1, 2024

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

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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 30958-2014 "Technical Conditions for Complete Pig Slaughtering Equipment": Compared with GB/T 30958-2014, except for In addition to structural adjustments and editorial changes, the main technical changes are as follows:

- Added the terms and definitions of "pig slaughtering equipment" (see 3:1);
- Changed the terms and definitions of "hair removal rate" and "damage rate" (see 3:2, 3:3, 3:3, 3:4 of the:2014 version);
- Deleted "escape rate", "three-break rate", "hide defective rate", "hide fat rate", "double track", "pipe track", "cooling" and "level III slaughtering enterprise" The terms and definitions of "Level II slaughtering enterprise" and "Level I slaughtering enterprise" (see 3:1, 3:2, 3:5, 3:6, 3:7, 3:8, 3:9,:2014 edition) 3:10, 3:11, 3:12);
- Changed the configuration (see 4:2, Chapter 4 of the:2014 edition);
- Deleted the basic technical conditions for complete sets of equipment (see Chapter 5 of the:2014 edition);
- Added general technical requirements (see Chapter 5);
- Added technical requirements for major equipment (see Chapter 6);
- Deleted the basic process requirements for complete sets of equipment and the electrical requirements for complete sets of equipment (see Chapter 6 and Chapter 7 of the:2014 edition);
- Added test methods (see Chapter 7);
- Changed the inspection rules (see Chapter 8, Chapter 8 of the:2014 edition);
- Added marking, packaging, transportation and storage (see Chapter 9);
- Added usage management (see Chapter 10);
- Added test methods for main parameters of pig slaughtering equipment (see Appendix A):

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This document is 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 Slaughter and Processing Standardization Technical Committee (SAC/TC516):

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

- First published as GB/T 30958-2014 in:2014;
- This is the first revision:

Livestock and poultry slaughtering and processing equipment Technical conditions of complete sets of pig slaughtering equipment

1 Scope

This document stipulates the composition and configuration of complete sets of pig slaughtering equipment, general technical requirements, main equipment technical requirements, inspection rules and signs, Packaging, transportation and storage requirements, and test methods are described:

This document applies to the design, manufacture, installation, testing, inspection and use management of complete sets of pig slaughtering equipment:

2 Normative reference documents

GB/T 191
GB 2894
GB/T 3766
GB/T 3768
GB/T 4208
GB/T 5048
GB/T 5226
GB 5749
GB/T 7932