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Quality requirements for dried meat slice

肉脯质量要求

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Table of Contents

1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Product classification	2
4.1 Dried meat slice	2
4.2 Dried minced meat slice	2
5 Raw and auxiliary materials and feeding requirements	2
5.1 Raw materials	2
5.2 Auxiliary materials	2
5.3 Feeding requirements	2
6 Technical requirements	2
6.1 Sensory requirements	2
6.2 Physical and chemical indicators	2
6.3 Net content	3
7 Production and processing management	3
8 Test methods	3
8.1 Sensory inspection	3
8.2 Physical and chemical inspection	3
8.3 Net content	3
9 Inspection rules	4
9.1 Lot formation	4
9.2 Sampling	4
9.3 Delivery inspection	4
9.4 Type inspection	4
9.5 Decision rules	4
10 Labelling and marking	4
10.1 Labelling	4
10.2 Marking	4
11 Packaging	4
12 Transport	5
13 Storage	5
Bibliography	6

1 Scope

The document gives the product classification of dried meat slice and sets the requirements for raw and auxiliary materials and for the feeding of materials, the technical requirements, production and processing management, inspection rules, labelling and marking, packaging, transport and storage; it describes the test methods.

It applies to the production and inspection of dried meat slice and dried minced meat slice.

The foreword states that the document sets technical requirements relating to food quality, and that requirements relating to food safety are found in the relevant laws, regulations, policies and food safety standards.

3 Terms and definitions

3.1 dried meat slice: cooked meat product made from lean meat of a single livestock or poultry species as the main raw material, through trimming, slicing, seasoning, curing, spreading on sieves, drying and baking.

3.2 dried minced meat slice: cooked meat product made from meat of a single livestock or poultry species as the main raw material, through trimming, mincing, seasoning, curing, spreading on sieves or forming, drying and baking.

3.3 scorched meat slice: meat slice that has turned black and charred because the baking temperature was too high.

3.4 raw meat slice: meat slice that has been baked but is not cooked through.

4 Product classification

4.1 According to the livestock or poultry meat used, dried meat slice is divided into pork dried meat slice, chicken dried meat slice, beef dried meat slice and other dried meat slice.

4.2 According to the livestock or poultry meat used, dried minced meat slice is divided into pork dried minced meat slice, chicken dried minced meat slice, beef dried minced meat slice and other dried minced meat slice.

5 Raw and auxiliary materials and feeding requirements

5.1 The raw meat is to conform to the relevant national or industry standards.

5.2 Auxiliary materials are to conform to the relevant national or industry standards.

5.3.1 Starch materials are not to be added directly during the production of dried meat slice, apart from what the ingredients themselves carry in.

5.3.2 Mechanically separated meat is not to be used as a raw material for dried minced

meat slice; calculated on the recipe, the amount of starch material added during the production of dried minced meat slice is to be $\leq 5\%$.

6 Technical requirements

6.1 Sensory requirements are set in Table 1, in two columns, one for dried meat slice and one for dried minced meat slice. Dried meat slice is to be of even thickness, with the muscle grain visible, and free of scorched slices and raw slices; dried minced meat slice is to be regular in slice shape, of even thickness and free of scorched slices and raw slices. For both products the colour is to be brownish red, deep red, dark red or yellow, even and glossy; the taste is to be fresh and mellow with a pure aroma and the flavour characteristic of the product; and no foreign matter is to be visible to normal sight.

6.2 Table 2 fixes the physical and chemical indicators. It sets a minimum for protein and maxima for fat, moisture, chloride expressed as sodium chloride, and total sugar expressed as sucrose, all in grams per 100 grams, for three grades of dried meat slice - special, superior and ordinary - and for dried minced meat slice. In the text available, three of the five rows carry fewer values than the table has columns, so the individual limits cannot be matched to their columns with certainty; they are therefore not reproduced here.

6.3 The net content of prepackaged products follows the Measures for the metrological supervision and administration of prepackaged commodities.

7 Production and processing management

Production and processing management is to conform to the relevant provisions of the corresponding national or industry standards.

8 Test methods

8.1 Sensory inspection is carried out against the sensory indicators by sight, taste and smell.

8.2 Moisture is determined by the method of GB 5009.3, fat by GB 5009.6, protein by GB 5009.5, chloride by GB 5009.44 and total sugar by GB/T 9695.31.

8.3 Net content is determined by the method of JJF 1070.

9 Inspection rules

9.1 Products of the same shift and the same variety form one lot.

9.2 Samples are taken at random from each lot of finished product, in a quantity that meets the needs of inspection and of retained samples.

9.3 The delivery inspection items are sensory properties, moisture and net content; every

lot is to be inspected on these items before it leaves the factory.

9.4 Type inspection covers all the items of Clause 6 and is carried out every six months. It is also carried out on trial production of a new product; after formal production has begun, when a marked change in raw materials or process may affect product quality; on resumption of production after a long stoppage; when delivery inspection results differ markedly from the previous type inspection; and when the competent state supervisory body asks for it.

9.5 For both delivery inspection and type inspection, a lot conforms when all items conform. If an item fails, a double sample may be drawn from the same lot and re-tested; if it still fails, the lot does not conform to the document.

10 Labelling and marking

10.1 The label is to carry the classification name laid down in the product classification, and dried meat slice products are to state the product grade. A product that does not meet the relevant technical requirements of the document may not be named as dried meat slice.

10.2 Marking is to conform to GB/T 191.

11 Packaging

Outer and inner packaging materials are to meet the requirements of the relevant national or industry standards.

12 Transport

Means of transport are to be clean, hygienic and protected against rain, damp and sunlight, and the product is not to be loaded together with toxic, harmful or odorous goods.

13 Storage

Finished product is to be stored in a clean, hygienic, ventilated and dry warehouse, not together with toxic, harmful or off-smelling goods, and protected from direct sunlight.