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

GB/T 31814-2024

Replacing GB/T 31814-2015

Frozen scallop

冻扇贝

(English Translation)

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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.

This document replaces GB/T 31814-2015 "Frozen scallops". Compared with GB/T 31814-2015, except for structural adjustments and editorial changes, in addition, the main technical changes are as follows.

- Deleted the relevant content related to food safety indicators and requirements (see 4.1.1, 4.1.3, 4.1.4, 4.5, 5.7, 7.1, 7.2.1);
- Added terms and definitions (see Chapter 3);
- Changed the product classification (see Chapter 4, Chapter 3 of the 2015 edition);
- Added requirements for glaze content and corresponding test methods (see 5.6, 6.3.4).

This document is modified based on CODEXSTAN 315-2014, Rev. 1-2017 "Standard for Fresh and Quick-Frozen Scallop Products".

Compared with CODEXSTAN 315-2014, Rev. 1-2017, this document has more structural adjustments.

See Appendix A for a comparison of structure number changes.

There are many technical differences between this document and CODEXSTAN 315-2014, Rev. 1-2017.

The side margin positions are indicated by a single vertical line (|). A summary of these technical differences and their reasons is given in Appendix B.

The following editorial changes were made to this document.

- To coordinate with the existing standards, the name of the standard is changed to "Frozen Scallops".

1 Scope

This document specifies the product classification, raw materials, processing water, processing requirements, specifications, sensory requirements, physical and chemical indicators and net content of frozen scallops it describes the corresponding test methods and stipulates the inspection rules, labeling, packaging, transportation and storage.

opectenyessoensis) as raw material, processed and quick-frozen to produce frozen scallop products.

The product is implemented as a reference.

2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document.

For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to this document.

GB/T 191 Pictorial markings for packaging, storage and transportation GB 5009.3 National Food Safety Standard Determination of Water Content in Food GB/T 5461 Edible Salt GB 5749 Sanitary standard for drinking water GB/T 30891 Sampling Specification for Aquatic Products GB/T 36193-2018 Terminology for Aquatic Product Processing GB/T 37062 Guidelines for sensory evaluation of aquatic products JJF1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods SC/T 3035 General Rules for Packaging and Labeling of Aquatic Products SC/T 3054 Limits of glaze on frozen aquatic products

3 Terms and definitions

The terms and definitions defined in GB/T 36193-2018 and the following apply to this document.

Deep dehydration

Single frozen products with a surface area exceeding 10% of the sample weight or block frozen products with a surface area exceeding 10% have excessive water loss, resulting in the formation of Abnormal white or yellow color.

[Source. GB/T 36193-2018, 6.21, modified]

4 Product Categories

Depending on whether the shell, viscera, skirt, and gonads are removed, frozen scallop products are divided into the following four categories.

- a) Frozen whole shell scallops. bi-shell, quick-frozen scallop products without viscera removed;
- b) Frozen scallops with skirt. single shell or without shell, viscera removed, quick-frozen product with skirt and adductor muscle;