

ICS 67.120.30
CCS X20



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

GB/T 36187-2024

Frozen surimi

冷冻鱼糜

Issued on: September 29, 2024

Implemented on: April 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 36187-2018 "Frozen Surimi". Compared with GB/T 36187-2018, except for structural adjustments and editorial changes, In addition to the modifications, the main technical changes are as follows: The raw materials and excipients have been changed (see 4.1,

4.1 of the.2018 edition); - Deleted the relevant content related to food safety indicators and requirements (see 4.3, 4.4, 4.7, 5.9, 7.1, 7.2.1); The sensory requirements and corresponding test methods have been changed (see 4.3, 5.1, 4.5,

5.1 of the.2018 edition); - Added egg white index and corresponding test methods (see 4.4, 5.2.8, Appendix H); - Changed the requirements of the determination rules (see 6.3,

6.3 of the.2018 edition); - The requirements for labeling, packaging, transportation and storage have been changed (see Chapter 7, Chapter 7 of the.2018 edition). - This document is modified to adopt ISO 23855.2021 "Specification for frozen surimi". Compared with ISO 23855.2021, this document has many structural adjustments. The comparison table of structural number changes between the two documents is shown in Appendix A. This document has many technical differences compared to ISO 23855.2021. A summary of these technical differences and their causes 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 Surimi". - 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). This document was drafted by: Yellow Sea Fisheries Research Institute, Chinese Academy of Fishery Sciences, Anjing Food Group Co., Ltd., Zhejiang Yuantai Water Food Co., Ltd., Rongcheng Taixiang Food Co., Ltd., Agricultural Engineering Technology Institute of Fujian Academy of Agricultural Sciences, Shengtian

(Fuqing) Food Co., Ltd., Ocean University of China. The main drafters of this document are. Zhu Wenjia, Guo Yingying, Wang Lianzhu, Li Zhenxing, Wan Shuo, Yao Lin, Zhang Lijun, Li Na, Jiang Yanhua, Yang Qing, Lai Pufu, Qin Zhihui, Shi Jie, Niu Yongwei, Hu Chengpeng, Wei Zhengpeng, and Hu Zhenghong. The previous versions of this document and the documents it replaces are as follows: First published in.2018 as GB/T 36187-2018; This is the first revision. - Frozen Surimi

1 Scope

GB/T 36187-2024 is the Chinese standard for frozen surimi, the washed and cryoprotected fish paste from which fish balls, imitation crab stick and a great many other products are made. China is the largest producer and consumer of it, and the trade runs on grades that have to mean the same thing to both parties, because the property that determines the value, the gel strength the paste will develop when cooked, cannot be judged by eye. The standard sets the classification and the grades, then the requirements: the sensory characteristics, the physical and chemical indicators including the moisture, the pH, the impurity count and above all the gel strength and the whiteness, the limits on contaminants and on microbiological indicators, and the requirements on the raw fish and on the food additives permitted. It then gives the test methods, notably the standardised preparation and testing of the gel, the inspection rules and the labelling, packaging, transport and cold storage requirements. It takes effect on 1 April 2025.

This document specifies the requirements for raw materials, sensory, physical and chemical indicators and net content of frozen surimi, describes the corresponding test methods, and It stipulates inspection rules, labeling, packaging, transportation and storage. This document applies to the processing, production and sale of frozen surimi.

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. in this document.

GB 5009.3 National Food Safety Standard Determination of Water Content in Food

GB 5009.237-2016 National Food Safety Standard Determination of pH Value of Food

GB 5749 Sanitary standard for drinking water

GB/T 6682 Specifications and test methods for water used in analytical laboratories (GB/T 6682-2008, ISO 3696.1987, MOD)

GB/T 18108 General rules for fresh marine fish GB/T 18109 Frozen fish (

GB/T 18109-2011, CODEX STAN 36-1981, Rev. 1-1995, MOD)

GB/T 30891 Sampling Specification for Aquatic Products

GB/T 36193 Terminology for Aquatic Product Processing

JJF 1070 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

3 Terms and definitions

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

3.1 Products made from fish through pre-treatment, cleaning, meat extraction, rinsing, fine filtering, dehydration, mixing, quick freezing and other processes. As raw material for processing surimi products. [Source: GB/T 36193-2018, 10.1, modified]

3.2 Whiteness The degree of whiteness of the surimi.

Note. The greater the whiteness value, the whiter the surimi is.

3.3 Cryoprotectant Food ingredients or food additives used to slow down or prevent the freezing denaturation of fish protein during quick freezing or frozen storage.