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

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**General principle of smoked fish, smoke-dried fish and
smoke-flavoured fish quality**

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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"

This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards.

And other files.

1 Scope

This document specifies the technical requirements, inspection rules, labeling, packaging, transportation and storage requirements for smoked fish, smoke-dried fish and smoked flavored fish.

The corresponding test methods are described.

This document applies to foods that are consumed directly, or further processed, or added to specialty or pureed products as the edible portion only.

Smoked fish, smoked dried fish and smoked flavoured fish. This document applies to producers of smoked fish, smoked dried fish and smoked flavoured fish to declare that their products conform to the regulations, or

It serves as the basis for producers and purchasers to sign trade contracts.

This document does not apply to fish treated with filtered, cleaned or smokeless carbon monoxide.

2 Normative references

The contents of the following documents constitute 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 5009.3-2016 National Food Safety Standard Determination of Water Content in Food

GB 5009.44 National Food Safety Standard Determination of Chloride in Food

GB/T 30891 Sampling Specification for Aquatic Products

GB/T 36193-2018 Terminology for aquatic product processing

SC/T 3035 General Rules for Packaging and Labeling of Aquatic Products

JJF1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods

3 Terms and definitions

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

3.1

smoked fish

Live, fresh or frozen fish are used as raw materials, salted/unsalted, air-dried or drained, then hot-smoked (3.4)/cold-smoked (3.5), and finally cold-smoked.

Products made through cooling, packaging and other processes.

3.2

smoke-dried fish

Products made from live, fresh or frozen fish through processes such as salting/unsalting, smoke drying (3.5), cooling and packaging.

3.3

smoke-flavoured fish

Live, fresh or frozen fish as raw materials, salted/unsalted, surface air-dried or drained, treated with smoked liquid (3.4), cooled/uncooled, packaged

Products made by other processes.

3.4

Hot smoking

The process of smoking fish for a short time at a temperature above 70 degrees C completely coagulates the protein in the fish, which can fully kill parasites and non-budding bacteria.

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