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Meat food machinery - Terminology

肉类食品加工机械 术语

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Table of Contents

1 Scope	1
2 Normative references	1
3 General meat processing equipment	1
3.1 Meat thawing equipment	1
3.2 Meat cutting, extrusion, separation and processing equipment	2
3.3 Meat smoking, boiling, baking and roasting heat processing equipment	5
4 Meat pre-processing equipment	9
4.1 Meat injection, tenderization and tumbling equipment	9
4.2 Meat chopping, mincing and mixing equipment	11
4.3 Meat coating equipment	15
4.4 Meat product forming and processing equipment	17
5.1 Sausage and meat processing equipment	18
5.2 Smoked ham processing equipment	21
5.3 Marinated meat processing equipment	22
5.4 Meat frying equipment	22
5.5 Dried meat processing equipment	25
5.6 Fermented meat processing equipment	25
6.1 Auxiliary equipment	26
6.2 Cleaning and disinfection equipment	27
28 Index	31

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. 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 China Light Industry Federation. This document is under the jurisdiction of the National Technical Committee for Standardization of Food Processing Machinery (SAC/TC551). This document was drafted by: AIB Meat Technology (Zhejiang) Co., Ltd., Northeast Agricultural University, Qilu University of Technology, Foshan Shunde District Quality Technical Supervision Standards and Coding Institute, Chengdu University, Institute

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1 Scope

GB/T 44983-2024 is the Chinese terminology standard for meat food processing machinery, and it maps an industry that is very large, very fragmented and, from outside China, hard to read. It is organised as a plant is laid out. General processing equipment covers thawing, from hot air circulation to microwave machines, and the cutting, pressing and separating machinery, and the smoking, cooking, drying and roasting equipment. Pre-processing equipment covers brine injecting, tenderising and tumbling, chopping, mincing and mixing, coating and product forming. Product processing equipment is organised by the Chinese product categories themselves: sausage, smoked and cooked ham, sauced and braised meat products, fried products, dried meat products and fermented meat products, several of which have no exact western equivalent and whose machinery is correspondingly unfamiliar. Auxiliary equipment covers the ancillary machines, the cleaning and disinfection equipment and the transport and conveying equipment. An index closes the document. It applies to the production, research, teaching and related work in meat food machinery, and it is the reference that makes Chinese equipment specifications and catalogues in this sector intelligible.

This document defines the terms general meat processing equipment, meat pre-processing equipment, meat processing equipment and meat processing auxiliary equipment and definitions. This document is applicable to the production, scientific research, teaching and other related fields of meat food processing machinery.

2 Normative references

This document has no normative references.

3.1 Meat thawing equipment

3.1.1 Thawing machine Equipment for thawing frozen meat.

3.1.2 Box-type thawing machine (3.1.1) that uses circulating hot and humid air for thawing.

3.1.3 A thawing machine (3.1.1) that uses the electromagnetic field generated by

microwaves for continuous thawing.

3.1.4 A tunnel-type thawing machine (3.1.1) that uses high-frequency electrical energy generated by a radio frequency generator for continuous thawing.

3.1.5 A tank-type thawing machine (3.1.1) that uses the vibration generated by high-pressure water flow to thaw.

Note. Mainly used for small pieces of frozen materials.

3.1.6 Bubble tumbling thawing machine bubble thawing machine A tank thawing machine (3.1.1) that uses compressed air and circulating water to thaw.

Note. Mainly used for small pieces of frozen materials.

3.1.7 Thawing rack A rack trolley used to place large pieces of frozen raw materials in a box-type thawing machine (3.1.1).