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

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Frozen fish fillets
(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.

1 Scope

This document specifies the raw material requirements, processing water, sensory requirements, physical and chemical indicators and net content of frozen fish fillets, and describes the corresponding tests Methods, and also stipulates inspection rules, labeling, packaging, transportation and storage.

This document applies to the processing and sale of frozen fish fillets.

This document does not apply to frozen tilapia fillets.

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 5749 Sanitary standard for drinking water GB/T 18108 General rules for fresh marine fish GB/T 18109 Frozen fish 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 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 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.

frozen fish fillet

A product made by quickly freezing fish meat slices cut from the fish body parallel to the fish spine, with or without skin.

Deep dehydration

Due to excessive water loss during freezing, the fish surface becomes abnormally white or yellow and penetrates below the surface, affecting the product.

Appearance and quality phenomenon.

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

4 Raw material requirements

Raw materials should be live fish, fresh fish or frozen fish of good quality. Live fish should be healthy, vigorous and pollution-free. Fresh marine fish should comply with GB/T 18108 According to the provisions of GB/T 18109, frozen fish should comply with the provisions of GB/T 18109.