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Quality requirements for fermented meat products

发酵肉制品质量要求

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

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 China General Chamber of Commerce.

This document is under the jurisdiction of the National Technical Committee for Standardization of Meat, Poultry and Egg Products (SAC/TC399).

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Quality requirements for fermented meat products

1 Scope

This document provides the product classification of fermented meat products, and specifies the requirements for raw and auxiliary materials, technical requirements, production and processing management requirements of fermented meat products.

Requirements, inspection rules, marking, labeling, packaging, storage and transportation requirements, and describes the corresponding inspection methods.

This document applies to the production and inspection of fermented meat products.

2 Normative references

GB/T 191

GB 5009.3

GB 5009.5

GB/T 9695.19

JJF1070

3 Terms and definitions

The following terms and definitions apply to this document.

3.1

Using livestock and poultry products as the main raw materials, adding (or not adding) fermentation agents, and other auxiliary materials such as edible salt, under natural or artificial conditions Ready-to-eat meat products that have been matured through microbial fermentation and/or enzyme action.

3.2 fermented sausage

Fermented meat products The meat of livestock and poultry is used as the main raw material, with (or without) fermentation agent, edible salt and other auxiliary materials, and then trimmed, stirred (or chopped), and filled.

Fermented meat processed by packing, pickling (or not pickling), fermentation, drying, aging, smoking (or not smoking), slicing (or not slicing) and other processes Finished products.

3.3 fermented ham

Fresh (frozen) pork leg (with or without bone) is used as the main raw material, with other auxiliary materials such as edible salt, and is trimmed, pickled, dried, fermented, cooked, and then Fermented meat products made by processes such as curing, smoking (or not smoking), slicing (or not slicing), etc.

Note. Ripening refers to the process of fermenting ham under certain temperature and humidity conditions, through the action of microorganisms and endogenous enzymes, to produce the desired color, flavor and texture. Ready to eat requirements.