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

GB/T 45535-2025

Chinese ham

中式火腿质量要求

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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). This document was drafted by: Jinzi Ham Co., Ltd., Jinhua Jinnian Ham Co., Ltd., China Meat Food Comprehensive Research Center, Jiangsu Changshou Group Rugao Ham Co., Ltd., Guizhou University, Xuanwei Puji Ham Food Co., Ltd., Hangzhou Dakang Pickled Food Co., Ltd. Yunnan Agricultural University, Nanjing Agricultural University, Hefei University of Technology, Jinhua Jinmao Ham Co., Ltd., Yunnan Nengge Ham Co., Ltd., Xiamen Huace Testing Technology Co., Ltd., Guizhou Pony Testing Technology Co., Ltd., Shandong Delisi Food Co., Ltd., Jinhua Weibang Food Products Co., Ltd., Jinhua Ham Industrial Co., Ltd., Yiwu Quanhua Ham Co., Ltd., Zhejiang Wanlong Ham Co., Ltd., Zhejiang Dajiangnan Food Products Co., Ltd., Jinhua Yongsheng Food Co., Ltd., Lanxi Jinsu Ham Food Co., Ltd., Jinhua Meifu Ham Co., Ltd., Jinhua Da Thumb Ham Food Co., Ltd., Linyi Jinluo Wenrui Food Co., Ltd., Weisimei Food Technology (Anji) Co., Ltd., Xuanwei Xuanding Ham Co., Ltd., Xuanwei Weichang Food Co., Ltd., Chuangwei Tongue Freeze-dried Food Technology (Zhongshan) Co., Ltd., and China General Chamber of Commerce. The main drafters of this document are. Ma Xiaozhong, Yan Hongbing, Wang Shouwei, Zhao Bing, Wang Weiqiang, Zhou Xianzhong, Zhu Qiuji, Liao Guozhou, Li Chunbao, Chen Chao, Xu Baocai, Pu Enyong, Yang Liu, Cai Kezhou, Zhang Xin, Zhou Xiaoping, Pu Shuanglong, Wang Zixin, Mao Jinsong, Li Min, Wang Guiying, Zhou Xiaohua, Huang Shan, Hu Loujun, Huang Xinnong, He Yangjian, Lou Wangcong, Dai Mingfang, He Zheng, Gong Junxiao, Yao Xianqi, Li Ming, Wei Shengchao, Chen Chao, Xu Hongji, Li Ruyong, Lei Minzhi, Liu Zhenyu, Lu Zhen. Quality requirements for Chinese ham

1 Scope

China's national standard for Chinese ham. Chinese dry-cured ham is a product of the same family as Iberian and Parma ham and of comparable antiquity - Jinhua ham from Zhejiang has been made for a thousand years, and Xuanwei and Rugao hams have their own traditions - and like them it is made by salting a whole leg and curing it in air over many months, with the flavour developing through enzymatic and oxidative processes that cannot be hurried. That processing time is the reason a standard specifies it: the difference between a ham cured for eight months and a product salted and dried in six weeks is invisible on a label and total on the plate, and the shorter route is far more profitable. The standard gives the product classification, and specifies raw materials, processing cycle requirements, technical requirements and inspection rules, with the marking, labelling, packaging, transport and storage provisions and the corresponding test methods.

This document provides the product classification of Chinese ham, and specifies the raw materials, processing cycle requirements, technical requirements, and inspection regulations of Chinese ham. Then, the marking, labeling, packaging, transportation and storage requirements are described, and the corresponding inspection methods are described. This document applies to the production and inspection of Chinese ham.

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 National Food Safety Standard Determination of Water Content in Food

GB 5009.5 National Food Safety Standard Determination of Protein in Food

GB 5009.44 National Food Safety Standard Determination of Chloride in Food

GB/T 6388 Shipping and receiving marks for transport packaging

GB/T 9695.19 Sampling methods for meat and meat products

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

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Chinese ham dry-cured ham Fresh (frozen) pig hind legs with skin (or without skin) and claws (or without claws) are used as raw materials. After trimming, pickling, washing (or not washing), and drying Raw meat products with characteristic flavors that are processed through processes such as drying (or not drying in the sun), air drying, smoking (or not smoking), and fermentation.

3.2 Legs coreham The femur part of the ham.

3.3 Hamaroma from stick The aroma emitted after the bamboo (bone) skewer is inserted into the ham muscle and pulled out.

3.4 Protein degradation index proteolysis index Ratio of non-protein nitrogen to total nitrogen in ham products.

3.5 Processing cycle The time from the start of feeding to the completion of fermentation (including stacking).

Note. The time unit is month.