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

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Animal fats - Mutton tallow

动物油脂 羊油

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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.

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 submitted by the State Administration of Grain and Material Reserves.

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1 Scope

This document defines the terms and definitions of mutton fat, and stipulates its quality

requirements, inspection rules, labeling and identification, packaging, storage and transportation.

Requirements, describing the test method.

This document applies to edible mutton fat.

2 Normative references

GB/T 191

GB 5009.2-2016

GB 5009.168

GB 5009.236

GB/T 5524

GB/T 5527

GB/T 5532

GB/T 5534

GB/T 5535

GB/T 12766

GB/T 15688

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 mutton fat

Edible oil made from sheep suet, fat, omentum or pure adipose tissue attached to internal organs and sheep tail.

4.1 Raw materials

Sheep fat tissue should comply with relevant standards and animal quarantine requirements.

4.2 Basic composition and main parameters

The basic composition and main parameters of mutton fat are shown in Table 1.