

ICS 67.120.10



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

GB/T 8937-2023

Edible animal fat - Lard

食用动物油脂 猪油

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Foreword

This document was issued on 17 March 2023 by the State Administration for Market Regulation; Standardization Administration of the PRC and takes effect on 1 October 2023.

It is a GB/T standard: recommended rather than compulsory, but it is the text a Chinese reviewer applies when assessing a submission.

1 Scope

GB/T 8937-2023 covers edible lard, sold both as a food and as a raw material for food manufacturing, and runs from the requirements on raw materials and processing, through the technical requirements for the fat itself and the net content, to inspection methods, inspection rules and the marking, packaging, transportation and storage that follow it out of the plant. The inspection rules begin by defining a batch: pre-packaged product made on the same day or the same shift counts as one batch, with separate provision for bulk material loaded into whole cans. Marking is specific - handling marks follow GB/T 191, and the label carries the product's own designation, edible lard, together with its grade. An informative annex gives the main fatty acid composition of edible lard. Rendered fat carries forward whatever came in with the raw fat, which is why the document opens on raw materials and processing rather than on the finished product, and the grade on the label is what a buyer is contracting for. Useful to renderers and edible fat plants, food manufacturers buying lard in bulk, and inspection and market supervision bodies.

This document specifies the requirements for raw materials and processing, technical requirements, net content, inspection rules, marking, packaging, transportation and storage requirements for edible lard, and describes the inspection methods corresponding to the technical requirements.

This document is applicable to the production of edible lard.

2 Normative References

The contents of the following documents constitute indispensable clauses of this document through the normative references in the text. In terms of references with a specified date, only

versions with a specified date are applicable to this document. In terms of references without a

specified date, the latest version (including all the modifications) is applicable to this document.

GB/T 191 Packaging - Pictorial Markings for Handling of Goods

GB 5009.227 National Food Safety Standard - Determination of Peroxide Value in Food

GB 5009.229 National Food Safety Standard - Determination of Acid Value in Food

GB 5009.236 National Food Safety Standard - Animal and Vegetable Fats and Oils - Determination of Moisture and Volatile Matter

GB/T 8873 Terminology of Grain and Oils - Oils and Fats Industry

GB/T 12766 Animal Fat and Oil - Determination of Melting Point

GB/T 15688 Animal and Vegetable Fats and Oils - Determination of Insoluble Impurities Content

GB/T 17236 Operating Procedures of Livestock and Poultry Slaughtering - Pig

JJF 1070 Rules of Metrological Testing for Net Quantity of Products in Prepackages with Fixed

Content

3 Terms and Definitions

What is defined in GB/T 8873, and the following terms and definitions are applicable to this document.

In accordance with the method specified in GB 5009.227, conduct the determination.

7.2.4 Melting point

In accordance with the method specified in GB/T 12766, conduct the determination.

7.2.5 Insoluble impurities

In accordance with the method specified in GB/T 15688, conduct the determination.

7.3 Net Content

In accordance with the method specified in JJF 1070, conduct the testing.

8 Inspection Rules

8.1 Group Batch

When used as pre-packaged food, the products produced on the same day or in the same shift

are considered as one batch; when used as bulk food raw materials to be loaded in whole cans,

the whole can of products is considered as one batch.

8.2 Sampling

Each batch of products shall be randomly and evenly sampled, and the sample size is not less

than 500 g.

8.3 Exit-factory Inspection

8.3.1 Before exiting the factory, each batch of products shall be inspected, and those that pass

the inspection can be allowed to exit the factory.

8.3.2 The exit-factory inspection items are: sensory requirements, net content, moisture and volatile matter.

8.4 Type Inspection

8.4.1 Normally produced products shall be subject to type inspection every six months. When

one of the following circumstances occurs, type inspection shall also be carried out:

a) When the product is finalized and put into production;

b) When key processes are changed;

- c) When the production is resumed after being suspended for more than three months;
- d) When requested by relevant national competent departments.

8.4.2 Type inspection items are all items specified in Chapter 5 and Chapter 6.

8.5 Determination Rules

If the results of all the inspection items comply with the requirements of this document, the batch shall be determined as qualified. If one or more indexes fail to comply with the requirements of this document, double sampling of the same batch of products can be carried

out for a re-inspection of the non-conforming items. If the re-inspection results are qualified, the batch shall be determined as qualified; if one or more indexes in the re-inspection results

still do not comply with the requirements of this document, then, the batch of products shall be

determined as disqualified.

9 Marking, Packaging, Transportation and Storage

9.1 Marking

The pictorial markings for handling of products shall comply with the stipulations of GB/T 191.

On the product label, the attribute of the product itself "edible lard" and its corresponding grade

shall be indicated.

9.2 Packaging

The packaging shall be clean, firm, undamaged and tightly sealed. It shall not cause contamination to the product, and shall be convenient for loading, unloading, warehousing and

transportation. The packaging materials and containers shall comply with the relevant national

standards and industry standards.

9.3 Transportation

Vehicles that comply with the hygienic requirements shall be used for transportation, which