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

GB/T 9959.2-2026

Replacing GB/T 9959.2-2008

**Fresh and frozen pork and pig by-products - Part 2: Pork lean
cuts**

鲜、冻猪肉及猪副产品 第2部分：分割鲜、冻猪瘦肉

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Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and Definitions

Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document is Part 2 of GB/T 9959 "Fresh and Frozen Pork and Pork By-products". GB/T 9959 has already published the following parts.

2. Cutting Fresh and Frozen Lean Pork;

3. Cutting Pork into Parts;

4. Pig By-products This document replaces GB/T 9959.2-2008 "Separation of Fresh and Frozen Lean Pork". Compared with GB/T 9959.2-2008, except for structural adjustments and... Aside from editorial changes, the main technical changes are as follows:

---The product categories have been changed (see Chapter 4,

4.1 of the.2008 edition);

---The technical requirements have been changed (see Chapter 5, Chapter 4 of the.2008 edition);

---The testing method has been changed (see Chapter 6, Chapter 5 of the.2008 edition);

---The inspection rules have been changed (see Chapter 7, Chapter 6 in the.2008 edition);

---The requirements for labeling, packaging, storage, and transportation have been changed (see Chapter 8, Chapter 7 of the.2008 edition). Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the Ministry of Agriculture and Rural Affairs of the People's Republic of China. This document is under the jurisdiction of the National Technical Committee on Standardization of Slaughtering and Processing (SAC/TC516). This document was drafted by: China Animal Disease Prevention and Control Center (Slaughter Technology Center of the Ministry of Agriculture and Rural Affairs) and Beijing Ershang Meat Food Group. Limited Liability Company, China Meat Association, Tieqilishi Food Co., Ltd., Shaanxi Pucheng Dahongmen Meat Food Co., Ltd.,

Zhejiang Qinglian Food Co., Ltd. Products Co., Ltd., Henan Shuanghui Investment & Development Co., Ltd., Beijing Institute of Animal Husbandry and Veterinary Medicine, Chinese Academy of Agricultural Sciences, Beijing Shunxin Agricultural Products Co., Ltd. Pengcheng Food Branch of China Resources Wufeng Meat Investment (Shenzhen) Co., Ltd., Hefei University of Technology, Tianjin Medical University New Hope Liuhe Co., Ltd., Delis Group Co., Ltd., and Sichuan Gaojin Food Co., Ltd. The main drafters of this document are. Feng Zhongze, Gao Shengpu, Min Chengjun, Zhang Shaoyu, Cui Zhaowei, Liu Lei, Li Hongyu, Xiao Tong, Liu Lihua, and You Hua. Qu Ping, Zhang Xinling, Dai Min, Liu Yujie, Chen Song, Jiang Jiajia, Gao Huijie, Zhou Jianchuan, Zang Mingwu, Li Wenxiang, Zhao Xitong, Meng Yanfen, Zhai Fengxia Zhou Hui, Huang Qiangli, Li Min, Zhang Chun, Chang Guangqiang. The release history of this document and the document it replaces is as follows: This document was first published in 1988 as GB/T 9959.4-1988, and revised for the first time in.2001 as GB 9959.2-2001. Second revision in.2008;

---This is the third revision.

GB/T 9959, "Fresh and Frozen Pork and Pork By-products," is the basic standard guiding the production, inspection, and use of fresh and frozen pork and pork by-products in my country.

1.Sliced Pork. The purpose is to standardize the processing technology requirements and product quality requirements for sliced pork.

1 Scope

GB/T 9959.2-2026 is the Chinese national standard covering the lean primal cuts of pork - how each cut is separated and what it may contain, the fat and trim limits, the temperature and the freezing, and the requirements on appearance and hygiene. It replaces GB/T 9959.2-2008, revised with the meat standards of this batch. It was issued on 27 February 2026 and has been in force since 1 September 2026, replacing GB/T 9959.2-2008. The document is under the responsibility of the Ministry of Agriculture and Rural Affairs. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document specifies the product categories, technical requirements, inspection rules, labeling, packaging, storage, and transportation of cut fresh and frozen lean pork. Technical requirements and corresponding test methods. This document applies to fresh and frozen lean pork that has been inspected, quarantined, slaughtered, and processed from live pigs.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included. For

references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document.

GB/T 191 Packaging and Storage Graphic Symbols

GB/T 4456 Polyethylene blown film for packaging

GB/T 5737 Plastic turnover boxes for food

GB/T 6388 Transport Packaging Receipt and Delivery Marks

GB/T 6543 Single-wall and double-wall corrugated cardboard boxes for transport packaging

GB/T 8946 General Technical Requirements for Plastic Woven Bags

GB/T 10457 General Quality Standard for Food-Grade Self-Adhesive Plastic Food Wrap

GB/T 17236 Operating Procedures for Livestock and Poultry Slaughter - Pigs

GB 18394 Moisture Limits for Livestock and Poultry Meat

GB/T 19480 Terminology for Meat and Meat Products

GB/T 28640 Technical Specification for Cold Chain Transportation Management of Livestock and Poultry Meat

GB 50317 Design Code for Pig Slaughtering and Processing Workshops

JJF1070 Rules for Measurement and Inspection of Net Content of Prepackaged Commodities

3 Terms and Definitions

The terms and definitions defined in GB/T 19480 and NY/T 3224, as well as the following terms and definitions, apply to this document.

3.1 Cutting lean pork After inspection, quarantine, and slaughter, the muscles of pigs are divided into different parts, including skinned, deboned, and subcutaneous fat removed.