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

GB/T 9961-2026

Replacing GB/T 9961-2008

Fresh and frozen sheep meat

鲜、冻羊肉

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Standardization Administration of the PRC**

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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 replaces GB/T 9961-2008 "Fresh and Frozen Mutton Carcasses". Compared with GB/T 9961-2008, the main differences are structural adjustments and editorial changes. Aside from the modifications, the main technical changes are as follows:

---The following terms have been removed. "lamb," "fat lamb," "large lamb," "carcass weight," "fat content," "fat thickness," "rib thickness," "muscle density," "physiological maturity," and "meat." The terms and definitions for "fat color," "meat fat firmness," and "carcass mutton"; and the distinction between "fresh carcass mutton," "chilled carcass mutton," and "frozen carcass mutton." Change to "hot fresh mutton", "chilled mutton", and "frozen mutton" (see Chapter 3, Chapter 3 of the.2008 edition);

---The product range has been expanded (see Chapter 4);

---Segmentation technology requirements have been added (see 5.2.2);

---All original physicochemical indicators except moisture content have been removed (see section

4.4 of the.2008 edition);

---The microbiological indicator has been removed (see

4.5 in the.2008 edition);

---Increase the thawing water loss rate (see 5.4.2);

---The hygiene requirements for the production and processing process have been removed (see section

4.7 of the.2008 edition);

---The grading and requirements for sheep carcasses have been removed (see section

4.8.4 of the.2008 version);

1 Scope

GB/T 9961-2026 is the Chinese national standard covering sheep meat as a graded product - the carcass and the cuts, the appearance and colour, the temperature at which fresh and frozen are held, the freezing and thawing losses and the hygiene limits. It replaces GB/T 9961-2008. It was issued on 27 February 2026 and has been in force since 1 September 2026, replacing GB/T 9961-2008. 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, and labeling, packaging, storage, and transportation requirements for fresh and frozen mutton. It describes the technical... The technique requires corresponding experimental methods. This document applies to fresh and frozen mutton carcasses and their cuts/products.

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 6388 Transport Packaging Receipt and Delivery Marks

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

GB 18393 Quality Inspection Procedures for Cattle and Sheep Slaughter Products

GB 18394 Moisture Limits for Livestock and Poultry Meat

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

GB/T 40464 Technical Requirements for Chilled Meat Processing

GB/T 43562 Operating Procedures for Livestock and Poultry Slaughtering (Sheep)

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

NY/T 1564 Technical Specification for Meat Cutting of Livestock and Poultry. Mutton

NY/T 3224 Terminology for Livestock and Poultry Slaughter

NY/T 3227 Sampling Operation Specifications for Livestock and Poultry and Their Products in Slaughterhouses

3 Terms and Definitions

The terms and definitions defined in NY/T 1564 and NY/T 3224, as well as the following terms and definitions, apply to this document.

3.1 hot sheepmeat Fresh mutton carcass and its cuts that have not been artificially cooled.

3.2 Chiled sheepmeat The meat undergoes a cooling process to lower its core temperature to 0°C~4°C, and this temperature is maintained within this range throughout storage and transportation. Lamb carcass and its cuts and products.