

ICS 67.120.10
CCS X 22

SB

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

SB/T 10823-2012

**Guidelines for the use of non-meat protein products in
processed meat and poultry products
(English Translation)**

Issued on: January 1, 1970

Implemented on: January 1, 1970

Issued by: Ministry of Commerce of the People's Republic of China

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Foreword

This standard is modified to use CAC/GL15-1991 "Guidelines for the Use of Non-Meat Protein Products in Processing of Livestock and Poultry Meat Products" (English version). This standard Compared with CAC/GL15-1991, the main technical changes are as follows.

- Combine the original (i) and (ii) into one;
- The definition in the original text was changed to the GB/T 1.1-2009 version;
- The definition of "non-meat protein" in the original definition is changed to the form of "annotation";
- Deleted the original standard 5.2 (i) protein quality testing and (ii) nutrition assurance tips.

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard was proposed by the China Business Federation.

This standard is managed by the Ministry of Commerce of the People's Republic of China.

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1 Scope

This standard specifies the principle of proper use of non-meat protein products in the processing of livestock and poultry meat products, as well as the production of non-meat protein products.

The principle of processing the label of livestock and poultry products.

2 Terms and definitions

The following terms and definitions apply to this document.

Non-meat protein products Edible protein products that are not derived from meat and poultry.

Note 1: Milk protein products (MPP). refers to milk and dairy products with a protein content of not less than 25% after degreasing.

Note 2: Plant protein products (VPP). Applicable to the applicable standards for plant proteins as defined by the Codex Alimentarius Commission (see Appendix A).

Note 3: Other protein products. egg protein products, blood protein products, fish protein products and bone protein products.

3 Basic principles

3.1

Only non-meat protein products specified in the definition of this standard may be used in livestock and poultry meat products.

3.2

When non-meat protein products are contained in livestock and poultry meat products, they should be clearly marked on the label.

All ingredients should be listed in full descending order.

The description of the product ingredients should include the source of non-meat protein products (such as beans, peanuts) in livestock and poultry meat products, and should label non-meat eggs the form of white products (such as tissue, fibrous).

4 Use of non-meat protein products as functional and optional ingredients

4.1

Non-meat protein products may be used as functional ingredients or optional ingredients in livestock and poultry meat processing products, but it is not a substitute for this product.

The content of livestock and poultry required by the standard.

4.2

Non-meat protein products used as a functional ingredient or optional ingredient in processing, the content of which should be the net dry matter of the finished product

Calculate based on weight. The actual amount used should vary depending on the characteristics of the added non-meat protein product and the finished product.

4.3

When non-meat protein products are used as functional ingredients or optional ingredients, the corresponding provisions of other functional ingredients and optional ingredients shall be observed.

Do not change the product name.

5 Partial replacement of non-meat protein products of livestock and poultry in livestock and poultry meat products

5.1 The following requirements should be met when using non-meat protein parts to replace livestock and poultry.

- a) the source of the non-meat protein product should be identified in the name of the livestock and poultry meat product;
- b) The name of the finished product should describe its true attributes and should not mislead consumers and distinguish them from similar confusing products;