



FAO/WHO Food Standards
CODEX alimentarius

国际食品法典标准

— 畜禽产品卷

农业部农产品质量安全监管局
农业部科技发展中心 编译
国际食品法典中国联络处



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前 言

国际食品法典委员会 (Codex Alimentarius Commission, 简称 CAC), 是专门制定国际食品标准的政府间工作组织, 由联合国粮农组织 (FAO) 和世界卫生组织 (WHO) 于 1963 年联合成立, 旨在通过建立国际协调一致的农产品及食品安全和质量标准、加工规范和准则, 保护消费者的身体健康和生命安全, 促进贸易公平。目前, CAC 已被世界贸易组织 (WTO) 确认为三个农产品及食品国际标准化机构之一, 食品法典标准被认可为国际农产品及食品贸易仲裁的依据。截至目前, CAC 已经拥有遍布全球各洲的 184 个成员国和 1 个成员组织 (欧盟), 覆盖全球人口的 98%。

中国作为 WTO 的成员, 同时也是国际农产品及食品贸易大国, 正在日益广泛而深入地参与国际活动。为全面系统地介绍国际食品法典标准, 继《国际食品法典标准——果蔬与农药残留限量卷》和《国际食品法典标准——水产品及其水产加工品卷》之后, 我们组织相关专家对 CAC 畜禽产品标准进行了收集、整理, 并编译成《国际食品法典标准——畜禽产品卷》, 供我国读者参考使用。我们真诚地希望该书的出版能对从事农产品及食品生产、加工、检测、贸易、管理、研究、标准制定及其他感兴趣的人士提供有益帮助。

本书英文资料来源于 CAC 官方网站, 资料收集截止时间是 2012 年 5 月。由于编者水平和能力有限, 本书在内容收集和文字翻译方面可能存在疏漏和不当之处, 敬请各位读者批评指正!

编译者
2012 年 9 月

目 录

咸牛肉标准 (CODEX STAN 88 – 1981 Rev. 1 – 1991)	(1)
CODEX STANDARD FOR CORNED BEEF	(5)
午餐肉标准 (CODEX STAN 89 – 1981 Rev. 1 – 1991)	(9)
CODEX STANDARD FOR LUNCHEON MEAT	(14)
熟制腌火腿 (后腿) 标准 (CODEX STAN 96 – 1981 Rev. 1 – 1991)	(20)
CODEX STANDARD FOR COOKED CURED HAM	(25)
熟制腌猪蹄膀 (前腿) 标准 (CODEX STAN 97 – 1981 Rev. 1 – 1991)	(31)
CODEX STANDARD FOR COOKED CURED PORK SHOULDER	(36)
熟制腌肉肠标准 (CODEX STAN 98 – 1981 Rev. 1 – 1991)	(42)
CODEX STANDARD FOR COOKED CURED CHOPPED MEAT	(47)
加工肉禽制品使用的香料、香草的微生物品质指南 (CAC/GL 14 – 1991)	(53)
GUIDE FOR THE MICROBIOLOGICAL QUALITY OF SPICES AND HERBS USED IN PROCESSED MEAT AND POULTRY PRODUCTS	(55)
肉羹和肉汤法典标准 (CODEX STAN 117 – 1981 Rev. 2 – 2001)	(57)
REVISED CODEX STANDARD FOR BOUILLONS AND CONSOMMÉS	(64)
肉类卫生操作规程 (CAC/RCP 58 – 2005)	(71)
CODE OF HYGIENIC PRACTICE FOR MEAT	(112)
鸡肉中弯曲杆菌和沙门氏菌控制导则 (CAC/GL 78 – 2011)	(168)
GUIDELINES FOR THE CONTROL OF <i>CAMPYLOBACTER</i> AND <i>SALMONELLA</i> IN CHICKEN MEAT	(193)

咸牛肉标准

CODEX STANDARD FOR CORNED BEEF (CODEX STAN 88 – 1981 Rev. 1 – 1991)

1 范围

本标准适用于标注为“咸牛肉”，罐装在密封容器内，经热处理至产品耐贮存的程度后，进行销售的罐装牛肉产品。

本标准不适用于有多种成分特征的熟火腿产品。相关产品的质量声明应该采用不会误导消费者，也不会因为产品采用本标准而产生混淆的适当方式来进行描述。

2 描述

咸牛肉是指源自牛类动物经切碎、腌制、剔骨的胴体肉，可以包括头部肉、内脏和牛筋肉。

产品应由经预烹饪后的粗碎牛肉，或者在经预烹饪牛肉中加入最大百分比为不超过 5% 的生牛肉组成的混合物制备而成；在其他情况下，肉应当在装入容器前或装入容器后进行腌制。

容器密封后，应当进行热处理，热处理应当充分保证产品耐贮藏，并且不存在公众健康风险。

附属定义

密封容器是指完全密封并且不渗漏的密封罐头，它由适合于本标准所涵盖产品的任何材料制成。

3 基本组成及质量指标

3.1 基本配料

- 未腌制牛肉；
- 腌制配料包括食用盐和亚硝酸钠或亚硝酸钾。

3.2 可选配料

- 蔗糖、转化糖、葡萄糖（右旋糖）、乳糖、麦芽糖、葡萄糖浆（包括玉米糖浆）。

3.3 成分

成品的总蛋白质含量不能少于 21%（质量比）。

- 6.2 所有用于咸牛肉加工的肉都应是按照《鲜肉加工国际推荐规程卫生规范》要求生产，并按照《国际推荐动物宰前宰后检验及鉴定的操作规程》（CAC/RCP 41 – 1993）进行检验，通过质检人员检查其适合人类食用。肉类在经过检查后，不应该受污染，或者添加任何有害物质加工、处理，致使其不适于人类食用。
- 6.3 未加工或半加工的肉和咸牛肉应该在一定的设备中，按照一定的方式进行处理、分类或运输，以保护肉和咸牛肉不受污染和不变质。
- 6.4 咸牛肉应依照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》第 7.4 条中的规定用密封容器包装。
- 6.5 咸牛肉应按照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》中的第 7.5 条、第 7.6.1 款至 7.6.7 款（包含第 7.6.7 款）进行热处理。
- 6.6 被填充和密封的容器热处理后冷却应该按照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》的第 4.6.8 款执行。
- 6.7 热处理之后，填充的、密封容器应该按照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》的第 7.7 条处理。

7 标签

除了第 5.2 条（辐照食品）不相关外，应按照《预包装食品标签通用标准》（Ref. No. CODEX STAN 1 – 1985）的规定。同时还应标注：

7.1 食品名称

标签上标明食品的名称“咸牛肉”。

7.2 生产日期和贮存说明

对于有稳定货架期的咸牛肉罐头产品，保质期应该标注到年份。

7.3 非零售容器的标签

非零售容器按照零售产品需要的标注内容，将食品名称、生产日期、贮存说明，以及批检验合格证明、制造商、批发商名称、地址必须标注在容器上，除此之外的内容可以标识在容器上，也可以标明在产品附随的文件上。

批检验合格证和生产商或批发商的名称、地址可由一个识别标识所替代，但此识别标识须能在附随的文件中被明确地辨认。

8 分析方法

见食品法典第 13 卷

8.1 亚硝酸盐

推荐方法：ISO/DIS 2918。

8.2 铅

按照 AOAC（1990，15th Edition，934.07），食品中铅的测定（双硫腙比色法）。

8.3 锡

按照 AOAC (1990, 15th Edition, 985.16), 马口铁罐头食品中锡的测定 (原子吸收分光光度法)。

3.3 Composition

The total protein content in the final product shall not be less than 21% m/m.

3.4 Essential Quality Factors

3.4.1 Raw Material

The meat from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.4.2 Final Products

The final product shall be clean and substantially free from staining and contamination from the container. The meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced, when chilled.

4 FOOD ADDITIVES

Maximum Ingoing Amount

4.1 Preservatives

- 4.1.1 Nitrite, potassium and (or) sodium salts 100mg/kg total nitrite expressed as sodium nitrite
Maximum level calculated on the total net content of the final product
- 4.1.2 Nitrite, potassium and (or) sodium salts 50mg/kg total nitrite expressed as sodium nitrite
- 4.1.3 Potassium chloride Limited by Good Manufacturing Practice

4.2 Antioxidants

- 4.2.1 Ascorbic acid and its sodium salt 300mg/kg (expressed as ascorbic acid singly or in combination)
- 4.2.2 Iso-ascorbic acid and its sodium salt

4.3 Carry-over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius, shall apply.

5 CONTAMINANTS

Maximum Level

- 5.1 Lead (Pb) 1mg/kg^❶
- 5.2 Tin (Sn)
- 5.2.1 Tin (Sn): For products in tinplate 200mg/kg^❶
- 5.2.2 Tin (Sn): For products in other 50mg/kg^❶

❶ Temporarily endorsed.

3.2 可选配料

- 可食用下水料，肉或禽肉来源动物自身的脂肪及其腌制或未腌制的猪肉皮；
- 碳水化合物和蛋白黏结物，比如：
- 谷粉，面粉，马铃薯、甘薯或谷物制成的淀粉；
- 面包，饼干或面包制品；
- 奶粉，脱脂奶粉，黄油奶粉，酪蛋白酸，乳清粉，鸡蛋蛋白，干血制品，植物蛋白制品；
- 蔗糖，转化糖，葡萄糖（右旋糖），乳糖，麦芽糖，葡萄糖浆（包括玉米糖浆）；
- 香料，佐料和增味物质；
- 水溶性，芳香性水解蛋白。

3.3 成分

	含黏结剂的产品	不含黏结剂和可食用下水料（但包括哺乳动物的心、舌和加热过的肉）的产品（但可包括哺乳动物的心、舌和加热过的肉）
添加肉的最小含量	80% ❶	90%
脂肪最大含量	35%	30%

3.4 基本质量指标

3.4.1 原料

本产品的原料成分应该达到人类食用的质量要求，并且没有令人不适的气味和滋味。

3.4.2 成品

产品应干净，并且没有染色，没有来自于容器的污染。肉和禽肉应该是均匀一致、腌制透彻，并且可以切片。

4 食品添加剂

最大添加量

4.1 防腐剂

- | | |
|---------------------|---------------------------------------|
| 4.1.1 亚硝酸盐，钾盐和（或）钠盐 | 亚硝酸盐 200mg/kg（以亚硝酸钠计）
按成品净含量计算的最大值 |
| 4.1.2 亚硝酸盐，钾盐和（或）钠盐 | 亚硝酸盐 125mg/kg（以亚硝酸钠计） |
| 4.1.3 氯化钾 | 按照良好操作规范 |

4.2 抗氧化剂

- | | |
|-----------------|-------------------------|
| 4.2.1 抗坏血酸及其钠盐 | 500mg/kg（以抗坏血酸单体或复合物表示） |
| 4.2.2 同抗坏血酸及其钠盐 | 500mg/kg（以抗坏血酸单体或复合物表示） |

❶ 肉的含量包括畜肉、可食用内脏以及禽肉。

4.3 香料

按照食品法典中确定的天然
和等同于天然的香料

按照良好操作规范

4.4 增味剂

4.4.1 5'-鸟苷酸二钠

4.4.2 5'-肌苷酸二钠

4.4.3 谷氨酸钠

按照良好操作规范

按照良好操作规范

按照良好操作规范

4.5 酸度调节剂

4.5.1 葡萄糖酸 δ 内脂

4.5.2 柠檬酸钠

3 000mg/kg

按照良好操作规范

4.6 水分保持剂

4.6.1 磷酸盐（天然含有的或添加的^❶）

4.6.2 添加的磷酸盐（一元，二元和多元）
钠盐和钾盐^❷

8 000mg/kg（以 P₂O₅ 计）

3 000mg/kg（以 P₂O₅ 计），单体或者复合物

4.7 颜色

赤藓红（Cl 45430）替代
颜色损耗（仅适于含有黏合剂的产品）

15mg/kg

4.8 残留

按食品法典第 1 卷 5.2 所列示的添加剂，采用法则第三部分中关于食品添加剂的残留标准。

5 污染物

5.1 铅（Pb）

5.2 锡（Sn）

5.2.1 锡（Sn）：马口铁罐装产品

5.2.2 锡（Sn）：其他容器包装的产品

最大限量

0.5mg/kg^❸

200mg/kg^❸

50mg/kg^❸

6 卫生

6.1 推荐采用《国际推荐肉禽产品加工卫生操作规程》 [Ref. No. CAC/RCP 13 – 1976（Rev. 1，

❶ 天然的磷酸盐（以 P₂O₅ 计，mg/kg），按蛋白质（%）的 250 倍计算。
❷ Having INS Nos. 339, 340, 450, 451 和 452。
❸ 暂定标准。

1985)]] 和《国际推荐禽类加工卫生操作规程》(Ref. No. CAC/RCP14 – 1976) 中的可适用部分, 以及采用《食品卫生通则国际推荐标准》[Ref. No. CAC/RCP 1 – 1969 (Rev. 2, 1985)], 《国际推荐鲜肉加工卫生操作规程》(CAC/RCP 11 – 1976) 和《国际推荐低酸和酸化低酸罐头食品卫生操作规程》[Ref. No. CAC/RCP 23 – 1979 (Rev. 1, 1989)] 中的可适用部分。

6.2 制造午餐肉的原料肉^❶都应该按照《国际推荐鲜肉加工卫生操作规程》和《国际推荐禽类加工卫生操作规程》的可适用部分进行检查。源自哺乳动物的肉应该按照《国际推荐动物宰前宰后检验及鉴定的操作规程》(CAC/RCP 41 – 1993) 进行检验。应该由检查员判断其是否适合人们消费。不应该在检查后又接触污染物, 或者在加工、处理的过程中有不适合人类食用的有害物质的加入。

6.3 未加工或半成品的肉和午餐肉应该在一定的设备中, 按照一定的方式进行处理、分类和运输, 以保护肉和午餐肉不被污染和变质。

6.4 午餐肉应该依照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》第 7.4 节中的规定用密封容器包装。

6.5 午餐肉包装之前进行热力杀菌处理, 并且应该采取把污染减少到最小的方式进行包装, 因此, 只要本产品按照标签指示的方式贮存、运输和销售, 该产品就能防止变质, 而不会造成公众卫生风险。在通常的情况下, 容器自身也应不造成任何的卫生风险或者带有污染。容器应干净, 并能证明是真空包装。

6.6 午餐肉应该按照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》中的第 7.5 条、第 7.6.1 款至第 7.6.7 款 (包含第 7.6.7 款) 进行热处理。

6.7 灌制、密封的罐头热处理后冷却应该按照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》的第 4.6.8 款执行。

6.8 热处理之后, 灌制的、密封容器应该按照《国际推荐低酸和酸化低酸罐头食品卫生操作规程》的第 7.7 条处理。

7 标签

除《预包装食品标签通用标准》(Ref. No. CODEX STAN 1 – 1985) 的规定外, 还应标注:

7.1 食品名称

标签上标明食品的名称“午餐肉”。

为避免误导消费者, 产品名称应与该产品中使用的各种黏结剂和可食用下水料, 以及肉、禽肉及其混合物的来源动物的种类等说明有关联。

7.2 成分表

成分表应该标明肉、禽肉及其混合物来源动物的种类。

7.3 生产日期和贮存说明

7.3.1 对于有稳定货架期的产品, 最短的保质期应该标注到年。

7.3.2 对于非稳定货架期的产品, 比如在通常的贮存和销售条件下, 保质期不超过 18 个月的, 那

❶ 在本节中所用的词“肉”包括鲜肉、可食用下水料和禽肉。

么在提供给消费者或者供餐饮的包装上，最短保质期应按年月日标明。

7.3.3 如果不是直接销售给消费者或供餐饮的非耐贮存包装产品，应该标注适当的贮存和销售说明。

7.4 非零售罐头的标识

非零售罐头按照零售产品需要的标注内容，将食品名称、生产日期、贮存说明，以及批次证明、制造商、批发商名称、地址必须标注在罐头上，或者标注在随产品所附的说明书上。

批次证明和生产商或批发商的名称、地址可由一个识别标志所替代，此识别标识能在附随的文件中被明确地辨别认可。

8 分析方法

见食品法典第 13 卷。

8.1 脂肪

推荐方法：肉与肉制品中总脂肪的测定（ISO Recommendation R 1443）。

8.2 亚硝酸盐

推荐方法：ISO/DIS 2918。

8.3 铅

按照 AOAC（1990，15th Edition，934.07），食品中铅的测定（双硫脲比色法）。

8.4 锡

按照 AOAC（1990，15th Edition，985.16），马口铁罐头食品中锡的测定（原子吸收分光光度法）。

CODEX STANDARD FOR LUNCHEON MEAT

(*CODEX STAN 89 – 1981 Rev. 1 – 1991*)

1 SCOPE

This standard applies to products designated as " Luncheon Meat"^❶ which have been packed in any suitable packing material.

2 DESCRIPTION

The product shall be prepared from meat or poultry meat or a combination of these as defined below which has been comminuted and cured and which may have been smoked.

The product may or may not contain binders.

The heat treatment to which the product has been subjected and the type of cure and packaging shall be sufficient to ensure that the product presents no public health hazard and remains wholesome under the conditions of storage, transport and sale as indicated in Sub-sections 6. 4 and 6. 5.

Subsidiary Definitions

For the purpose of this standard:

Edible offal means such offals as have been passed as fit for human consumption including lungs (but not if the animal from which the lungs have been taken has been scalded by immersion in hot water) but not including ears, scalp, snouts (including lips and muzzle), mucous membrane, sinews, genital system, udders, intestines and urinary bladder. Edible offal also includes poultry skin.

Meat means the edible part including edible offal from any mammal slaughtered in an abattoir.

Packaged means packed in a container manufactured of materials which do not permit contamination under normal conditions of handling.

Poultry meat means the edible part of any domesticated birds including chickens, turkeys, ducks, geese, guinea-fowls or pigeons slaughtered in an abattoir.

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

3. 1 Essential Ingredients

- meat or poultry meat or a combination of these excluding edible offal;

❶ Only the English language shall be used whatever the language of the text.

- water;
- curing ingredients consisting of food-grade salt and sodium or potassium nitrite.

3.2 Optional Ingredients

- edible offal, fat per se, cured and uncured pork rind per se;
- carbohydrate and protein binders such as;
- meal, flour or starch prepared from grain, or potato or sweet potato;
- bread, biscuit or bakery products;
- milk powder, skim milk powder, butter milk powder, caseinate, whey powder, egg protein, dried blood products, vegetable protein products;
- sucrose, invert sugar, dextrose (glucose), lactose, maltose, glucose syrup (including corn syrup);
- spices, seasonings and condiments;
- water soluble, aromatic hydrolysed protein.

3.3 Composition

	Product with binder	Product without binder with and edible offal (but binder may include heart, tongue or heat meat from mammals)
Minimum ingoing meat content	80% ❶	90%
Maximum fat content	35%	30%

3.4 Essential Quality Factors

3.4.1 Raw Material

The ingredients from which the product is prepared shall be of a quality suitable for human consumption and free from objectionable odours and flavours.

3.4.2 Final Product

The product shall be clean and substantially free from staining and contamination from the container. The meat and poultry meat shall be uniformly and thoroughly cured and the product shall be capable of being sliced.

4 FOOD ADDITIVES

Maximum Ingoing Amount

4.1 Preservatives

4.1.1 Nitrite, potassium and (or) sodium salts	200mg/kg total nitrite expressed as sodium nitrite Maximum Level Calculated on the Total Net Content of the Final Product
4.1.2 Nitrite, potassium and (or) sodium salts	125mg/kg total nitrite expressed as sodium nitrite
4.1.3 Potassium chloride	Limited by Good Manufacturing Practice

❶ The meat content includes meat, edible offal and poultry meat.

4.2 Antioxidants

- 4.2.1 Ascorbic acid and its sodium salt

500mg/kg (expressed as ascorbic acid singly or in combination)
- 4.2.2 Iso-ascorbic acid and its sodium salt

500mg/kg (expressed as ascorbic acid singly or in combination)

4.3 Flavours

Natural flavouring substances and nature-identical flavouring Limited by Good Manufacturing Practice substances defined in the Codex Alimentarius.

4.4 Flavour Enhancers

- 4.4.1 5'-Guanylate, disodium

Limited by Good Manufacturing Practice
- 4.4.2 5'-Inosinate, disodium

Limited by Good Manufacturing Practice
- 4.4.3 Monosodium glutamate

Limited by Good Manufacturing Practice

4.5 Acidity Regulators

- 4.5.1 Glucono-delta-lactone

3 000mg/kg
- 4.5.2 Sodium citrate

Limited by Good Manufacturing Practice

4.6 Water Retention Agents

- 4.6.1 Phosphates(naturally present plus added)❶

8 000mg/kg (expressed as P₂O₅)
- 4.6.2 Added phosphates (mono-, di-andpoly-), sodium and potassium salts❷

3 000mg/kg (expressed as P₂O₅), singly or in combination

4.7 Colours

- Erythrosine (CI 45430) to replace loss of colour (for the product with binder only)

15mg/kg

4.8 Carry-Over

Section 3 of the Principle relating to the Carry-Over of Additives into Food, as set forth in Section 5.2, Volume 1 of the Codex Alimentarius shall apply.

5 CONTAMINANTS Maximum Level

- 5.1 Lead (Pb)

0.5mg/kg❸
- 5.2 Tin (Sn)
- 5.2.1 Tin(Sn):For products in tinplate containers

200mg/kg❸

❶ Natural phosphate (mg/kg P₂O₅) calculated as 250 × % protein.

❷ Having INS Nos. 339, 340, 450, 451 and 452.

❸ Temporarily endorsed.

5.2.2 Tin(Sn) : For products in other containers 50mg/kg^①

6 HYGIENE

6.1 It is recommended that the Recommended International Code of Hygienic Practice for Processed Meat and Poultry Products [Ref. No. CAC/RCP 13 – 1976 (Rev. 1, 1985)], where applicable the Recommended International Code of Hygienic Practice for Poultry Processing (Ref. No. CAC/RCP 14 – 1976), the Recommended International Code of Practice-General Principles of Food Hygiene [Ref. No. CAC/RCP 1 – 1969 (Rev. 2, 1985)], the Recommended International Code of Hygienic Practice for Fresh Meat (CAC/RCP 11 – 1976) and, where applicable, the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods [Ref. No. CAC/RCP 23 – 1979 (Rev. 1, 1989)] should apply.

6.2 All meat^① used in the manufacture of luncheon meat shall have been subjected to the inspection processes prescribed in the Code of Hygienic Practice for Fresh Meat and, where applicable, the Code of Hygienic Practice for Poultry Processing. Meat from mammals shall have been inspected according to the Code for Ante-Mortem and Post-Mortem Inspection of Slaughter Animals and for Ante-Mortem and Post-Mortem Judgement of Slaughter Animals and Meat (CAC/RCP 41 – 1993). It shall have been passed by an inspector as fit for human consumption. Meat shall not, subsequent to being examined by an inspector, have been exposed to contamination or processed or handled or subjected to the addition of any harmful substance, which renders it unfit for human consumption.

6.3 Raw or semi-processed meat and luncheon meat shall be handled, sorted or transported in an establishment in a manner that will protect the meat and the luncheon meat from contamination and deterioration.

6.4 Luncheon Meat shall be packed in hermetically sealed containers in compliance with Subsection 7.4 of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

6.5 Luncheon Meat is heat treated before packaging it shall be packaged in such a way that contamination is kept to a minimum so that the product will withstand spoilage and present no public health hazard under the conditions of handling storage, transport and sale indicated on the label. The containers themselves shall not present any health hazard or permit contamination under normal conditions of handling. They shall be clean, and where applicable, show evidence of vacuum.

6.6 Luncheon Meat shall be thermally processed in compliance with Sub-sections 7.5 and 7.6.1 to 7.6.7 inclusive, of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

6.7 The cooling of the thermally processed filled and sealed containers shall be carried out in compliance with Sub – section 4.6.8 of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

6.8 After thermal processing the fitted, sealed containers shall be handled in compliance with Subsection 7.7 of the Recommended International Code of Hygienic Practice for Low-Acid and Acidified Low-Acid Canned Foods.

① Wherever the word "meat" is used in this section, it includes meat, edible offal and poultry meat.

7 LABELLING

The provisions of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. CODEX STAN 1 – 1985), shall apply:

7.1 The Name of the Food

The name of the food to be declared on the label shall be "Luncheon Meat" .

A declaration of the presence of binders and of edible offal and a declaration indicating the species of animal from which the meat, poultry meat or a combination of these is derived shall be given in connection with the name of the product if their omission would mislead the consumer.

7.2 List of Ingredients

The list of ingredients shall indicate the species of animals from which the meat, poultry meat or a combination of these is derived.

7.3 Date Marking and Storage Instructions

7.3.1 For shelf-stable products the date of minimum durability shall be declared by the year.

7.3.2 For products which are not shelf-stable i. e. which may be expected not to keep for at least 18 months in normal conditions of storage and sale, and which are packaged in a container ready for offer to the consumer or for catering purposes, the date of minimum durability shall be declared by day, month and year.

7.3.3 For products which are not shelf-stable and which are packaged in containers not sold directly to the consumer or for catering purposes, adequate storage and distribution instructions shall be declared.

7.4 Labelling of Non-Retail Containers

Information, as appropriate needed for the labelling of retail containers is given either on the non-retail containers or in accompanying documents except that the name of the food, date marking and storage instructions, lot identification and the name and address of the manufacturer or packer shall appear on the non-retail container.

However, lot identification, and the name and address of the manufacturer or packer may be replaced by an identification mark provided that such mark is clearly identifiable with the accompanying documents.

8 METHODS OF ANALYSIS

See Codex Alimentarius Volume 13.

8.1 Fat

Recommended method: Determination of Total Fat Content of Meat and Meat Products, ISO Recommendation R 1443.

8.2 Nitrite

Recommended method: ISO/DIS 2918.