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**Report Highlights:**

The PRC National Standard (Guo Jia Biao Zhun, or 'GB') for Natural Casings - GB/T7740-2022 was issued on October 12, 2022, and implemented on May 1, 2023. This Standard is applicable to all natural casings. Compared with GB/T 7740-2006, the major change is that GB/T7740-2022 adds requirements for the acceptance and processing of imported casing raw materials. This report contains an unofficial English translation of the Standard.

**Summary:**

The State Administration for Market Regulation (SAMR) and Standardization Administration of China (SAC) issued the National Standard of the People's Republic of China - Natural Casings - GB/T7740-2022 on Oct 12, 2022. The Implementation Date of this Standard was on May 1, 2023. This Standard applies to all natural casings. It specifies the product classification, product name, and technical requirements, test methods, inspection rules, as well as packaging, marking, storage, and transportation requirements for natural casings.

This Standard - Natural Casings - GB/T7740-2022 replaces the standard - Natural Casings -GB/T7740-2006. Compared with GB/T 7740-2006, the major change is that GB/T7740-2022 adds requirements for the acceptance and processing of imported casing raw materials.

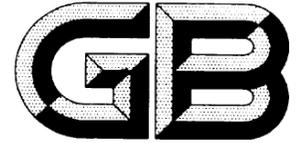
The requirements as detailed in the Chinese language version of the GB are official. There are other possible requirements such as facility registration which also pertain to the export of casings from international suppliers. This report contains an unofficial English translation of the Standard, only.

Casing exporters are strongly encouraged to conduct due diligence regarding how to comply with the mandatory requirements with this GB and any others standards or regulatory requirements that exist.

(Begin Unofficial Translation)

ICS 67.120.10

CCS X 22



## **National Standard of the People's Republic of China**

GB/T7740-2022

Supersedes GB/T7740-2006

### **Natural Casings**

Issued on Oct 10, 2022

Carried out on May 1, 2023

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Issued by State Administration for Market Regulation  
Standardization Administration of China

## Preamble

This document is drafted in accordance with GB/T 1.1-2020 Guidelines for Standardized Work Part I: Structure and Drafting Rules for Standardized Documents.

This document replaces GB/T7740-2006 "Natural casings". Compared with GB/T 7740-2006, the main technical changes are as follows, except for structural adjustments and editorial changes:

- a) Changed definitions such as natural casings, single bundle, hank, minimum length, veins, and dried tubed casings (see 3.1, 3.6, 3.7, 3.8, 3.9, 3.21, and 3.1, 3.4, 3.6, 3.7, 3.8, 3.20 of the 2006 edition);
- b) Added definitions of intestines and semifinished casings (see 3.2, 3.3);
- c) Deleted the definitions of caecum and lamb's stomach (see 3.10, 3.11 of the 2006 edition);
- d) Changed the classification and nomenclature of products (see Chapter 4, Chapter 4 of the 2006 edition);
- e) Changed the requirements for the acceptance of raw materials and processing for casings made in China (see 5.1.1, 5.3.2, and 5.1, 5.2 of the 2006 edition);
- f) Added the requirements for the acceptance and processing of imported casing raw materials (see 5.1.2 and 5.3.2);
- g) Added the requirements of epidemic prevention on intestines packaging, and processing (see 5.1.3 and 5.3.1);
- h) Added requirements on removal of risk substances from beef and sheep/goat casings (see 5.3.3 and 6.3);
- i) Removed the laboratory limit values and test criteria for physical and chemical items (see 5.4 and 6.5.2.1 of the 2006 edition);
- j) Changed the process of testing of casings to "Test Methods" and "Test Rules" (see Chapters 6 and 7, Chapter 6 of the 2006 Edition);
- k) Changed the lighting conditions for the testing of casings (see 6.1, 6.5.1.1 of the 2006 edition);
- l) Changed the specifications of the caliper for measuring the caliber of hog and sheep/goat casings (see 6.5.1, 6.5.1.4.1 of the 2006 edition);
- m) Changed the operation for measuring the caliber of casings (see 6.5.2, and 6.5.1.4.2 of the 2006 edition);
- n) Changed the units and valid digits in the formula for the ratio with wider and narrower caliber (see 6.5.4, 6.5.1.4.4 of the 2006 edition);
- o) Removed the water container for casings length measurements (see 6.5.1.5.1 of the 2006 edition);
- p) Changed the measurement operations of the casings length (see 6.6.2, 6.5.1.5.2 of the 2006 edition);
- q) Deleted Hygiene, Specification, Quantity, Quality, Packaging, Marking and Labeling from the inspection-related elements (see 6.2 of the 2006 edition);
- r) Deleted supervision and management of production and processing in the test method (see 6.3 of the 2006 edition);
- s) Changed lab sampling method and moved it to the Appendix (see Appendix A, 6.4.6.2 of the 2006 Edition);
- t) Changed the sampling requirements for quality conditions of casings (see 7.4.3, 6.4.2.1.1. of the 2006 edition);
- u) Changed the retention period of the test records for casings (see 7.6.2, and 6.6.2 of the 2006 edition);
- v) Changed the marking requirements for the outer packaging of casings (see 8.2.2, and 7.2.2 of the 2006 edition);
- w) Added requirements on the shelf-life of salted casings (see 8.3.1);
- x) Added requirements for temperature control facilities for transporting casings (see 8.4.1);
- y) Added requirements on the storage containers for natural casings (see 8.4.3).

Please note that certain elements of this document may be proprietary. The issuing authority of this document assumes no responsibility for identifying patents.

This document is proposed by the Ministry of Agriculture and Rural Development of the People's Republic of China.

This document is under the purview of the National Technical Committee for Standardization of Slaughtering and Processing (SAC/TC 516).

This document was drafted by: China Chamber of Commerce for Import and Export of Foodstuffs, Native Produce and Animal Husbandry, Zhejiang Huilong Foreign Trade Co., Ltd, Hangzhou Customs, Nanjing Customs, China Meat Association, Jiangsu Lianzhong Casings Co., Ltd, Shanghai Naiqiaer Casings Co., Ltd, China Meat Food Comprehensive Research Center, Henan Shuanghui Investment and Development Holding Co., Ltd

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### GB/T 7740-2022

The successive versions of this document and the documents it replaces were issued as:

-First issued in 1987 as GB/T 7740-1987 "Exporting Casings"

-In 2006, the first revision was incorporated into GB/T 7741-1987 "Exporting Salted Casings" and revised as GB/T 7740-2006 "Natural casings";

-This is the second revision.

## Natural casings

### 1. Scope

This document specifies the product classification, product name, and technical requirements, test methods, inspection rules, as well as packaging, marking, storage, and transportation requirements of natural casings.

This document is applicable to all kinds of natural casings.

### 2. Normative references

This document has no normative references.

### 3. Terms and definitions

The following terms and definitions apply to this document.

#### 3.1

##### **Natural casings**

Remaining animal tissues that are salted or dried after special processing such as scraping or degreasing, coming from the small intestine, large intestine, and bladder of healthy livestock, being the coatings and membranes for the stuffing of sausages, tripe, etc.

#### 3.2

##### **Intestines/runners**

Intestines of healthy livestock that have not been scrapped.

[Source: GB/T 22637-2008.3.2, with modifications]

#### 3.3

##### **Semifinished casings**

The remaining translucent submucosal layer from the processed intestines from which the fatty tissue, plasma membrane, muscularis propria, and mucous membrane are removed.

#### 3.4

##### **Salted casings**

Natural casings that are specially salted.

#### 3.5

##### **Dried casings**

Natural casings that have been dried or dried after pickling and washing.

#### 3.6

##### **Single bundle**

Salted hog and sheep/goat casings with a total length of 12.5m, not exceeding 3 sections.

#### 3.7

##### **Hank**

Hog and sheep/goat casings with a total length of 91.5m and beef casings of a certain length.

#### 3.8

##### **Minimum length**

The minimum length of the casings to be retained during production.

Note: For instance, the SS size from 0.75m, the S size from 1m-2m, and the L Size from 2m.

- 3.9  
**Veins**  
The mesh structure formed by the submucosa.
- 3.10  
**Whisker**  
Suspended veins on the casings.
- 3.11  
**Bung**  
The distal rectum with hairs.
- 3.12  
**Salt burn**  
A red or pink colored spot produced on the wall of the casings.
- 3.13  
**Black spot**  
A black or dark blue spot on the surface of the casings.
- 3.14  
**Hard hole**  
A hole with a diameter of 1mm-3mm on the wall of the casings, which does not expand when water is collected.
- 3.15  
**Hole**  
A hole in the wall of the casings with a diameter of more than 3mm.
- 3.16  
**Soft hole**  
A hole in the wall of the casings that continues to expand when water is collected.
- 3.17  
**Wider caliber**  
The caliber of the casings is too large, exceeding the specified caliber by 1mm.
- 3.18  
**Narrower caliber**  
The caliber of the casings is too small, less than the specified caliber by 1mm.
- 3.19  
**Caliber**  
Maximum diameter of the casings when filled with water.
- 3.20  
**Flat caliber**  
The width of a dried tubed casing when flattened and measured at 10cm from each end.
- 3.21  
**Dried tubed casings**  
Dried tubed casings made from salted casings after rinsing, batch breaking, taping, drying, and tying.
- 3.22  
**Handkerchief**  
Flaky casings made from salted casings after rinsing, batch breaking, taping, drying, and tying.

## 4 Product classification and name

### 4.1 Names of salted casings

Salted casings are classified into specific product names according to the type and tissue of the animal from which the casings are derived:

- a) Salted hog casings (Hog casings: casings prepared from the duodenum and jejunum of pigs);
- b) Salted sheep casings (Sheep casings: casings prepared from the duodenum and jejunum of sheep);
- c) Salted goat casings (Goat casings: casings prepared from the duodenum and jejunum of goats);
- d) Salted horse casings (Horse casings: casings prepared from the small intestine of the horse);
- e) Salted beef casings (Beef casings: casings prepared from the duodenum and jejunum of bovine animals);
- f) Salted hog fat ends (Hog fat ends: casings prepared from the end portion of the large intestine of the hog, from the hind end to the rectum, conical in shape, with bung);
- g) Salted hog chitterling (Hog chitterling: casings prepared from the large intestine of the hog with the rectum, the head of the cecum and the sigmoid part removed);
- h) Salted hog caecum (Hog caecum: casings prepared from the terminal portion of the hog colon to the rectum, from the colon and head portion of the large intestine);
- i) Salted beef caecum (Beef caecum: casing prepared from the terminal portion of the beef large intestine to the rectum, from the colon and the head portion of the large intestine);
- j) Salted beef large intestines (Beef large intestines: casings prepared from beef large intestines);
- k) Salted hog bladder (hog bladder: commonly known as hog tripe, hog belly, casings prepared from the bladder of a hog, from the beginning of the neck to the top of the bladder);
- l) Salted beef bladder (Beef bladder: casings prepared from the bladder of beef, from the beginning to the top of the bladder neck).

### 4.2 Names of dried casing products

Dried casings are categorized according to the type and tissue of the animal from which the casings are derived:

- a) Dried hog casings (Hog casings: casings prepared from the duodenum and jejunum of hogs);
- b) Dried sheep/goat casings (sheep/goat casings: casings prepared from the duodenum and jejunum of sheep/goat);
- c) Dried beef casings (beef casings: casings prepared from the duodenum and jejunum of beef)

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- d) Dried hog bladder (Hog bladder: commonly known as tripe, pig belly, casings prepared from the beginning to the top of the bladder neck).

## 5. Technical requirements

### 5.1 Raw materials

- 5.1.1 Domestic raw materials for casings should come from healthy livestock in non-infected areas and be slaughtered in officially approved slaughterhouses, and pass the pre-slaughter and post-slaughter inspection and quarantine.
- 5.1.2 Imported raw materials of casings shall come from foreign production and processing enterprises approved by the competent authorities of China, and have quarantine certificates issued by the official veterinary departments of the exporting countries or regions and inspection and quarantine certificates of incoming goods issued by the relevant competent authorities of the ports.
- 5.1.3 The intestines should be tightly packed and kept clean and hygienic, stored, and transported according to relevant requirements. After the usage, the packaging of intestines should be destroyed or effectively disinfected.

**5.2 Quality**

**5.2.1 Color**

It should be in accordance with the provisions of Table 1.

**Table 1 Color requirements of casings**

Name	Color
Salted hog casings	White, creamy white, light pink, light yellowish white, yellowish white
Salted sheep casings	White, greenish white, yellowish white, grayish white
Salted goat casings	White, greenish white, yellowish white, grayish white
Salted hog fat ends	White, creamy white, light pink, light yellowish white
Salted hog chitterling	White, creamy white, pale pink, pale yellowish white
Salted hog caecum	Creamy white, pale pink, pale yellowish white
Salted hog bladder	Creamy white, pale yellowish white, pale grayish white
Salted beef large intestines	White, creamy white, pale red, yellowish white, grayish white
Salted beef casings	White, creamy white, light red, yellowish white, grayish white
Dried beef casings	Pale yellow, brownish yellow
Dried hog casings	Yellow, silver-white, pale yellow
Dried sheep/goat casings	Yellow, silver-white, pale yellow
Dried hog bladder	Pale pink, pale yellow
Dried hog tubed casings	Creamy white, pale yellow, yellow
Dried sheep/goat tubed casings	Creamy white, beige, silvery white
Dried hog handkerchief	Creamy white, pale yellow, yellow
Dried sheep/goat handkerchief	Creamy white, beige, silvery white
The color of the same casings shall be basically the same, and there shall be no color other than those specified in this table, such as salt burn, black spot, etc.	

**5.2.2 Odor**

5.2.2.1 Salted casings shall be free from rotting odor and other undesirable odors.

5.2.2.2 Dried casings shall be free from musty odors and other undesirable odors.

**5.2.3 Stuffing**

It shall comply with the provisions of Table 2.

**Table 2 Stuffing requirements of casings**

Name	Stuffing
Salted hog casings Salted sheep casings Salted goat casings	The intestinal wall is clean, tough, transparent when filled with water, without significant whiskers and veins. No obvious corrosion marks, no soft holes, no holes, no more than 2 hard holes per hank (salted hog casings are allowed to have hard holes with a diameter of less than 2mm), sheep casings with the ileum removed.

**Table 2 Stuffing requirements of casings (continued)**

Name	Stuffing
Salted hog fat ends Salted hog chitterling Salted hog bladder	Clean and hygienic, with fresh and elastic skin, without cuts or serious red spots. Of which, hog large intestine head with bung, hog bladder with neck tube.
Salted hog caecum salted beef large intestines salted beef casings	Intestines with clean, degreased walls, no holes, no cuts, bovine casings with the last 4m of the small intestine, cecum and mesentery removed.
Dried casings (made from intestines)	Intestinal walls tough, shiny, free from impurities, no holes, with the last 4m of small intestine, cecum, and mesentery removed in bovine casings, ileum removed in sheep casings.
Dried hog bladder	Bladder with neck tube, degreased.

## 5.2.4 Specifications

### 5.2.4.1 Length and sections

It shall conform to Table 3.

**Table 3 Length and sections required for casings**

Name	Length and sections			
	Per hank	No more than	No shorter than /m per section	Length per section (each)
Salted hog casings	91.5m±2m	18 sections (caliber: less than 34mm) 16 sections (caliber: more than 34mm)	2	-
	Single bundle: 12.5m±0.3m	3 sections	0.5	-
	Double bundle: 25m±0.6m	6 sections	1	-
Salted sheep casings	91.5m±2m	18 sections	2	-
Salted goat casings	91.5m±2m	18 sections	2	-
Salted hog fat ends	5 sections	-	-	0.6m 0.85m 1.15m-1.5m
Salted hog chitterling	10m	6 sections	1	-
Salted beef casings	25m	8 sections	1	-
Salted beef large intestines	25m	13 sections	0.5	-
Dried beef casings	50m	18 sections	1	-
Dried hog bladder	10 pieces	-	-	15cm-20cm 20cm-25cm 25cm-30cm 30cm-35cm ≥35cm
Dried hog tubed casings	25 pieces	-	-	-

Dried sheep/goat tubed casings	50 pieces	-	-	-
Casings per hank should not exceed the specific number of sections; each section of casings should not be shorter than the minimum length. Note: A double bundles consists of two single bundle casings with a length of 12.5m and not more than 3 sections of casings.				

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#### 5.2.4.2 Caliber

Table 4 shall be complied with.

**Table 4 Requirements for the caliber of casings**

Name	Caliber
Salted hog casings/mm	24-<26; 26-<28;28-<30; 30-<32;32-34;34-<36; 36-<38; 36-<40; 38-<40; 40-<44; $\geq 44$ Narrower caliber ratio per hank is no more than 10%; Wider caliber ratio per hank is no more than 5%.
Salted sheep casings/mm	12-<14; 14-<16; 16-<18; 18-<20; 20-<22; 22-<24; 24-<26; $\geq 26$ 15-<17; 17-<19; 19-<21; 21-<23; $\geq 23$ Wider caliber ratio per hank is no more than 10%; Narrower caliber ratio per hank is no more than 5%.
Salted goat Casings/mm	12-<14; 14-<16; 16-<18; 18-<20; 20-<22; 22-<24; 24-<26; $\geq 26$ 15-<17; 17-<19; 19-<21; 21-<23; $\geq 23$ Wider caliber ratio per hank is no more than 10%; narrower caliber ratio per hank is no more than 5%.
Salted hog chitterling/mm	40-<44; 44-<48; 48-<52; 52-<56; 56-<60; 60-<64; 64-<68; 68-<72; $\geq 72$
Salted beef casings	$\leq 30$ ; >30-<35; 35-<40; 40-<45; $\geq 45$
Salted beef large intestines	$\leq 40$ ; >40-<45; 45-<50; 50-<55; $\geq 55$
Salted hog fat ends	$\leq 50$ ; >50-<55; 55-<60; 60-<65; 65-<70; $\geq 70$

#### 5.2.4.3 Flat caliber

Table 5 shall be complied with.

**Table 5 Requirements for flat caliber of casings**

Name	Flat caliber
Dried hog bladder/cm	15-<20; 20-<25; 25-<30; 30-<35; $\geq 35$
Dried beef casings/mm	$\leq 34$ ; 34-<36; 36-<40; 40-<44; 44-<48; 48-<55; $\geq 55$

### 5.3 Processing

**5.3.1** The intestines and semifinished casings processing workshop are set up separately.

**5.3.2** Domestic raw materials for casings and imported raw materials for casings (including raw intestines and semifinished casings) are not produced simultaneously in the same workshop.

## **6 Test methods**

### **6.1 Color**

Observe the color and appearance of the casings under appropriate lighting. Observe whether the appearance of the casings is clean and consistent in color. Pay attention to the salt burn, black spot, and the color other than those specified in the quality requirements.

### **6.2 Odor**

After opening the package of casings, smell its odor, pay attention to the odor of corruption, mildew, and so on.

### **6.3 Stuffing**

#### **6.3.1 Salted casing**

Fill the sausage casings with water to make them full, and check the cleanliness of the wall of the casings, scars (trachoma, hard holes, holes, soft holes, etc.) whiskers, veins, and so on. Check whether the last 4m of small intestine, cecum, and mesentery are removed for beef casings, and whether the ileum is removed for sheep casings.

Note: Trachoma is a hole in the casing wall with a diameter of less than 1mm.

#### **6.3.2 Dried casings**

Check whether the casing wall consists of serious whiskers, veins, fat, impurities, bubbles, wrinkled skin, etc., whether the casing wall is uniform in thickness, dry and tough, and the pasted layer meets the requirements, and pay attention to mold, insects, and other phenomena. Check whether the last 4m of the small intestine, cecum, and mesentery are removed in the beef casings, and whether the ileum is removed in sheep casings.

### **6.4 Length and sections of salted casings**

#### **6.4.1 Equipment and utensils**

#### **6.4.2 Measuring table. Method**

The joint articulation measurement method is used. When measuring the length, run the water through the casings and apply even pressure. Count the sections well.

### **6.5 Caliber of salted casings**

#### **6.5.1 Equipment and utensils**

Equipment and utensils include:

- a) A rigid plastic inspection table engraved with a meter scale;
- b) Flat straight spout faucet made of non-rusting material;
- c) Caliber calipers

Among the specifications of caliper for caliber of hog casings include:

24mm, 26mm, 28mm, 30mm, 32mm, 34mm, 36mm, 38mm, 40mm, 42mm, 44mm, 46mm, 48mm, 50mm, 52mm, 54mm;

The sheep casings caliper sizes include:

12mm, 13mm, 14mm, 15mm, 16mm, 17mm, 18mm, 19mm, 20mm, 21mm, 22mm, 23mm, 23mm, 24mm, 25mm, 26mm, 27mm, 28mm, 29mm, and 30mm.

#### **6.5.2 Method**

Water through the casing with both hands inward to a certain length (sheep casings about 25cm, other casings about 40cm), hold the casing ends tightly, raise the casings filled with water, form a bow naturally, vertically align caliber calipers to measure the caliber of the part. Measure at least three parts of the casing section head, middle and tail section to determine whether the caliber of the casing meets the requirements.

When measuring the caliber, attention should be paid to

- a) When the hog casing tissues are loose, the water pressure should not be too high;
- b) When the hog casing tissues are soft and thin, the measurement of caliber should be rapid;
- c) When the appearance of sheep casing tissues are of circular and horizontal stripes, water pressure is not easy to break;
- d) When goat casing tissues appear mesh stripes, water pressure should not be too large;
- e) When the sheep casing tissues are thin and soft, the caliber measurement should be rapid.

### 6.5.3 Report points when measuring caliber

The principle of reporting points is as follows:

- a) If the full caliber is not astringent, the hog casings shall be double scored and the sheep casings shall be single-scored;
- b) If the loose-skinned casings are enlarged with water fillings, the score shall be reported according to the degree of enlargement;
- c) For those who are sprinkled but not enlarged, the score will be reported as a route score for this caliber.

Note: For 4m or more, a wider or a narrower one less than 1m will not be reported and will be classified as this route score.

### 6.5.4 Calculating Wider (narrower) ratio

Wider (narrower) ratio:  $[S_{\max(\text{or min})}]$  follows formula (1) .

$$[S_{\max(\text{or min})}] = \frac{\sum L_{\max(\text{or } L_{\min})}}{L} \times 100 \dots\dots\dots(1)$$

In which:

$S_{\max(\text{or min})}$  – the wider (or narrower) caliber ratio, indicating the proportion of the wider or narrower caliber to the sum of the calibers, in %.

$L_{\max}$  – indicates a wider caliber in millimeters (mm);

$L_{\min}$  – indicates a narrower caliber in millimeters (mm) ;

$L$  – indicates the sum of calibers in millimeters (mm) .

Measurements are retained to one decimal place.

## 6.6 Length and flat diameter of dried casings

### 6.6.1 Equipment and utensils

Metric ruler, flat board.

### 6.6.2 Methods

Measurements are made as follows:

- a) **Dried hog and beef casings** The length is measured at the same time as the flat caliber is measured. The flat caliber should be measured at 10cm below the opening, and before the length is measured, count the number of hanks, then pull them apart and straighten them, and then measure the length with a ruler. Then dismantle the intestinal hanks and check the number of combined sections and the minimum length;
- b) **Dried hog bladder** The length of the bladder should be measured with a ruler from the beginning of the neck of the bladder folded in four layers to the top;
- c) **Dried tubed casings** Measure the flat caliber and length one by one with a ruler; the flat caliber should be measured at 10cm below the opening.

## **7 Testing rules**

### **7.1 Preparation**

Define the test basis, items, and methods for the batch of casings, and the inspectors should be trained and competent.

### **7.2 Elements**

Including color, odor, stuffing, length, caliber, flat caliber and other items.

### **7.3 Timing**

Before leaving the factory.

### **7.4 Sampling**

#### **7.4.1 Principle**

Random selection, and the sample should be representative of the population.

#### **7.4.2 Preparation**

Before sampling, verify the goods license and prepare the sampling supplies.

#### **7.4.3 Method**

According to the quantity and caliber of casings submitted for inspection, etc., sampling is conducted according to the contract requirements or enterprise regulations. Refer to the following methods of sampling and inspection: For barrel sampling, take 30% of the barrels for inspection if there are less than 10 barrels of goods; take 25% of the barrels for inspection if there are 10-20 barrels; take 20% of the barrels for inspection if there are >20-30 barrels; take 1 additional barrel for sampling for every additional 10 barrels if there are more than 30 barrels, and do not increase the number of samples when there are less than 10 barrels in addition. Open barrel sampling should be conducted from the upper, middle, and lower layers of the barrels. The sampling for inspecting caliber, length, and stuffing can be 1%-3% of the hanks per barrel. For the sampling of the unbarreled casings, the sampling numbers should be converted based on the number of barreled casings.

The samples should be divided into two parts: one for the test, the other for backup and review.

### **7.5 Judgment of results**

After testing, natural casings that meet the requirements of 5.2 shall be judged as conforming to this document, and those that do not shall be judged as not conforming to this document.

### **7.6 Records**

7.6.1 Including the name of the enterprise, product name, lot number, specifications, quantity (quality), sampling, inspection time, location, inspection basis, test results, results and other basic elements of judgment, for inspection records please refer to Appendix A.

7.6.2 Truly and fully reflect the actual situations of the entire process of the inspection. Test process should be carefully prepared to fill out the record and sign, the record should be reviewed and signed, keep until shelf life of 6 months

## **8 Packaging, labeling, storage, and transportation**

### **8.1 Packaging**

8.1.1 Casings' packaging containers and materials should be solid and durable, in line with health requirements.

8.1.2 Salted casings in the packaging container should be fully scattered dry salt or filled with saturated salt brine; dry casings should be scattered pepper in the package.

## **8.2 Marking**

8.2.1 Salted casings shall be accompanied by a distinctive card on the inner top surface of the packaging container, indicating the name, caliber length, and quantity.

8.2.2 Casing packaging containers should be marked on the outside with indicators such as the enterprise code or enterprise name, name, production batch number, date of production, and caliber. The marking of exported casings should be in line with the requirements of the importing countries or regions.

## **8.3 Storage**

8.3.1 Salted casings should be stored in sealed containers, being placed in a temperature-appropriate environment, with relative humidity of 85%-90%. Change the salt brine every 6 months. The exported casings should conform to any special requirements regarding the curing temperature and time by the importing countries or regions. The preservation period of salted casings shall not exceed 4 years.

8.3.2 Dried casings should be stored in dry, ventilated, clean and hygienic spaces with no flies and insects inside, and the preservation period should not exceed 1 year.

## **8.4 Transportation**

8.4.1 Vehicles that meet the hygienic requirements should be used for transportation. If there are any temperature requirements during transportation, the vehicles should be equipped with temperature-controlled facilities.

8.4.2 Refrigerated containers should be used or the container should be placed under the water level line for maritime transportation.

8.4.3 The same packaging container should contain only the casings of the same species of animal and should be guaranteed to be free of contamination until it is transported to its destination.

**Appendix A (Informational)**  
**Record of factory inspection of casings**

Record of factory inspection of casing is shown in Table A.1.

**Table A.1 Record of factory inspection of casings**

Name/specification	Quantity (quality)	Destination
Raw material batch number	Production batch number	Production date
Packaging	<input type="checkbox"/> Outer packaging, plastic barrel , well-packed	Marks
	<input type="checkbox"/> Outer packaging barrel is reexported original barrel for imported/incoming processing with performance intact, clean and healthy	
	<input type="checkbox"/> Inner packaging, plastic bags, with packaging intact	
	<input type="checkbox"/> Outer packaging with the name of the manufacturer and other required information in accordance with the labeling requirements	
Raw materials	<input type="checkbox"/> The above material goods are domestic, from non-infected areas ( ) (Yes v No x) Healthy livestock passing the pre-slaughter and post-slaughter inspections and quarantines, with complete supporting documents ( ) (Yes v No x) <input type="checkbox"/> The above goods are imported/incoming raw materials from ( ) (country or region), the official health certificate number is ( ), the incoming raw materials have been officially inspected and qualified, the number is ( )	
Sensory testing	Color <input type="checkbox"/> Normal <input type="checkbox"/> Abnormal , (Description: ) Odor <input type="checkbox"/> Normal <input type="checkbox"/> Abnormal , (Description: ) Stuffing <input type="checkbox"/> Normal <input type="checkbox"/> Abnormal , (Description: ) Specification <input type="checkbox"/> Normal <input type="checkbox"/> Abnormal , (Description: ) <input type="checkbox"/> Other non-compliance with relevant standards and contract requirements (Description: )	
Testing	<input type="checkbox"/> No sampling for testing <input type="checkbox"/> Sampling for testing, with Sampling Record No.: ( ) Testing item: ( ) Result: <input type="checkbox"/> Qualified <input type="checkbox"/> Unqualified Test report No.: ( )	
Type of salt used	<input type="checkbox"/> casing salt (in accordance with QB/T 2606) <input type="checkbox"/> Supplementary salt containing phosphate	
Storage temperature	<input type="checkbox"/> °C	
Special Risk Substances	<input type="checkbox"/> Qualified <input type="checkbox"/> Unqualified , (Description: )	
Storage duration	( ) days (counting from the second day of storage)	
Result evaluation	<input type="checkbox"/> Qualified <input type="checkbox"/> Unqualified, Disposal measures: ( )	
	Tested by:      Tested on:	
	Reviewed by:      Reviewed on:	
Remarks	Note: Casing salt refers to the salt specially used for curing natural casings, including the salt conforming to QB/T 2606 and the phosphate supplemental salt with the mass ratio of sodium chloride 86.5%, disodium hydrogen phosphate 10.7%, and sodium phosphate 2.8% respectively.	

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**References**

[1] GB/T 22637 Good Practice in Natural Casing Processing

[2] GB/T 2606 Casing salt

(End Translation)

**Attachments:**

No Attachments.