
Fermented meat products — Specification

Produits fermentés à base de viande — Spécifications

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Contents

	Page
Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Specification	2
4.1 General.....	2
4.2 Sensory requirements.....	2
4.2.1 Ready-to-eat fermented sausage.....	2
4.2.2 Ready-to-eat fermented dry-cured ham.....	2
4.2.3 Other ready-to-eat fermented meat products.....	2
4.3 Raw material.....	3
4.4 Food additives.....	3
4.5 Final products.....	3
4.5.1 Ready-to-eat fermented sausage.....	3
4.5.2 Ready-to-eat fermented dry-cured ham.....	3
4.5.3 Hygiene.....	3
5 Sampling	4
6 Labelling, packaging, transportation and storage	4
6.1 Labelling.....	4
6.2 Packaging.....	4
6.3 Transportation.....	5
6.4 Storage.....	5
Annex A (normative) Sampling	6
Annex B (normative) Determination of proteolysis index in fermented meats	8
Bibliography	10

ISO 23854:2021

<https://standards.iteh.ai/catalog/standards/iso/1e4d665d-53b4-4104-9dd3-2911c70c05f9/iso-23854-2021>

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 6, *Meat, poultry, fish, eggs and their products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

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Fermented meat products — Specification

1 Scope

This document specifies the production and sanitary requirements for fermented meat products and establishes a series of test methods to control the quality of fermented meat products. It also specifies the requirements of transport, storage, packaging and labelling.

This document is applicable to fermented meat products (ready-to-eat type), including fermented sausage, fermented dry-cured ham and other fermented meat products. It is also applicable to fermented meat production and trade links.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 937:1978, *Meat and meat products — Determination of nitrogen content (Reference method)*

ISO 1442:1997, *Meat and meat products — Determination of moisture content (Reference method)*

CAC/GL 50:2004, *General Guidelines on Sampling*

CAC/GL 61:2007, *Guidelines on the Application of General Principles of Food Hygiene to the Control of *Listeria monocytogenes* in Foods*

CAC/MISC 6:2005, *List of Codex Specifications for Food Additives*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <https://www.iso.org/obp>

— IEC Electropedia: available at <http://www.electropedia.org/>

3.1

ready-to-eat fermented meat product

ready-to-eat livestock meat or poultry meat product produced by microbial fermentation and enzymatic action under suitable processing conditions

EXAMPLE Fermented sausage, fermented dry-cured ham, other fermented meat products.

3.2

ready-to-eat fermented sausage

sausage comprised of fresh or frozen livestock and poultry meats as the main raw material, together with other ingredients, which has undergone mixing, seasoning, dicing, stranding (or chopping), filling, curing (or not), microbiological fermentation, drying, ripening, molding (or not), smoking (or not), slicing (or not), packaging and other processing technologies, and is which processed into ready-to-eat meat products

3.3

ready-to-eat fermented dry-cured ham

ham comprised of fresh or frozen pork hind legs used as the main raw material, together with other ingredients and starter cultures, which has undergone mixing, seasoning, curing, microbial fermentation, drying, ripening, smoking (or not), molding (or not), slicing (or not), packaging and other processing technologies, and is which processed into ready-to-eat meat products

3.4

other ready-to-eat fermented meat product

meat product comprised of fresh or frozen livestock and poultry meats used as the main raw material, together with other ingredients, which is produced by microbial fermentation and enzymatic action under suitable processing conditions, and which is processed into ready-to-eat meat products

EXAMPLE Fermented jerky.

4 Specification

4.1 General

Fermented meat products shall meet the quality requirements listed in this clause.

4.2 Sensory requirements

4.2.1 Ready-to-eat fermented sausage

Fermented sausage shall meet the following quality requirements:

- a) for products in whole pieces, their casings are not be damaged and are adhered to the filling;
- b) the filling on the cross-section has the appearance of a mosaic of roughly uniform pieces of meat and fat tissue, which are evenly distributed;
- c) there are no cavities and cracks on the section;
- d) the product has a stable colour and a pleasant and characteristic smell and taste;
- e) the product has characteristic consistency.

4.2.2 Ready-to-eat fermented dry-cured ham

Fermented dry-cured ham in production shall meet the following quality requirements:

- a) the surface is dry and clean;
- b) the outer appearance, appearance of the cut, smell, taste, consistency and texture are characteristic of the type of meat and the mature product;
- c) the product has a characteristic shape, neatly edged edges and is without slashes;
- d) the colour of the fleshy parts on the cross-section is characteristic and stable;
- e) the fatty tissue is white, and the surface layers may have a yellowish shade.

4.2.3 Other ready-to-eat fermented meat products

Other fermented meat products in production shall meet the following quality requirements:

- a) the surface is dry;