



USMEF Bilingual Chinese Labeling Guide

Since January 1, 2022, the General Administration of Customs of the People's Republic of China has enforced Decree No. 248, titled the "Regulations on the Safety Management of Import and Export Food of the People's Republic of China." This regulation mandates the following labeling requirements for the exterior and interior label of imported chilled and frozen meat products, in addition to labels required by FSIS.

A. Bulk Packaging

Exterior Label (information may appear on an independent label or be present somewhere on the primary display panel): (Chinese and English). Any deviation on the label from the terminology used below may result in delay or rejection at the port of entry in China.

- 1) Product name
- 2) Country of origin (in details to state/city level)
- 3) Establishment number
- 4) Production date
- 5) Expiration date, storage period, or shelf life
- 6) Storage temperature
- 7) Country of destination (the People's Republic of China)
- 8) Net weight (English, lbs. and kgs.)
- 9) Inspection legend (English)
- 10) Name and address of Company (English)
- 11) Production Lot number (as defined by the exporter)
- 12) Specification (refers to packaging type)

Inner Label: (Chinese and English)

- 1) Product name
- 2) Country of origin
- 3) Establishment number
- 4) Production Lot number (as defined by the exporter)

B. Pre-packaged food directly delivered to the consumer (packaged for immediate retail sale): Labels in Chinese and English

- 1) Product name
- 2) Country of origin (United States of America)
- 3) Establishment number
- 4) Production date
- 5) Expiration date, storage period, or shelf life
- 6) Storage requirements (refers to temperature)
- 7) Country of destination
- 8) Net weight (English, lbs. and kgs.)
- 9) Inspection legend (English)
- 10) Name and address of Company (English)
- 11) Production Lot number (as defined by the exporter)
- 12) Specification (refers to packaging type)
- 13) List of ingredients (including food additives as determined by China's national standards)



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Please see the following pages for example of labels, with translations for each label component. Also, the following considerations should be taken when developing labels:

- 1) There are no restrictions on the label size, color, or any other format characteristics as long as the label is legible and easy to read. For additional specifications please refer to China's labeling requirements in the Administrative Measures for Inspection, Quarantine and Supervision of Inbound and Outbound Meat Products and GB 7718-2011 listed below.
- 2) The production lot numbers for the exterior and inner label must be the same.
- 3) For eligible beef and beef products, the interior package of eligible beef product can be labeled with both chilled and frozen shelf-life dates on the same package. However, the exterior package must be designated as chilled or frozen, so China knows which date applies.
- 4) Beef and pork trimming products produced on and before March 20, 2020, can be labeled as "trimmings". Beef and pork trimming products produced after March 20, 2020, must be labeled as beef or pork "pieces."

All export requirements for China can be found in the [USDA-FSIS Export Library](#).

Kind reminder: The name and address of company must be exactly the same as the registration information in the CIFER system of China Customs (GACC), including uppercase and lowercase letters, punctuation marks, etc.

If you have additional questions or need further translations, please contact Chen Jing (jchen@usmef.org) or Serena Ding (sding@usmef.org)



Box/Carton Label

<u>Label Component</u>	<u>Chinese Translation</u>
Product name	产品名称
Country of origin (in details to state/city level)	原产地 (美国/xx/xx)
Establishment number	工厂注册号
Production date	生产日期
Expiration date or storage period, or shelf life ("___" months from the date of production) ☐ Chilled- Used by ___ days from production date ☐ Frozen- Used by ___ days from production date	保质期 (从生产日期起"___"个月) ☐ 冷藏-自生产日期 ___天 前食用 ☐ 冷冻-自生产日期 ___天 前食用
Storage tempera- ture Keep Refrigerated (store between 0-4°C) Keep Frozen (store at or below -18°C)	储藏温度 冷藏 (温度储藏 0-4°C) 冷冻 (请于-18°C 或以下温度储藏)
Country of destination (the People's Republic of China)	目的地 (中华人民共和国)
Net weight	净重
Inspection legend	检疫图章
Name and address of Company	生产商名称和地址
Production Lot number	产品批次号
Specification	包装规格

Inner Package Label

<u>Label Component</u>	<u>Chinese Translation</u>
Product name	产品名称
Country of origin	原产地 (美国)
Establishment number	工厂注册号
Production lot number	产品批次号



Translation of Status of the Products:

Chilled 冷藏 or 冰鲜 Frozen 冷冻

List of Pork Products, Translated

Shoulder Cuts

Pork Bone In Shoulder	Pork Boneless Shoulder Picnic	Pork Boneless Butt
猪带骨前肩	猪去骨前腿肉	猪去骨梅花肉
Pork Bone In Picnic	Pork Boneless Picnic Cushion	Pork Boneless Butt, CT Cut
猪带骨前腿	猪去骨前腿肉心	猪去骨中心段梅花肉
Pork Boneless Shoulder	Pork Bone In Butt	Pork Front/Picnic Hocks
猪去骨前肩肉	猪带骨梅花肉	猪前肘

Loin, Rib, Belly Cuts

Pork Bone In Loin	Pork Bone In Sirloin	Pork Boneless Belly, Skin on, Single Ribbed
猪带骨大排	猪带骨后腰脊肉	
Pork Bone In Loin, Shoulder End	Pork Boneless Sirloin	猪去骨带皮腹肋肉, 挑骨 (带 皮去骨挑骨五花)
猪带骨大排肩胛段	猪去骨后腰脊肉	
Pork Boneless Loin	Pork Bone In Back Ribs	Pork Boneless Belly, Skinless, Single Ribbed
猪去骨大排	猪带骨背排	
Pork Boneless Loin, Center Cut	Pork Bone In Belly	猪去骨去皮腹肋肉, 挑骨 (去 皮去骨挑骨五花)
猪去骨中心段大排	猪带骨腹肋肉 (带骨五花)	
Pork Boneless Tenderloin	Pork Boneless Belly, Sheet Ribbed	Pork Bone In Spare Ribs
猪去骨小里脊	猪去骨腹肋肉, 片骨 (去骨片 骨五花)	猪带骨肋排
		Pork Bone In St Louis Spare Ribs
		猪带骨圣路易斯肋排

Ham Cuts

Pork Bone In Ham	Pork Inside Ham	Pork Knuckle
猪带骨后腿	猪去骨后腿内侧肉	猪后腿上肉(和尚头)
Pork Boneless Roll-Out Ham	Pork Outside Ham	Pork Ham Hocks
猪去骨后腿肉	猪去骨后腿外侧肉	猪后肘

Bone Products

Pork Neck Bones	Pork Humerus Bones	Pork Full Cut Brisket Bones
猪颈骨	猪前腿骨	猪胸骨



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Pork Back Bones

猪背骨

Pork Flat Bones

猪平骨

Pork Ham Bones

猪后腿骨

Pork Tail Bones

猪尾骨

Pork Sirloin Bones

猪后腰骨

Variety Meats

Pork Head

猪头

Pork Whole Ears

猪耳朵

Pork Ear Base

猪耳根

Pork Ear Flap

猪耳片

Pork Tongues

猪舌

Pork Snout with Mask

猪鼻带面具

Pork Face Mask

猪面具

Pork Jowl Meat

猪下颚

Pork Brain

猪脑

Pork Lips

猪唇

Pork Front Feet

猪手

Pork Hind Feet

猪后脚

Pork Knuckle

猪脚圈

Pork Hearts

猪心

Pork Kidneys

猪腰

Pork Livers

猪肝

Pork Skirt Meat

猪横膈肌

Pork Diaphragm Meat

猪横膈膜

Pork Trachea

猪气管

Pork Esophagus

猪食管

Pork Throat

猪喉管

Pork Aorta

猪心管

Pork Belly Skin

猪肚皮

Pork Back Skin

猪背皮

Pork Full Stomachs

猪整肚

Pork Butterfly Stomachs

猪蝴蝶肚 (片肚)

Pork Uteria

猪生肠

Pork Large Intestine

猪大肠

Pork Bung

猪大肠头

Pork Bladder

猪膀胱

Pork Tails

猪尾

Pork gallbladder

猪胆

Pork Testicle

猪睾丸

Pork Toe

猪脚趾

Pork Brisket Bones (Soft
Bones)

猪胸软骨

Pork Carcasses 6 Way Cut

Pork bone in Shoulder (car-
casses)

猪带骨前段

Pork bone in middle (car-
casses)

猪带骨中段

Pork bone in Ham (car-
casses)

猪带骨后段



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Pork Fat

Pork Back Fat
猪背膘

Pork Cutting Fat
猪碎膘

Pork Pieces

Pork Pieces 40%CL
猪肉块 40%瘦肉率
Pork Pieces 60%CL
猪肉块 60%瘦肉率
Pork Pieces 72%CL
猪肉块 72%瘦肉率

Pork Belly Pieces
猪五花肉块
Pork Butt Pieces
猪梅花肉块

Pork Shoulder Pieces
猪肩部肉块
Pork Ground Meat
猪肉馅

Processed Meat

Pork Ham
猪肉火腿
Pork Sausage
猪肉香肠
Pork Ground Meat
猪肉热狗肠

Cooked Pork Products
猪肉熟制产品
Dried, Smoked and Mari-
nated Pork Products
干、熏、盐制猪肉产品

Canned Pork Products
猪肉罐头产品
Homogenized Pork Products
猪肉均化产品

Translation of Quality Grade:

Prime 极佳级 **Choice 特选级 or 精选级**

Select 可选级

Standard 合格级 **Commercial 商用级**

Utility 可用级

Cutter 切块级

Wagyu 和牛

Forequarter Cuts

Beef Chuck Roll Boneless
牛去骨上脑
Beef Chuck Eye Roll Bone-
less
牛去骨上脑心
Beef Chuck Flat Ribs Bone-
less
牛去骨肩胛衬底板肉

Beef Chuck Flap Tail Bone-
less
牛去骨肩胛翼板肉/上脑边
Beef Chuck Short Rib Bone
In
牛带骨肩胛仔骨
Beef Chuck Short Rib Boneless
牛去骨肩胛小排

Beef Shoulder Clod Bone-
less
牛去骨保乐肩
Beef Top Blade Boneless
牛去骨板腱
Beef Chuck Tender (Mock
Tender) Boneless
牛去骨肩胛里脊/嫩肩



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Beef Shoulder Petit Tender Boneless 牛去骨肩胛小里脊	Beef Short Rib – Plate Portion 牛带骨小排（仔骨）-胸腹段	Beef Brisket, Flat Cut, Boneless 牛去骨前胸翼板肉
Beef Ribeye Roll Boneless – Lip On 牛去骨肋眼/眼肉（带侧唇）	Beef Short Rib Boneless 牛去骨小排	Beef Brisket, Pectoral Meat, Boneless 牛去骨修清前胸腋肌肉
Beef Ribeye Roll Boneless – Lip Off 牛去骨肋眼/眼肉（去侧唇）	Beef Rib Cap Boneless 牛去骨肋眼盖	Beef Short Plate Boneless 牛去骨胸腹肉/肥牛
Beef Ribeye Roll Bone In 牛带骨肋眼（带骨眼肉）	Beef Back Rib Bone In 牛带骨背排	Beef Plate, Pastrami Plate Boneless 牛去骨胸腹肉/肥牛，日式修清
Beef OP Rib Bone In 牛带骨肋眼（烤炉使用）	Beef Rib Finger Boneless 牛去骨肋条	Beef Plate, Karubi Plate Boneless 牛去骨胸腹肉/肥牛，韩式修清
Beef Short Rib Bone In 牛带骨小排（仔骨）	Beef Brisket Boneless 牛去骨前胸	Beef Foreshank Boneless 牛去骨前腱
	Beef Brisket Deckle-off, Boneless 牛去骨修脂前胸肉	Beef Foreshank Bone In 牛带骨前腱

Hindquarter Cuts

Beef Flank Steak Boneless 牛去骨腹肋肉排/牛腩排	Beef Strip Loin Boneless 牛去骨前腰脊肉/西冷	Beef Bottom Sirloin Butt, Tri-Tip Boneless 牛去骨下后腰脊角尖肉/三角肉
Beef Plate Finger Boneless 牛去骨胸腹肋条	Beef Tenderloin Boneless 牛去骨里脊肉/菲力	Beef Bottom Sirloin Butt, Ball Tip Boneless 牛去骨下后腰脊球尖肉
Beef Inside Skirt Boneless 牛去骨内横隔膜/内裙	Beef Top Sirloin Butt Boneless 牛去骨上后腰脊肉/臀腰肉心	Beef Knuckle Boneless 牛去骨后腿股肉/牛霖
Beef Outside Skirt Boneless 牛去骨外横隔膜/外裙	Beef Top Sirloin Cap Boneless 牛去骨上后腰脊肉盖/臀腰肉盖	Beef Knuckle Peeled Boneless 牛去骨修清后腿股肉/牛霖
Beef Hanging Tender Boneless 牛去骨肝连肉	Beef Bottom Sirloin Butt, Flap Meat, Boneless 牛去骨下后腰脊翼板肉	Beef Bottom Round, Boneless 牛去骨外侧后腿肉/烩扒
Beef Short Loin Bone In 牛带骨前腰脊肉/T 骨		
Beef Loin Tail Boneless 牛腰里脊尖肉/菲力尖		



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Beef Outside Round (Flat)

Boneless

牛去骨外侧后腿板肉/大米龙

Beef Eye of Round Boneless

牛去骨外侧后腿眼肉/小米龙

Beef Top (Inside) Round

Boneless

牛去骨上后腿肉/针扒

Beef Hind Shank Bone In

牛带骨后腱

Beef Hind Shank Boneless

牛去骨后腱

Beef Heel Muscle Boneless

牛去骨后腿腱子心

Miscellaneous Cuts

Beef Tongues

牛舌

Beef cheek Meat

牛脸颊肉

Beef Head Meat

牛头肉

Ox Lips

牛唇

Beef Omasum Tripe

牛百叶

Beef Tripe

牛肚

Beef Honeycomb Tripe

牛网胃 (金钱肚)

Beef Mountain Chain Tripe

牛瘤胃

Beef Heart

牛心

Beef Aorta

牛心管

Beef Liver

牛肝

Beef Kidney

牛肾 (腰子)

Beef Intestine

牛肠

Beef Tail/Oxtail

牛尾

Beef Paddywack

牛板筋

Flank Membrane

牛腩筋

Beef Tendon

牛筋

Beef Achilles Tendon

牛后脚蹄筋

Beef Tunic Tissue

牛膜组织

Beef Femur bones

牛后腿骨

Beef Feet

牛脚/蹄

Beef Pizzle

牛鞭

Beef Testicle

牛睾丸

Beef Bones

牛骨

Beef Patties

牛肉饼

Minced Beef

牛绞肉

Processed Meat

Beef Sausage

牛肉香肠

Beef Frankfurter

牛肉热狗肠

Beef Bacon

牛肉培根

Cooked Beef Products

熟制牛肉产品

Dried, Smoked and Marinated Beef Products

干、熏、盐制牛肉产品

Canned Beef Products

牛肉罐头产品

Homogenized Beef Products

牛肉均化食品

Beef Lard (Edible)

牛油脂 (可食用)



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Portion Cut Products

Beef Ribeye Steak	Beef T-Bone Steak	Beef FlatIron Steak
牛眼肉牛排（预切）	牛 T 骨牛排（预切）	牛嫩肩里脊（板腱）牛排
Beef Strip Steak	Beef Porterhouse Steak	（预切）
牛西冷牛排（预切）	牛波特（大 T 骨）牛排	Beef Sirloin Steak
	（预切）	牛沙朗牛排（预切）

Label Examples:

Box/Carton Label Example:

Product Code 产品代码		XXXX
Product Name 产品名	BNLS BEEF SHORT PLATE FINGER MEAT 去骨牛胸腹肋条	
Grade: (级别)	NO GRADE 不评级	
Specification: 规格	Frozen 冷冻	
Origin: 原产地	XXXX 美国 宾夕法尼亚州 XXXX Pennsylvania, USA	
Production Date: 生产日期	Please See English Label 请看英文标签	
Shelf Life: 保质期	24 Months from Production Date 自生产日期24个月内	
Lot Number: 批号	XXXX	
Net Weight: 净重	Please See English Label 请看英文标签	
Storage Temp: 储藏温度	-18° C 摄氏度	
Establishment No: 工厂注册代码	XXXX	
Destination: 目的地	The People's Republic of China 中华人民共和国	
Producer Name & Address 厂商名称地址	XXXX	



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XXXX

BONELESS BEEF SHORT PLATE FINGER MEAT 去骨牛胸腹肋条

PACKAGING VACUUM PACKAGING

包装: 真空包装

STATE, COUNTRY OF ORIGIN:

原产地:

PRODUCT OF HYRUM, UTAH, USA

美国, 犹他州, 海伦市

BEST BEFORE DATE

最佳于此日期前食用

FROZEN: TWO YEAR FROM PRODUCTION DATE

冷冻: 自生产之日起两年

STORAGE FOR FROZEN KEEP AT -18°C OR BELOW

冷冻保存-保持在-18°C或以下

ESTABLISHMENT NUMBER: XXX

生产厂: XXX

COUNTRY OF DESTINATION:

目的地国家: 中华人民共和国

THE PEOPLE'S REPUBLIC OF CHINA

NAME AND ADDRESS OF PRODUCER:

厂商名称与地址

XXXX,XXX,UTAH,USA

NET WEIGHT: SEE ENGLISH WEIGHT LABEL

净重量: 请参见英文重量

PACK/PRODUCTION DATE: SEE ENGLISH WEIGHT LABEL

包装/生产日期: 请参见英文

PRODUCTION LOT #: XXXX

产品批号: XXXX

Product Code	产品代码	71655-82-MR
Product Name	产品名	WAGYU CHUCK EYE ROLL 1x1 5 STAR FZ 去骨冷冻和牛上脑心
Description:	品名	BEEF BONELESS 去骨牛肉
Grade:	(级别)	WAGYU BEEF 5 STAR 五星级
Specification:	规格	Frozen 冷冻
Origin:	原产地	USA 美国加州-布劳利市
Production Date:	生产日期	20211227 2021年12月27
Shelf Life:	保质期	2 Years from Production Date 自生产日期两年内
Lot Number:	批号	20211227
Net Weight:	净重	Please See English Label 请看英文标签
Storage Temp:	储藏温度	minus 18°C 零下18摄氏度
Establishment No:	工厂注册代码	
Destination:	目的地	The People's Republic of China 中华人民共和国
Producer Name & Address	厂商名称地址	



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Inner Package Label Example:

Product Code	产品代码	XXXX
Product Name	BONELESS BEEF RIB FINGER MEAT	
产品名	去骨牛肋条	
Origin:	原产地	xxx, California, 美国 加利福尼亚州 xxx USA
Production Date:	生产日期	Please See English Label 请看英文标签
Shelf Life:	保质期	24 Months from Production Date 自生产日期24个月内
Lot Number:	批号	XXXX
Establishment No:	工厂注册代码	XXX
Destination:	目的地	The People's Republic of China 中华人民共和国

Frozen Bnls Beef Chuck Short Rib 冷冻去骨牛肩胛小排

Production Date	YYYY/MM/DD 年/月/日	Expiration Date(Best Before)	24 Months From Production Date
生产日期	2020/10/30	保质期	从生产日期起二十四个月
Production Lot Number		Product Specification	Catch Weight / polybag
产品批次号		产品规格	不定重 / 塑料袋包装
Storage Temperature	Keep Frozen at or Below -18c		
储存温度	-18度或-18度以下冷冻保存		
Name of Company		Plant Est. Number	EST.
公司名称		工厂注册号	
Address of Company			
公司地址			
Country of Origin(City/State/Country)			
原产国(市/州/国家)			
Country of Destination	The People's Republic of China		
目的国	中华人民共和国		
Net Weight	Displayed on English UCC Weight Label		
净重	请参见英文条码标签		
Mark of Inspection	PRE-PRINTED on the Box IN ENGLISH		
检验标识	打印在外箱上		





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