



USMEF Bilingual Chinese Labeling Guide

The People's Republic of China export requirements stipulates that exporters must have an exterior and interior label with information printed in both Chinese and English, in addition to labels required by FSIS. The following information must be included on the label attached to the primary display panel of the box:

- 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
- 8) Net weight
- 9) Inspection legend
- 10) Name and address of company
- 11) Production lot number
- 12) Specification

The inner label must be attached to each individual piece within the box (i.e. 3 pieces, 3 labels, one on each piece). Free, unattached labels (i.e. stuffed into a box handle hole) are not allowed. The interior label must be printed in **English AND Chinese**, and must include the following information:

- 1) Product name
- 2) Country of origin
- 3) Establishment number
- 4) Production lot number

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:

- There are no restrictions on label size, color, font size, or any other format characteristics, providing the label is legible and easy to read.
- The label should be tamper resistant.
- Production lot is defined by the exporter. This can be one lot number which covers a shift or day's production, or one number inclusive from hogs or cattle killed on the same day from the same farm. However, it is suggested lot numbers not be too broad (i.e. one week or month's production).
- Production lot numbers for the exterior and inner label must be the same.
- It is suggested that a specific storage temperature be indicated to reduce confusion.
- For expiration date/storage period, exporters can either indicate only one storage period corresponding to if the product is chilled or frozen, or can list a time period for frozen and for chilled, but make a clear indication which date applies to the



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product as labeled (i.e. a check box next to each storage period, with the chilled storage period checked for chilled product).

- It is permitted for the net weight to reference the weight on the primary label (i.e. “Net Weight: See English Label”).
- “Specification” refers to the packaging type. This can be worded in various ways, but examples would include “bulk packed in poly-lined box,” or “individual packaged subprimals.”
- Using only a wax-lined box for packaging is no longer allowed; some form of box liner must be included in the box.

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

If you have additional questions or need further translations, please contact Travis Arp (tarp@usmef.org) or Ming Liang (mliang@usmef.org).



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Box/Carton Label

<u>Label Component</u>	<u>Chinese Translation</u>
Product name	产品名称 / 规格
Country of Origin	原产地 (美国生产)
Establishment Number	工厂注册号
Production Date	生产日期
Expiration date or storage period OR ☐ Chilled – Used by ___ days from production date ☐ Frozen – Used by ___ days from production date	保质日期 (从生产日期起 “___” 年) ☐ 冷藏-自生产日期 ___天 前食用 ☐ 冷冻-自生产日期 ___天 前食用
Storage temperature Keep Refrigerated (Use by or Freeze by) Keep Frozen (store at or below -18°C)	储藏温度 冷藏 (在 xx 日期前食用或 冷冻) 冷冻 (请于-18°C或以下温度储藏)
Country of Destination (People’s Republic of China)	目的地 (中华人民共和国)
Net Weight	重量 (公制)
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 / 规格
Country of Origin	原产地 (美国生产)
Establishment Number	工厂注册号
Production lot number	产品批次号



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Translation of Status of the Products:

Chilled 冷藏 or 冰鲜 Frozen 冷冻

List of Pork Products, Translated

Shoulder Cuts

Pork Boneless Shoulder

猪去骨肩胛肉

Pork Boston Butt

猪梅花肉

Pork Boneless Butt

猪去骨梅花肉

Pork Picnic Shoulder

猪前腿肉

Pork Boneless Picnic

猪去骨肩胛肉

Pork CT Butt

猪中心段梅花肉

Pork Bone In Collar Butt

猪带骨肩胛梅花肉

Pork Boneless Collar Butt

猪去骨肩胛梅花肉

Pork Bone In Blade Meat

猪带骨肩胛心

Pork Boneless Blade Meat

猪去骨肩胛心

Pork Shoulder Spare Rib

猪肩胛肋排

Pork Jowl Meat (Trimmed)

猪修清颈肉

Loin, Rib, Belly Cuts

Pork Loin, Bone In

猪带骨里肌肉

Pork Boneless Loin

猪去骨大排

Pork Tenderloin

猪小里脊

Pork Center Cut Loin,

Boneless

猪去骨中心段大排

Pork Center Cut Loin, Bone

In (8 Rib)

猪带骨大排 (8 条骨)

Pork Bone In Loin, Shoulder

End

猪带骨大排肩胛段

Pork Bone In Sirloin

猪带骨大排后端 (沙朗)

Pork Boneless Sirloin

猪去骨大排后端 (沙朗)

Pork Spare Ribs

猪肋排

Pork Baby Back Ribs

猪带骨背排

Pork Back Ribs

猪背小排

Pork St Louis Ribs

猪圣路易斯肋排

Pork Loin Riblets

猪里脊小排 (BB 骨)

Pork Boneless Belly

猪腹肋肉 (五花)

Pork Bone In Belly

猪带骨腹肋肉 (带骨五花)

Ham Cuts

Pork Boneless Ham, 3 pc

猪去骨后腿 (3 分切)

Pork Bone In Ham

猪带骨后腿肉 (火腿)

Pork Roll-Out Ham

猪去骨后腿

Pork Inside Ham

猪去骨后腿内侧肉

Pork Outside Ham

猪去骨后腿外侧肉

Pork Knuckle

猪后腿上部 (和尚头)

Variety Meats

Pork Skirt Meat

猪横膈肌

Pork Front Feet

猪手

Pork Hind Feet

猪后脚

Pork Picnic Hocks

猪前肘

Pork Ham Hocks

猪后肘

Pork Hind Feet Pieces

猪脚圈



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Pork Neck Bones

豬頸骨

Pork Neck Bone Riblets

豬肩胛小排

Pork Full Cut Brisket Bones

豬全切胸骨（硬骨加軟骨）

Pork Brisket Bones (Soft Bones)

豬胸軟骨

Pork Hard Bones

豬胸硬骨

Pork Back Bones

豬龙骨

Pork Flat Bones

豬平骨

Pork Head

豬頭

Pork Ears

豬耳朵

Pork Ear Pieces

豬耳朵圈

Pork Brain

豬腦

Pork Lips

豬唇

Pork Tongues

豬舌

Pork Hearts

豬心

Pork Aorta

豬心管

Pork Full Stomachs

豬整肚

Pork Butterfly Stomachs

豬蝴蝶肚（片肚）

Pork Kidneys

豬腰

Pork Livers

豬肝

Pork Large Intestine

豬大腸

Pork Bung

豬大腸頭

Pork Bladder

豬膀胱

Pork Uteria

豬生腸

Pork Tails

豬尾巴

Pork gallbladder

豬胆

Pork Kidney

豬腎

Pork Testicle

豬睪丸

Pork Snout with Mask

豬鼻

Pork Face Mask

豬臉

Pork Jowl Meal

豬下顎

Pork Toe

豬腳趾

Pork Skin

豬皮

Pork Diaphragm Meat

豬橫膈膜

Pork Trachea

豬气管

Pork Esophagus

豬食管

Pork Throat

豬喉管

Miscellaneous

Pork 3 PC Carcasses

豬帶骨胴體（6分體）

Pork bone in Shoulder

(carcasses)

豬帶骨肩胛段

Pork bone in middle

(carcasses)

豬帶骨中段

Pork bone in Ham

(carcasses)

豬帶骨后腿

Pork pieces

豬肉塊

Pork 60% CL Pieces

豬肉塊（60%CL）

Pork 72% CL Pieces

豬肉塊（72%CL）

Pork 40% CL Pieces

豬肉塊（40%CL）

Pork belly pieces

豬五花肉塊



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Pork butt pieces

猪梅花肉块

Pork Shoulder Pieces

猪肩胛肉块

Pork Back Skin

猪背皮

Pork Ham Skin

猪后腿皮

Pork Back Fat

猪背脂肪 (油)

Pork Cutting Fat

猪碎脂肪(油)

Pork Ground Meat

猪肉馅

Processed Meat

Pork Ham

猪肉火腿

Pork Sausage

猪肉香肠

Pork Frankfurter

猪肉热狗肠

Pork Bacon

猪肉培根

Cooked Pork Products

熟制猪肉产品

Dried, Smoked and Marinated

Pork Products

干、熏、盐制猪肉产品

Canned Pork Products

猪肉罐头产品

Homogenized Pork Products

猪肉均化食品

Pork Lard (edible)

猪油脂 (可食用)

Translation of command Gradings:

Select 可选级 **Choice** 特选级 or 精选级 **Prime** 极佳级

Standard 合格级 **Commercial** 商用级 **Utility** 可用级 **Cutter** 切块级

Wagyu 和牛

List of Beef Products, Translated

Forequarter Cuts

Beef Forequarter

牛前

Beef Chuck, Square Cut

牛带骨肩胛肉

Beef Chuck Roll

牛肩胛肉

Beef Chuck Eye Roll

Boneless

牛肩胛眼肉

Beef Chuck Tender (Mock
Tender)

牛肩胛肉条/黄瓜条

Beef Under Blade Boneless

牛下板腱肉

Beef Top Blade

牛板腱

Beef Blade Lifter Meat

牛板腱盖肉

Beef Shoulder Clod

牛上肩胛眼肉

Beef Brisket

牛胸

Beef Foreshank Boneless

牛去骨前腱

Beef Short Plate

牛胸腹肉/肥牛

Beef Plate, Pastrami Plate

牛胸腹肉/肥牛日式修清

Beef Plate, Karubi Plate

牛胸腹肉/肥牛韩式修清

Beef Chuck Flap

下肩胛翼板肉



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Beef Chuck Short Rib

牛带骨肩胛小排（仔骨）

Beef Chuck Short Rib
Boneless

牛去骨肩胛小排

Beef Plate Finger

牛胸腹肋条

Beef Shoulder Petit Tender
牛上肩胛肉条

Rib and Loin Cuts

Beef OP Rib

牛带骨肋眼（烤炉使用）

Beef Bone in Ribeye Roll
牛带骨肋眼（带骨眼肉）

Beef Ribeye Roll Boneless-
Lip On
牛去骨肋眼/眼肉（带外
唇）

Beef Short Rib
牛带骨小排（仔骨）

Beef Short Rib Boneless
牛去骨小排

Beef Short Rib – Plate
Portion
牛带骨小排（仔骨）-胸腹
段

Beef Rib Cap
牛肋眼/眼肉盖

Beef Back Rib
牛肋排骨

Beef Rib Finger
牛肋条

Beef Short Loin

牛带骨前腰脊肉

Beef Loin Tail
牛腰里脊尖肉/菲力尖

Beef Strip Loin
牛前腰脊肉/西冷

Beef Tenderloin
牛腰里肌肉/菲力

Beef Top Sirloin Butt
牛上后腰脊肉

Beef Top Sirloin Cap
牛上后腰脊肉/盖肉

Beef Tri-tip
牛腰脊三角肉

Beef Sirloin Tip
牛后腰脊球尖肉

Beef Bottom Sirloin
Butt/Tri-Tip
牛下后腰脊角尖肉

Round Cuts

Beef Round（bone in）
牛带骨后腿

Beef Knuckle
牛后腿股肉（和尚头）

Beef Round (boneless)
牛后腿肉

Beef Gooseneck Round
牛下后腿肉/鹅颈（三叉）

Beef Bottom (Outside)
Round
牛外侧后腿肉(大米龙)

Beef Top (Inside) Round
牛上后腿肉（头刀）

Beef Eye of Round

牛外侧后腿眼肉（鲤鱼
管）

Beef Heel Muscle
牛后腿腱子心

Beef Hind Shank
牛带骨后腱

Miscellaneous Cuts

Beef Outside Skirt
牛外横隔肌/外横隔柳

Beef Inside Skirt
牛肉横隔肌/内横隔柳

Beef Hanging Tender
牛肝连肉

Beef Flank
牛腹肋肉

Beef Heart
牛心

Beef Liver
牛肝

Beef Kidney
牛肾（腰子）

Beef Tendon
牛筋

Achilles tendon

牛后脚蹄筋

Beef Omasum Tripe
牛百叶

Beef Tripe
牛肚

Beef Femur bones
牛后腿骨



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Ground Beef

牛绞肉

Beef Pieces

牛肉块

Beef 50%CL Pieces

牛 50%CL 肉块

Beef 90%CL Pieces

牛 90%CL 肉块

Beef Tail/Oxtail

牛尾

Beef Back Strap

牛背板筋

Beef Tongues

牛舌

Beef cheek meat

牛脸颊肉

Beef head meat

牛头皮肉

Beef Tunic tissue

牛膜组织

Ox Lips

牛唇

Beef Feet

牛脚/蹄

Paddwack

牛板筋

Flank membrane

牛腩筋

Beef Bones

牛骨

Beef Head Meat

牛头肉

Beef Pizzle

牛鞭

Beef Soft Bone

牛软骨

Beef Testicle

牛睾丸

Beef Aorta

牛心管

Beef Intestine

牛肠

Beef Honeycomb Tripe

牛网胃（金钱肚）

Beef Mountain Chain Tripe

牛瘤胃

Beef Patties

牛肉饼

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）

Portion Cut Products

Beef Ribeye Steak

牛眼肉牛排（预切）

Beef Strip steak

牛西冷牛排（预切）

Beef T-Bone Steak

牛 T 骨牛排（预切）

Beef Porterhouse Steak

牛波特（大 T 骨）牛排
（预切）

Beef Flatiron Steak

牛嫩肩里脊（板腱）牛排
（预切）

Beef Sirloin Steak

牛沙朗牛排（预切）



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Label Examples

Product Specification	Polybag/Catch Weight		FCR EXPORT ONLY
产品规格	塑料袋包装/不定重		Chilled Pork Bellies Skinless
Expiration Date (Best Before)	40 Days From Production (Pack) Date	Product Name	Sheet Rib Trim
保质期	从生产日期起40天	产品名称	冷藏去骨去皮猪五花肉
Production (Pack) Date	Displayed on English UCC Weight Label	Production Lot Number	2018.306
生产日期	请参见英文条码标签	产品批次号	2018.306
Net Weight	Displayed on English UCC Weight Label	Storage Temperature	Keep Refrigerated at or Below 0 Celsius
净重	请参见英文条码标签	储存温度	0度或0度以下冷藏保存
Address of Company		Country of Destination	The People's Republic of China
公司地址		目的国	中华人民共和国
Country of Origin (City / State / Country)		Name of Company	
原产地国 (市/州/国家)		公司名称	
Mark of Inspection (Legend)	PRE-PRINTED on the Box, IN ENGLISH	Plant Est Number	EST.XXXXX
检疫标识	打印在外箱上	生产厂号	XXXXX

Product Specification	Polybag/Catch Weight		FCR EXPORT ONLY
产品规格	塑料袋包装/不定重		Frozen Bone-In Pork Spare ribs
Expiration Date (Best Before)	24 Months From Production (Pack) Date	Product Name	冷冻带骨猪肋排
保质期	从生产日期起二十四个月	产品名称	
Production (Pack) Date	Displayed on English UCC Weight Label	Production Lot Number	YYYY.ddd
生产日期	请参见英文条码标签	产品批次号	YYYY.ddd
Net Weight	Displayed on English UCC Weight Label	Storage Temperature	Keep Frozen at or Below -18 Celsius
净重	请参见英文条码标签	储存温度	-18度或-18度以下冷冻保存
Address of Company		Country of Destination	The People's Republic of China
公司地址		目的国	中华人民共和国
Country of Origin (City / State / Country)		Name of Company	
原产地国 (市/州/国家)		公司名称	
Mark of Inspection (Legend)	PRE-PRINTED on the Box, IN ENGLISH	Plant Est Number	
检疫标识	打印在外箱上	生产厂号	



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FROZEN BONELESS BEEF CHUCK RIB FINGERS 冷冻去骨牛肩胛肋条			
Expiration Date (Best Before)	24 Months From Production (Pack) Date	Product Specification	Polybag/Catch Weight
保质期	从生产日期起二十四个月	产品规格	塑料袋包装/不定重
Production (Pack) Date	Displayed on English UCC Weight Label	Production Lot Number	YYYY.jjj
生产日期	请参见英文条码标签	产品批次号	YYYY.jjj
Net Weight	Displayed on English UCC Weight Label	Storage Temperature	Keep Frozen at or Below -18 Celsius
净重	请参见英文条码标签	储存温度	-18度或-18度以下冷冻保存
Address of Company		Country of Destination	The People's Republic of China
公司地址		目的国	中华人民共和国
Country of Origin (City / State / Country)		Name of Company	
原产地 (市 / 州 / 国家)		公司名称	
Mark of Inspection (Legend)	PRE-PRINTED on the Box, IN ENGLISH	Plant Est. Number 生产厂号	EST.
检疫标识	打印在外箱上		
DISTRIBUTED BY:		KEEP FROZEN	

Product Code	产品 代码	51338-8-M
Product Name	WAGYU CC CHEEK MEAT DENUDED VP	
产品名	去骨冰鲜和牛牛脸颊肉	
Description:	品名	BEEF VARIETY MEATS 牛 肉
Grade:	(级别)	NO GRADE 不定级
Specification:	规格	Chilled 冰鲜
Origin:	原产地	美国 加州 布劳利 市
Production Date:	生产日期	2019年04月15日
Shelf Life:	保质期	120 Days from Production Date 自生产日期120天内
Lot Number:	批号	20190415
Net Weight:	净重	Please See English Label 请看英文标签
Storage Temp:	储藏温度	零下 0 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	

Inner label example:



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Product Code:

Product Name: FROZEN BONELESS BEEF
CHUCK RIB FINGERS

Country of Origin: USA

Production Lot Number (产品批次号): YYYY.jjj



EST.

Safe Handling Instructions

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.



KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE. KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS. WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING RAW MEAT OR POULTRY.



COOK THOROUGHLY.



KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

DISTRIBUTED BY:

KEEP FROZEN

Product Name	WAGYU TONGUES (PREMIUM CUT) IP VP
产品名	去骨冰鲜和牛牛舌
工厂注册代码 EST	
Lot Number 批号	
Origin 原产地	