

I. Project name

Project on in-depth development of donkey meat products

II. Project objectives

This project plans to go deeper into the development of donkey meat products in response to market demands, and increase the added value of donkey meat and the economic value of the industry, thus laying a foundation for the development of high-end donkey meat-related products.

1. There is no limit to the technologies used to go deeper into the development of donkey meat products, but the product process route shall be clear-cut and complete.

2. To develop 2-3 high-end donkey meat products in response to market demands in adherence to the principles of green manufacturing instead of the traditional processing ways of stewing in soy sauce, frying, smoking and barbecuing, which are well received by consumers for its natural flavor of donkey meat (fragrance-free) based on 1-2 newly-obtained patents. The donkey meat products shall comply with laws, regulations, administrative regulations such as the *Food Safety Law of the People's Republic of China*, and the Commission Regulation (EC) No. 1881/2006. The products shall also comply with the relevant national food safety standards, including but not limited to the following standards: GB2726-2016 National Food Safety Standards - Hygienic Standard for Cooked Meat Products, GB2760-2014 National Food Safety Standards - Uses of Food Additives, GB2762-2017

National Food Safety Standards - Limits of Contaminant in Food. The testing methods of bacteria, heavy metals, N-nitrosamines and benzopyrene shall comply with the laws and regulations on meat products manufacturers (GB/T 479.2-2010, GB/T 5009.123, GB/T5009.26 and GB/T 5009.27, etc.).

3. The processing cost of donkey meat products shall be \leq RMB100/kg.
4. The shelf life of the preservative-free products developed shall be \geq 1 year. [The application shall specify the scientific theory basis for developing donkey meat-related products, and analysis of market prospects and production feasibility, production cost evaluation and specific process plan for such products. Otherwise, the application shall be deemed void and removed from further consideration.]
5. To put forward the main basis and process parameters for the in-depth development of donkey meat products, and establish complete technical standards for developing donkey meat products based on an initial quota of 50kg of donkey meat.
6. To set up the parameters for every link in the production control of donkey meat products, establish engineering standards and complete process flows of donkey meat products, and develop personnel operation regulations, thus promoting the development process of high-end donkey meat products.
7. The donkey meat used for experimental purposes is provided by Dong-

E E-Jiao Co., Ltd.

8. The project is completed within a 1.5-year period.