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## GB

# NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB 17401-2014

## National food safety standard - Puffed food

食品安全国家标准 膨化食品

Issued on: December 24, 2014 Implemented on: May 24, 2015

Issued by: National Health and Family Planning Commission of PRC

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#### **Foreword**

This standard replaces some indicators in GB 17401-2003 "Hygienic standard for puffed food" and GB/T 22699-2008 "Puffed food". For the indicators related to this standard in GB/T 22699-2008 "Puffed food", this standard shall prevail.

Compared with GB 17401-2003, the main changes in this standard are as follows:

- CHANGE the name of the standard into "National food safety standard Puffed food";
- MODIFY the description of the scope;
- MODIFY the terms and definitions;
- MODIFY the raw material requirements;
- MODIFY the sensory requirements;
- MODIFY the physical and chemical indicators;
- MODIFY the microbial limits;
- MODIFY the packaging requirements.

## National food safety standard - Puffed food

## 1 Scope

This standard applies to prepackaged puffed foods.

#### 2 Terms and definitions

#### 2.1 Puffed food

It is a loose or crunchy food, which is made with cereals, potatoes, beans, fruits, vegetables or nuts and seeds as the main raw materials, through the puffing process.

#### 2.2 Puffing

The process in which the volume of raw materials expands or the tissue becomes loose, after being heated or the pressure difference changes.

#### 2.3 Oil-containing puffed food

Puffed food, which is fried with edible oil or with edible oil added and/or sprayed into the product.

#### 2.4 Non-oil-containing puffed food

Puffed food, that does not add or spray edible oil in the product.

## 3 Technical requirements

#### 3.1 Raw material requirements

Raw materials shall comply with corresponding food standards and relevant provisions.

#### 3.2 Sensory requirements

Sensory requirements shall comply with Table 1.

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