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# NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

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Replacing GB/T 10464-2003

### Sunflowerseed oil

葵花籽油

[Including Amendment 2019XG1]

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## Sunflowerseed oil

# 1 Scope

This Standard specifies terms and definitions, classification, quality requirements, inspection methods and rules, labels, packaging, storage, transport and sale of sunflowerseed oil.

This Standard is applicable to finished product sunflowerseed oil and crude sunflowerseed oil.

Quality indicators for crude sunflowerseed oil are only applicable to trade of crude sunflowerseed oil.

## 2 Normative references

The following referenced documents are indispensable for the application 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.

GB 2716, Hygienic standard for edible vegetable oil

GB 2760, National Food Safety Standard - Standards for Uses of Food Additives

GB 2761, National Food Safety Standards - Maximum levels of mycotoxins in foods

GB 2762. Maximum levels of contaminants in foods

GB 2763, National food safety standard - Maximum residue limits for pesticides in food

GB/T 5009.37-2003, Method for analysis of hygienic standard of edible oils

GB 5009.168, National Food Safety Standard - Determination of Fatty Acid in Foods

GB 5009.227, National Food Safety Standard - Determination of peroxide value in food

GB 5009.229, National Food Safety Standard - Determination of Acid Value

in food

GB 5009.236, National Food Safety Standard - Animal and Vegetable Fats and Oils - Determination of Moisture and Volatile Matter

GB 5009.262, National Food Safety Standard - Determination of Solvent Residual Quantity in Foods

GB/T 5524, Animal and vegetable fats and oils - Sampling

GB/T 5525, Vegetable fats and oils - Method for identification of transparency odor and flavor

GB/T 5526, Inspection of vegetable oils; Methods for determination of specific gravity

GB/T 5531, Inspection of grain and oils - Heating test of vegetable fats and oils

GB/T 5533, Inspection of grain and oils - Determination of soap content in vegetable oils

GB 7718, National Food Safety Standard - Standard for nutrition labelling of prepackaged foods

GB/T 15688, Animal and vegetable fats and oils - Determination of insoluble impurities content

GB/T 17374, Sales package of edible vegetable oil

GB/T 20795, Determination of smoking point for vegetable fats and oils

GB 28050, Nutrition Label Standards of Pre-packaged Food

GB/T 35877, Inspection of grain and oils - Cold test of animal and vegetable fats and oils

## 3 Terms and definitions

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

#### 3.1 crude sunflowerseed oil

oil product that is made of sunflowerseed, complies with quality indicators for crude oil in this Standard, and cannot be used directly for human consumption

NOTE: It is also called as sunflowerseed crude oil.

Smoking point / °C ≥	190	-
Residual solvent content in oil /	Must not be	In accordance with GB 2716
(mg/kg)	detected	

NOTE 1: Items that have "-" are not tested.

NOTE 2: Unit conversion of peroxide value: when expressed in g/100g, for example, 5.0mmol/kg = 5.0/39.4g/100g≈0.13g/100g.

NOTE 3: When detection value of residual solvent content in oil is less than 10mg/kg, it is regarded as not detected.

## 6.3 Food safety requirements

- **6.3.1** In accordance with GB 2716 and relevant national regulations.
- **6.3.2** Variety and usage of food additive shall be in accordance with GB 2760. But any flavors or fragrances must not be added. Other edible oils and non-edible substances must not be added.
- 6.3.3 Mycotoxin limit shall be in accordance with GB 2761.
- **6.3.4** Contaminant limit shall be in accordance with GB 2762.
- **6.3.5** Pesticide residue limit shall be in accordance with GB 2763.

## 7 Inspection methods

- **7.1** Inspections for transparency, odor, taste test: in accordance with GB/T 5525.
- **7.2** Color inspection: in accordance with GB/T 5009.37-2003.
- **7.3** Relative density inspection: in accordance with GB/T 5526.
- **7.4** Inspection of moisture and volatile matter content: in accordance with GB 5009.236.
- **7.5** Insoluble impurity inspection: in accordance with GB/T 15688.
- **7.6** Acid value inspection: in accordance with GB 5009.229.
- **7.7** Heating test: in accordance with GB/T 5531.
- **7.8** Inspection of saponified matter content: in accordance with GB/T 5533.
- **7.9** Peroxide value inspection: in accordance with GB/T 5009.227.
- **7.10** Inspection of residual solvent content in oil: in accordance with GB 5009.262.

- **7.11** Inspection of fatty acid composition: in accordance with GB 5009.168.
- 7.12 Cold test: in accordance with GB/T 35877.
- **7.13** Smoking point inspection: in accordance with GB/T 20795.

# 8 Inspection rules

#### 8.1 Sampling

Sampling method for sunflowerseed oil shall be in accordance with requirements of GB/T 5524.

## 8.2 Exit-factory inspection

- **8.2.1** It shall inspect by batches and issue inspection report.
- 8.2.2 Inspect according to Table 2, Table 3 and Table 4.

#### 8.3 Type inspection

- **8.3.1** When there are great changes in raw material, equipment, technique or supervisory authority requests, type inspection shall be carried out.
- **8.3.2** Inspect according to Table 1, Table 2, Table 3 and Table 4. When inspection results fail to comply with Table 1, it shall use sunflowerseed raw materials that are used to produce this batch of products to inspect, proof.

#### 8.4 Rules for determination

- **8.4.1** When products are not marked with quality level, they shall be determined as rejected.
- **8.4.2** After a product is inspected, when one item fails to comply with specified value in Table 2, Table 3, Table 4, this product shall be determined to fail to satisfy this level.

## 9 Labels

- **9.1** In accordance with GB 7718 and GB 28050.
- **9.2** Product name: mark product name according to contents of terms and definitions.
- **9.3** Processing technique shall be identified on packaging or accompanying document.

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