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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

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GB/T 1535-2017

Replacing GB/T 1535-2003

Soya bean oil

大豆油

[Including Amendment No.1 2019XG1]

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Soya bean oil

1 Scope

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

This Standard is applicable to finished product of soya bean oil and crude soya bean oil.

Quality indicators for crude soya bean oil are only applicable to trade of soya bean crude 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*

3.2 finished product of soya bean oil

soya bean oil product that is processed to comply with quality indicators for finished oil in this Standard and national food safety standard, is for human consumption

3.3 relative density

ratio of mass of soy bean oil at 20°C to mass of distilled water of same volume at 20°C

3.4 fatty acid

generic name for aliphatic monocarboxylic acids; general formula is $R-COOH$

3.5 colour

color of grease itself; it is mainly from oil-soluble pigments in oil

3.6 transparency

extent to which grease can transmit light

3.7 moisture and volatile matter content

trace moisture and volatiles contained in grease, under certain temperature conditions

3.8 insoluble impurity

a substance in grease that is insoluble in an organic solvent such as petroleum ether

3.9 acid value

number of milligrams of potassium hydroxide required to neutralize free fatty acids contained in 1g of grease

3.10 peroxide value

number of Millimoles of peroxide in 1kg of grease

3.11 residual solvent content in oil

number of milligrams of solvent remained in 1kg of grease

3.12 saponified matter content

content of saponification in grease (in sodium sulfate)

Peroxide value / (mmol/kg) ≤	5.0	6.0	In accordance with GB 2716
Heating test (280°C)	-	No precipitates, oil color is unchanged	Micro-precipitates are allowed and oil color darkens
Saponified matter content / (%) ≤	-	0.03	
Cold test (storage at 0°C for 5.5h)	Clarified and transparent	-	
Smoking point / °C ≥	190	-	
Residual solvent content in oil / (mg/kg)	Must not be detected	In accordance with GB 2716	
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.

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.

9.4 Mark country of origin of product.

9.5 Soya bean oil that uses genetically modified raw material to produce shall be marked according to relevant national regulations.

10 Packaging, storage, transport and sale

10.1 Packaging

In accordance with GB/T 17374.

10.2 Storage

Store in a hygienic, cool, dry, dark place. Do not store with harmful or toxic substances, especially to avoid items with unusual odor.

If product's expiration date depends on certain special conditions, it shall be indicated on label.

10.3 Transport

Pay attention to safety during transportation. Prevent sun, rain, leakage, contamination and label shedding. Special tankers shall be used for bulk transportation. Keep cleaning and sanitation inside and outside vehicle and tank. Do not use vehicles that have been transported with toxic or hazardous substances.

10.4 Sale

Pre-packaged finished product of soya bean oil must not be sold in bulk at retail terminal without original packaging.

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