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Replacing GB/T 19541-2004

Feed materials - Soybean meal

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces GB/T 19541-2004 “Soybean meal for feed”. As compared with GB/T 19541-2004, except for editorial changes, the main technical changes are as follows:

- CHANGE the standard name from “Soybean meal for feed” to “Feed materials - Soybean meal”;
- MODIFY the scope of the standard (see clause 1);
- MODIFY the normative references (see clause 2);
- In the sensory traits, DELETE the pale brown, ADD the light brown or reddish brown, ADD the coarse granules, DELETE the agglomeration (see 4.1);
- DELETE the inclusion index (see clause 4.2 of the 2004 version);
- MODIFY the quality grade indicator (see 4.2);
- ADD the net content requirements (see 4.4);
- DELETE the inspection of inclusions (see clause 5.1 of the 2004 version);
- MODIFY the inspection of sensory traits and urease activity (see 5.1 and 5.7);
- ADD the inspection of lysine, hygiene indicators and net content (see 5.6, 5.9 and 5.10);
- MOVE the method for determining the solubility of potassium hydroxide protein to Appendix A (see 5.8);
- DELETE the tolerances in the test method as well as the requirements for monitoring and arbitration (see 5.8 and 5.9 of the 2004 version);
- MODIFY the inspection rules (see clause 6);
- ADD that the soybean meal which is produced by the use of genetically modified soybeans shall follow the provisions of the “Administrative measures for the identification of agricultural genetically modified organisms” (see 7.1);
- MODIFY the determination of the solubility of potassium hydroxide protein (see Appendix A).

Feed materials - Soybean meal

1 Scope

This standard specifies the relevant terms and definitions, requirements, test methods, inspection rules, labeling, packaging, transportation and storage of feed materials - soybean meal.

This standard is applicable to feed materials - soybean meal, which is obtained by oil extraction through pre-pressing digestion or direct solvent digestion of soybean; or feed materials - soybean meal, which is obtained by oil extraction through digestion of soybean cake; or feed materials - soybean meal, which is obtained by oil extraction of soybean hull through expansion digestion oil-making process.

2 Normative references

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) are applicable to this standard.

GB/T 6432 Method for the determination of crude protein in feedstuffs

GB/T 6434 Feeding stuffs - Determination of crude fiber content - Method with intermediate filtration

GB/T 6435 Determination of moisture in feedstuffs

GB/T 6438 Method for the determination of crude ash in feedstuffs

GB/T 6682 Water for analytical laboratory use - Specification and test methods

GB/T 8622 Determination of urease activity in soya bean products for feeds

GB 10648 Feed label

GB 13078 Hygienical standards for feeds

GB/T 14698-2002 Method of feed microscopy

GB/T 14699.1 14699.1-2005 Feeding stuffs - Sampling

It shall be performed in accordance with the provisions of GB/T 18246.

5.7 Urease activity

It shall be performed in accordance with the provisions of GB/T 8622.

5.8 Potassium hydroxide protein's solubility

It shall be performed in accordance with the provisions of Appendix A.

5.9 Hygiene indicators

It shall be performed in accordance with the provisions of GB 13078.

5.10 Net content

It shall be performed in accordance with the provisions of JJF 1070.

6 Inspection rules

6.1 Group-batch

The products which are continuously manufactured using the same batch of raw materials and the same process at the same production day with the same specifications form one batch.

6.2 Sampling

It is performed in accordance with the provisions of GB/T 14699.1.

6.3 Exit-factory inspection

Sensory traits, moisture, crude protein, and urease activity are exit-factory inspection items.

6.4 Type inspection

In one of the following cases, a type inspection shall be carried out, the inspection items shall include all items specified in this standard:

- a) After formal production, when there is a big change in raw materials and processes;
- b) After formal production, type inspection is carried out once every six months;
- c) When the production is restored after suspension for more than three months;

Appendix A

(Normative)

Determination of solubility of potassium hydroxide protein

A.1 Principle of the method

The solubility of crude protein of soybean meal in potassium hydroxide solution is affected by the degree of thermal processing. Under the specified conditions, the crude protein content of the soybean meal sample which is dissolved in the potassium hydroxide solution as well as the crude protein content of the sample are respectively determined, the ratio of the contents of the two is calculated to obtain the solubility of the potassium hydroxide protein.

A.2 Reagent

Unless otherwise specified, it only uses the analytically pure reagents.

A.2.1 Water, GB/T 6682, grade 3.

A.2.2 0.2% potassium hydroxide solution: WEIGH the appropriate amount of potassium hydroxide (corresponding to 2.00 g of potassium hydroxide), DISSOLVE it in water, DILUTE and MAKE its volume reach to 1 L (pH = 12.5).

A.3 Instruments

A.3.1 Laboratory sample crusher: No strong heat shall be generated during pulverization.

A.3.2 Sample sieve: The pore size is 0.25 mm.

A.3.3 Analytical balance: The sensitivity is 0.0001 g.

A.3.4 Magnetic stirrer: The speed of the magnet is 700 r/min; the stirring magnet is elliptical, octagonal, middle diameter 8 mm, length 25 mm.

A.3.5 Centrifuge: The relative centrifugal force is 1100.28 x g (equivalent to 2700 r/min), it is equipped with 80 mL centrifuge tube with lid.

A.3.6 High beaker: 250 mL, outer diameter 60 mm.

A.4 Preparation of specimen

It is performed in accordance with the provisions of GB/T 20195, make the crushed sample pass through the 0.25 mm aperture sample sieve, mix it thoroughly, contain it into the stoppered grinding-mouth jar to prepare for use.

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