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Classification of condiment

调味品分类

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Classification of condiment

1 Scope

This Standard specifies the terms, definitions and product classification of condiment.

This Standard applies to condiment.

2 Normative references

The terms in the following documents become the terms of this Standard by reference to this Standard. For dated references, all subsequent amendments (not including errata content) or revisions do not apply to this Standard. However, parties to agreements based on this Standard are encouraged to study whether the latest versions of these documents can be used. For undated references, the latest edition applies to this Standard.

GB/T 15091-1994, Fundamental terms of food industry

3 Terms and definitions

The following terms and definitions are applicable to this Standard.

3.1 Condiment

Products that are widely used in diet, cooking and food processing to reconcile taste and odor, which have the functions of removing fishy smell, removing mutton, removing greasy, increasing aroma, and increasing freshness.

Note: Rewrite GB/T 15091-1994, definition 3.15.

4 Classification

Classification, in this Standard, is made according to the end product of condiment.

4.1 Edible salt

Also known as table salt. The salt which uses sodium chloride as the main ingredient, and is used for cooking, seasoning and pickling. According to the production and processing methods, it can be divided into refined salt, crushed washing salt and sun-dried salt.

4.2 Sugar

Sugar used for flavoring, which generally refers to white granulated sugar or soft white sugar that are refined from bananas or beets, and also includes starch syrup, cerealose, glucose, lactose, etc.

4.3 Soy sauce

4.3.1 Fermented soy sauce

Liquid condiment with special color, aroma and taste, which is made from raw materials such as soybean and/or defatted soybean, wheat and/or bran by microbial fermentation.

4.3.2 Formulated soy sauce

Liquid condiment prepared from fermented soy sauce – as the main body (not less than 50% in terms of total nitrogen) – and acid-hydrolyzed vegetable protein seasoning liquid, food additives, etc.

4.3.3 Iron-fortified soy sauce

Nutritionally enhanced condiment made by adding a certain amount of Ethylenediaminetetraacetic Acid Ferric Sodium Salt (NaFeEDTA) to soy sauce according to the standard.

4.4 Vinegar

4.4.1 Fermented vinegar

Liquid condiment brewed by microbial fermentation using various materials containing starch and sugar, or alcohols, alone or in combination.

4.4.2 Formulated vinegar

Seasoning vinegar prepared by mixing fermented vinegar – as the main raw material (not less than 50% in terms of acetic acid) – with edible glacial acetic acid and food additives.

4.5 Monosodium glutamate

4.5.1 Monosodium glutamate (sodium glutamate 99%)

White crystals or powders with sodium glutamate content not less than 99.0% and a special umami, which is refined through microbial (such as corynebacterium glutamicum) fermentation, extraction, neutralization, and crystallization, using starch and carbohydrates as raw materials.

4.5.2 Salted monosodium glutamate (gourmet powder)

Sauce made through salting, fermentation and enzymolysis, with sea shrimp as the main raw material, and various spices and other ingredients as auxiliary materials.

4.7.8 Mustard

Sauce made from mustard seeds or mustard tubers, with a pungent and spicy taste.

4.8 Fermented soya beans

Dry or semi-dry granular product made from soybeans – as the main raw material – after cooking, koji-making, fermentation and brewing.

4.9 Fermented bean curd

Seasoning product eaten together with rice or bread, which is made by using soybean as the raw material, through refining, making blanks, cultivating bacteria and fermenting.

4.9.1 Red fermented bean curd

Fermented bean curd with a red or purple appearance, which is brewed by matching red yeast rice in the soup base of late-fermented fermented bean curd.

4.9.2 White fermented bean curd

Fermented bean curd with a white or light-yellow appearance, which is brewed without adding any coloring agent in the soup base of late-fermented fermented bean curd.

4.9.3 Green fermented bean curd

Fermented bean curd with a sulfide smell and a bean-green appearance, which is brewed by using low-salt water as the soup base in the late fermentation process of fermented bean curd.

4.9.4 Sauce fermented bean curd

Fermented bean curd with a brown-red appearance, which is brewed by using sauce koji as the main auxiliary material in the late fermentation process of fermented bean curd.

4.9.5 Colored fermented bean curd

Fermented bean curds of various flavors, which are made by adding ingredients of different flavors in the production process of fermented bean curd.

4.10 Fish sauce

Umami liquid condiment made from fish, shrimp and shellfish through biological enzymolysis under high salt content.

4.11 Oyster sauce

Condiment made by concentration of the steamed and boiled juice of oysters or direct enzymolysis of oyster meat, and then adding raw materials such as sugar, salt, pollen or modified starch, supplemented by other ingredients and food additives.

4.12 Shrimp oil

The juice extracted from shrimp paste is called shrimp oil.

4.13 Olive oil

Vegetable oil pressed and processed using fresh olives as the raw material, which is mostly used for western food seasoning.

4.14 Seasoning wine

Liquid condiment that is prepared and processed by using fermented wine, distilled wine or edible alcohol as the main raw material, and adding edible salt (plant spices can be added).

4.15 Spices and spicy condiments

4.15.1 Spices

Spices mainly come from the fruits, stems, leaves, bark, roots, etc. of various naturally grown plants, which have a strong aromatic and spicy taste.

4.15.2 Spice condiments

Products made with various spices as the main raw materials, with or without the addition of auxiliary materials.

4.15.2.1 Spice seasoning powder

Powdered product made from one or more spices by grinding.

4.15.2.2 Spice seasoning oil

Products made by extracting taste composition from spices and their flavor components in vegetable oil, such as chili oil, mustard oil.

4.15.2.3 Spice sauce

Liquid product made mainly from spices by extracting the taste components.

4.15.2.4 Oil pepper

4.16.1.6 Other solid compound condiments

4.16.2 Liquid compound condiment

Liquid compound condiment which is processed by using two or more seasonings as the main raw materials and adding or not adding other auxiliary materials.

4.16.2.1 Chicken soup condiment

Juice compound condiment with the rich umami and aroma of chicken, which is processed by using ground chicken or chicken bones or their concentrated extracts and other auxiliary materials as the raw materials, with or without the addition of flavoring agents such as spices and/or edible spices.

4.16.2.2 Rice wine sauce

Juice made by using rice as raw material to make rice wine lees, adding appropriate amount of spices for aging, to make fragrant lees; then extracting lees juice, adding rice wine, salt, etc., and filtering.

4.16.2.3 Other liquid compound condiments

Other liquid compound condiments other than chicken soup condiment and rice wine sauce.

4.16.3 Compound seasoning sauce

Sauce-like compound condiment which is processed by using two or more seasonings as the main raw materials and adding or not adding other auxiliary materials.

4.16.3.1 Flavored sauce

Seasoning sauces with a certain flavor, which are made from meat, fish, shellfish, fruits and vegetables, vegetable oils, spices, food additives and other ingredients.

4.16.3.2 Salad dressing

A western condiment. Semi-solid emulsified sauce, which is processed through mixing, stirring, emulsification and homogeneity by using vegetable oil, acidic ingredients (vinegar, sour agent) as the main ingredients, supplemented by modified starch, sweeteners, salt, spices, emulsifiers, thickeners and other ingredients.

4.16.3.3 Mayonnaise

A western condiment. Semi-solid emulsified sauce, which is processed through mixing, stirring, emulsification and homogeneity by using vegetable oil, acidic ingredients (vinegar, sour agent) and yolk as the main ingredients, supplemented by modified starch, sweeteners, salt, spices, emulsifiers, thickeners and other ingredients.

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