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Biscuit

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Foreword

This Standard was formulated based on the integration of QB/T 1433.1-2005 *Biscuits Short biscuits*, QB/T 1433.2-2005 *Biscuits Semihard biscuits*, QB/T 1433.3-2005 *Biscuits Fermented biscuits*, QB/T 1433.4-2005 *Biscuits Compressed biscuits*, QB/T 1433.5-2005 *Cookies*, QB/T 1433.6-2005 *Biscuits Sandwich biscuits*, QB/T 1433.7-2005 *Biscuits Wafer biscuits*, QB/T 1433.8-2005 *Macaroon*, QB/T 1433.9-2005 *Biscuits Egg roll and crisp film*, QB/T 1433.10-2005 *Biscuits Decoration biscuits*, QB/T 1433.11 *Biscuits Sponge biscuits*.

Since the date of implementation of this Standard, QB/T 1433.1 ~ 1433.11-2005, QB/T 1253-2005 and QB/T 1254-2005 are repealed simultaneously.

This Standard was proposed by China Light Industry Association.

This Standard shall be under the jurisdiction of National Food Fermentation Standardization Center.

This Standard was drafted by China Bakery and Sugar Products Industry Association.

The drafting organizations of this Standard: China Food Fermentation Industry Research Institute, Qingdao Foodstuffs Co., Ltd., Guanshengyuan (Group) Co., Ltd., Kaiping Jia Shili Foods Co., Ltd., Zhuhai Kadu Jiuzhou Food Co., Ltd., Shanghai Danone Biscuits Foods Co., Ltd., Dingxin International Group, Guangdong Wan Shifa Bakery Industry Co., Ltd., Kraft Foods (China) Limited, Guangzhou Product Quality Supervision and Inspection Institute, Dongguan XuJi Food Company Limited.

Main drafters of this Standard: Chen Yan, Zhu Nianlin, Li Peixu, Chu Daming, Zhou Rongzhi, Zhou Weiwen, Ye Ming, Yan Kunxiong, Cheng Mian, Wu Yuluan, Ma Hao.

This Standard was formulated for the first time.

Biscuit

1 Scope

This Standard specifies the terms and definitions, classification, technical requirements, test methods, inspection rules, labeling, packaging, transport and storage of biscuit.

This Standard is applicable to biscuit products irrespective of material.

2 Normative references

The following standards contain the provisions which, through reference in this Standard, constitute the provisions of this Standard. For dated references, subsequent amendments (excluding corrections) or revisions do not apply to this Standard. However, the parties who enter into agreement based on this Standard are encouraged to investigate whether the latest versions of these documents are applicable. For undated reference documents, the latest versions apply to this Standard.

GB/T 601, *Chemical reagent--Preparations of STANDARD volumetric solutions*;

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

GB/T 5009.3, *Method for determination of moisture in foods*;

GB/T 5009.6, *Method for determination of fat in foods*;

GB 7100, *National Food Safety Standard Biscuit*;

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

GB/T 10786, *Analytical methods of canned food*;

GB/T 12456, *Determination of total acid in foods* (GB/T 12456-1990, neq ISO 750:1981);

GB 14880, *National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods*;

biscuit with dimensional pattern or regular waves on surface which takes wheat flour, sugar, syrup, oil, dairy products as main raw material, added with leavening agent and other accessories, is made by cold powder processing, molding via extrusion, wire cutting or roll printing, baking

3.7 sandwich (or filled) biscuit

biscuit which is made by adding sugar, oil, dairy products, chocolate sauce, all kinds of compound sauces or sandwich material such as jams between single pieces of biscuit (or hollow part of biscuit)

3.8 wafer

two-layer or multi-layer biscuit which takes wheat flour (or glutinous rice flour), starch as main raw material, added with emulsifier, leavening agent and other accessories, of which porous sheet is made by pulp conditioning, pouring, baking and usually sandwich material such as sugar, oil is added between pieces

3.9 macaroon

biscuit which takes wheat flour, sugar, egg as main raw material, added with leavening agent, flavor and other accessories, is made by whipping, pulp adjusting, squeezing, baking

3.10 egg roll

egg roll which takes wheat flour, sugar, egg as main raw material, with or without pol, added with leavening agent, improver and other accessories, is made by pulp adjusting, pouring or pulp hanging, baking, rolling

3.11 crisp film

biscuit which takes wheat flour (can be added with glutinous rice flour, starch, etc.), sugar, eggs as main raw material, with or without oil, adding with leavening agent, improver and other accessories, is made by pulp adjusting or powder processing, pouring or pulp hanging, grilling

3.12 decoration biscuit

biscuit with coating, line or pattern on the surface of which the biscuit surface is coated with chocolate sauce, jam and other accessories or sprayed with seasonings or mounted with sticky sugar flower

3.13 sponge biscuit

loose, light biscuit with rich egg flavor which takes wheat flour, sugar, egg as main raw material, added with leavening agent, is made by powder processing,

The raw materials and accessories used should meet requirements of corresponding product standards.

5.2 Sensory requirements

5.2.1 Short biscuit

5.2.1.1 Shape

It should have complete shape, clear pattern, uniform thickness, without contraction, without deformation, no blistering, no cracks, no larger or more concave bottom. Edible particles (such as coconut, sesame, sugar, chocolate, oats, etc.) are allowed to exist on the surface or middle of special processing varieties.

5.2.1.2 Color

It should look brown or golden yellow or color of the variety. The color should be uniform with slight luster on the surface. There should be no white powder or over burnt, over white phenomenon.

5.2.1.3 Taste

It should have the flavor of the variety, without peculiar smell. It should taste crisp and non-sticky.

5.2.1.4 Structure

Section structure is porous, fine, without large holes.

5.2.2 Semi hard biscuit

5.2.2.1 Shape

It should have complete shape, with clear pattern or without pattern, usually with pinholes, uniform thickness, without contraction, without deformation, no cracks, with uniform bubbling points, no larger or more concave bottom. Edible particles (such as coconut, sesame, sugar, chocolate, oats, etc.) are allowed to exist on the surface or middle of special processing varieties.

5.2.2.2 Color

It should look brown, golden yellow or color of the variety. The color should be uniform with luster on the surface. There should be no white powder or over burnt, over white phenomenon.

5.2.2.3 Taste

It should have the flavor of the variety, without peculiar smell. It should taste

It should have unique flavor of the variety; odorless and non-sticky.

5.2.4.4 Structure

Section structure is compact, without holes.

5.2.5 Cookie

5.2.5.1 Shape

It should have complete shape, clear pattern or ripple, with same shape and uniform thickness. Cake spreads appropriately, without even edges. Accessories added into the fancy cookie should have uniform particles.

5.2.5.2 Color

It should look golden yellow, brown yellow or color of the variety on the surface. The color is basically uniform. The pattern and cake edges allow to have darker color. But there should be no over burnt, over white phenomenon. Fancy cookie allow to have the color of accessories.

5.2.5.3 Taste

It has obvious milk flavor and specific flavor of the variety, without particular smell, with crisp or soft taste.

5.2.5.4 Structure

Section structure is fine porous, without larger holes. Fancy cookie should have particles of added accessories.

5.2.6 Sandwich (or filled) biscuit

5.2.6.1 Shape

It should have complete shape, neat edges. The sandwich biscuit is not misplaced, without falling pieces. The surface of biscuit should comply with the requirements of single piece of biscuit. The thickness of sandwich layer is basically uniform. The sandwich or filled material does not overflow.

5.2.6.2 Color

The single piece of biscuit looks brown yellow or color of the variety. The color is basically uniform. The sandwich or filled material should have the color of the variety. And the color is basically uniform.

5.2.6.3 Taste

It should be consistent with the modulated flavor of the variety, without particular

5.2.9.1 Shape

It has multi-layer roll or the particular form of the variety. The sectional layer is clear. The shape is basically complete. The surface is smooth or has patterns. Edible particles are allowed to exist on the surface of specially processed variety.

5.2.9.2 Color

The surface looks light yellow, golden yellow, light brown yellow or the color of the variety. The color is basically uniform.

5.2.9.3 Taste

It tastes sweet and crisp, with egg flavor and the flavor of the variety, without particular smell.

5.2.10 Crisp film

5.2.10.1 Shape

The shape is basically complete. Edible particles are allowed to exist on the surface of specially processed variety.

5.2.10.2 Color

The surface looks light yellow, golden yellow, light brown yellow or the color of the variety. The color is basically uniform.

5.2.10.3 Taste

It tastes sweet, crunchy and crisp, with egg flavor and the flavor of the variety, without particular smell.

5.2.11 Decoration biscuit

5.2.11.1 Shape

The shape is complete. The size is basically uniform. The coating or viscose should not be separate from biscuit substrate. The coating of coated biscuit is uniform. There is no biscuit substrate exposed at the coverage of coating. Or the lines, patterns are basically the same. For sticky flower biscuit, the surface of biscuit substrate should be sticky with sugar flower which should be regular, clear and of uniform size. For biscuit sprayed with seasonings, the seasonings at its surface should be uniform.

5.2.11.2 Color

It has the color which biscuit substrate and coating or sugar flower should have.

Water is not greater than 4.0%; alkalinity (in terms of sodium carbonate) is not greater than 0.3%.

5.5.10 Crisp film

Water is not greater than 5.5%; alkalinity (in terms of sodium carbonate) is not greater than 0.3%.

5.5.11 Decoration biscuit

Physical and chemical indicators of biscuit substrate should be consistent with the requirements of the corresponding varieties.

5.5.12 Sponge biscuit

Water is not greater than 6.5%; alkalinity (in terms of sodium carbonate) is not greater than 0.3%.

5.6 Acid value, peroxide value

For biscuit of which fat is added in ingredients, the acid value and peroxide value should be performed according to the provisions of GB 7100. For biscuit of which fat is not added in ingredients, acid and peroxide values are not required.

5.7 Total arsenic and lead

Comply with the provisions of GB 7100.

5.8 Microorganism

Compressed biscuit, sandwich (or filled) biscuit, wafer and decoration biscuit which use secondary processing should be performed according to the requirements for sandwich biscuit in GB 7100. Biscuits of other types should be performed according to the requirements for non-sandwich biscuits in GB 7100.

5.9 Food additives and food nutrition enhancers

The use of food additives shall comply with the provisions of GB 2760. The use of food nutrition enhancers shall comply with the provisions of GB 14880.

6 Test method

6.1 Net content deviation

Determine according to the method specified in JJF 1070.

6.2 Moisture

6.7.1.3 Expression of analysis results

The bulk density of the biscuit P, expressed in mass per unit volume, is calculated according to equation (2):

$$P = m/V \quad \text{..... (2)}$$

where,

P - bulk density, in grams per cubic centimeter (g/cm³);

m - sample mass, in grams (g);

V - sample volume, in cubic centimeters (cm³).

6.7.1.4 Allowable difference

The difference between the two measured values of the same sample shall not exceed 2% of the average of the two determinations.

6.7.2 Volumetric method

6.7.2.1 Apparatus

- a) Balance: range is 1 g ~ 500 g; accuracy is 0.1 g;
- b) Measuring cylinder: 100 mL.

6.7.2.2 Material

- a) Refined soy salad oil;
- b) Ordinary stereotype glue.

6.7.2.3 Device

Overflow glass device, as shown in Figure 1.

The overflow nozzle slopes slightly downwards.

7.2.3 Number of samples

Samples are taken at random from each batch of products at a rate of five ten thousandths. However, the minimum sampling volume should not be less than 2.5 kg. The maximum is 5 kg.

7.3 Determination rules

7.3.1 When all items in inspection results comply with the provisions of this Standard, this batch of products shall be determined as qualified.

7.3.2 When one item of microbial indicators in inspection results fail to comply with the provisions of this Standard, this batch of products shall be determined as unqualified.

7.3.3 In the inspection results, except the microbial indicators, when other items fail to comply with the provisions of this Standard, double-sampling can be carried out in the original batch of products for re-inspection for once. When re-inspection results comply with the provisions of this Standard, this batch of products shall be determined as qualified. If one indicator in the re-inspection results still fails, this batch of products shall be unqualified.

8 Labeling, packaging, transport and storage

8.1 Labeling

8.1.1 The labeling of prepackaged products shall comply with the provisions of GB 7718. Labeling for products of weighing sales may not indicate the net content.

8.1.2 The name of classification shall be labeled in accordance with the provisions of Clause 4.

8.2 Packaging

8.2.1 Packaging materials, packaging containers should be clean, non-toxic, odor-free, in line with the corresponding food hygiene standards.

8.2.2 All kinds of packaging should be complete, tight, without damage.

8.2.3 Packaging can be quantitative packaging or weighing sales packaging. Sales are not limited by weighing or other means.

8.3 Transport

8.3.1 Means of transport should be clean, dry, in line with food hygiene requirements, and with sun proof, rain proof measures.

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