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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 19640-2016

**National Food Safety Standard –
Reconstituted Grain Products**

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Foreword

This Standard replaced GB 19640-2005 *Hygienic Standard for Breakfast Cereal*.

Compared with GB 19640-2005, this Standard has the major changes as follows:

- Modify the standard name as “National Food Safety Standard – Reconstituted Grain Products”;
- Modify the scope;
- Modify the terms and definitions;
- Modify the physical and chemical indicators;
- Modify the microbial indicators.

National Food Safety Standard – Reconstituted Grain Products

1 Scope

This Standard is applicable to the prepackaged reconstituted grain products taking the grain and other starch as the major raw materials.

2 Terms and Definitions

2.1 Reconstituted grain products

The food taking grain or other starch as the major raw materials, adding or not adding auxiliary materials; processed through the cooking and/or drying technologies; can be edible after directly reconstituting or after reconstituting and heating; such as cereal, sesame paste, lotus seed soup, lotus root starch, bean past, porridge, etc.

3 Technical Requirements

3.1 Requirements for raw materials

The raw materials shall conform to the corresponding food standards and relevant provisions.

3.2 Sensory requirements

The sensory requirements shall conform to the provisions of Table 1.

Table 1 -- Sensory Requirements

Items	Requirements	Test Methods
Color and luster	Have the due color and luster of the products	Take appropriate amount of specimen onto the clean white dish (porcelain dish or similar container), check under natural light without foreign matters. Smell the odor, use warm water to wash mouth; taste it after reconstituting or reconstituting and heating
Taste and smell	Have the due taste and smell of the products, is odorless	
State	No mildew, no normally visible foreign matters. After reconstituting, it is in the viscous or solid-liquid mixed sate	