



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 15196-2015

Replacing GB 15196-2003

National food safety standard - Edible fat and oil products

食品安全国家标准 食用油脂制品

(English Translation)

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People's Republic of China**

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Foreword

This document was issued on 13 November 2015 by the National Health and Family Planning Commission of the People's Republic of China, and has applied since 13 November 2016.

It is a GB national food safety standard: compliance is mandatory in China.

It replaces GB 15196-2003, Hygienic standard for margarine, and GB 17402-2003, Hygienic standard for edible hydrogenated oil. Compared with them, the main changes are:

- the title is changed to National food safety standard - Edible fat and oil products;
- the scope is modified;
- the terms and definitions are modified;
- the sensory requirements are modified;
- the physical and chemical indicators are modified;
- requirements for the use of nutrition fortifiers are added;
- requirements on the marking of trans fatty acids are added.

1 Scope

This standard applies to edible fat and oil products such as edible hydrogenated oil, margarine (vegetable butter), shortening, cocoa butter replacer (cocoa butter equivalent), non-dairy cream and powdered fat and oil.

2 Terms and definitions

2.1

edible fat and oil products

solid, semi-solid or fluid fat and oil products with particular properties, manufactured by

emulsifying, quenching and kneading (or not) a single animal or vegetable fat or oil, or a mixture of them, that has been processed by one or more methods such as refining or hydrogenation.

2.2

edible hydrogenated oil

raw oil used in the food industry, made from edible animal and vegetable oils by hydrogenation and refining.

2.3

margarine (vegetable butter)

edible fat and oil product with plasticity or fluidity, similar in character to natural butter, manufactured by emulsifying and quenching (or not).

3 Technical requirements

3.1

Raw material requirements.

3.2

Sensory requirements

The sensory requirements shall meet Table 1.

3.3

Physical and chemical indicators

The physical and chemical indicators shall meet Table 2.

3.6

Food additives and food nutrition fortifiers

3.6.1 the use of food additives shall comply with GB 2760.

4 Others

Edible fat and oil products processed by hydrogenation shall be marked with the content of trans fatty acids.