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

**GB 1534-2003**

Replacing GB/T 1534-2017

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**Peanut oil**

花生油

**(English Translation)**

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## Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents".

Drafting.

This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document.

This document replaces GB/T 1534-2017 "Peanut Oil". Compared with GB/T 1534-2017, the main differences are structural adjustments and editorial changes.

In addition, the main technological changes are as follows.

---The terms and definitions for "peanut oil" and "high oleic peanut oil" have been added (see 3.1 and 3.2);

---The "Category" has been changed (see Chapter 4, Chapter 4 in the 2017 edition);

---The "Relative Density and Fatty Acid Composition" section has been revised, and "Relative Density and Fatty Acid Composition of High-Oleic Peanut Oil" has been added (see...).

Chapter 5 (Chapter 5 of the 2017 edition);

---Added requirements for solvent residue in pressed peanut crude oil (see 6.1), and changed the unit and corresponding value of peroxide value (see 6.1 and 6.2 (2017 version 6.1 and 6.2) have revised the description of the heating test (280°C) results for Grade 1 pressed peanut oil (see...).

6.2 (2017 version 6.2);

---The section on "food safety requirements" has been removed (see section 6.3 in the 2017 edition);

---The "judgment rules" have been changed (see 8.4, 2017 version 8.4);

---The label has been changed (see Chapter 9, Chapter 9 in the 2017 edition);

---The section on "Packaging, Storage, Transportation and Sales" has been amended (see Chapter 10, Chapter 10 of the 2017 edition).

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed by the National Food and Strategic Reserves Administration.

This document is under the jurisdiction of the National Technical Committee on Standardization of Grain and Oil (SAC/TC270).

## 1 Scope

This document defines the terminology and definitions for peanut oil, and specifies its classification, relative density and fatty acid composition, quality requirements, and

inspection rules.

Labeling, packaging, storage, transportation, and sales, with corresponding inspection methods described.

This document applies to both crude peanut oil and refined peanut oil. The quality specifications for crude peanut oil are only applicable to the trade of crude peanut oil.

## **4 Classification**

### **4.1**

Peanut oil is classified into crude peanut oil and finished peanut oil according to the degree of processing.

### **4.2**

Finished peanut oil is classified into pressed peanut oil and extracted peanut oil according to the processing technology.

### **5.1 Relative density and fatty acid composition of peanut oil**

The relative density and fatty acid composition of peanut oil are shown in Table 1. These compositions and parameters represent the basic properties of peanut oil when used in real-world applications.

This information is for reference only when determining sexual orientation.

### **5.2 Relative density and fatty acid composition of high oleic peanut oil**

The relative density and fatty acid composition of high-oleic peanut oil are shown in Table 2. These compositions and parameters represent the basic characteristics of high-oleic peanut oil.

When used to determine authenticity, sex should be used for reference only.

### **6.1 Quality Indicators of Peanut Crude Oil**

The quality indicators of peanut crude oil are shown in Table 3.

### **6.2 Quality Indicators of Finished Peanut Oil**

The quality indicators of the finished peanut oil are shown in Tables 4 and 5.

## **7 Test methods**

**7.1**

Relative density test. Performed in accordance with GB/T 5526.

**7.2**

Fatty acid composition test. Performed in accordance with GB 5009.168.

**7.3**

Transparency, odor and taste tests. Performed in accordance with GB/T 5525.

**7.4**

Moisture and volatile matter content testing. Performed in accordance with GB 5009.236.

**7.5**

Test for insoluble impurities. Performed in accordance with GB/T 15688.

**7.6**

Acid value test. Performed in accordance with GB 5009.229.

**7.7**

Peroxide value test. Performed in accordance with GB 5009.227.

**7.8**

Solvent residue test. Performed in accordance with GB 5009.262.

**7.9**

Color inspection. Performed in accordance with GB/T 5009.37.

**7.10**

Heating test. Performed in accordance with GB/T 5531.

**7.11**

Soap content test. Performed in accordance with GB/T 5533.

**7.12**

Smoke point test. Performed in accordance with GB/T 20795.

**8.1 Sampling**

Perform in accordance with the requirements of GB/T 5524.

**8.2 Factory Inspection**

**8.2.1**

Each batch shall be inspected and an inspection report shall be issued.