



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

GB 17401-2014

National Food Safety Standard -- Puffed food

食品安全国家标准 膨化食品

(English Translation)

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Foreword

This standard replaces some indicators in GB 17401-2003 "Hygienic standard for puffed food" and GB/T 22699-2008 "Puffed food". For the indicators related to this standard in GB/T 22699-2008 "Puffed food", this standard shall prevail.

Compared with GB 17401-2003, the main changes in this standard are as follows:

- CHANGE the name of the standard into "National food safety standard - Puffed food";
- MODIFY the description of the scope;
- MODIFY the terms and definitions;
- MODIFY the raw material requirements;
- MODIFY the sensory requirements;
- MODIFY the physical and chemical indicators;
- MODIFY the microbial limits;
- MODIFY the packaging requirements.

National food safety standard - Puffed food

1 Scope

This standard applies to prepackaged puffed foods.

2.1 Puffed food

It is a loose or crunchy food, which is made with cereals, potatoes, beans, fruits, vegetables or nuts and seeds as the main raw materials, through the puffing process.

2.2 Puffing

The process in which the volume of raw materials expands or the tissue becomes loose, after being heated or the pressure difference changes.

2.3 Oil-containing puffed food

Puffed food, which is fried with edible oil or with edible oil added and/or sprayed into the product.

2.4 Non-oil-containing puffed food

Puffed food, that does not add or spray edible oil in the product.

3.1 Raw material requirements

Raw materials shall comply with corresponding food standards and relevant provisions.

3.2 Sensory requirements

Sensory requirements shall comply with Table 1.

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