



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

GB 19295-2021

**National Food Safety Standard - Quick-frozen noodles and
prepared foods**

Issued on: September 7, 2021

Implemented on: March 7, 2022

**Issued by: National Health Commission;
State Administration for Market Regulation**

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1 Scope

This Standard applies to quick-frozen noodles and quick-frozen prepared foods; but not to quick-frozen animal aquatic products.

2.1 Quick-frozen noodle foods

Quick-frozen foods made after processing, molding, etc. from one or more grains such as wheat, rice, corn, and miscellaneous grains and their products as raw materials, or with fillings/ingredients.

2.2 Quick-frozen prepared foods

Quick-frozen foods made after preparing, processing, molding, etc. from one or more of grains, beans, potatoes, livestock and poultry meat, eggs, raw milk, aquatic products, fruits and vegetables, edible fungi as raw materials, or with fillings/ingredients.

2.3 Raw products

Ready-to-eat or non-ready-to-eat quick-frozen foods which have not been heated to maturity before freezing.

2.4 Cooked products

Ready-to-eat or non-ready-to-eat quick-frozen foods which have been heated to maturity before freezing.

3.1 Raw material requirements

The raw materials shall meet the corresponding food standards and relevant regulations.