

ICS 67.04  
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**NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA**

**GB 2713-2015**

Replacing GB 2713-2003

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**National Food Safety Standard Starch products**

食品安全国家标准 淀粉制品

**(English Translation)**

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## Table of Contents

|                                                 |
|-------------------------------------------------|
| Foreword                                        |
| 1 Scope                                         |
| 2 Terms and Definitions                         |
| 2.1 Starch products                             |
| 3 Technical requirements                        |
| 3.1 Requirements for raw materials              |
| 3.2 Sensory requirements                        |
| 3.3 Pollutant limit                             |
| 3.4 Microbiological                             |
| 3.5 Food additives and food nutrition fortifier |

### Foreword

Instead of the standard GB 2713-2003 "starch product hygiene standards." Compared with this standard GB 2713-2003, the main changes are as follows.

- standard name was changed to "national food safety standards starch products";
- modify the range;
- increased terms and definitions;
- modify the physical and chemical indicators;
- modify the microbial limit.

National Food Safety Standard Starch products

### 1 Scope

This standard is applicable to starch products.

#### 2.1 Starch products

In a plant of potatoes, beans, cereals or the like made of several food starch as raw material, and the pulp, forming, drying (or drying) Other processing made products, such as pasta, noodles, vermicelli, jelly and the like.

### **3.1 Requirements for raw materials**

Raw materials shall comply with the relevant food standards and regulations.

### **3.2 Sensory requirements**

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Color products with proper color Taste, smell no smell, no acid status in due form of the products, not sticky, no mildew, no deterioration, no Normal vision visible foreign matter, tasting no sandy Color and state observed in natural light, smell it, with Warm water rinse products after which taste

### **3.3 Pollutant limit**

Pollutant limits should comply with the provisions of GB 2762.

### **3.4 Microbiological**

#### **3.4.1**

instant starch products pathogen limits should be consistent with the provisions of GB 29921 food products category in.

#### **3.4.2**

Microbiological instant starch products should be in accordance with Table 2.

Table 2 Microbiological

project

And a limited sampling program ncm M Testing method Cfu/(CFU/g) 5 2 105 106 GB 4789.2 Coliforms/(CFU/g) 5 2 20 102 GB 4789.3 Plate Count Sampling and processing a sample performed in GB 4789.1.

### **3.5 Food additives and food nutrition fortifier**

#### **3.5.1**

The use of food additives should comply with the provisions of GB 2760.

#### **3.5.2**

The use of food nutrition fortifier should comply with the provisions of GB 14880.