



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

GB 2717-2018

National food safety standard -- Soy sauce

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Foreword

This Standard serves as a replacement of GB 2717-2003 Hygienic Standard for Soy Sauce.

In comparison with GB 2717-2003, this Standard has the following main changes.

---The name of this Standard is modified into "National Food Safety Standard - Soy Sauce";

---The scope is modified;

---The terms and definitions are modified;

---The sensory requirements are modified;

---The physical and chemical indexes are modified;

---The microbial limit is modified.

National Food Safety Standard - Soy Sauce

1 Scope

This Standard is applicable to soy sauce.

2.1 Soy Sauce

Soy sauce refers to liquid condiment, which has peculiar color, fragrance and taste, and is produced through microbial fermentation of raw materials of soybean and/or defatted soybean, wheat and/or wheat flower, and/or wheat bran.

3.1 Requirement of Raw Materials

Raw materials shall comply with corresponding food standards and relevant

stipulations.

3.2 Sensory Requirements

Sensory requirements shall comply with the stipulation in Table 1.

Table 1 -- Sensory Requirements

3.3 Physical and Chemical Indexes

Physical and chemical indexes shall comply with the stipulation in Table 2.

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