



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

GB 31611-2023

**National food safety standard - Plant protein peptides for food
processing**

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1 Scope

This standard applies to plant protein peptides used for food processing.

This standard does not apply to plant protein peptides produced from rapeseed and cottonseed as protein raw materials.

2.1 Plant protein peptides for food processing

Products that are produced from a single material such as protein-rich edible plants (legumes, cereals, nuts, and seeds, etc.), meal for food processing, or plant protein for food processing, as raw material, and through extraction, enzymatic hydrolysis and/or microbial fermentation, filtration, sterilization, drying, and other processes; the main component of these products is peptides with a relative molecular mass of 189~10,000.

3.1.2 Plant proteins used in food processing shall comply with the regulations of GB

20371.

3.1.3 Other raw materials shall comply with corresponding food standards and relevant

regulations.

3.2 Sensory requirements

Sensory requirements shall comply with Table 1.