



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

GB 4789.47-2024

**National Food Safety Standards--Food Microbiological
Inspection--Sampling and Sample Processing of Edible Oil and
Fat Products**

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1 Scope

This standard specifies the sampling and sample processing methods for edible oil and fat products.

This standard applies to the sampling and sample processing for edible oil and fat products.

2.1 Sampling tools

Sampling tools shall be made of stainless steel or other materials of appropriate strength, with smooth surfaces, rounded corners, and no gaps. Sampling tools shall be cleaned, sterilized, and kept dry before use. Sampling tools include stirring utensils, sampling drills, sampling spoons, scoops, knives, scissors, tweezers, etc.

2.2 Sample container

The material (such as glass, stainless steel, and plastic) and structure of the sample container shall be able to fully ensure the original state of the sample. Containers and lids shall be clean, dry, and sterile. The sample container shall be of sufficient volume so that the sample can be fully mixed before testing. Sample containers include sampling bags, sampling tubes, sampling bottles, etc.

2.3 Other supplies

The alcohol lamp, thermometer, aluminum foil, sealing film, marker pen, sampling registration form, etc. are included.

3.1 Sampling principles and sampling plans

Sampling principles and sampling plans shall be implemented in accordance with the provisions of GB 4789.1.

The number of sampling pieces n shall be implemented in accordance with the requirements of relevant food safety standards. The sampling volume of each sample