



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

GB 7099-2015

National Food Safety Standard -- Pastry and bread

食品安全国家标准 糕点、面包

(English Translation)

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Foreword

This Standard replaces GB 7099-2003 Hygienic standard for pastry and bread.

Compared with GB 7099-2003, the main changes in this Standard are as follows.

- modified the standard's name to "National Food Safety Standard Pastry and Bread";
- modified the scope;
- modified the terms and definitions;
- modified the sensory requirements;
- modified the physical and chemical indicators;
- modified the microbiological indicators.

National Food Safety Standard - Pastry and Bread

1 Scope

This Standard applies to pastry and bread.

2.1 pastry

the food that takes one or more kinds of cereal, bean, potato, oil, sugar, egg, etc. as main raw materials, with or without the addition of other raw materials, by modulation, molding, cooking and other processes, as well as the food added into cream, protein, cocoa, jam on the product surface before or after it is cooked

2.2 bread

the food that takes wheat flour, yeast, water as main raw materials, with or without the addition of other raw materials, by stirring, fermentation, shaping, proofing, cooking, as well as the food added into cream, protein, cocoa, jam on the product surface before or after it is cooked

3.1 Requirements for raw material

The raw material shall comply with corresponding food standard and relevant provisions.

3.2 Sensory requirements

The sensory requirements shall comply with Table 1.

3.2 Physical and chemical indicators

The physical and chemical indicators shall comply with Table 2.

3.6.2 The use of food nutrition enhancers shall comply with GB 14880.

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