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

GB/T 1033.3-2010

**Plastics -- Methods for determining the density of non-cellular
plastics -- Part 3: Gas pycnometer method
(English Translation)**

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Foreword

This Standard was drafted as per the rules specified in GB/T 1.1-2009.

This Standard was proposed by China Light Industry Council.

This Standard shall be under the jurisdiction of National Technical Committee for Standardization of Beverage (SAC/TC 472).

Drafting organizations of this Standard: Technical Working Committee of China Beverage Industry Association; Beijing Beida Mingde Technology Development Co., Ltd.; Suzhou Jiahe Foods Industry Co., Ltd.; Wuxi Super Food Technology Co., Ltd.; Nestle (China) Ltd.; Hubei Xiangyuan Food Co., Ltd.; Fujian Jumbo Grand Food Co., Ltd.; Shandong Dashu Biological Engineering Technology Co., Ltd.; and Jiangxi Weierbao Food Biology Co., Ltd.

Chief drafting staffs of this Standard: Wang Qi, Kang Xiaobin, Zhang Dongbai, Liu Xinrong, Xiong Wenke, Jia Xiaolu, Li Sheng, Shen Fupeng, Xue Bing, and Xie Chuanhua.

Creamer

1 Scope

This Standard specifies the terms and definitions, requirements, test methods, inspection rules, mark, package, transportation and storage of creamer.

This Standard is applicable to the creamers that play a role in whitening and improving the taste of beverages.

2 Normative References

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) are applicable to this document.

GB 2716 Hygienic Standard for Edible Vegetable Oil

GB 2760 National Food Safety Standard - Standards for Uses of Food Additives

GB 4789.2 National Food Safety Standard - Microbiological Examination of Food: Aerobic Plate Count

GB 4789.3 National Food Safety Standard - Microbiological Examination of Food: Detection of Coliform Bacteria

GB 5009.3 National Food Safety Standard - Determination of Moisture in Foods

GB/T 5009.6-2003 Determination of Fat in Foods

GB/T 5009.37-2003 Method for Analysis of Hygienic Standard of Edible Oils

GB 7718 National Food Safety Standard - Standard for Nutrition Labelling of Prepackaged Foods

GB 14880 National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods

GB 17402 Hygienic Standard for Edible Hydrogenated Oil

GB 28050 National Food Safety Standard - Nutrition Label Standards of Pre-packaged Food

3 Terms and Definitions

For the purpose of this document, the following terms and definitions apply.

3.1 Creamer

The powdery or granular products taking sugar (including edible sugar or starch sugar) and/or syrup, edible oil and fat as the main raw materials; adding or not adding milk or dairy product, the like food ingredients and food additives; made by spraying, drying and other process technologies for whitening and improving the taste of beverage.

3.2 Scorch particles

The dark yellow to black substance, formed by heating and carbonizing during the production of creamer, after screening, still mixed in the creamer.

4.1.3 Other ingredients shall conform to the provisions of corresponding national and

industry standards.

4.2 Sensory

It shall conform to the provisions of Table 1.

Table 1 - Sensory Requirements

Items Requirements

Color and luster White to milky white or milky yellow, or have the color and luster corresponding to the adding ingredients

Taste and odor Have the taste and odor conforming to the ingredients, and odorless

Structure state Powdery or particle state, loose, no block, no foreign matters

4.3 Physical chemical indicator

It shall conform to the provisions of Table 2.

Table 2 - Physical and Chemical Indicator

Items Requirements

Fat / (g/100g) ≥ 3.0

Proportion of surface oil-fat content in the fat / % ≤ 5.0

Peroxide value / (g/100g) ≤ 0.25

Moisture / (g/100g) ≤ 5.0

Scorch particles / (piece/100g) ≤ 5

4.4.1 Food additive and food nutritive fortifier

It shall conform to the provisions of GB 2760 and GB 14880.

4.4.2 Aerobic plate count and coliform bacteria

It shall conform to the provisions of aerobic plate count and coliform bacteria specified by solid beverage.

4.4.3 Others

It shall conform to the provisions of solid beverage specified in the relevant national food safety standard.

5.1.1 Take 10g of sample onto the clean white vessel; place it in the bright position;

observe its structure state, color and luster.

5.1.2 Take 5g~10g of sample; use 100mL of 80°C distilled water to dissolve; smell its

odor, and taste it.

5.2.1 Fat

It shall be measured as per the "Method-II Acid Hydrolysis" specified in GB/T 5009.6-2003.

5.2.2.1 The surface oil-fat-content shall be measured as per the method specified in

Appendix A.

5.2.2.2 The proportion of surface oil-fat-content in fat shall be calculated as per the

Formula (1):

$$Y = x \times 100\% \dots\dots\dots (1)$$