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

GB/T 10464-2026

Replacing GB/T 10464-2017

Sunflowerseed oil

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1 Scope

GB/T 10464-2026 is the Chinese national standard covering sunflowerseed oil. The high-oleic and conventional types have quite different fatty acid profiles and quite different frying lives. The standard fixes the grades from crude to fully refined, the fatty acid composition that identifies the oil, the acid and peroxide values, the moisture and impurities, the solvent residue and the tests for adulteration with cheaper oils. It replaces GB/T 10464-2017, one of the edible oil standards revised together in this batch. It was issued on 28 January 2026 and has been in force since 1 August 2026, replacing GB/T 10464-2017. The document is under the responsibility of the National Food and Strategic Reserves Administration. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document defines the terms and definitions of sunflowerseed oil, specifies its classification, relative density and fatty acid composition, quality requirements, inspection rules, labeling, packaging, storage, transportation and sales, and describes the corresponding inspection methods. This document applies to both crude sunflowerseed oil and finished product of sunflowerseed oil. The quality indicators for crude sunflowerseed oil are only applicable to the trade of crude sunflowerseed oil.

2 Normative References

The contents of the following documents constitute indispensable clauses of this document

through the normative references in the text. In terms of references with a specified date, only versions with a specified date are applicable to this document. In terms of references without a specified date, the latest version (including all the modifications) is applicable to this document.

GB/T 191 Graphical Symbols Marking for Handling and Storage of Packages

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

GB 5009.168 National Food Safety Standard - Determination of Fatty Acid in Foods

GB 5009.227 National Food Safety Standard - Determination of Peroxide Value in Foods

GB 5009.229 National Food Safety Standard - Determination of Acid Value in Foods

GB 5009.236 National Food Safety Standard - Animal and Vegetable Fats and Oils - Determination of Moisture and Volatile Matter

GB 5009.262 National Food Safety Standard - Determination of Solvent Residual Quantity in Foods

GB/T 5524 Animal and Vegetable Fats and Oils - Sampling

GB/T 5525 Vegetable Fats and Oils - Method for Identification of Transparency, Odor and Taste

GB/T 5526 Animal and Vegetable Fats and Oils - Determination of Relative Density

GB/T 5531 Inspection of Grain and Oils - Heating Test of Vegetable Fats and Oils

GB/T 5533 Inspection of Grain and Oils - Determination of Soap Content in Vegetable Oils

GB/T 15688 Animal and Vegetable Fats and Oils - Determination of Insoluble Impurities Content

3 Terms and Definitions

The following terms and definitions are applicable to this document.

3.1 sunflowerseed oil An oil product made from sunflower seeds.

3.1.1 high linoleic acid sunflowerseed oil Sunflowerseed oil (3.1) with an oleic acid content of less than 75% of the total fatty acids.

3.1.2 high oleic acid sunflowerseed oil Sunflowerseed oil with high oleic acid.
Sunflowerseed oil (3.1) with an oleic acid content of 75% or more of the total fatty acids.

3.2 crude sunflowerseed oil An oil product made from sunflowerseed as raw material and is not directly consumed by humans. NOTE. also known as sunflowerseed crude oil.

3.3 finished product of sunflowerseed oil An oil product of crude sunflowerseed oil (3.2)

processed for human consumption.

3.3.1 pressing sunflowerseed oil Finished product of sunflowerseed oil refined and processed from crude sunflowerseed oil (3.2), which is produced from sunflowerseed using mechanical pressure.

3.3.1.1 sunflowerseed kernel oil Finished product of sunflowerseed oil produced by pressing after the roasting, steaming and frying of sunflower kernels that have all been shelled, peeled and color-sorted.

3.3.2 solvent extraction sunflowerseed oil Finished product of sunflowerseed oil refined and processed from crude sunflowerseed oil (3.2), which is produced from sunflowerseed blank or machine-pressed cake by utilizing the solvent's property of dissolving oils.

4 Classification

4.1 Sunflowerseed oil is classified into crude sunflowerseed oil and finished product of sunflowerseed oil based on the degree of processing.

4.2 Sunflowerseed oil is classified into high linoleic acid type sunflowerseed oil and high oleic acid sunflowerseed oil based on the composition of its main fatty acids.

4.3 Sunflowerseed oil is classified into pressing sunflowerseed oil and solvent extraction sunflowerseed oil based on its processing technology.

5 Relative Density and Fatty Acid Composition

The relative density and fatty acid composition of sunflowerseed oil are shown in Table