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

GB/T 12140-2026

Replacing GB/T 12140-2007

Vocabulary for pastry

糕点术语

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document replaces GB/T 12140-2007 "Pastry Terminology". Compared with GB/T 12140-2007, the main differences are structural adjustments and editorial changes. Aside from the changes, the main technical changes are as follows:

---Some terminology entries have been deleted (see sections 2.2.13, 2.2.14, 2.4.2, 2.4.3, 2.4.4, 2.4.5, 2.4.6, and

2.4.7 of the 2007 edition). 2.4.8, 2.4.9, 2.4.10, 2.4.11, 2.4.12, 2.4.13, 2.4.14, 2.4.15, 2.4.18, 2.4.19, 2.4.20, 2.4.21, 2.4.22 2.5.18, 2.5.19, 2.6.40);

---Definitions for some terms have been deleted (see 3.2, 3.3; 2.2,

2.3 in the 2007 edition);

---Added some terms and definitions for Chinese pastries (see 3.2.13, 3.2.14, 3.2.22, 3.2.23);

---Added terminology and definitions for Western-style pastries (see 3.3.10, 3.3.17);

---Added terms and definitions for raw materials and auxiliary materials (see 3.4.1, 3.4.2, 3.4.4, 3.4.5, 3.4.6, 3.4.9, 3.4.10, 3.4.11);

---Added terms and definitions for semi-finished products (see 3.5.13, 3.5.18, 3.5.19, 3.5.21);

---Added terminology and definitions for production processes (see 3.6.1, 3.6.2, 3.6.19, 3.6.20, 3.6.24, 3.6.25, 3.6.26, 3.6.27). 3.6.28, 3.6.31, 3.6.32);

---Added other terms and definitions (see 3.7.1, 3.7.2, 3.7.3, 3.7.4, 3.7.5, 3.7.6, 3.7.7);

---The definition of pastry has been changed (see 3.1,

2.1 in the 2007 edition);

1 Scope

GB/T 12140-2026 is the Chinese national standard on vocabulary for pastry, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 28 January 2026 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 August 2026. Classification: ICS 67.060, CCS X28. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This document defines the general terminology for pastries. This document applies to the production, sales, quality control, inspection, research, teaching and other related fields of pastries.

2 Normative references

This document has no normative references.

3 Terms and Definitions

3.1 Pastry Made from one or more grains, beans, tubers, eggs, or their products, with or without the addition of edible oils and their products, sugar, or dairy products. Foods made from dairy products and other raw materials through processes such as conditioning, shaping (or shaping after cooking), and cooking, as well as foods before and/or after cooking. Foods in which other ingredients are added to the surface and/or interior of the product.

3.2 Chinese Pastries

3.2.1 Pastry varieties Pastry styles with local characteristics and flavors have formed due to differences in raw materials, recipes, and production processes.

3.2.2 Beijing-style pastries Taking Beijing as an example, the fillings often use ingredients such as nuts, candied fruit, rock sugar, hawthorn, and jujube paste, with a moderately sweet and sour taste and a crumbly or soft texture. Products with distinctive characteristics such as taste.

Note. Representative varieties include Beijing Eight Delicacies, Zilaihong, Zilaibai, Tijiangbing, Fanmaobing, and Hawthorn Guokui.

3.2.3 Suzhou Pastry Represented by the Suzhou region, the fillings often use nuts and diced pork fat, and are frequently scented with osmanthus and rose petals. The cakes are soft and glutinous, the pastries are flaky and crumbly, and the flavor is delicate. Products characterized by sweetness, etc.

Note. Representative varieties include Suzhou-style mooncakes, Suzhou sesame cakes, and lard rice cakes.

3.2.4 Cantonese pastries Represented by the Guangdong region, the fillings often include nuts, coconut flakes, lotus seed paste, egg yolks, and candied pork loin, resulting in pie crusts with generous fillings and rice cakes that are hard and crispy. Products characterized by their sweetness, flaky layers, and crisp texture.

Note. Representative varieties include Cantonese mooncakes, almond cookies, fried rice cakes, and white silk shortbread.

3.2.5 Yangzhou Pastry Represented by Yangzhou and Zhenjiang, these products often use black sesame seeds, candied fruit, and sesame oil as fillings, resulting in a distinctive sesame flavor.