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

GB/T 13360-2024

Replacing GB/T 13360-2008

Hulless oat flour

莠麦粉

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part

1. Structure and drafting rules for standardization documents" Drafting is required. This document replaces GB/T 13360-2008 "Oatmeal Flour". Compared with GB/T 13360-2008, except for structural adjustments and editorial changes, In addition to the dynamic, the main technical changes are as follows: The quality requirements have been changed (see 5.1,

5.1 of the.2008 edition); - Added raw material requirements and deleted hygiene requirements (see 5.2,

5.2 of the.2008 edition); - The test method has been changed (see Chapter 6, Chapter 6 of the.2008 edition); - The inspection rules have been changed (see Chapter 7, Chapter 7 of the.2008 edition); - Changed the labeling requirements (see Chapter 8, Chapter 8 of

the.2008 edition); - The requirements for packaging, storage, transportation and sales have been changed (see Chapter 9, Chapter 9 and Chapter 10 of the.2008 edition). - Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents. This document was proposed by the State Administration of Grain and Material Reserves. This document is under the jurisdiction of the National Technical Committee on Standardization of Cereals and Oils (SAC/TC 270). This document was drafted by: Inner Mongolia Autonomous Region Grain and Oil Standard Quality Monitoring Center, National Grain and Material Reserves Administration Standard Quality Center, Baotou Inspection and Testing Center, Inner Mongolia Agricultural University, Zhangjiakou Grain and Oil Quality Testing Center, Shanxi Inspection and Testing Center (Shanxi Provincial Standard Accurate Metrology Technology Research Institute), Baotou Grain Quality Testing Center, Ulanqab Inspection and Testing Center, Inner Mongolia Yan Gu Fang Whole Grain Industry Development Co., Ltd., Inner Mongolia Yinshan Youmai Food Co., Ltd. The main drafters of this document are. Qiu Qingfeng, Xu Guangchao, Jia Juntong, Cheng Zhiping, Zhao Baoping, Fan Dongyue, Yao Fengtong, Song Zewei, Zhao Yongsheng, Zhang Aiping, Zhang Xiaoli, Zhang Yinxia, Zhang Wenli, Guo Zhihui, Wang Jing, Wang Wenzhong, and Li Yanbin. The previous versions of this document and the documents it replaces are as follows: First published in.1992 as GB/T 13360-1992, first revised in.2008; - This is the second revision. - Oats flour

1 Scope

GB/T 13360-2024 is the Chinese national standard on hullless oat flour, 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 29 September 2024 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 April 2025. Classification: ICS 67.060, CCS X11. 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 specifies the technical requirements, inspection rules, labeling, packaging, storage, transportation and sales requirements of oat flour. Classification, describes the inspection method. This document applies to edible commercial oatmeal flour made from naked oats and without additives.

2 Normative references

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

through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies. in this document.

GB 5009.3 National Food Safety Standard Determination of Water Content in Food

GB 5009.4 National food safety standard Determination of ash content in foods

GB/T 5490 General Rules for Inspection of Grain and Oil

GB/T 5491 Sampling and subsampling methods for grain and oilseed inspection

GB/T 5492 Grain and oil inspection - Identification of color, smell and taste of grain and oil

GB/T 5497 Grain and oilseeds - Determination of moisture content

GB/T 5507 Grain and oil inspection - Determination of coarseness and fineness of flours

GB/T 5508 Grain and oil inspection - Determination of sand content in floury grains

GB/T 5509 Grain and oil inspection - Determination of magnetic metal content in powders

GB/T 13359 Naked oats

GB/T 15684 Determination of fatty acid value of milled cereals

GB/T 17109 Grain sales packaging

GB/T 22515 Terminology of grains and oils Grains, oils and their processed products

GB/T 26631 Terminology of grains and oils-physical and chemical properties and quality

3 Terms and definitions

The terms and definitions defined in GB/T 22515 and GB/T 26631 and the following apply to this document.

3.1 Oatmeal noodles Oat Noodles A powdered product made from oats.

3.2 The oat flour is finely ground during the processing, with small bran fragments and less bran content.