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

**GB/T 15091-1994**

Replacing GB/T 15091-1994

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**Fundamental vocabulary and classification of processed food -  
Part 1: Fundamental vocabulary of processed food  
(English Translation)**

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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 specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document.

This document is Part 1 of GB/T 15091, "Basic Terminology and Classification of Processed Foods". GB/T 15091 has already published the following...

part.

---Part 1: Basic Terminology for Processed Foods;

---Part 2: Classification of Processed Foods this document replaces GB/T 15091-1994 "Basic Terminology of Food Industry". Compared with GB/T 15091-1994, except for structural adjustments and...

Aside from editorial changes, the main technical changes are as follows.

a) The following categories were removed. animal-based foods, plant-based foods, traditional foods, dried foods, sugar-based foods, pickled foods, baked goods, and smoked foods.

Puffed foods, frozen foods, special nutritional foods, infant foods, fortified foods, simulated foods, food manufacturing, food processing, food Food industry, food resources, new food resources, main ingredients, food additives, food fortifiers, processing aids, enzymes, flexible packaging, hard packaging Packaging, food quality management, food quality supervision, food quality inspection, food hygiene, food industry standardization, food standards, food Food product standards, food hygiene standards, food factory hygiene regulations, food analysis method standards, hazard analysis and critical control points, food Terminology for food production licenses, food product qualification certificates, food hygiene licenses, food hygiene qualification certificates, and food industry by-products and definitions (see 2.1.1, 2.1.2, 2.1.3, 2.1.4, 2.1.5, 2.1.6, 2.1.7, 2.1.8, 2.1.9, 2.1.10, 2.1.13, 1994 edition).

2.1.13.1, 2.1.13.2, 2.1.15, 2.2, 2.3, 2.4, 2.5, 2.6, 2.8.1, 2.8.3, 2.8.4, 2.8.5, 2.8.6, 2.13, 2.14, 2.19 2.20, 2.21, 2.22, 2.26, 2.27, 2.27.1, 2.27.2, 2.27.3, 2.27.4, 2.29, 2.30, 2.31, 2.32, 2.33, 2.34);

(b) Added terms and definitions for processed foods, new food ingredients, production dates, food processing inspection, and the food chain (see 3.1.2).

3.2, 3.11, 3.14, 3.16);

c) Changes were made to food, natural food, prepackaged food, ingredients, excipients, shelf life, expiration date, food composition, food sensory characteristics, etc.

Food analysis, sensory analysis of food, physicochemical analysis of food, good processing practices, food packaging, food packaging materials, food packaging containers Terms and definitions (see 3.1, 3.1.1, 3.1.3, 3.3, 3.5, 3.9, 3.10, 3.12, 3.13, 3.14, 3.14.1, 3.14.2, 3.15) 3.17, 3.18, 3.19; 2.1, 2.1.14, 2.1.16, 2.8, 2.8.2, 2.8.4, 2.16, 2.17, 2.24, 5.31.1, 2.25 (from the 1994 edition) 5.31, 5.32, 2.28, 4.56, 2.11, 2.12);

d) The terminology and definitions for pastries have been removed (see 3.13 of the 1994 edition);

e) Added edible vegetable oils, edible animal fats, edible oil products, baked goods, chocolate, products, and frozen drinks.

Bee products, frozen foods, nuts and seeds, plant-based meat products, cultured meat, special dietary foods, emergency foods, industrial products Terms and definitions for fermented products, ingredient-based foods, and meal replacement foods (see 4.4.1, 4.4.2, 4.4.3, 4.13, 4.15, 4.16, 4.21).

(4.23, 4.26, 4.27, 4.28, 4.29, 4.30, 4.31, 4.32, 4.33, 4.34)

f) Changes were made to the following categories. grains, meat products, edible oils, sugar, dairy products, processed aquatic products, plant protein foods, starch products, and egg products.

Terms and definitions for confectionery, condiments, edible salt, alcoholic beverages, soft drinks, and tea (see 4.1, 4.3, 4.4, 4.5, 4.6, 4.7, 4.10).

4.11, 4.12, 4.14, 4.17, 4.18, 4.19, 4.20, 4.22; 3.1, 3.3, 3.4, 3.5, 3.6, 3.7, 3.10, 3.11 of the 1994 edition.

3.12, 3.14, 3.15, 3.16, 3.17, 3.18, 3.19);

g) Removed insoluble solids, food contamination, biological contamination, chemical contamination, radioactive contamination, heavy metals, and microbial toxins.

Pesticide residues, veterinary drug residues, food poisoning, food safety toxicology evaluation, acceptable daily intake (ADI), acid value, peroxide Terms and definitions for chemical values, food microbiological testing, total bacterial count, coliform bacteria, pathogenic bacteria, and antibiotics (see 1994 edition).

5.19.2, 5.20, 5.20.1, 5.20.2, 5.20.3, 5.21, 5.22, 5.23, 5.24, 5.25, 5.30, 5.30.1, 5.39, 5.40, 5.41 5.41.1, 5.41.2, 5.41.3, 5.42);

h) Added terms and definitions for enzymatic browning, non-enzymatic browning, food allergy, and loss on drying (see 5.5.1, 5.5.2, 5.6, 5.9);

i) The terms and definitions for food quality, moisture, ash, acidity, total acid, and iodine value have been changed (see 5.1, 5.8, 5.13, 5.14, 5.15).

5.16, 2.18, 5.16, 5.33, 5.36, 5.37, 5.38 (1994 edition)

j) The following steps have been removed. raw material cleaning, raw material pretreatment, crushing, grinding, sedimentation, hydrogenation, salting, soy sauce pickling, sugar pickling, acid pickling, fermentation, maturation, and sterilization.

Sterilization, ultra-high temperature instantaneous sterilization, commercial aseptic, disinfection, pasteurization, inoculation, culture, contamination, vacuum packaging, gas-filled packaging, aseptic packaging Terms and definitions for the equipment (see sections 4.1, 4.2, 4.6, 4.6.1, 4.29, 4.32, 4.46.1, 4.46.2, 4.46.3, and 4.46.4 of the 1994 edition).

4.46.5, 4.49, 4.51, 4.51.1, 4.51.2, 4.52, 4.52.1, 4.53, 4.54, 4.55, 4.56.1, 4.56.2, 4.56.3);

k) Added ultrafine grinding, supercritical carbon dioxide fluid extraction, solvent extraction, gravity sedimentation, centrifugal sedimentation, crystallization, aging, and oil/grease processing.

Terms and definitions for hydrogenation, hydrolysis, starch hydrolysis, catalytic reaction, enzyme catalysis, enzymatic hydrolysis, microencapsulation, and cooking (see 6.4, 6.7.4).

6.7.5, 6.9.1, 6.9.2, 6.15, 6.29, 6.33, 6.37, 6.38, 6.39, 6.39.1, 6.39.2, 6.57, 6.58);

l) Modified the processes of acid treatment, sulfur treatment, alkali treatment, separation,

centrifugal separation, membrane separation, filtration, sieving, sedimentation, concentration, distillation, evaporation, and flash.

Steaming, ion exchange, adsorption, absorption, dehydration, rehydration, leaching, pressing, homogenization, fermentation, brewing, refining, quick-freezing, controlled atmosphere storage Terms and definitions for storage and irradiation (see 6.1, 6.2, 6.3, 6.7, 6.7.1, 6.7.2, 6.7.3, 6.8, 6.9, 6.10, 6.12, 6.13).

6.14, 6.16, 6.17, 6.18, 6.20, 6.21, 6.22, 6.23, 6.25, 6.26, 6.27, 6.42, 6.43, 6.49, 6.51, 6.54 the 1994 edition includes sections 4.3, 4.4, 4.5, 4.9, 4.9.1, 4.9.3, 4.9.2, 4.10, 4.11, 4.12, 4.13.1, 4.14, 4.14.1, and 4.15.

4.16, 4.17, 4.20, 4.21, 4.22, 4.23, 4.25, 4.26, 4.27, 4.37, 4.37.1, 4.43, 4.44, 4.47);

m) The terms and definitions for protein nutritional assessment, recommended daily allowance (RDA), and nutritional value have been removed (see m).

(Sections 5.3, 5.14, and 5.15 of the 1994 edition)

n) Added macronutrients, micronutrients, essential nutrients, recommended intake, adequate intake, tolerable upper intake level, and trace elements.

Biological protein, quality, protein utilization, peptides, non-essential amino acids, trans fatty acids, cis fatty acids, and ineffective carbohydrates.

Terms and definitions for compounds, macroelements, and non-reducing sugars (see 7.2.1, 7.2.2, 7.2.3, 7.5, 7.6, 7.7, 7.8.4, 7.8.5).

7.8.6, 7.9, 7.10.2, 7.13.3, 7.13.4, 7.14.2, 7.15.1, 7.20);

o) Modified nutrients, protein, complementarity, amino acids, fatty acids, unsaturated fatty acids, carbohydrates, and effective carbohydrates.

Terms and definitions for compounds, dietary fiber, trace elements, and reducing sugars (see 7.2, 7.8, 7.8.7, 7.10, 7.13, 7.13.2, 7.14).

7.14.1, 7.14.4, 7.15.2, 7.19, and 5.1, 5.2, 5.5, 5.6, 5.8, 5.8.2, 5.9, 5.9.1, 5.9.3, 5.11 of the 1994 edition.

5.35);

p) Change the terms "solids," "liquefaction," and "softening" to two separate clauses each (see 5.10, 5.11, 6.30, 6.31, 6.35, 6.36, and 5.19 of the 1994 edition).

4.30, 4.34).

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

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