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

GB/T 15091.2-2026

**Fundamental vocabulary and classification of processed food -
Part 2: Classification of processed food**

加工食品基本术语和分类 第2部分：加工食品分类

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Table of Contents

1.Scope	1
2 Normative References	1
3.Terms and Definitions	1
4.Classification Principles and Methods	1
4.1 Classification Principles	1
4.2 Classification Methods	1
5.Classification Hierarchy	2
5.1 Classification Hierarchy Diagram	2
3 Reference	19

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 2 of GB/T 15091, "Basic Terminology and Classification of Processed Foods". GB/T 15091 has already published the following... part.

1.Basic Terminology for Processed Foods;

2.Classification of Processed Foods Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed and is under the jurisdiction of the National Technical Committee on Standardization of Food Industry (SAC/TC64). This document was drafted by: Shandong Meijia Group Co., Ltd., Yantai Fumeite Information Technology Co., Ltd., and Xiamen Shengerkang Food Co., Ltd. Limited Liability Company, Angel Yeast Co., Ltd., Anjoy Foods Group Co., Ltd., Shanxi Xinghuacun Fenjiu Distillery Co., Ltd., Luzhou Laojiao Co., Ltd. Inner Mongolia Yili Group Co., Ltd., Inner Mongolia National Dairy Technology Innovation Center Co., Ltd., Inner Mongolia Yili Industrial Group Co., Ltd. Anhui Gujinggong Liquor Co., Ltd., Jiabiyou Biotechnology (Wuhan) Co., Ltd., Nongfu Spring Co., Ltd., Lee Kum Kee (New) Hui Food Co., Ltd., Foshan Haitian Flavoring & Food Co., Ltd., Shede Spirits Co., Ltd., Guizhou Guotai Liquor Group Co., Ltd. Limited Liability Company, Chacha Food Co., Ltd., Zhejiang Baiqiang Dairy Co., Ltd., Dongpeng Beverage (Group) Co., Ltd., Shaanxi Xifeng Liquor Joint-stock company, Qingdao

Kaichuang Food Co., Ltd., Sinian Foods (Henan) Co., Ltd., Shanghai Kangshi Food Technology Co., Ltd., and five Changshi Runfuxiang Trading Co., Ltd., Hangzhou Jinlingyang Enterprise Management Consulting Co., Ltd., Shandong Tianjiao Biotechnology Co., Ltd., Hunan Noze Biotechnology Co., Ltd., Liaoning Anjoy Food Co., Ltd., Fengshi (Qingdao) Marine Technology Co., Ltd., Henan Pinzheng Food Technology Co., Ltd. Limited Liability Company, Shenzhen Zhongyu Marine Technology Co., Ltd., PONY Testing Group Co., Ltd., Dongguan Nanbei Testing and Certification Technology Co., Ltd. PONY Testing Group Jiangsu Co., Ltd., Shanghai Yuanben Food Quality Inspection Co., Ltd., Guizhou PONY Testing Technology Co., Ltd., Linyi Jinluo Wenrui Food Co., Ltd., Jiangzhong Food Therapy Technology Co., Ltd., Douhuangjin Food Co., Ltd., Suzhou Jinji Food Co., Ltd., National Inspection and Testing Control Center Group (Anhui) Tuowei Testing Service Co., Ltd., Anhui Runan Xinke Testing Technology Co., Ltd., Henan Fengrui Food Co., Ltd., China Light Industry Group Food Industry Management Center, China Meat Food Comprehensive Research Center, Beijing Academy of Food Sciences, Jiangnan University, Beijing Technology and Business University, South China Agricultural University, China National Food Industry Association, Guangdong Academy of Sciences Institute of Biomedical Engineering, Dalian University of Technology, Ocean University of China, and other institutions. China National Association of Bakery and Confectionery Industries, China Sugar Association, China Beverage Industry Association, China Dairy Industry Association, Food Industry Productivity Promotion Center, Beijing Yili Food Co., Ltd., Taian Jinguanhong Food Technology Co., Ltd., Beobao (Guangdong) Health Technology Co., Ltd., Inner Mongolia Mongolian Grassland Red Sun Food Co., Ltd., Yunnan Agricultural University, Hainan Tianzhuang Nutrition Engineering Co., Ltd., Nanjing Weigang Dairy Co., Ltd. Company, Shanghai Zhiyu Industrial Co., Ltd., Chongqing Dezhuang Agricultural Products Development Co., Ltd., Jiangsu Kaiyi Intelligent Technology Co., Ltd., Hubei Yaorong Papaya Biotechnology Development Co., Ltd., Ligao Food Co., Ltd., Zhongshan Hongli Health Food Industry Research Institute Co., Ltd., China Life Fermentation Industry Association. The main drafters of this document are. Dong Hao, Li Yougang, Yang Xue, Zhang Jiabing, Xiao Yaohuang, Deng Juanjuan, Zheng Honggu, Chen Jiangping, Zhang Xin, and Gao Xiaojuan. Du Juan, Liao Yuan, He Jian, Fang Fang, Li Qin, Gao Wenru, Li Anjun, Li Xiangyu, Tang Xiaopeng, Li Boling, Zhai Penggui, Sun Shengmei, Lu Jianyu, Gui Junqiang, Qu Jingjun, Pu Jizhou, Rao Jiaquan, Wang Xiaoping, Lu Jun, Chen Jianglin, Wang Zhongda, Xu Yu, Hu Haie, Li Xueli, Jin Chengyong, Feng Yafang, Luo Yunhong Zhang Zhiwei, Song Huiling, Fan Wen, Zhou Zeye, Li Guohua, Jia Linlin, Cai Hongliang, Li Hailing, Liu Zhimou, Ding Haochen, Zhou Fang, Deng Fei, Xu Yun, Xiao Jinjin He Xiaojun, Zhu Qihong, Cao Huliang, Zhu Xiaomao, Ni Laixue, Yao Xianqi, Yao Meixiang, Sun Nana, Jin Xingcang, Ke Yangyang, Dai Bin, Huang Jie, Xing Dechang Sun Senwei, Li Yakun, Gao Peng, Yang Xiaoming, Li Yang, Gu You, Jiang Wan, Wang Shouwei, Zhao Bing, Fan Daming, Wang Jing, Lei Hongtao, Gao Haiwei, Gao Yufeng Huang Xueying, Dong Xiuping, Li Dongmei, Lin Hong, Wei Lili, Yu Jiayi, Liu Jia, Yang Yonglan, Huang Haifeng, Yue Zengjun, Tu Zhenhua, Li Chungang, Hou Jie Wang Lei, Ma Hongfan, Ji Xiaomei, Sheng Jun, Zhao

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Food terminology and classification standards are important basic standards in the food industry, playing a role in standardizing various food standards and facilitating information exchange. GB/T 15091, "Basic Terminology and Classification of Processed Foods," is proposed to consist of two parts.

1. Basic Terminology for Processed Foods. The purpose is to determine the basic terminology for processed foods and define the general terminology used in processing. Product terminology, food quality terminology, processing technology terminology, and food nutrition terminology.

2. Classification of Processed Foods. The purpose is to standardize the classification of processed foods, promote mutual understanding, and facilitate information exchange. For use by relevant organizations. Basic terminology and classification of processed foods Part

1 Scope

GB/T 15091.2-2026 is the Chinese national standard covering the classification of processed foods - the categories and their boundaries, which is what statistics, tariffs, food safety supervision and market data all depend on agreeing about. Part 2 of the series, first edition, published with Part 1. It was issued on 28 January 2026 and has been in force since 1 August 2026, as a first edition. The document is under the responsibility of the Standardization Administration of China. 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 establishes the classification principles for processed foods, describes the classification methods, defines the classification levels, and provides a classification table for processed foods. This document applies to the classification of processed foods, but does not include food additives.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are listed below. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document.

GB/T 15091.1 Basic Terminology and Classification of Processed Foods Part

3 Terms and Definitions

The terms and definitions defined in GB/T 15091.1 apply to this document.

4.1 Classification Principles

4.1.1 Coordination The classification of processed foods is consistent with the classification standards of the food industry.

4.1.2 Applicability The classification of processed foods is applicable to organizations involved in production, research, and management, facilitating a better understanding of the subject.

4.1.3 Scalability The classification system for processed foods is established by setting up other categories, without disrupting the existing classification system when adding new food subcategories or products. The system has scalable space.

4.2 Classification Methods Processed foods are classified using the following hierarchical method.

- a) By category, agricultural and sideline products are directly used as raw material sources, such as grain products;
- b) Categories based on the nature of the food, such as beverages;
- c) Categories based on processing technology, such as baked goods;
- d) Categories based on usage, such as food ingredients;

Note. Ingredients in food products, such as carbohydrate ingredients and protein ingredients.

- e) Other categories.