

ICS 67.200.10

CCS X 14



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

GB/T 1534-2026

Replacing GB/T 1534-2017

Peanut oil

花生油

Issued on: January 28, 2026

Implemented on: August 1, 2026

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

Table of Contents

1	Scope
4	Classification
5	Relative density and fatty acid composition
6	Quality Requirements
7	Test methods
8	Inspection Rules
8.2	Factory Inspection
8.3	Type Testing
8.4	Judgment Rules
10	Packaging, storage, transportation and sales
10.1	Packaging
10.2	Storage
10.3	Transportation

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 replaces GB/T 1534-2017 "Peanut Oil". Compared with GB/T 1534-2017, the main differences are structural adjustments and editorial changes. In addition, the main technological changes are as follows:

---The terms and definitions for "peanut oil" and "high oleic peanut oil" have been added (see

---The "Category" has been changed (see Chapter 4, Chapter 4 in the.2017 edition);

---The "Relative Density and Fatty Acid Composition" section has been revised, and "Relative Density and Fatty Acid Composition of High-Oleic Peanut Oil" has been added (see...). Chapter 5 (Chapter 5 of the.2017 edition);

---Added requirements for solvent residue in pressed peanut crude oil (see 6.1), and changed the unit and corresponding value of peroxide value (see

6.1 and 6.2 (2017 version

6.1 and 6.2) have revised the description of the heating test (280°C) results for Grade 1 pressed peanut oil (see...). 6.2 (2017 version 6.2);

---The section on "food safety requirements" has been removed (see section 6.3 in the.2017 edition);

---The "judgment rules" have been changed (see 8.4,.2017 version 8.4);

---The label has been changed (see Chapter 9, Chapter 9 in the.2017 edition);

---The section on "Packaging, Storage, Transportation and Sales" has been amended (see Chapter 10, Chapter 10 of the.2017 edition). 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 by the National Food and Strategic Reserves Administration. This document is under the jurisdiction of the National Technical Committee on Standardization of Grain and Oil (SAC/TC270). This document was drafted by: the National Academy of Sciences of the State Grain and Material Reserves Administration, the Standards and Quality Center of the State Grain and Material Reserves Administration, and Shandong Province. Luhua Group Co., Ltd., Shandong Longda Grain and Oil Group Co., Ltd., COFCO Fortune Food Marketing Co., Ltd., Jiangnan University, China Agricultural University Agricultural Sciences Institute of Agricultural Products Processing, Shandong Jinsheng Grain and Oil Food Co., Ltd., COFCO Engineering Science (Xi'an) International Engineering Co., Ltd., Henan Province Qihua Edible Oil Co., Ltd., Qingdao Pinpinhao Grain and Oil Group Co., Ltd., Qingdao Tianxiang Food Group Co., Ltd., Hainan Auska International Grain Oil Co., Ltd., Hefei Yanzhuang Edible Oil Co., Ltd. The main drafters of this document are. Sun Changpo, Duan Zhangqun, Xue Yalin, Yang Lifei, Sun Dongwei, Gao Hongliang, Li Haimei, Liu Yuanfa, Wang Qiang, and Guo Mimi. Gao Guanyong, Zhang Xiaoyong, Lian Jianwei, Yu Xin, Yu Qiang, Zhang Hui, Gong Xuzhou, Guo Qin, Liu Yan. The release history of this document and the document it replaces is as follows:

---First published in 1986 as GB/T 1534-1986, revised for the first time in.2003, and revised for the second time in.2017;

1 Scope

GB/T 1534-2026 is the Chinese national standard covering peanut oil. Peanut oil carries the aflatoxin risk of the nut it is pressed from, which is why its limits are watched more closely than most. 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 1534-2017, 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 1534-2017. 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 terminology and definitions for peanut oil, and specifies its classification, relative density and fatty acid composition, quality requirements, and inspection rules. Labeling, packaging, storage, transportation, and sales, with corresponding inspection methods described. This document applies to both crude peanut oil and refined peanut oil. The quality specifications for crude peanut oil are only applicable to the trade of crude peanut oil.

4 Classification

4.1 Peanut oil is classified into crude peanut oil and finished peanut oil according to the degree of processing.

4.2 Finished peanut oil is classified into pressed peanut oil and extracted peanut oil according to the processing technology.

5 Relative density and fatty acid composition

5.1 Relative density and fatty acid composition of peanut oil The relative density and fatty acid composition of peanut oil are shown in Table

1. These compositions and parameters represent the basic properties of peanut oil when used in real-world applications. This information is for reference only when determining sexual orientation.

5.2 Relative density and fatty acid composition of high oleic peanut oil The relative density and fatty acid composition of high-oleic peanut oil are shown in Table

2. These compositions and parameters represent the basic characteristics of high-oleic peanut oil. When used to determine authenticity, sex should be used for reference only.

6 Quality Requirements

6.1 Quality Indicators of Peanut Crude Oil The quality indicators of peanut crude oil are shown in Table 3.

6.2 Quality Indicators of Finished Peanut Oil The quality indicators of the finished peanut oil are shown in Tables 4 and 5.

7 Test methods

- 7.1 Relative density test. Performed in accordance with GB/T 5526.
- 7.2 Fatty acid composition test. Performed in accordance with GB 5009.168.
- 7.3 Transparency, odor and taste tests. Performed in accordance with GB/T 5525.
- 7.4 Moisture and volatile matter content testing. Performed in accordance with GB 5009.236.
- 7.5 Test for insoluble impurities. Performed in accordance with GB/T 15688.
- 7.6 Acid value test. Performed in accordance with GB 5009.229.
- 7.7 Peroxide value test. Performed in accordance with GB 5009.227.
- 7.8 Solvent residue test. Performed in accordance with GB 5009.262.
- 7.9 Color inspection. Performed in accordance with GB/T 5009.37.
- 7.10 Heating test. Performed in accordance with GB/T 5531.
- 7.11 Soap content test. Performed in accordance with GB/T 5533.
- 7.12 Smoke point test. Performed in accordance with GB/T 20795.

8 Inspection Rules

- 8.1 Sampling Perform in accordance with the requirements of GB/T 5524.

8.2 Factory Inspection

- 8.2.1 Each batch shall be inspected and an inspection report shall be issued.
- 8.2.2 Crude peanut oil shall be inspected according to the items specified in Table 3; pressed peanut oil shall be inspected according to the items specified in Table 4; and extracted peanut oil... The inspection should be carried out according to the items specified in Table 5.

8.3 Type Testing

- 8.3.1 Type testing shall be conducted when there are significant changes in raw materials, equipment, or processes, or when required by supervisory and management authorities.
- 8.3.2 All items specified in Chapters 5 and 6 shall be tested. If the test results do not conform to the specifications in Table 1 or Table 2, alternative methods may be used. The oil extracted from the peanut kernels used to produce this batch of products was tested and verified.