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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 1535-2026

Replacing GB/T 1535-2017

Soya bean oil

大豆油

Issued on: January 28, 2026 **Implemented on: August 1, 2026**

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

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1 Scope

GB/T 1535-2026 is the Chinese national standard covering soya bean oil - the most consumed vegetable oil in China, with its grades from crude to fully refined, the fatty acid composition that identifies it, the acid and peroxide values, the solvent residue from extraction and the tests for adulteration. It replaces GB/T 1535-2017, revised together with the peanut, maize and sunflower oil standards of the same batch. It was issued on 28 January 2026 and has been in force since 1 August 2026, replacing GB/T 1535-2017. 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 of soya bean oil, specifies its classification, relative density and fatty acid composition, quality requirements, inspection rules, marking, packaging, storage, transportation and sales, and describes the corresponding inspection methods. This document applies to the crude soya bean oil and the finished product of soya bean oil. The quality indicators for crude soya bean oil are only applicable to the trading of crude soya bean oil.

2 Normative references

The provisions of the following documents constitute the essential clauses of this document through normative references in this text. Among them, for any dated reference, only the version corresponding to that date applies to this document; for any undated reference, the

latest version (including all amendments) applies to this document.

GB/T 191 Graphical symbols marking for handling and storage of packages

GB/T 5009.37 Method for analysis of hygienic standard of edible oils

GB 5009.168 National food safety standard - Determination of fatty acids in foods

GB 5009.227 National food safety standard - Determination of peroxide value in foods

GB 5009.229 National food safety standard - Determination of acid value in foods

GB 5009.236 National food safety standard - Determination of moisture and volatile matter in animal and vegetable oils

GB 5009.262 National food safety standard - Determination of residual solvent in foods

GB/T 5524 Animal and vegetable fats and oils - Sampling

GB/T 5525 Vegetable fats and oils - Method for identification of transparency, odour and taste

GB/T 5526 Determination of relative density of animal and vegetable fats and oils

GB/T 5531 Inspection of grain and oils - Heating test of vegetable fats and oils

GB/T 5533 Inspection of grain and oils - Determination of soap content in vegetable oils

GB/T 15688 Animal and vegetable fats and oils - Determination of insoluble impurities content

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 soya bean oil Oils extracted from soya bean seeds.

3.2 crude soya bean oil Oils made from soya bean seeds that are not intended for direct human consumption. NOTE. It is also known as soybean crude oil.

3.3 finished product of soya bean oil Oils that are processed from crude soya bean oil (3.2) and are edible.

3.3.1 pressing soya bean oil A type of finished product of soya bean oil that is made by refining crude soya bean oil (3.2) obtained by mechanically pressing soya bean seeds.

3.3.2 solvent extraction soya bean oil A type of finished product of soya bean oil that is made by refining crude soya bean oil (3.2), and the crude oil is extracted from soya bean forage or machine -pressed cake by utilizing the solvent's property of dissolving oils.

3.4 relative density The ratio of the mass of oil at 20 °C to the mass of an equal volume of distilled water at 20 °C.

3.5 fatty acid The general term for aliphatic monocarboxylic acids. NOTE. The general formula is R-COOH.

3.6 colour The color that the oil itself has. NOTE. It is primarily derived from oil-soluble pigments in oilseeds.

3.7 transparency The degree to which oils allow light to pass through.

3.8 moisture and volatile matter content The mass fraction of trace amounts of water and volatile substances contained in oils and fats under certain temperature conditions.

3.9 insoluble impurity content The mass fraction of substances in oils and fats that are insoluble in organic solvents such as petroleum ether.

3.10 acid value The number of milligrams of potassium hydroxide that are needed when neutralizing the free fatty acids in 1 gram of oil.

3.11 peroxide value The mass fraction of iodine separated from a peroxide.

4 Classification

4.1 Soya bean oil is classified into crude soya bean oil and finished product of soya bean oil based on its degree of processing.

4.2 Based on processing technology, the finished product of soya bean oil is classified into pressing soya bean oil and solvent extraction soya bean oil.