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

GB/T 15691-2026

Replacing GB/T 15691-2008

General technical specification for spices and condiments

香辛料调味品通用技术条件

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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 replaces GB/T 15691-2008 "General Technical Requirements for Spices and Seasonings". Compared with GB/T 15691-2008, the following changes are made. Aside from structural adjustments and editorial changes, the main technical changes are as follows:

- a) The scope has been changed (see Chapter 1, Chapter 1 of the.2008 edition);
- b) The definition of "spices and seasonings" has been changed (see 3.1,.2008 edition 3.1);
- c) The terms and definitions for "powdered spices and seasonings" and "granular spices and seasonings" have been removed (see 3.3 of the.2008 edition);
- d) The "Requirements for Raw Materials and Auxiliary Materials" have been revised (see Chapter 5, Chapter 5 of the.2008 edition);
- e) The "Residue on Screen" indicator has been deleted, and the units and notes for "Moisture," "Total Ash," and "Acid-Insoluble Ash" have been changed (see...). Table 1 (Table 1 from the.2008 edition);
- f) The "inspection of grinding fineness" has been deleted (see 7.2 in the.2008 edition);
- g) The test methods for "Moisture," "Total Ash," and "Acid-Insoluble Ash" have been revised

(see 7.3-7.5,.2008 edition 7.3-7.5);

h) The "Factory Inspection" section has been changed, and the requirement for "grinding fineness" has been removed (see 8.3.1,.2008 version 8.3.1);

i) The requirements for "marking" and "packaging" have been changed (see 9.1 and 9.2,.2008 editions of

1 Scope

GB/T 15691-2026 is the Chinese national standard covering the general requirements for spices - the sensory characteristics, the moisture, ash and volatile oil, the extraneous matter, the microbiological limits and the contaminants, applying across the individual spice standards. It replaces GB/T 15691-2008 and has been in force since 1 October 2026, with the star anise standard GB/T 7652-2026. It was issued on 31 March 2026 and takes effect on 1 October 2026, replacing GB/T 15691-2008. 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 specifies the product classification, raw material requirements, technical requirements, inspection rules, and labeling, packaging, and transportation of spices and seasonings. Storage requirements are described, along with the corresponding test methods. This document applies to products made primarily from plant-based spices, with or without added adjuvants, intended for food flavoring.

4 Product Categories

4.1 Single type A spice condiment made from a single spice.

4.2 Composite type Spices and seasonings made primarily from two or more spices.

5 Requirements for raw and auxiliary materials

5.1 It should be dry, free from insects, mold, odor, pollution, and impurities, and should have the color that the raw material should have, possessing a natural aromatic or pungent flavor. Spicy.

5.2 Raw materials used in processing should be selected and screened to remove impurities before being put into production.

5.3 The auxiliary materials used should be necessary to maintain the product's shape and flavor, and should comply with the relevant regulations for food raw materials.

6 Technical Requirements

6.1 Sensory Requirements It has the color, smell and taste that the product should have.

6.2 Physicochemical Indicators The physicochemical properties should meet the requirements of Table 1.

6.3 Net Content The net content requirements for pre-packaged products are detailed in the "Measures for the Supervision and Administration of Measurement of Quantitatively Packaged Commodities".

7 Test Methods

7.1 General Rules The water used in the experiment should be distilled water, and all reagents used, unless otherwise specified, should be of analytical grade.

7.2 Sensory organs Randomly select 10g of sample, spread it evenly on a clean white porcelain plate, observe its color and smell its aroma with the naked eye under natural light, and take a small amount... Place it on the tip of your tongue, spread it throughout your mouth, and savor its flavor carefully.

7.3 Moisture Determination The determination shall be made according to the method described in Method III of GB 5009.3-2016.

7.4 Determination of total ash content Determined according to the method described in Method I of GB 5009.4-2016.

7.5 Determination of Acid-Insoluble Ash The determination shall be made according to the method described in Method III of GB 5009.4-2016.

7.6 Net content The test shall be conducted in accordance with the provisions of JJF1070-2023.

8 Inspection Rules

8.1 Batching Products of the same variety, production date, and processing batch are considered as one batch.

8.2 Sampling Method Sampling shall be carried out in accordance with the provisions of GB/T 12729.2.

8.3 Inspection Categories

8.3.1 Factory Inspection Sensory requirements, moisture content, and net content are mandatory inspection items for factory shipment.

8.3.2 Spot checks Total ash and acid-insoluble ash are sampled once every 10 batches.

8.4 Determination If any item fails to meet the test results, the sampling rate can be doubled from that batch for retesting of the non-compliant item. If the non-compliant item still fails to meet the test results, the entire batch is deemed non-compliant. The product is substandard.

9.1 Marking

9.1.1 For products sold as edible agricultural products, the labeling requirements on the packaging are detailed in the "Administrative Measures for Packaging and Labelling of Agricultural Products".

9.1.2 The markings on the transport packaging shall comply with the provisions of GB/T 6388.

9.2 Packaging Product packaging can be categorized into bottled and bagged packaging. Packaging materials should not affect product quality and should be non-toxic, harmless, and odorless. All packaging should be secure. Solid, intact, and clean.

9.3 Transportation The means of transport should be clean and should not be transported together with toxic, harmful, or odorous items. During transport, it should be protected from rain, moisture, and direct sunlight.

9.4 Storage The product should be stored in a clean, ventilated, cool, and dry warehouse, off the ground and away from the walls, and should not be piled up with items that have an odor. GB/T 15691-2026. General Technical Requirements for Spices and Seasonings ICS

36 National Standards of the People's Republic of China Replaces GB/T 15691-2008
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31 Implemented on October 1, 2026 State Administration for Market Regulation The State Administration for Standardization issued a statement.