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

GB/T 16919-2022

Replacing GB/T 16919-1997

General principle of food grade Spirulina powder quality

食用螺旋藻粉质量通则

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for Standardization Work Part

1. Structure and Drafting Rules of Standardization Documents" drafted. This document replaces GB/T 16919-1997 "Edible Spirulina Powder", compared with GB/T 16919-1997, except for structural adjustment and editing. In addition to the sexual changes, the main technical changes are as follows:

--- Delete the relevant content related to food safety indicators and requirements (see 3.4, 3.5, 4.3,

4.4 of the 1997 edition);

--- Delete the specific provisions of carotenoids (see

3.3 of the 1997 edition);

--- Added phycocyanin and beta-carotene indicators (see 4.4, 5.6, 5.7). Please note that some content of this document may be patented. The issuing agency of this document assumes no responsibility for identifying patents. This document is proposed and managed by the National Standardization Technical Committee of Food Industry (SAC/TC64). This document is drafted by: Microalgae Branch of China Algae Industry Association, Yellow Sea Fisheries Research Institute of China Academy of Fishery Sciences, Qingdao Microalgae Industry Association, Yantai Institute of Coastal Zones, Chinese Academy of Sciences, China University of Petroleum (East China), Institute of Hydrobiology, Chinese Academy of Sciences, Ningbo University, National The First Oceanographic Research Institute of the Oceanographic Bureau, Dongying Dazhen Biotechnology Co., Ltd., Dongtai Cibaier Bioengineering Co., Ltd., Fuqing Xindaze Spirulina Co., Ltd., South China Sea Institute of Oceanography, Chinese Academy of Sciences, Beihai Shengba Biotechnology Co., Ltd., Lijiang Chenghaibaoer Biological Development Co., Ltd., Ordos City, Inner Mongolia Science and Technology Bureau, Inner Mongolia Zaishou Bioengineering Co., Ltd. The main drafters of this document. Qin Song, Wang Lianzhu, Wang Qi, Chen Jun, Ge Baosheng, Song Lirong, Yan Xiaojun, Zheng Li, Dong Naichang, Gao Zhigang, Zheng Xing,

Xiang Wenzhou, Xue Mingxiong, Xu Qingshan, Tan Yinghong, Wang Zhizhong, Su Yongning, Xiao Yupeng. The previous versions of this document and its superseded documents are as follows:

---First published in 1997 as GB/T 16919-1997;

---This is the first revision. General rules for the quality of edible spirulina powder

1 Scope

GB/T 16919-2022 is the Chinese national standard on general principle of food grade spirulina powder quality, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 15 April 2022 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 May 2023. Classification: ICS 67.120.30, CCS X20. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This document specifies the requirements, test methods, inspection rules, labeling, packaging, transportation and storage of edible spirulina powder. (*Arthrospira maxima*) as raw material, spirulina powder made by harvesting, filtering, washing and drying.

2 Normative references

The contents of the following documents constitute essential provisions of this document through normative references in the text. Among them, dated citations documents, only the version corresponding to that date applies to this document; for undated references, the latest edition (including all amendments) applies to this document.

GB/T 191 Graphical signs of packaging, storage and transportation

GB 5009.3 National Food Safety Standard for Determination of Moisture in Food

GB 5009.4 National Food Safety Standard Determination of Ash in Food

GB 5009.5 National Food Safety Standard for Determination of Protein in Food

GB 5009.83 National Food Safety Standard for Determination of Carotene in Food

GB 5749 Hygienic Standard for Drinking Water

GB/T 30891 Sampling Specification for Aquatic Products

JJF1070 Measurement and inspection rules for the net content of quantitatively packaged

commodities SC/T 3035 General Rules for Packaging and Labeling of Aquatic Products
SN/T 1113 Determination method of phycocyanin and chlorophyll content in Spirulina
powder for import and export

3 Terms and Definitions

There are no terms and definitions that need to be defined in this document.

4 Requirements

4.1 Raw materials Spirulina raw materials should be fresh, pollution-free and of good quality.

4.2 Production water Should comply with the provisions of GB 5749.

4.3 Sensory requirements Should comply with the provisions of Table 1.