

ICS 67.060
CCS B22



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

GB/T 17320-2013

Replacing GB/T 17320-1998

Quality classification of wheat varieties

小麦品种品质分类

Issued on: July 19, 2013

Implemented on: December 6, 2013

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People's Republic of China;
Standardization Administration of China**

Table of Contents

- 1 Scope
- 2 Normative references
- 3 Qualities
- 4 Quality indicators

Foreword

This standard is prepared in accordance with GB/T 1.1-2009 given rules. This standard replaces GB/T 17320-1998 "special wheat quality." This standard compared with GB/T 17320-1998, the main changes are as follows:

- Modify the classification of wheat, an increase in wheat gluten;
- Modified quality metrics, increased stiffness index requirements;
- Increased requirements for wheat quality evaluation reports;
- Modified laboratory bread making and evaluation methods, increase the production of noodles and laboratory evaluation. This standard is proposed and managed by the People's Republic of China Ministry of Agriculture. This standard was drafted. Institute of Heilongjiang Academy of quality and safety of agricultural products, the Ministry of Agriculture Grain Products Quality Supervision, Inspection and Testing Heart (Harbin). The main drafters of this standard. Wangle Kai, Cheng Aihua, as Ji Lin, Zhao is new, Lan Jing, Dai Changjun. This standard replaces the standards previously issued as follows:
 - GB/T 17320-1998. Wheat quality classification

1 Scope

GB/T 17320-2013 is the Chinese national standard on quality classification of wheat varieties, 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 19 July 2013 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 6 December 2013. Classification: ICS 67.060, CCS B22. 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 standard specifies the quality of wheat varieties, quality indicators, test methods and inspection rules. This standard applies to breeding varieties (strains) of characterization, validation and promotion of varieties of wheat varieties, but also for special processing small Acquisition, marketing and processing of wheat varieties.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document. GB 1351-2008 wheat

GB 5491 grain and oilseeds testing for sampling, and sample method

GB/T 5505 Inspection of grain - Determination of ash

GB/T 5506.2 wheat and wheat flour gluten content - Part 2. Determination of wet gluten Instruments Act

GB/T 10361 wheat and rye flour, and durum wheat semolina - Determination of the falling number Hagberg-Perten method

GB/T 14611 Inspection of grain and wheat flour bread baking quality of direct fermentation Physical properties

GB/T 14614 Wheat Dough water absorption and rheological properties measurement farinograph method Physical properties

GB/T 14615 Wheat Dough rheological properties of tensile tester method

GB/T 21304 wheat hardness testing hardness index

GB/T 24303 Inspection of grain and wheat flour cake baking quality of sponge cake Act

NY/T 3 grains, legumes seed crude protein assay (semi-micro Kjeldahl method)

NY/T 1094.2-2006 milling wheat experiment - Part 2. Buhler's method for hard wheat

NY/T 1094.4-2006 milling wheat experiment - Part 4. Buhler's method system for soft wheat flour

NY/T 1095 Determination of wheat Zeleny sedimentation value method

3 Qualities

According wheat grain use is divided into four categories.

a) Wheat gluten. a hard endosperm, and strong gluten wheat flour for making bread or used

with wheat;

b) in wheat gluten. a hard endosperm, wheat flour gluten strong force, for the production of instant noodles, dumplings, steamed bread, noodles and other food;

c) in wheat gluten. a hard endosperm, moderate gluten strength wheat flour for making noodles, dumplings, bread and other foods;

d) gluten wheat. soft endosperm, weak gluten wheat flour for making bread, cakes, biscuits and other food.

4 Quality indicators

Quality indicators of different types of wheat varieties shall comply with the requirements of Table 1.