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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 18738-2025

Replacing GB/T 18738-2006

General quality requirements for soy milk powder

豆浆粉质量通则

Issued on: December 2, 2025 **Implemented on: July 1, 2026**

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Standardization Administration of the PRC

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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 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 18738-2006 "Instant Soy Powder and Soy Milk Powder". Compared with GB/T 18738-2006, the main differences are structural adjustments and... Aside from editorial changes, the main technical changes are as follows:

a) The scope has been changed (see Chapter 1, Chapter 1 of the.2006 edition);

b) Terms and definitions have been changed (see Chapter 3, Chapter 3 of the.2006 edition);

c) Product classifications have been changed (see Chapter 4, Chapter 4 of the.2006 edition);

d) The net content deviation requirement has been removed (see

5.3 in the.2006 edition);

e) The requirements for raw materials, sensory requirements, and physicochemical requirements have been changed (see 5.1-5.3, and 5.1-

5.5 in the.2006 edition);

f) The microbiological requirement has been removed (see

5.6 in the.2006 edition);

g) The requirements for food additives and food fortifiers have been removed (see

5.7 of the.2006 edition);

h) The testing method has been changed (see Chapter 6, Chapter 6 of the.2006 edition);

1 Scope

GB/T 18738-2025 is the Chinese national standard covering instant soy milk powder - the protein and fat content, the solubility and the sediment left in the cup, the urease activity that shows whether the beans were properly heated, and the microbiological limits. It replaces GB/T 18738-2006. It was issued on 2 December 2025 and has been in force since 1 July 2026, replacing GB/T 18738-2006. The document is under the responsibility of the Standardization Administration of China. This page is published from the official record of the 2025 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 soy milk powder, provides product classification, and specifies requirements, inspection rules, labeling, packaging, transportation, and storage. The document describes the testing method. This document applies to the production, inspection, and sale of soy milk powder.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document. GB 1352 Soybeans

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

GB 5009.4 National Food Safety Standard - Determination of Ash Content in Food

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

GB 5009.6 National Food Safety Standard - Determination of Fat in Food

GB 5009.7-2016 National Food Safety Standard. Determination of Reducing Sugars in Food

GB 5009.8-2023 National Food Safety Standard. Determination of Fructose, Glucose, Sucrose, Maltose and Lactose in Food

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Soy milk powder Instant soy flour Using soybeans as the main raw material (soybean content not less than 35%), with or without other ingredients, the process involves grinding, enzyme inactivation, and drying. Processed soy products.

Note. Other ingredients can also be added after drying.

3.2 Pure soy milk powder Soy milk powder is made solely from soybeans.

3.3 Instantsoymilkpowder Soy milk powder made by adding other ingredients.

3.4 Modified soy milk powder is made by adding raw milk and/or milk powder (calculated as milk powder, the amount added shall not be less than 3%) and other auxiliary materials.