

ICS 67.060
CCS X 11



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

GB/T 19048-2024

Replacing GB/T 19048-2008

**Quality requirements for the geographical indication product
Longkou vermicelli**

地理标志产品质量要求 龙口粉丝

Issued on: December 31, 2024

Implemented on: December 31, 2024

**Issued by: State Administration for Market Regulation;
Standardization Administration of China**

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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 for standardization documents" Drafting. This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document. This document replaces GB/T 19048-2008 "Geographical Indication Product Longkou Vermicelli". Compared with GB/T 19048-2008, except for the structure In addition to adjustments and editorial changes, the main technical changes are as follows:

- Changed the definition of "Longkou vermicelli" (see 3.1, 4.1 of the.2008 edition);
- Changed the origin environment data (see Chapter 5, 5.2 of the.2008 edition);
- Added requirements for "mung bean starch" and "pea starch" (see 6.1.3, 6.1.4);
- Deleted "traditional craft characteristics" (see 5.3 of the.2008 edition);
- Added "main process flow" and "key process requirements" (see 6.2.1, 6.2.2);
- Deleted "sulfur dioxide residue" in the physical and chemical indicators (see 5.5 of the.2008 edition);

--- Deleted "Health indicators" (see 5.6 of the 2008 edition);

1 Scope

China's national quality requirements for Longkou vermicelli as a protected geographical indication product. It defines the terminology, specifies the production area, the technical requirements, the inspection rules and the marking, packaging, transport and storage, and describes the production environment and the corresponding inspection methods. It applies to the production, processing, circulation and inspection of the product, and to the protection and management of the indication. Longkou vermicelli is the fine translucent noodle made from mung bean starch, and it is one of the oldest and most widely counterfeited protected names in Chinese food. The value of the name rests on the raw material and the water: the noodle is made from mung bean - or pea - starch rather than the cheaper sweet potato or maize starch, and it is that starch which gives the strand its transparency, its resistance to disintegration in boiling water and its characteristic springy texture. A vermicelli made from cheaper starch looks similar dry, and fails in the pot. So the standard has to do two things. It must delimit the origin area, which a normative annex does, and describe the production environment - the water and the traditional process on which the reputation is based. And it must give the analytical means of catching substitution: the moisture, the ash and the starch content, the composition requirements that establish which starch was used, the cooking behaviour and the broken rate, together with the safety requirements that any food carries. The inspection rules and the marking clause then tie the protected name to a product that has actually met those requirements. Issued and in force since 31 December 2024, it replaces GB/T 19048-2008.

This document defines the terminology of Longkou vermicelli, a geographical indication product, and stipulates the origin, technical requirements, inspection rules, marking, packaging, transportation, etc. The requirements for transportation and storage are described, and the production environment and corresponding inspection methods are described. This document applies to the production, processing, circulation and inspection of Longkou vermicelli, a geographical indication product, and also applies to Longkou vermicelli, a geographical indication product. protection and management.

2 Normative references

The contents of the following documents constitute essential clauses of this document through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to This document.

GB/T 191 Pictorial markings for packaging, storage and transportation

GB 5009.3 National Food Safety Standard Determination of Water Content in Food

GB 5009.4 National food safety standard Determination of ash content in foods

GB 5009.9 National Food Safety Standard Determination of Starch in Food

GB 5749 Sanitary standard for drinking water GB/T 10460 Peas GB/T 10462 Mung Bean

JJF1070 Rules for the measurement and inspection of the net content of quantitatively packaged goods

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Longkou vermicelli Within the geographical indication product production area specified in Chapter 4, using mung beans and peas as raw materials, making use of local water resources, geographical environment, climate, and microbial system, using traditional Physalis fermentation process to extract starch, or using local traditional Physalis fermentation process to produce Vermicelli made from mung bean starch and pea starch.

4 Origin

The origin of Longkou vermicelli geographical indication products is limited to the origin range in the approval announcement issued by the national intellectual property administrative department. The scope of the project is the current administrative area of Longkou City, Zhaoyuan City, Penglai District, Laiyang City and Laizhou City in Yantai City, Shandong Province, which should comply with Appendix A. Regulation.

5 Origin environment

The production area of Longkou vermicelli geographical indication product belongs to the typical warm temperate continental monsoon zone, semi-humid, with four distinct seasons.