

ICS 67.180.20

CCS X 31



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

GB/T 20880-2018

Edible dextrose

Issued on: March 15, 2018

Implemented on: October 1, 2018

**Issued by: State Administration for Market Regulation, China National
Standardization Administration**

Table of Contents

- Foreword
- 1 Scope
- 2 Normative references
- 3 Terms and definitions
- 4 Product Category
- 5 requirements
- 5.1 Sensory requirements

Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces GB/T 20880-2007 "Food Dextrose".

Compared with GB/T 20880-2007, the main technical changes in this standard are as follows.

- Modified standard English name;
- Adjusted normative references;
- Remove the technical content of full powdered sugar;
- Modified sensory requirements;
- Increased sensory test methods;
- Removed inspection requirements for sulfuric acid ash from factory inspection items.

This standard was proposed by the National Food Industry Standardization Technical Committee (SAC/TC64).

This standard is under the jurisdiction of the Technical Committee of Industrial Fermentation of the National Food Industry Standardization Technical Committee (SAC/TC64/SC5).

This standard was drafted by. Guangzhou Shuangqiao Co., Ltd., Xiwang Group Co., Ltd., Bowling Biotech Co., Ltd., and Luzhou Biotechnology Co., Ltd.

Science and Technology (Shandong) Co., Ltd., Anhui Fengyuan Fermentation Technology Engineering Research Co., Ltd., Qinhuangdao Waxy Starch Co., Ltd., Shandong Futian

Pharmaceutical Co., Ltd., Zhejiang Huakang Pharmaceutical Co., Ltd., China Food Fermentation Industry Research Institute, Liangshan Linghua Biotechnology Co., Ltd.

Natural Biological Group Co., Ltd., Shandong Longli Biotechnology Co., Ltd., Cargill Investment (China) Co., Ltd., Taylor Trade (Shanghai)

Limited company.

1 Scope

This standard specifies the terms and definitions of the consumption of glucose, product classification, requirements, test methods, inspection rules, signs, packaging, transportation and

Storage.

This standard applies to the production, inspection and sales of edible glucose.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article

Pieces. For undated references, the latest version (including all amendments) applies to this document.

GB/T 191 packaging, storage and transportation logo

Preparation of GB/T 601 Chemical Reagent Standard Titration Solution

Preparation of GB/T 602 standard solution for determination of impurities in chemical reagents

Preparation of preparations and products used in GB/T 603 chemical reagent test methods

GB 5009.3-2016 National Food Safety Standard Determination of Moisture in Food

GB/T 6682 Analysis Laboratory Water Specifications and Test Methods

GB 7718 national standards for food safety pre-packaged food labeling

GB 15203 National Standard for Food Safety Starch Sugar

GB 28050 National Standard for Food Safety General Principles of Nutrition Labeling for Prepackaged Food

3 Terms and definitions

The following terms and definitions apply to this document.

3.1

One-water glucose dextrosemonohydrate

The glucose liquid obtained through liquefaction and saccharification using starch or starch as raw material, and then purified, concentrated, cooled and crystallized.

A crystalline water product.

3.2

Anhydrous glucose dextroseanhydrate

Glucose liquid obtained by liquefaction and saccharification using starch or starch as raw material, and then refined, concentrated, and evaporated.

4 Product Category

According to the production process is divided into anhydrous glucose ($C_6H_{12}O_6$) and glucose in water ($C_6H_{12}O_6 \cdot H_2O$).

5.1 Sensory requirements

Should comply with the provisions of Table 1.