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

GB/T 20882.1-2025

Replacing GB/T 20880-2018

Quality requirements for starch sugar - Part 1: Edible dextrose

淀粉糖质量要求 第1部分：食用葡萄糖

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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. And other files.

This document is Part 1 of GB/T 20882 "Quality requirements for starch sugars". GB/T 20882 has been published in the following parts.

- Part 1: Edible glucose;
- Part 2: Glucose syrup (powder);
- Part 3: Crystalline fructose and solid fructose;
- Part 4: Fructose syrup;
- Part 5: Maltose;
- Part 6: Maltodextrin;
- Part 7: Trehalose.

This document replaces GB/T 20880-2018 Edible Glucose. Compared with GB/T 20880-2018, except for structural adjustments and editorial changes, In addition to the modifications, the main technical changes are as follows.

- Changed the definition of anhydrous glucose (see 3.2, 3.2 of the 2018 edition);
- Added the description of impurities in the sensory requirements (see Table 1 in 5.1);
- Deleted food safety requirements (see 5.3 of the 2018 edition);
- Changed the external standard method for determining glucose content to the arbitration method (see 6.3.7.1, 6.3.5.4 of the 2018 edition);
- Added the peak area normalization method for glucose content determination (see 6.3.7.3);
- Changed the sampling volume of standard working solution and sample solution in the chloride determination method (see 6.7.3.2 and 6.7.3.3, 2018 edition 6.7.3.2 and 6.7.3.3);
- The sampling method has been changed (see 7.2, 7.2 of the 2018 edition);
- Changed the product marking requirements (see 8.1, 8.1 of the 2018 edition).

Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

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

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The previous versions of this document and the documents it replaces are as follows.

- First published as GB/T 20880-2007 in 2007 and first revised in 2018;
- This is the second revision.

Introduction

With the rapid development of the food fermentation industry, the types of starch sugars have diversified, the product quality has been improved, and the product variety has been enriched.

The industry technology has made great progress and development. The formulation of GB/T 20882 "Quality Requirements for Starch Sugar" is a standard for the product quality and inspection of starch sugar.

The normalization and standardization of testing methods is the basic work to regulate the industry order of starch sugar and its related products and promote industrial development.

GB/T 20882 "Quality Requirements for Starch Sugar" is planned to consist of seven parts.

- Part 1: Edible glucose. The purpose is to improve the product quality of the edible glucose industry.
- Part 2: Glucose syrup (powder). The purpose is to improve the product quality of glucose syrup (powder) industry.
- Part 3: Crystalline fructose and solid fructose-glucose. The purpose is to improve the product quality of the crystalline fructose and solid fructose-glucose industries.
- Part 4: Fructose-glucose syrup. The purpose is to improve the product quality of the fructose-glucose syrup industry.
- Part 5: Maltose. The purpose is to improve the product quality of the maltose industry.
- Part 6: Maltodextrin. The purpose is to improve the product quality of the maltodextrin industry.
- Part 7: Trehalose. The purpose is to improve the product quality of the trehalose industry.

Starch sugar quality requirements Part 1: Edible Glucose

1 Scope

This document defines the terms and definitions of edible glucose, gives product classification, specifies the requirements and inspection rules for edible glucose and The requirements for marking, packaging, transportation and storage are described, and the corresponding test methods are described.

This document applies to the production, inspection and sale of edible glucose.

2 Normative references

GB/T 191

GB/T 601

GB/T 602

GB/T 603

GB 5009.3-2016

GB/T 6682

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Dextrose monohydrate

The starch or starchy substance is used as raw material, and the glucose solution obtained by liquefaction and saccharification is refined, concentrated, cooled and crystallized to obtain a A product of crystal water.

3.2 Dextrose anhydrous

Starch or starch is used as raw material, and the glucose solution obtained by liquefaction and saccharification is refined, concentrated, evaporated and crystallized to obtain a crystalline-free Water products.

4 Product Categories

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

5.1 Sensory requirements

It should comply with the requirements of Table 1.