

ICS 67.180.20

CCS X 31



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

GB/T 20882.5-2025

Replacing GB/T 20883-2017

Quality requirements for starch sugar - Part 5: Maltose

淀粉糖质量要求 第5部分：麦芽糖

Issued on: April 25, 2025

Implemented on: May 1, 2026

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

Table of Contents

Foreword

Introduction

1 Scope

2 Normative references

3 Terms and definitions

3.1 Maltose

4 Product Categories

5 Requirements

5.1 Sensory requirements

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 is part 5 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 20883-2017 Maltose. Compared with GB/T 20883-2017, except for structural adjustments and editorial changes, In addition, the main technical changes are as follows.

- Added a footnote to the sensory requirements for the allowable crystallization of maltose syrup (see Table 1 in 5.1);
- Changed the requirements for sugar boiling temperature in the physical and chemical indicators (see Table 2 of 5.2, Table 2 of 4.2 of the 2017 edition);
- Deleted food safety requirements (see 4.3 of the 2017 version);
- Changed the test method for sensory requirements of maltose powder and crystallized maltose (see 6.2.2, 5.2.2.2 of the 2017 edition);
- Added the microporous membrane specifications and peak area normalization method as calculation method in the maltose content determination method (see 6.3.3.2 and 6.3.7.3);
- The number of digits retained in the obtained result has been changed (see 6.3.7.2 and 6.4.4, 5.3.5.4 and 5.4.3 of the 2017 edition);
- Changed the precision requirements for the calculation results of maltose content (see 6.3.8, 5.3.6 of the 2017 edition);
- Changed the requirements for test water used in pH testing (see 6.6.2, 5.6.2 of the 2017 edition);
- Changed the precision requirements for pH determination results (see 6.6.4, 5.6.3 of the 2017 edition);
- Changed the test method for sugar boiling temperature to normative Appendix B (see 6.8, 5.8 of the 2017 edition);
- Changed the sampling method for maltose syrup, maltose powder and crystallized maltose products (see 7.2, 6.2 of the 2017 edition);
- Deleted the requirements for product labeling (see 7.1 of the 2017 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).

This document was drafted by: Guangzhou Shuangqiao Co., Ltd., Zhejiang Huakang Pharmaceutical Co., Ltd., Shandong Zhonggu Starch Sugar Co., Ltd., Zhaoqing Huanfa Biotechnology Co., Ltd., Luzhou Biotechnology (Shandong) Co., Ltd., Bowling Biotechnology Co., Ltd., Dongguan Yihai Kerry Starch Co., Ltd., Shuangqiao (Xiamen) Co., Ltd., China Food Fermentation Industry Research Institute Co., Ltd., By-Health Co., Ltd., Zhejiang Shengge Biotechnology Co., Ltd. and Zhucheng Xingmao Corn Development Co., Ltd.

The main drafters of this document are: Cao Mengsi, Wan Zhenping, Xu Jingjing, Cao

Jianbang, Qiu Chunhong, Zhao Yubin, Li Peigong, Li Kerang, Feng Binghong, Wang Xiaolong, Zhang Xuerong, Chen Honghui, Li Bizhu, Han Xinfeng, Huang Fuchen, Dai Shijun, Wang Lingyun, Wang Hongxia, Pan Kun, Wu Boliang, Peng Xuefei, Huang Ling, Liu Guanglan and Wang Jinpeng.

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

- First published as GB/T 20883-2007 in 2007 and first revised in 2017;
- This is the second revision.

Introduction

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

The industry technology has made great progress. The formulation of GB/T 20882 "Quality Requirements for Starch Sugar" is a standard for the product quality and The normalization and standardization of detection 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 5: Maltose

1 Scope

This document gives the product classification of maltose, specifies the requirements, inspection rules, marking, packaging, transportation and storage, and describes the corresponding test Test method.

This document applies to the production, inspection and sales of maltose.

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 Maltose

A product made from starch or starchy substances through liquefaction, saccharification and refining.

4 Product Categories

4.1 According to the product form, it is divided into maltose syrup, maltose powder and crystallized maltose.

4.2 According to the maltose content, it can be divided into M40 type, M50 type, M70 type and crystallized maltose.

5.1 Sensory requirements

It should comply with the requirements of Table 1.