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

GB/T 20886.2-2021

Replacing GB/T 23530-2009

**Quality requirements for yeast products - Part 2: Processed
yeast products**

酵母产品质量要求 第2部分: 酵母加工制品

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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 of Standardization Documents" drafted: This document is part 2 of GB/T 20886 "Quality Requirements for Yeast Products": GB/T 20886 has released the following parts:

- Part 1: Yeast for food processing;
- Part 2: Yeast processed products: This document replaces GB/T 23530-2009 "Yeast Extract": Compared with GB/T 23530-2009, the main technical changes are as follows:
 - Added yeast processed products, yeast hydrolyzate, nucleotide type yeast hydrolyzate, flavor type yeast hydrolyzate, yeast cell wall, culture Terms and definitions of processed yeast products for nutrient substrates (see 3:1, 3:5~3:9);
 - Changed the definition of yeast extract (see 3:2, 3:1:1 of the:2009 edition);
 - Changed the name of "IG-type yeast extract" to "Nucleotide-type yeast extract" (see 3:3, 4:2 of the:2009 edition);
 - Changed the classification of yeast extracts [see 5:1a), Chapter 4 of the:2009 edition];
 - Added product classification by application (see 5:2);
 - Increased the physical and chemical requirements for yeast hydrolyzate (see 6:2:3);
 - Increased the physical and chemical requirements for flavor yeast hydrolyzate (see 6:2:4);
 - Increase the physical and chemical requirements of yeast cell wall (6:2:5);
 - Increased the physical and chemical requirements for yeast processed products in culture medium (see 6:2:6): Please note that some content of this document may be patented: The issuing agency of this document assumes no responsibility for identifying patents: This document is proposed and managed by the National Standardization Technical Committee of Food Industry (SAC/TC64): This document is drafted by: Angel

Yeast Co., Ltd., Dalian Zhenao Biotechnology Co., Ltd., Guangxi Yipinxian Biotechnology Co., Ltd., Zhuhai Tianxiangyuan Biotechnology Development Co., Ltd., Kerry Ingredients Trading (Shanghai) Co., Ltd., Shandong Shengqi Biological Co., Ltd. Co., Ltd., DSM (China) Co., Ltd., British Union Marley (Beijing) Food Sales Co., Ltd., China Food and Fermentation Industry Research Institute Co., Ltd. company: The main drafters of this document: Wu Zhuying, Chen Rong, Chen Yuping, Zhou Shiwei, Chen Xuesong, Wang Jiehong, Deng Juanjuan, Yi Yong, Du Jianhua, Li Tianyu, Guo Xinguang, Liu Ming, Huang Guoxin, Li Pei, Wu Lidi, Zhang Jingsong, Zhang Jixiang, Guo Fei, Wang Lixia, Luo Biying, Meng Zhen, Wu Xiaoqian, Liao Yingyang, Liu Shuai, Pan Yu: The previous versions of this document and its superseded documents are as follows:

---First published in:2009 as GB/T 23530-2009;

---This is the first revision:

1 Scope

China's national quality requirements for processed yeast products. It is Part 2 of GB/T 20886 and specifies the terms and definitions, the abbreviations, the product classification, the requirements, the test methods, the inspection rules, and the marking, packaging, transport and storage, applying to their production, inspection and sale. Where Part 1 covers yeast that is meant to be alive, this part covers the products made by killing it and using what is inside. Yeast extract is the largest of them: the cells are autolysed or hydrolysed so that their own enzymes break down the proteins and nucleic acids, and the soluble fraction is separated and concentrated. What results is a savoury ingredient containing free amino acids and the nucleotides that carry umami, and it is used across the industry as a flavour base and increasingly as a means of reducing added salt and monosodium glutamate while keeping the taste. Alongside it sit inactive dried yeast, yeast cell walls, yeast beta-glucan and mannan, and the yeast-derived nutritional products carrying selenium, zinc or chromium in organic form. These are chemically diverse and are bought for different reasons - flavour, nutrition, texture, or a functional effect in animal feed - so the standard classifies them and then sets requirements appropriate to each: the total nitrogen and amino nitrogen, which measure the degree of hydrolysis and therefore the flavour strength of an extract; the nucleotide content; the protein, ash, moisture and sodium chloride; the sensory characteristics; and the microbiological and contaminant limits. Issued on 31 December 2021 and in force since 1 July 2022, it replaces GB/T 23530-2009.

This document specifies the terms and definitions, abbreviations, product classifications, requirements, test methods, inspection rules and signs, package packaging, transportation and storage: This document applies to the production, inspection and sale of processed yeast products:

2 Normative references

The contents of the following documents constitute essential provisions of this document through normative references in the text: Among them, dated citations documents, only the version corresponding to that date applies to this document; for undated references, the latest edition (including all amendments) applies to this document:

GB/T 191 Graphical signs of packaging, storage and transportation Preparation of

GB/T 601 Standard Titration Solutions for Chemical Reagents

GB/T 602 Preparation of standard solutions for the determination of impurities in chemical reagents Preparation of preparations and products used in

GB/T 603 chemical reagent test methods GB 5009:

3 Terms and Definitions

The following terms and definitions apply to this document: 3:

1 Yeast processed productsprocessedyeastproducts Using yeast for food processing as the main raw material, it is autolyzed or enzymatically hydrolyzed under the action of yeast's own enzymes or external enzymes, after separation or non-separation, Products made by processes such as drying or not: 3:2 yeast extract Using yeast for food processing as the main raw material, under the action of yeast itself or external food processing enzymes, enzymatic hydrolysis and autolysis, separation and extraction The products containing soluble components in yeast cells such as amino acids, peptides, nucleotides, etc: obtained after or without thermal processing are classified as in food ingredients:

Note: Edible salt can be added as needed during the production process: 3:

3 Nucleotide-type yeast extract richnucleotideyeastextract Using nucleic acid-rich yeast for food processing as the main raw material, under the action of yeast's own enzymes or external food processing enzymes, it is enzymatically hydrolyzed and autolyzed and separated:

4 National Food Safety Standard Determination of Ash in Food

GB 5009:5-2016 National Food Safety Standard for Determination of Protein in Food

GB 5009:44-2016 National Food Safety Standard for Determination of Chloride in Food GB 5009:

91 National Food Safety Standard Determination of Potassium and Sodium in Food

GB/T 6682-2008 Specifications and test methods for water used in analytical laboratories