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

GB/T 20977-2007

**[Including 2017XG1] General technical requirement for the
pastry
(English Translation)**

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1 Scope

This Standard specifies the product classification, requirements, test methods, inspection rules and labeling of Chinese pastry.

This Standard is applicable to the production, inspection and sales of Chinese pastry products.

This Standard is not applicable to decorated cakes and moon cakes.

2 Normative References

The clauses of the following document become clauses of this Standard through the reference in this Standard. In terms of references with a specified date, all subsequent amendments (excluding corrected content) or revisions are not applicable to this

Standard. However, all parties that reach an agreement in accordance with this

Standard are encouraged to explore the possibility of adopting the latest editions of these documents. In terms of references without a specified date, the latest edition is applicable to this Standard.

GB 2760 Hygienic Standards for Uses of Food Additives

GB 2762 Maximum Levels of Contaminants in Foods

GB/T 4789.24 Microbiological Examination of Food Hygiene - Examination of Candy, Cake and Preserved Fruit

GB/T 5009.3-2003 Determination of Moisture in Foods

GB/T 5009.5-2003 Determination of Protein in Foods

GB/T 5009.6-2003 Determination of Fat in Foods

GB/T 5009.182 Determination of Aluminum in Flour Products

GB 7099 Hygienic Standard for Pastry and Bread

GB 7718 General Standard for the Labeling of Prepackaged Foods

GB 14880 Hygienic Standard for the Use of Nutritional Fortification Substances in Foods

JJF 1070 Rules of Metrological Testing for Net Quantity of Products in Prepackages with Fixed Content

General Administration of Quality Supervision, Inspection and Quarantine, No. 75

Order [2005], Measures for the Supervision and Administration of Quantitative Packaging Commodities Measurement

General Administration of Quality Supervision, Inspection and Quarantine, State

Administration for Industry and Commerce, jointly issued No. 66 Order, Measures for the Supervision and Administration of Weighing and Measurement of Retail

Commodities

Ministry of Health, P.R. China, supervised and issued [2003] No. 180, Bulk Food Hygiene Management Code

3 Classification

Pastry is classified in accordance with hot processing and cold processing.

3.1.1 Baked pastry

Baked pastry is divided into. puffy pastry, soft pastry, crispy pastry, flaky pastry, meringue pastry, water-oiled crust pastry, syrup crust pastry, soft crust pastry, hard crust pastry, fermented pastry, baked pastry and bake cakes.

3.1.2 Fried pastry

Fried pastry is divided into. meringue pastry, water-oiled crust pastry, soft pastry, flaky pastry, water-conditioned pastry, fermented pastry and glutinous rice pastry.

3.1.3 Steamed pastry

Steamed pastry is divided into. steamed cakes, impression cakes, tough cakes, steamed sponge cakes and sponge cakes.

3.1.4 Cooked flour pastry

Cooked flour pastry is divided into. hot-adjusted soft cakes, impression cakes and sliced cakes.

3.1.5 Others

Cooked processed pastry other than baked pastry, fried pastry, steamed pastry and cooked flour pastry.

5.2.1 Inspection of loss on drying

In accordance with Method 1 of GB/T 5009.3-2003, conduct the determination.

5.2.2 Inspection of protein

In accordance with Method 1 of GB/T 5009.5-2003, conduct the determination.

5.2.3 Inspection of fat

In accordance with Method 1 of GB/T 5009.6-2003, conduct the determination.

5.2.4 Inspection of total sugar

Take Appendix A as a reference.

5.3 Inspection of Hygienic Indexes

In accordance with the method specified in GB 7099, conduct the determination.

5.4 Inspection of Aluminum

In accordance with the method specified in GB/T 5009.182, conduct the determination.

5.5 Inspection of Net Quantity

In accordance with the method specified in JJF 1070, conduct the determination.

6.1 Exit-factory Inspection / On-site Inspection

6.1.1

Products exiting factory shall be inspected batch by batch by the inspection department, and a product qualification certificate shall be issued.

6.1.2

Exit-factory inspection / on-site inspection.

6.1.2.1

Before exiting factory, the prepackaged products shall receive sampling inspection batch by batch. The exit-factory inspection items include. sensory inspection and allowable shortage of net quantity. In the sensory inspection, the inspection of appearance, color, luster and impurities needs to cover every product. This inspection shall be carried out before packaging.

6.1.2.2

Before the sales of products made on site, on-site sampling inspection shall be performed. The on-site inspection items include sensory inspection and allowable shortage of net quantity. In the sensory inspection, the inspection of appearance, color,

Appendix A (informative)

Determination of Total Sugar Content (Fehling's volumetric method)

A.1 Principle

When Fehling solution A and B are mixed, the generated potassium sodium copper tartrate is reduced by reducing monosaccharides to form red cuprous oxide precipitate.

When reaching the end point, a slight excess of reducing monosaccharides reduces the blue methylene blue chromosome to a colorless leuco-body and manifests the bright red color of cuprous oxide.

A.2.1 Fehling solution A. weigh-take 69.3 g of chemically pure copper sulfate; add

distilled water to dissolve it; prepare it into 1,000 mL.

A.2.2 Fehling solution B. weigh-take 346 g of chemically pure sodium potassium tartrate and 100 g of sodium hydroxide; add distilled water to dissolve it; prepare it into 1,000 mL.

A.2.3 1% methylene blue indicator.

A.2.4 20% sodium hydroxide solution.

A.2.5 6 N hydrochloric acid.

A.2.6 Calibration of Fehling solution. on an analytical balance, accurately weigh-take

0.4 g of analytically pure glucose that has been dried and cooled; use distilled water to dissolve it and transfer to a 250 mL volumetric flask; add water to the scale; shake it well for