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

GB/T 20980-2021

Replacing GB/T 20980-2007

General quality requirements for biscuits

饼干质量通则

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Table of Contents

1 Scope
2 Normative references
3 Terms and definitions
4 Product categories
5 Technical requirements...
6 Test methods...
7 Inspection rules...
7.2 Inspection classification
7.2.1 Factory inspection
7.2.2 Type inspection
7.3 Judgment rules
8 Labeling, packaging, transportation and storage
8.2 Packaging
8.3 Transportation
8.4 Storage
Appendix B
Appendix C

1 Scope

China's national general quality requirements for biscuits. It specifies the terms and definitions, the product classification, the technical requirements, the test methods, the inspection rules, and the labelling, packaging, transport and storage, and it applies to biscuits and to biscuit crumb. Biscuit is a category that covers products with almost nothing in common except that they are baked from a cereal dough and are dry when eaten. A hard sweet biscuit, a soda cracker, a shortbread, a wafer, a sandwich biscuit with a fat cream filling and a coated biscuit differ in fat content by a factor of several, in structure, in how they are formed - rotary moulded, cut, laminated, wire cut, deposited - and in what fails first when they age. So the first job of the document is the classification, since a single set of requirements across that range would be either meaningless or impossible. The technical requirements then follow the classification: moisture, which governs the texture and the shelf life and which is the property biscuits are dried to rather than baked to; the fat content and the acid value and peroxide value of that fat, which are the real shelf life indicators, because a biscuit does not go stale so much as its fat goes rancid; the alkalinity for the

chemically raised types; the sensory characteristics and the physical form; the additives permitted; and the microbiological and contaminant limits. Biscuit crumb is included because it is a real traded product, made from broken and off-specification biscuit and sold as an ingredient, and without a specification it is the natural destination for material that should not be sold at all. Issued on 26 November 2021 and in force since 1 June 2022, it replaces GB/T 20980-2007.

This standard specifies the terms and definitions, product classification, technical requirements, test methods, inspection rules, labeling, packaging, transportation and storage of biscuits. This standard applies to biscuits and biscuit crumbs.

2 Normative references

The following documents are essential for the application of this document. For any dated referenced document, only the dated version applies to this document. For any undated referenced document, the latest version (including all amendments) applies to this document.

GB/T 601 Chemical reagent - Preparations of reference titration solutions

GB 5009.3 National food safety standard - Determination of moisture in foods

GB 5009.6 National food safety standard - Determination of fat in foods

GB 5009.237 National food safety standard - Determination of pH value of food

GB/T 12456 National food safety standard - Determination of total acid in foods

JJF 1070 Rules of Metrological Testing for Net Quantity of Products in Prepackages with Fixed Content Measures for the Supervision and Management of Quantitative Packaging Commodities (Order No. 75 of the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China [2005])

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 biscuit The foods that are made with cereal flour (and/or bean and potato flour) as the main raw materials, with or without sugar, oil and other ingredients, and processed through mixing powder (or mixing batter), forming, baking (or frying), etc., as well as foods with other ingredients added between (or on the surface of, or inside) the products before and/or after baking.

3.2 biscuit crumb Biscuit particles made by dicing or crushing biscuits, with or without sieving.

4 Product categories

4.1 Short biscuits Biscuits that are made from cereal flour (and/or bean and potato flour) as the main raw materials, with oil, or with or without sugar and other ingredients, and made through cold powder mixing, forming and baking. The cross-sectional structure is porous and the taste is crumbly or crispy.

4.2 Semi hard biscuits Biscuits that are made from cereal flour (and/or bean and potato flour) as the main raw materials, with or without sugar, oil and other ingredients, and made through hot powder mixing, rolling, forming and baking. They usually have pinholes, layered cross- sections and a crispy taste. The semi hard biscuits that easily absorb water and swell when placed in water are called brewing-type semi-hard biscuits.

4.3 Fermented biscuits Biscuits that are made from cereal flour, oil, etc. as the main ingredients, with or without other ingredients, and through mixing powder, fermentation, rolling, forming, and baking. It is crumbly or crispy, and has the unique aroma of fermented products.

4.4 Compressed biscuits Biscuits that are made by crushing the biscuit base and mixing and compressing it with other ingredients such as oil and sugar; the biscuit base are made from cereal flour (and/or bean and potato flour) as the main raw materials, with or without sugar, oil and other ingredients, and through cold powder mixing, forming and baking.

4.5 Cookies Crispy biscuits that are made from cereal flour, sugar, oil, etc. as the main raw materials, with or without dairy products and other ingredients, and through mixing by cold powder process, forming by one of the methods of extrusion, cutting or roller printing, and then baking. Cookies with a soft texture and with or without syrup are called soft cookies.

4.6 Sandwich (or filled) biscuits Biscuits that are made by adding fillings between pieces (or in the hollow part of biscuits). Sandwich biscuits with high water content jam or sauce as fillings are called sauce-type sandwich biscuits.

4.7 Wafer A two-layer or multi-layer biscuit that is usually with fillings such as sugar and fat added or injected between the single or multiple pieces; among which, the biscuit pieces are porous sheets, rolls or other shaped single-piece biscuits that are made from cereal flour as the main raw material, with other ingredients, and through batter mixing, pouring and baking.

4.8 Macaroon Biscuits that are made from cereal flour, sugar, eggs and egg products as the main ingredients, with or without other ingredients, through beating, mixing, extruding and baking.

4.9 Egg roll Biscuits that are made from cereal flour (and/or bean and potato flour), eggs and egg products as the main ingredients, with or without sugar, oil and other ingredients, and through batter-mixing, pouring or pasting, and baking.

4.10 Crisp film Biscuits that are made from cereal flour (and/or bean and potato flour), eggs and egg products as the main ingredients, with or without sugar, oil and other ingredients, through mixing batter or powder, pouring or pasting with batter, and frying and baking.

4.11 Decoration biscuits Biscuits that are decorated by adding other ingredients to the surface through one or more processes such as coating, spraying, and piping and pasting.

4.12 Sponge biscuits Biscuits that are made from wheat flour, sugar, eggs and egg products as main raw materials, with or without other ingredients, and through mixing powder, multiple rolling, forming, hot water blanching, cold water soaking and baking, which have a loose and light texture and strong egg aroma.

4.13 Other biscuits Other biscuits except categories specified in 4.1~4.12.

7.1.2 Sampling method and quantity Randomly select samples from the finished products, and the sampling quantity shall meet the requirements of inspection and retention.

7.2.1 Factory inspection

7.2.1.1 Products shall be inspected batch by batch before leaving the factory. For products of the same variety but in different packages, the inspection items that are not affected by the packaging specifications and packaging forms can be inspected together.

7.2.1.2 Items for factory inspection include sensory, net content and moisture.

7.2.2 Type inspection

7.2.2.1 Products produced all year round shall be subject to type inspection once a year; the type inspection shall be carried out in any of the following circumstances. -- During the trial production and evaluation of new products; -- When there are major changes in raw materials or processes that may affect product quality; -- When the production is resumed after suspension for more than one year; -- When there is a significant difference between the factory inspection result and the last type inspection result; -- When the national supervisory authority requires a type inspection.

7.2.2.2 Type inspection includes all items of this standard.

7.3 Judgment rules

7.3.1 Factory inspection judgment rules. If all factory inspection items meet this standard, the batch of products shall be judged to meet this standard. If there are unqualified items in the factory inspection, samples can be taken for re-inspection. If they are still unqualified after re-inspection, the batch of products shall be judged to be non-compliant with this standard.

7.3.2 Type inspection judgment rules. If all the type inspection items comply with this standard, the type inspection result is judged to comply with this standard. If there are