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

GB/T 20981-2021

Replacing GB/T 20981-2007

General quality requirements for bread

面包质量通则

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009. This standard replaces GB/T 20981-2007 "Bread". The main technical changes of this standard compared with GB/T 20981-2007 "Bread" as follows:

- Modified the normative reference documents (see Chapter 2, Chapter 2 of the.2007 edition);
- Modified terms and definitions (see Chapter 3, Chapter 3 of the.2007 edition);
- Modified the product classification (see Chapter 4, Chapter 4 of the.2007 edition);
- Modified sensory requirements (see 5.1, 5.1 in.2007 edition);
- Modified the physical and chemical requirements (see 5.2, 5.3 of the.2007 edition);
- Deleted the requirements for hygiene requirements, food additives and food nutrition fortifiers (see 5.5 of the.2007 edition);
- The inspection methods for specific volume and hygiene requirements have been deleted (see 6.6 in the.2007 edition);
- Modified the inspection rules (see Chapter 7, Chapter 7 of the.2007 edition);
- Modified the labeling requirements (see Chapter 8, Chapter 8 of the.2007 edition);

1 Scope

China's national general quality requirements for bread. 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 bread and to rusks. Bread is the hardest of the baked goods to specify because it is largely water and it changes from the moment it leaves the oven. Staling is not drying: it is the retrogradation of the starch, in which the gelatinised granules recrystallise and the crumb becomes firm and crumbly even in a sealed pack, and it proceeds fastest just above refrigeration temperature - which is why refrigerating bread makes it stale faster than leaving it out. That fact governs how bread is distributed and how long a specification can meaningfully apply. The classification separates the types that behave differently: plain bread, sweet bread, filled and topped varieties, steamed and baked forms, and the rusks, which are bread baked twice to remove the water and therefore keep for months rather than days. The technical requirements then cover the moisture, which distinguishes the classes and sets the shelf life; the specific volume and the texture, which are what a consumer judges; the acidity; the fat content and its condition for the enriched types; the additive limits, since bread carries improvers, emulsifiers and preservatives that are tightly controlled; and the microbiological limits, mould being the practical spoilage organism of packaged bread and the reason for most of its packaging. Issued on 26 November 2021 and in force since 1 June 2022, it replaces GB/T 20981-2007.

This standard specifies the terms and definitions of bread, product classification, technical requirements, test methods, inspection rules, labeling, packaging, transportation and Store. This standard applies to bread and rusks.

2 Normative references

The following documents are indispensable for the application of this document. For dated reference documents, only the dated version applies to this article Pieces. For undated reference documents, the latest version (including all amendments) is applicable to this document.

GB/T 601 Preparation of Standard Titration Solution for Chemical Reagents

GB 5009.3 National Food Safety Standard Determination of Moisture in Food

JJF1070 Quantitative packaging commodity net content measurement inspection rules Measures for the Metrological Supervision and Administration of Quantitative Packaging Commodities (General Administration of Quality Supervision, Inspection and Quarantine (2005) No. 75)

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Bread Use wheat flour, yeast, water, etc. as the main raw materials, with or without other ingredients, after stirring, fermentation, molding, proofing, cooking, cooling, etc. Processed foods, and foods with other ingredients added to the surface or inside of the

product before or after cooking.

4 Product Classification

4.1 Soft bread Bread with soft tissue and uniform pores.

4.2 Hard bread Bread with hard or cracked skin and soft internal structure.

4.3 Shortbread Bread with clear layers and soft taste.

4.4 Prepared bread Add butter, edible oil products, egg products, meat products, cocoa products, jams, etc. to the surface or inside of the bread dough before or after baking
Ingredients for bread.