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

GB/T 21118-2026

Replacing GB/T 21118-2007

Mantou made of wheat flour

小麦粉馒头

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. This document replaces GB/T 21118-2007 "Wheat Flour Steamed Buns". Compared with GB/T 21118-2007, the main differences are structural adjustments and editorial changes. Aside from the modifications, the main technical changes are as follows:

---The scope of application has been changed (see Chapter 1, Chapter 1 of the.2007 edition);

---Terminology and definitions have been changed (see Chapter 3, Chapter 3 of the.2007 edition);

---The raw material requirements have been changed (see 4.1,.2007 version 4.1);

---The sensory requirements have been changed (see Table 1, 4.2 of the.2007 edition);

---The physical and chemical requirements have been revised (see Table 2, Table 1 in the.2007 edition);

---Health indicators have been removed (see 4.4 in the.2007 edition);

---The technical requirements for the production and processing procedures have been removed (see section 4.5 of the.2007 edition);

---The testing method has been changed (see Chapter 6, Chapter 5 in the.2007 edition);

---The inspection rules have been changed (see Chapter 7, Chapters 6 and 7 of the.2007

edition);

1 Scope

GB/T 21118-2026 is the Chinese national standard covering the steamed bun - the flour and leavening, the specific volume, the whiteness and the crumb structure, the elasticity and stickiness that a sensory panel scores, and the staling that decides its shelf life. It replaces GB/T 21118-2007 and takes effect on 1 February 2027. It was issued on 28 January 2026 and takes effect on 1 February 2027, replacing GB/T 21118-2007. The document is under the responsibility of the National Food and Strategic Reserves Administration. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document defines the terminology for wheat flour steamed buns, and specifies the technical requirements, inspection rules, labeling, packaging, storage, and transportation requirements. The question asks for a description of the corresponding testing method. This document applies to pre-packaged wheat flour steamed buns. This document does not apply to products containing fillings or frozen products.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document. GB/T 1355 Wheat Flour

GB 5009.3 National Food Safety Standard - Determination of Moisture in Food

GB 5009.237 National Food Safety Standard - Determination of pH Value in Food

GB 5749 Standard for Drinking Water Quality

GB/T 8607 Special Wheat Flour

GB/T 20886.1 Quality requirements for yeast products - Part

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Using wheat flour and water as the main raw materials, and yeast as the main leavening agent, with or without other ingredients, the process involves mixing, shaping, fermentation, and... Foods prepared using processes such as steaming and cooking.

4 Raw material requirements

4.1 Wheat flour. It shall comply with the provisions of GB/T 1355 or GB/T 8607.

4.2 Production water. shall comply with the provisions of GB 5749.

4.3 Yeast. It shall comply with the requirements of GB/T 20886.1.

4.4 Other ingredients. shall comply with relevant standards and quality regulations.

5 Technical Requirements

5.1 Sensory Requirements Sensory requirements shall comply with the provisions of Table 1.