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

GB/T 21122-2025

Replacing GB/T 21122-2007

Fortified wheat flour

营养强化小麦粉

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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 21122-2007 "Nutritional Fortified Wheat Flour". Compared with GB/T 21122-2007, the main differences are structural adjustments and compilation. Aside from the logical changes, the main technical changes are as follows:

- The scope of application has been changed (see Chapter 1, Chapter 1 of the.2007 edition);
- The definition of fortified wheat flour has been changed (see 3.1,.2007 edition 3.1);
- The content related to the use of food fortifiers and food additives has been deleted (see Chapter 4 of the.2007 edition);
- The classification and ranking have been changed (see Chapter 4, Chapter 5 in the.2007 edition);
- Added raw material requirements (see 5.1);
- The quality requirements have been revised (see 5.2, 6.1 in the.2007 version);
- The requirements for the uniformity of mixing of nutrient fortifiers have been changed (see 5.3, 6.2 in the.2007 edition);
- Health indicators have been removed (see section 6.4 of the.2007 edition);
- The testing method has been changed (see Chapter 6, Chapter 7 in the.2007 edition);

1 Scope

GB/T 21122-2025 is the Chinese national standard covering flour with vitamins and minerals added - the nutrients and their addition levels, the uniformity of the premix through the flour stream, the stability through storage and baking, and the labelling of what has been added. It replaces GB/T 21122-2007, under the National Food and Strategic Reserves Administration. In force from 1 May 2026. Issued on 31 October 2025, it has been in force since 1 May 2026, replacing GB/T 21122-2007.

This document defines the terminology and definitions for fortified wheat flour, and specifies its classification and grading, technical requirements, inspection rules, labeling, and marking. The document covers identification, packaging, storage, and transportation, and describes the inspection methods. This document applies to fortified wheat flour for food 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/T 5490 General Rules for Inspection of Grains and Oils

GB/T 8607 Special Wheat Flour

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Products made from wheat flour with one or more nutritional fortifiers added.

4. Classification and Grading Perform according to GB/T 1355 or GB/T 8607.

5 Technical Requirements

5.1 Raw material requirements Wheat flour should meet the requirements of GB/T 1355 or GB/T 8607.

5.2 Quality Requirements

5.2.1 For products that are not fortified with minerals, they shall comply with the provisions of GB/T 1355 or GB/T 8607.

5.2.2 For products fortified with other minerals besides calcium, the ash content limits are

specified in GB/T 1355 or GB/T 8607. Increase by 0.01g/100g based on the corresponding type and grade of product. Other indicators should comply with GB/T 1355 or GB/T 8607. Regulation.

5.2.3 For calcium-fortified products, the ash content limit requirements shall be in accordance with the corresponding type and grade specified in GB/T 1355 or GB/T 8607. The added value based on the product is calculated according to formula (1). The ash content of wheat flour with a moisture content of 14.5g/100g fortified with different doses of calcium increases.