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

**GB/T 21494-2025**

Replacing GB/T 21494-2008

**Low-temperature desolventized edible soybean meal**

低温食用豆粕

**Issued on: December 31, 2025**

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Standardization Administration of the PRC**

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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 specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document. This document replaces GB/T 21494-2008 "Low-Temperature Edible Soybean Meal". Compared with GB/T 21494-2008, the only changes are structural adjustments and editing. Aside from the sexual alterations, the main technical changes are as follows:

---The hygiene requirements and testing methods for low-temperature edible soybean meal have been removed (see sections

5.11 of the.2008 edition);

---The testing methods have been changed (see 5.1, 5.2, 5.3, 5.5, 5.6, 5.7; and 5.1, 5.2, 5.3, 5.6, 5.7,

5.8 in the.2008 edition);

---The labeling has been changed (see Chapter 7, Chapter 7 of the.2008 edition). Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the National Food and Strategic Reserves Administration. This document is under the jurisdiction of the National Technical Committee on Standardization of Grain and Oil (SAC/TC270). This document was drafted by: the Chinese Academy of Agricultural Sciences of the National Food and Strategic Reserves Administration, the Oil Crops Research Institute of the Chinese Academy of Agricultural Sciences, and Shandong Jiahua. Biotechnology Co., Ltd., COFCO Engineering Science (Xi'an) International Engineering Co., Ltd., and Suzhou University of Science and Technology. The main drafters of this document are. Chai Chengliang, Duan Zhangqun, Chen Yashu, Xue Yalin, Zhang Zhao, Zhang Xiaoyong, and Wang Chaoyu. The release history of this document and the document it replaces is as follows:

---First published in.2008 as GB/T 21494-2008;

---This is the first revision. Low-temperature edible soybean meal

## 1 Scope

GB/T 21494-2025 is the Chinese national standard covering soybean meal desolventized at low temperature - the process that leaves the protein undenatured so it can be used for food rather than only for feed, with the protein solubility index that proves it and the residual solvent that must not remain. It replaces GB/T 21494-2008. It was issued on 31 December 2025 and has been in force since 1 July 2026, replacing GB/T 21494-2008. The document is under the responsibility of the National Food and Strategic Reserves Administration. This page is published from the official record of the 2025 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 and definitions for low-temperature edible soybean meal, and specifies its quality requirements, inspection rules, labeling, packaging, storage, and other related requirements. The section on transportation describes the corresponding inspection methods. This document applies to commercially available low-temperature edible soybean meal.

## 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 5009.4 National Food Safety Standard - Determination of Ash Content in Food

GB 5009.5 National Food Safety Standard - Determination of Protein in Food

GB 5009.6 National Food Safety Standard - Determination of Fat in Food

GB/T 5009.10 Determination of crude fiber in plant-based foods

GB/T 5492 Grain and Oil Inspection. Identification of Color, Odor, and Taste of Grains and Oils

GB/T 5508 Grain and Oil Inspection - Determination of Sand Content in Flour Grains

GB/T 10358 Determination of Moisture and Volatile Matter Content in Oilseed Cakes

GB/T 10360 Sampling of oilseed cake and meal

NY/T 1205 Determination of water-soluble protein content in soybeans

### 3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Soybean meal with high water-soluble protein content is produced by solvent extraction followed by low-temperature or flash evaporation desolventizing treatment.

3.2 impurities Substances other than soybean meal consumed at low temperatures.

3.3 water-soluble protein Proteins that can dissolve in water under specified conditions.

3.4 The percentage of water-soluble protein in the total protein content.

3.5 sand content percentage The percentage of fine sand contained in the sample relative to the sample mass.