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

GB/T 21924-2025

Replacing GB/T 21924-2008

Wheat gluten

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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 21924-2008 "Vitamin Gluten". Compared with GB/T 21924-2008, the only changes are structural adjustments and editorial modifications. In addition, the main technological changes are as follows: --Added the terms and definitions of "wet gluten content" and "gluten index" (see 3.3, 3.4). --Added requirements for raw materials used in production water (see 4.2); --The grading and its quality indicator requirements have been changed (see 5.2,

4.3 in the 2008 edition). --The requirements for hygiene and food additives have been removed (see

4.5 in the 2008 edition). --The testing method has been changed (see Chapter 6, Chapter 5 of the 2008 edition); --The inspection rules have been changed (see Chapter 7, Chapter 6 in the 2008 edition); --The decision-making rules have been changed (see 7.4, Chapter 7 of the 2008 edition); --The label identification has been changed (see Chapter 8, Chapter 8 of the 2008 edition); --The repeatability requirements for the determination of water absorption rate of gluten powder have been changed (see Appendix A, Appendix A of the 2008 edition). --Added test methods for the wet gluten content and gluten index of gluten powder (see Appendix B). 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/TC 270). This document was drafted by: the National Academy of Food and Strategic Reserves Administration, Jinshahe Group Co., Ltd., and Binzhou Zhongyu Food Co., Ltd. Henan Hanyong Agricultural Development Co., Ltd., Anhui Provincial Grain and Oil Product Quality Supervision and Inspection Station, Shandong Provincial Grain and Oil Testing Center, Suzhou Municipal Grain and Oil Quality Inspection Center, Dezhou Municipal Grain Security and Guarantee Center [Dezhou Grain Quality Inspection (Center) Station], Ningxia Hui Autonomous Region Grain and Oil Product Quality

Inspection Testing Center, Fuyang Guoliang Grain and Oil Quality Testing Co., Ltd. The main drafters of this document are. Sun Hui, Hong Yu, Chen Yuan, Wang Yaping, Wu Haibin, Zhang Dong, Chang Liu, Duan Xiaoliang, Wei Yanchao, Wei Yongjie, and Zhao Chengli. Liu Tongtong, Zhang Yongsheng, Zhang Zhengjie, Wang Xinwen, Wang Hongyao, Shao Bo, Liu Hui, Ma Hang, Chen Kaiyue, Wu Xuyan, Zhang Qiankun. The release history of this document and the document it replaces is as follows: --First published in.2008 as GB/T 21924-2008; --This is the first revision. gluten

1 Scope

GB/T 21924-2025 is the Chinese national standard on wheat gluten, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 31 October 2025 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 May 2026. Classification: ICS 67.060, CCS X11. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This document defines the terminology and definitions for gluten powder, and specifies quality requirements, inspection rules, labeling, packaging, storage, and transportation. The question asks for a description of the corresponding testing method. This document applies to commercially available, additive-free wheat gluten extracted from wheat or wheat flour.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are listed below. 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 1351 Wheat GB/T 1355 Wheat Flour

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

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 5009.6-2016 National Food Safety Standard - Determination of Fat in Food

GB/T 5490 General Rules for Inspection of Grains and Oils

GB/T 5491 Sampling and Divided Sampling Methods for the Inspection of Grains and Oils

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

GB/T 5497 Grain and Oilseed Inspection - Determination of Moisture Content

GB/T 5507 Grain and Oil Inspection - Determination of Fineness of Flour

GB 5749 Standard for Drinking Water Quality

GB/T 17109 Grain Sales Packaging

GB/T 35993 Grain and Oil Machinery Gluten Tester

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Active wheat gluten powder A product obtained by separating non-protein components such as starch or other carbohydrates from wheat or wheat flour.

3.2 The ratio of the mass of water absorbed by the gluten to the mass of the gluten itself.

Note. Use % to represent.