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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 22464-2008

Soybean saponin

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Foreword

Appendix A of this standard is a normative appendix. The standard proposed by the National Food Authority. This standard by the National Standardization Technical Committee OILS. This standard is drafted by: Nanjing University of Finance and Economics. Units involved in the drafting of this standard. Shanghai Jiaotong University, Wuhan Polytechnic University, Heilongjiang September Oils Industry Corporation, Heilongjiang Shuanghe pine Soybean Biological Engineering Co., Ltd. tender. The main drafters of this standard. Yuan Jian, OILS, Wang Haifeng, Zhao Dayun, Zhang Shihong, Bianqing De, Luo Li, Wang Zhe. Soybean saponin

1 Scope

GB/T 22464-2008 is the Chinese national standard on soybean saponin, 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 4 November 2008 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 January 2009. 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 standard specifies the terms and definitions of soybean saponin, quality and health requirements, test methods, inspection rules, labels, logos, and Packaging, transportation and storage requirements. This standard applies to soybeans, soybean meal or soybean germ as raw material extraction of commodity soybean saponin.

2 Normative references

The following documents contain provisions which, through reference in this standard and

become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard. GB/T Total 4789.2 Microbiological examination of food hygiene colony assay

GB/T 4789.3 Microbiological examination of food hygiene Coliform bacteria

GB/T 4789.4 Microbiological examination of food hygiene inspection salmonella

GB/T 4789.5 Microbiological examination of food hygiene Shigella test

GB/T 4789.10 Microbiological examination of food hygiene inspection of Staphylococcus aureus

GB/T 4789.15 Microbiological examination of food hygiene molds and yeasts

GB/T 5009.1 food hygiene inspection method Physical and chemical section General Determination of

GB/T 5009.3 moisture in foods Determination of

GB/T 5009.4 ash in foods GB /5009.11 Determination of total arsenic in food T and inorganic arsenic Determination of

GB/T 5009.12 of lead in food

GB/T 5492 grain and oilseeds test color, odor and taste identification method Laboratory use specifications and test methods GB/T 6682 Analysis

GB 7718 pre-packaged food labels General

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 Soybeans, soybean meal or soybean germ as raw materials from non-polar triterpenoid aglycone (aglycone or sapogenol) and oligosaccharides Chain (glycones) composed of pentacyclic triterpenoids Oleanane type saponin products.

4 Quality and hygiene requirements

4.1 compositional characteristics Soybean saponin products mainly composed of Class A, Class B, E class or DDMP saponins, the main component of the chemical structure shown in Figure 1.