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

GB/T 22475-2025

Replacing GB/T 22475-2008

General quality for sachima

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting.

This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document.

This document replaces GB/T 22475-2008 "Shaqima". Compared with GB/T 22475-2008, except for structural adjustments and editorial changes, In addition, the main technical changes are as follows.

- Changed the definition of Shaqima (see 3.1, 3.1 of the 2008 edition);
- Added the terms and definitions of syrup (see 3.2);
- Changed the requirements for raw materials and auxiliary materials (see 4.1, 4.2, 4.1 of the 2008 edition);
- Added feeding requirements (see 4.3);
- Changed the sensory requirements (see 5.1, 4.2 of the 2008 edition);
- Changed the physical and chemical indicators (see 5.2, 4.3 of the 2008 edition), and added the quality grade (see 5.2);
- Deleted the hygiene indicators (see 4.4 of the 2008 edition);
- Deleted the requirements for food additives (see 4.5 of the 2008 edition);
- Changed the test method (see Chapter 6, Chapter 5 of the 2008 edition);

- Changed the inspection rules (see Chapter 7, Chapter 6 of the 2008 edition);
- Changed the signs and labels (see 8.1, Chapter 7 of the 2008 edition);
- Added packaging, storage and transportation (see 8.2, 8.3).

Please note that some of the contents of this document may involve patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document is proposed by the China General Chamber of Commerce.

This document is under the jurisdiction of the National Technical Committee for Standardization of Bakery Products (SAC/TC488).

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The previous versions of this document and the documents it replaces are as follows.

- First published in 2008 as GB/T 22475-2008;
- This is the first revision.

1 Scope

This document specifies the raw materials and feeding requirements, technical requirements, inspection rules, signs and labels, packaging, storage and transportation of

Shachima.

The inspection method of Shaqima is described.

This document applies to the production and inspection of Shaqima.

2 Normative references

GB/T 191

GB/T 1355

GB 5009.3

GB 5009.5

GB 5009.6

GB/T 23780

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3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Sachima

Sachima Sachima Sachima Shaqima Made from cereal flour (and/or bean, potato flour), eggs (and/or whole egg liquid), etc., with or without other ingredients, Traditional Chinese pastry made by rolling, sheeting, cutting into strips, frying or other cooking processes, mixing with syrup, shaping, and cutting into pieces.

3.2 syrup

A special ingredient for shachima made from starch sugar as the main raw material, with or without other ingredients added, which is boiled and used to make the syrup.

4.1 Raw materials

4.1.1 Wheat flour shall comply with the requirements of GB/T 1355.