

ICS 67.060
CCS X11



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

GB/T 22493-2008

Soybean protein flour

大豆蛋白粉

Issued on: November 4, 2008

Implemented on: January 1, 2009

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People's Republic of China;
Standardization Administration of China**

Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and Definitions

Foreword

The standard proposed by the National Food Authority. This standard by the National Standardization Technical Committee OILS. This standard was drafted. Henan University, Shuanghui Group, the benefits of Kerry Oils Group Corporation, Limited Anyang snow filled food manufacturing the company. The main drafters of this standard. Bao Zhou Rui, WEI pool, NOVEL, Zhanghong Rong, Yang Xiaoming, Qi Kun, Zhu Xinliang. Soy protein powder

1 Scope

GB/T 22493-2008 is the Chinese national standard on soybean protein flour, 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 soy protein powder, classification, quality requirements, test methods, inspection rules, logo and packaging labels, Storage and transport requirements. This standard applies to the food industry as a raw material commodity soy protein powder.

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 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 5009.117 edible analysis of hygienic standard of soybean meal

GB/T 5492 Inspection of grain and grain, oil color, smell, taste Identification

GB/T 5497 grain and oilseeds - Determination of water test

GB/T 5505 Inspection of grain - Determination of ash

GB/T 5511-1985 grain and oilseeds crude protein assay test

GB/T 5512 Inspection of grain and grain Determination of fat content

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 Soybeans by cleaning, peeling, degreasing, grinding and other processing of the protein content (dry basis, N x 6.25) is not less than 50% of the powder product.

3.2 Pulverized using soybean meal and other production processes and processing after heat treatment resulting soy protein powder.

3.3 Low temperature exsolution milled soybean meal and other production processes and processing, the resulting nitrogen solubility index (NSI) of not less than 55% soy protein powder.