

ICS 67.060
CCS X 11



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

GB/T 23500-2025

Replacing GB/T 23500-2009

General quality for yuanxiao

元宵质量通则

Issued on: January 24, 2025

Implemented on: August 1, 2026

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

Table of Contents

Foreword	
1 Scope	
2 Normative references	
3 Terms and definitions	
3.1 Lantern Festival	
4 Requirements for raw materials and auxiliary materials	
5 Technical requirements	
5.1 Sensory requirements	

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 is required.

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 23500-2009 "Lantern Festival". Compared with GB/T 23500-2009, except for structural adjustments and editorial changes, In addition, the main technical changes are as follows.

Changed terms and definitions (see Chapter 3, Chapter 3 of the 2009 edition); - The requirements for raw materials and excipients have been changed (see Chapter 4, 4.1 of the 2009 edition); - The sensory requirements, physical and chemical indicators and net content have been changed (see 5.1, 5.2, 5.3, 4.2, 4.3, 4.6 of the 2009 edition); - The hygiene indicator (see 4.4 of the 2009 edition) has been deleted; - Food additives have been deleted (see 4.5 of the 2009 edition); - The test method has been changed (see Chapter 6, Chapter 5 of the 2009 edition); - Changed the inspection rules (see Chapter 7, Chapter 6 of the 2009 edition); - Changed labeling, packaging, transportation and storage (see Chapter 9, Chapter 7 of the 2009 edition); - Increased sales (see Chapter 9). - 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 and coordinated by the China General Chamber of Commerce.

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

First published in 2009 as GB/T 23500-2009; This is the first revision. - General Rules for the Quality of Lantern Festival

1 Scope

This document specifies the raw material requirements, technical requirements, inspection rules, packaging, transportation, storage and sales of Yuanxiao, and describes the corresponding Test method.

This document applies to the production, inspection and sales of Yuanxiao.

This document does not apply to Yuanxiao that is made and sold on the spot.

2 Normative references

GB/T 317

GB/T 1354

GB 5009.3

GB 23350

GB/T 23780

JJF 1070

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Lantern Festival

The stuffing is made, soaked in water (or sprayed with water), and repeatedly rolled and glued in raw glutinous rice or other grain flour by manual or mechanical means to form a dough.

A traditional festival food mainly eaten during the Lantern Festival.

4 Requirements for raw materials and auxiliary materials

4.1 White sugar shall comply with the requirements of GB/T 317.

4.2 Raw glutinous rice should comply with the requirements of GB/T 1354.

4.3 Other raw and auxiliary materials should comply with national standards, industry standards and other relevant standards and regulations.

5.1 Sensory requirements

It should comply with the requirements of Table 1.