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

GB/T 23528.4-2025

Replacing GB/T 20881-2017

**Quality requirements for oligosaccharides - Part 4:
Isomaltooligosaccharide**

低聚糖质量要求 第4部分：低聚异麦芽糖

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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 is Part 4 of GB/T 23528 "Quality requirements for oligosaccharides". GB/T 23528 has been published in the following parts.

- Part 1: General;
- Part 2: Fructooligosaccharides;
- Part 3: Xylo-oligosaccharides;
- Part 4: Isomaltooligosaccharides.

This document replaces GB/T 20881-2017 "Isomaltooligosaccharides". Compared with GB/T 20881-2017, except for structural adjustments and editing In addition to the changes in performance, the main technical changes are as follows.

- The definition of isomaltooligosaccharide has been changed (see 3.1, 3.1.1 of the 2017 edition);
- Deleted some symbols (see 3.2 of the 2017 edition);
- Changed the product classification (see Chapter 5, Chapter 4 of the 2017 edition);
- Added impurity requirements in sensory requirements (see 6.1);

- Changed the physical and chemical index requirements, deleted the IMO content, solubility requirements and detection methods, changed the sulfated ash content to ash content and changed The corresponding test methods (see 6.2, 5.2 and 6.8 of the 2017 edition);
- Deleted food safety requirements (see 5.3 of the 2017 edition);
- Changed some test method steps (see 7.3, 6.3 of the 2017 edition);
- Changed the linear correlation coefficient of the standard curve in the IG2 P IG3 content test method (see 7.3.5.1, 2017 edition 6.3.5.1);
- Changed the precision requirements of the pH test method (see 7.6.3, 6.6.3 of the 2017 edition).

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 was proposed and coordinated by the National Food Industry Standardization Technical Committee (SAC/TC64).

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

- First published as GB/T 20881-2007 in 2007 and first revised in 2017;
- This is the second revision.

Introduction

With the rapid development of food fermentation industry, oligosaccharide types have diversified, product quality has been improved, and product varieties have been enriched.

The industry has made great progress in technology and development. GB/T 23528 "Quality Requirements for Oligosaccharides" was formulated to improve the product quality and The normalization and standardization of detection methods is the basic work to

regulate the industry order of oligosaccharides and related products and promote industrial development.

GB/T 23528 "Quality Requirements for Oligosaccharides" is planned to consist of four parts.

- Part 1: General. The purpose is to improve the product quality of the oligosaccharide industry.
- Part 2: Oligofructose. The purpose is to improve the product quality of the oligofructose industry.
- Part 3: Xylo-oligosaccharides. The purpose is to improve the product quality of the xylo-oligosaccharides industry.
- Part 4: Isomaltooligosaccharides. The purpose is to improve the product quality of the isomaltooligosaccharides industry.

Oligosaccharide quality requirements Part 4: Isomaltooligosaccharides

1 Scope

This document defines the term and definition of isomaltooligosaccharides, and specifies the requirements, inspection rules and marking, packaging, transportation and other aspects of isomaltooligosaccharides.

transport and storage, describes the corresponding test methods, gives symbol information and product classification.

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

2 Normative references

GB/T 191

GB/T 601

GB/T 602

GB/T 603

GB 5009.3-2016

GB 5009.4-2016

GB/T 6682

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 4~10)

Products made from starch or starchy raw materials through enzymatic conversion, refining, and concentration.

Note. The main components are alpha-1,6-glycosidically bonded isomaltose (IG2), panose (P), isomaltotriose (IG3) and oligosaccharides above (IGn, n is

4 Symbols

The following symbols apply to this document. IG2.Isomaltose IG3.Isomaltotriose P. Pan Sugar

5 Product Categories

5.1 According to product form, it is divided into isomaltooligosaccharide syrup and isomaltooligosaccharide powder.