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

GB/T 23775-2025

Replacing GB/T 23775-2009

Compressed edible mushroom

压缩食用菌

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Standardization Administration of the PRC**

Table of Contents

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

Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting. 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 23775-2009 "Compressed Edible Fungi". Compared with GB/T 23775-2009, the main differences are structural adjustments and editorial changes. Aside from the modifications, the main technical changes are as follows:

- a) The scope has been changed (see Chapter 1, Chapter 1 of the.2009 edition);
- b) The definitions of the terms "compressed edible fungi" and "impurities" have been revised (see 3.1, 3.2; 3.1, 3.2 in the.2009 edition); "broken mushrooms" has been added. The terminology and definition of "spoiled mushrooms" (see 3.3, 3.4);
- c) The product requirements have been changed (see 4.1, 4.2 in the.2009 edition);
- d) The hygiene requirements have been removed (see 4.3 in the.2009 edition);
- e) The wet-dry ratio test method has been removed (see 5.2.1 in the.2009 edition);
- f) The test methods for impurities and total ash have been revised (see 5.2, 5.5, and 5.2.3 in the.2009 edition);
- g) Added test methods for broken mushroom rate (after soaking) and net content (see 5.3, 5.6);

1 Scope

GB/T 23775-2025 is the Chinese national standard covering dried mushrooms pressed into blocks - the moisture and the rehydration ratio that decides whether they come back to something edible, the density and the block integrity, the impurities and the microbiological limits. It replaces GB/T 23775-2009, under the All China Federation of Supply and Marketing Cooperatives. In force from 1 May 2026. Issued on 31 October 2025, it has been in force since 1 May 2026, replacing GB/T 23775-2009.

This document specifies the quality requirements, inspection rules, marking, packaging, transportation, and storage of compressed edible fungi, and describes the testing procedures for compressed edible fungi. Verification method. This document applies to the production, processing, and sale of six types of compressed edible fungi products. black fungus, shiitake mushrooms, monkey head mushrooms, matsutake mushrooms, hazel mushrooms, and silver ear fungus. He compresses edible fungi products and follows the same guidelines.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document.

GB/T 191 Packaging and Storage Graphic Symbols

GB 5009.3-2016 National Food Safety Standard - Determination of Moisture in Food

GB 5009.4 National Food Safety Standard - Determination of Ash Content in Food

GB/T 6543 Single-wall and double-wall corrugated cardboard boxes for transport packaging

GB/T 12533 Determination of Impurities in Edible Fungi

GB/T 32950 Labeling of Fresh Agricultural Products

JJF1070 Rules for Measurement and Inspection of Net Content of Prepackaged Commodities

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Compressed blocks of edible fungi produced through a compression process.

3.2 Extraneous substances All organic and inorganic matter except for this type of

compressed edible fungus. [Source: GB/T 12533-2008, 2.1, with modifications]

3.3 Broken mushroom Based on the original form of edible fungi (such as whole, sliced, or block-shaped intact states), foam is generated during the processing of compressed edible fungi (3.1). The fragmented tissue after hair growth is less than one-tenth of the original morphology.

3.4 Spoiled mushrooms Under the influence of certain factors (microbial contamination, environmental changes, etc.), its original chemical and physical properties change, causing it to lose its edible value. Furthermore, compressed edible fungi pose safety risks (3.1).