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

**GB/T 23780-2025**

Replacing GB/T 23780-2009

**Test methods for pastry quality**

糕点质量检验方法

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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 23780-2009 "Test Methods for Quality of Pastry". Compared with GB/T 23780-2009, except for the structural adjustment and In addition to editorial modifications, the main technical changes are as follows.

- Deleted the terms and definitions (see Chapter 3 of the 2009 edition);
- Added general provisions (see Chapter 4);
- Changed the inspection method of labels (see 5.2, 4.2 of the 2009 edition);
- Deleted the sample processing method (see 4.4 of the 2009 edition);
- Deleted the test methods for monosaccharides, disaccharides, acid value, peroxide value, aluminum, total arsenic, lead, aflatoxin B1, microorganisms, and food additives (See 4.5.3, 4.6, and 4.7 of the 2009 edition);
- Added test methods for acidity, ash, sand content, sheet thickness, relative density and whiteness (see 5.4.4, 5.4.6, 5.4.7, 5.4.11, 5.4.12, 5.4.13).

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 2009 as GB/T 23780-2009;
- This is the first revision.

## 1 Scope

This document describes the inspection methods for sensory, labeling, net content and physicochemical indicators of pastries.

This document is applicable to quality inspection in pastry production and sales.

## 2 Normative references

GB/T 601

GB 5009.3

GB 5009.4

GB 5009.5

GB 5009.6

GB 5009.230

GB/T 5508

GB/T 6682

GB/T 22427.6

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## 3 Terms and Definitions

There are no terms or definitions that require definition in this document.

## 4 General Provisions

Unless otherwise specified, the reagents and water used in this document refer to analytical reagents and grade 3 water or above specified in GB/T 6682.

Water. Unless otherwise specified, the solutions used in the test are aqueous solutions.

### 5.1 Sensory

Place the sample in a clean white porcelain dish and inspect its shape and color visually under natural light; then cut it into quarters with a table knife and observe the Tissue, impurities; taste the flavor and make an evaluation.

### 5.2 Food Labelling

Carry out inspection in accordance with relevant standards and regulations.