

ICS 67.060
CCS X 11



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

GB/T 23786-2026

Replacing GB/T 23786-2009

General quality requirements for quick-frozen dumplings

速冻饺子质量通则

Issued on: January 28, 2026

Implemented on: August 1, 2026

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

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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 23786-2009 "Quick-frozen Dumplings". Compared with GB/T 23786-2009, the main differences are structural adjustments and editorial changes. Aside from the changes, the main technical changes are as follows:

---Terminology and definitions have been changed (see Chapter 3, Chapter 3 of the.2009 edition);

---Product categories have been changed (see Chapter 4, Chapter 4 of the.2009 edition);

---The requirements for raw materials and auxiliary materials have been revised (see Chapter 5,

5.1 of the.2009 edition);

---The physicochemical properties have been changed (see 6.2,

5.3 in the.2009 edition);

---The microbiological indicator has been removed (see

5.4 in the.2009 edition);

---Food additives have been removed (see

5.5 in the.2009 edition);

---The experimental method has been changed (see Chapter 7, Chapter 6 in the.2009 edition);

---The relevant requirements of the inspection rules have been changed (see Chapter 8, Chapters 7 and 8 of the.2009 edition);

1 Scope

GB/T 23786-2026 is the Chinese national standard covering the frozen dumpling - the wrapper and filling proportions, the filling composition, the cracking and deformation that a bad freeze produces, the cooking loss and the microbiological limits. It replaces GB/T 23786-2009, revised with the general frozen food standard GB/T 47138-2026. It was issued on 28 January 2026 and has been in force since 1 August 2026, replacing GB/T 23786-2009. The document is under the responsibility of the China General Chamber of Commerce. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document specifies the product classification, raw material requirements, technical requirements, inspection rules, labeling, marking, packaging, transportation, and storage of frozen dumplings. In accordance with sales requirements, the test methods for sensory inspection, physicochemical inspection, filling content, and net content of quick-frozen dumplings are described. This document applies to the production, inspection, and sale of frozen dumplings.

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/T 1355 Wheat Flour

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

GB 5009.5 National Food Safety Standard - Determination of Protein in Food

GB 5009.6 National Food Safety Standard - Determination of Fat in Food

GB 23350 Requirements for Limiting Excessive Packaging of Goods (Food and Cosmetics)

JJF1070 Rules for Measurement and Inspection of Net Content of Prepackaged

Commodities SB/T 10825 Requirements for the Sale and Service of Processed Foods - Quick-frozen Foods

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 quick-frozendumpling Dough made from wheat flour and other starch-rich flours, and

then prepared using one or more ingredients such as meat, seafood, eggs, and vegetables. Filling refers to products whose core temperature is less than or equal to -18°C after being shaped, cooked or uncooked, or quick-frozen.

3.2 quickfrozen Using specialized equipment, the pre-treated products are rapidly passed through their maximum ice crystal zone in an environment below -30°C , thus freezing the products. Freezing methods where the thermal core temperature reaches -18°C or below.

Note. "Center of heat" refers to the point inside a product (a package or a food) where the temperature is highest at the end of the freezing process.

3.3 meat filling Fillings made primarily from livestock meat, poultry meat, aquatic animal products and their derivatives, or mixed with vegetables, eggs, soy products, fungi, etc.

3.4 vegetarian filling Fillings made primarily from vegetables, beans, eggs and their products, fungi, etc.

3.5 raw products Products that have not been heated and matured before freezing.