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

GB/T 30637-2025

Replacing GB/T 30637-2014

General quality of edible kudzu root powder

食用葛根粉质量通则

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Table of Contents

Foreword

Introduction

1 Scope

2 Normative references

3 Terms and definitions

3.1 Granular or granular products

4 Product classification

5 Technical requirements

5.1 Requirements for raw materials and auxiliary materials

5.1.1 Raw materials

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 technical requirements related to food quality. For food safety related requirements, please refer to relevant laws, regulations, policies, food safety standards and other documents.

This document replaces GB/T 30637-2014 Edible Pueraria lobata powder. Compared with GB/T 30637-2014, except for structural adjustments and editorial changes, In addition to the modifications, the main technical changes are as follows.

- Changed the definition of "edible kudzu root powder" (see 3.1, 3.1 of the 2014 edition);
- Added product classification (see Chapter 4);
- Changed the raw material requirements (see 5.1.1, 4.1 of the 2014 edition);
- Added "production water" requirements (see 5.1.2);
- Changed the sensory requirements (see 5.2, 4.2 of the 2014 edition);
- Changed the moisture, ash and puerarin indexes of Pueraria powder, and deleted the viscosity index and test method (see 5.3, 2014 edition 4.3 and 5.2.3);
- Deleted the hygiene indicators and test methods (see 4.4 and 5.3 of the 2014 edition);
- Added starch granule morphology requirements and test methods (see 5.4 and 7.3);

- Added production process requirements (see Chapter 6);
- Changed the test methods for "sensory properties, moisture, ash content, acidity" (see 7.1, 7.2.1, 7.2.2 and 7.2.4, 5.1, 2014 edition 5.2.1, 5.2.2 and 5.2.5);
- Changed the inspection rules (see Chapter 8, Chapter 6 of the 2014 edition);
- Added marking requirements (see 9.1.1);
- Changed the requirements for "labeling, packaging, transportation and storage" (see 9.1.2, 9.2~9.4, 7.1~7.4 of the 2014 edition);
- Added the microscopic examination method of kudzu starch granules (see Appendix A).

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 in 2014 as GB/T 30637-2014;

- This is the first revision.

Introduction

GB/T 30637-2014 Edible Pueraria lobata powder provides guidance for the production, inspection and sales of Pueraria lobata powder enterprises, which greatly promotes the industry.

However, with the development of the industry and enterprises, and the advancement of production technology, some contents in the standard are somewhat inconsistent with the development of enterprises.

Therefore, according to the current industry development trend, enterprise production technology level and the latest national regulations, the original standard is revised.

Among them, puerarin, as an important ingredient in pueraria powder, is a factor that companies and consumers pay more attention to, and is also the focus of this revision.

The raw materials for Pueraria root powder generally include wild Pueraria or powder Pueraria.

The puerarin content in kudzu root powder will be different. Relevant factors were taken into consideration during the revision of this standard to protect the interests of enterprises and consumers.

Legitimate interests, promote the high-quality development of the Pueraria powder market.

1 Scope

This document provides the product classification of edible kudzu root powder, and stipulates the technical requirements, production process requirements, inspection rules and signs, labels, packaging and other requirements.

Packaging, transportation and storage, and the corresponding test methods are described.

This document applies to the production, inspection and sale of edible Pueraria powder.

2 Normative references

GB/T 191

GB 5009.3-2016

GB 5009.4-2016

GB 5009.239-2016

GB 5749

GB/T 6682

GB/T 22251

GB/T 34267

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Granular or granular products

Pueraria lobata or wild pueraria is used as raw material, and the powder is packaged through food processing technology such as washing, crushing, filtering, impurity removal, precipitation, and drying.

4 Product classification

According to the puerarin content, it can be divided into special grade, superior grade and qualified grade.

5.1.1 Raw materials

You should choose fresh kudzu or wild kudzu that is free of mold, rot, smell, disease and insect pests.