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Terminology and classification for veggie meat analogues

素肉制品术语与分类

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Table of Contents

Foreword

1 Scope

2 Normative references

3 Terms and definitions

3.1 Veggie meat analogues

3.2

3.3 Vegan meat analogues

3.4 Finished products

3.5

3.6

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.

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Terminology and classification of vegetarian meat products

1 Scope

This document defines the terms and definitions of vegetarian meat products and specifies the classification of vegetarian meat products.

This document applies to the production and circulation of vegetarian meat products.

2 Normative references

GB/T 15091

3 Terms and definitions

The terms and definitions defined in GB/T 15091 and the following apply to this document.

3.1 Veggie meat analogues

Veggiemeat Meat analogues Plants, microorganisms or their processed products are used as the main source of protein, with auxiliary materials, added (or not added) food additives and food Nutritional enhancers, added with a small amount (or no addition) of animal-derived ingredients, processed to produce meat-like foods with a protein content of not less than 10% Simulated food with product appearance, organizational form, color and flavor.

3.2

Ingredients other than animal tissue and its by-products.

Note. Contains honey, eggs, milk, animal-derived flavors and seasonings, livestock and poultry bone peptides, gelatin, etc.

3.3 Vegan meat analogues

Vegetarian meat products made without adding any animal-derived ingredients.

3.4 Finished products

Vegetarian meat made from beans, potatoes, nuts, grains, algae and other plants or their processed products as the main source of protein

3.5

Vegetarian meat products made with microorganisms or their processed products as the main source of protein.

3.6

The non-ready-to-eat vegetarian meat products are pre-processed through processes such as pickling, seasoning, and molding.