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

GB/T 44616-2024

Peanut protein powder

花生蛋白粉

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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 is required. 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 by the State Administration of Grain and Material Reserves. This document is under the jurisdiction of the National Technical Committee on Standardization of Cereals and Oils (SAC/TC 270). The drafting units of this document. Wuxi COFCO Engineering Technology Co., Ltd., Wuhan University of Technology, and Qingdao Changshou Food Co., Ltd. The main drafters of this document are Yao Zhuan, Wang Lan, He Dongping, Qin Weiguo, Zhang Chunhui, Zhou Renkai and Qu Guangkun.

Peanut protein powder

1 Scope

GB/T 44616-2024 specifies peanut protein powder. It is what remains after the oil is pressed from the groundnut, and China, as the world's largest peanut producer, generates it in enormous quantity; it is a cheap protein for food manufacture and animal feed, and the reason it needs a standard is that the residual oil, the protein content and the degree of heat damage vary widely with how the meal was extracted, while the raw material carries a real aflatoxin risk. The standard sets the quality requirements, sensory and by quality index, the inspection methods, the inspection rules covering sampling, factory inspection, type inspection and the decision rules, and the labelling, packaging, storage and transport provisions. It takes effect on 1 April 2025.

This document defines the terminology of peanut protein powder and specifies its quality requirements, inspection rules, labeling, packaging, storage and transportation. et al., describe the assay method. This document applies to peanut protein powder for food processing.

2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document. For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies. in this document.

GB 5009.3 National Food Safety Standard Determination of Water Content in Food

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

GB 5009.5-2016 National Food Safety Standard Determination of Protein in Food

GB 5009.6 National Food Safety Standard Determination of Fat in Food

GB/T 5490 General Rules for Inspection of Grain and Oil

GB/T 5491 Sampling and subsampling methods for grain and oilseed inspection

GB/T 5492 Grain and oil inspection - Identification of color, smell and taste of grain and oil

GB/T 5507 Grain and oil inspection - Determination of coarseness and fineness of flours

GB/T 5515 Inspection of grains and oils - Determination of crude cellulose content in grains - Medium filtration method

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 The peanut cake is processed by crushing and other production processes, and the protein content (dry basis) is not less than 50% of the powder product.

3.2 Peanut protein powder with a nitrogen solubility index (NSI) of not less than 50% (3.1).

4 Quality requirements

4.1 Sensory requirements The sensory requirements for peanut protein powder shall comply with the requirements in Table 1.