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

**GB/T 45352-2025**

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**General rule for the quality of granulated chicken bouillon**

鸡精调味料质量通则

**Issued on: February 28, 2025**

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Standardization Administration of the PRC**

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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. 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 China General Chamber of Commerce. This document is under the jurisdiction of the National Technical Committee on Standardization of Condiments (SAC/TC398). This document was drafted by: Shanghai Taitai Le Food Co., Ltd., Guangdong Delicious Seasoning Food Co., Ltd., Guangdong Baiweijia Flavor Industry Technology Co., Ltd., Zhumadian Wang Shouyi Thirteen Spices Condiment Group Co., Ltd., McCormick (Wuhan) Food Co., Ltd., Zhejiang Zhengdaosheng OBJECT TECHNOLOGY CO., LTD. The main drafters of this document are. Zhang Xiqiang, Yu Zhaohao, Li Xiangbo, Qu Xiaoming, Wang Shengli, Wang Yinliang, Zhang Hui, Wang Yangai, Han Haizhou, Zhou Jinling, Sun Jin, Mao Ruihan. General rules for quality of chicken seasoning

### 1 Scope

GB/T 45352-2025 sets the general quality rules for granulated chicken bouillon, the seasoning that sits beside monosodium glutamate in every Chinese kitchen and food factory. Its regulation is a matter of honesty as much as of safety: the product is sold on the presence of chicken, and the difference between a bouillon built on real chicken powder and one that is glutamate and salt with flavouring is invisible to the buyer, which is why the standard fixes the compositional floor. It sets the classification and the requirements: the sensory characteristics, the content of the chicken-derived material and of the total nitrogen that evidences it, the glutamate, salt and moisture, the limits on contaminants and on microbiological indicators, and the permitted additives; then the test methods for each

determination, the inspection rules and the labelling, packaging, transport and storage. It takes effect on 1 March 2026.

This document specifies the technical requirements, inspection rules, labeling, marking, packaging, transportation and storage requirements of chicken seasoning products. Test method. This document applies to the production, inspection and sales of chicken seasoning.

## 2 Normative references

The contents of the following documents constitute 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 to This document.

GB/T 601 Preparation of standard titration solutions for chemical reagents

GB 5009.5-2016 National Food Safety Standard Determination of Protein in Food GB/T 5461 Edible Salt

GB/T 8967-2007 Monosodium glutamate (MSG)

GB 16869 Fresh and frozen poultry products

## 3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Chicken bouillon granulated chicken bouillon Using monosodium glutamate, edible salt, chicken/chicken bone powder or its concentrated extract, 5'-ribonucleotide disodium and other auxiliary materials as raw materials, adding or It is processed by mixing, granulating, drying and other processes without adding spices and (or) food flavors and spices, and has the fresh taste and aroma of chicken. Solid compound seasoning. [Source: GB/T 20903-2007, 4.16.1.1, modified]

### 4.1 Main raw materials and auxiliary materials

4.1.1 Chicken meat shall comply with the requirements of GB 16869.

4.1.2 Monosodium glutamate (MSG) shall comply with the requirements of GB/T 8967.

4.1.3 Edible salt shall comply with the requirements of GB/T 5461.

4.1.4 Other raw materials should comply with relevant standards and regulations.

4.2 Sensory properties It should comply with the requirements of Table 1.