

ICS 67.080.10

CCS B 66



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

GB/T 46171-2025

Inshell hazelnuts and kernels

榛坚果及果仁

Issued on: October 5, 2025

Implemented on: February 1, 2026

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

Table of Contents

- 1 Scope
- 2 Normative references
- 3 Terms and Definitions
- 4 Quality requirements for hazelnuts

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. Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the National Forestry and Grassland Administration. This document is under the jurisdiction of the National Technical Committee on Standardization of Economic Forest Products (SAC/TC557). This document was drafted by: Research Institute of Forestry, Chinese Academy of Forestry; Liaoning Provincial Institute of Economic Forestry; and ChaCha Food Co., Ltd. Jilin Provincial Academy of Forestry Sciences (Jilin Provincial Forestry Biological Control Center Station), China National Institute of Standardization, Shandong Sanyang Zhenyuan Biotechnology Co., Ltd. The company, Jilin Sote Technology Co., Ltd., Zhongzhen (Beijing) Agricultural and Forestry Technology Co., Ltd., Xinjiang Academy of Forestry Economic Forest Research Institute, Shandong Fruit Tree Research Institute, Heilongjiang Academy of Forestry Sciences, Anhui Academy of Forestry Sciences, Tieling Academy of Forestry Sciences, Liaoning Provincial Brand Building Promotion Center Join the association. The main drafters of this document are. Ma Qinghua, Liang Lisong, Yang Zhen, Wang Kehan, Chen Xin, Ren Jun, Song Fenghui, Xi Xingjun, Zhang Wenda, Zuo Hui, and Wang Lujun. Jin Long, Wei Yuming, Lin Xishuang, Gan Zhiwen, Tian Chuan, Zheng Jinli, and Lü Mengyan. Hazelnuts and kernels

1 Scope

GB/T 46171-2025 is the Chinese national standard covering hazelnuts as a graded product - the size and the shell-out ratio, the moisture and the mouldy, shrivelled and insect-damaged kernels, the rancidity that decides how long a lot keeps, and the aflatoxin limit. First edition, under the National Forestry and Grassland Administration. In force from 1 February 2026. Issued on 5 October 2025, it has been in force since 1 February 2026.

Fisch. (The grading and quality requirements of raw and dried nuts and kernels, quality

inspection, packaging, labeling and marking, storage and transportation, etc.) This document applies to the distribution and processing of flat-skin hybrid hazelnuts, raw and dried flat-skin nuts, and kernels. Other hazelnut products should refer to this document for guidance.

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 5009.3 National Food Safety Standard - Determination of Moisture in Food

GB/T 5491 Sampling and Divided Sampling Methods for the Inspection of Grains and Oils

GB/T 6005 Basic Dimensions of Mesh Sizes for Test Sieve Wire Braided Mesh, Perforated Plates and Electroformed Sheet Plates

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 dried raw nuts Hazelnuts that are fully ripe, have their buds removed, and have been dried without roasting or frying.

3.2 Moldy and Rotten Hazelnuts or kernels may have visible mold spots or an off-flavor or taste that can be detected by the senses.

3.3 Kernels that are noticeably wrinkled or underdeveloped due to factors such as climate conditions, pollination and fertilization, cultivation factors, or harvesting time.

4 Quality requirements for hazelnuts

4.1 Sensory Requirements The sensory requirements for hazelnuts shall comply with the provisions of Table 1. Table

1 Sensory Requirements for Hazelnuts Project Requirements The shell is clean and intact, with no visible remains of live insects or animals. The color should reflect the color that the variety or type should have when it is mature. The flavor, aroma, taste, and odor are pure, without any off-flavors such as rancidity or bitterness.