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

GB/T 46670-2025

Guidelines for evaluation of hulless barley storage character

青稞储存品质判定规则

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Standardization Administration of the PRC**

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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 Food and Strategic Reserves Administration. This document is under the jurisdiction of the National Technical Committee on Standardization of Grain and Oil (SAC/TC270). This document was drafted by: the Grain and Oil Center Laboratory of the Grain Bureau of Tibet Autonomous Region, the Academy of Sciences of the National Food and Strategic Reserves Administration, and Qinghai Province. Grain and Oil Testing and Prevention Institute, Gansu Provincial Grain and Oil Quality Supervision and Inspection Institute, China Grain Reserves (Sichuan) Quality Inspection Center Co., Ltd., Sichuan Provincial Grain Quality Monitoring Center Center (Sichuan Provincial Grain Reserve Management Center), Henan University of Technology, Yunnan Provincial Academy of Grain and Oil Sciences (Yunnan Provincial Grain and Oil Product Quality Supervision and Inspection Center) (Testing Center) The main drafters of this document are. Baima Zhuoma, Duan Xiaoliang, Jiang Pengli, Zhang Fuyao, Zhang Yi, Zhaxi Quzong, Zhang Dong, Ding Yunjie, Wang Ting, and Meiduo Zhuoga. Xuan Chunjiang, Chang Liu, Teng Xiaoyu, Li Peiqing, Zhou Degao, Liang Yi, Yang Jun, Yang Wei, Liu Liangliang, Kang Jiong, Yuan Caixia, Wang Xiaoqing, Lin Dan, Jiang Yue, Wang Yanyan, Chen Simin, Zhang Peng, Liu Fuying, and He Jitian. Barley Storage Quality Judgment Rules

1 Scope

GB/T 46670-2025 is the Chinese national standard covering judging whether stored highland barley is still sound - the fatty acid value that rises as the grain ages, the viscosity and the sensory assessment of the cooked product, and the classification into suitable, acceptable and unsuitable for storage. Qingke is the staple of the Tibetan plateau and the basis of its strategic reserve. First edition, in force from 1 May 2026. Issued on 31 October 2025, it has been in force since 1 May 2026.

This document defines the terminology and definitions for judging the storage quality of highland barley, and specifies the classification, storage quality indicators, and inspection procedures for highland barley storage quality. The rules and judgment criteria describe the corresponding testing methods. This document applies to the evaluation of the storage quality of highland barley under safe moisture and normal storage conditions.

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/T 601 Preparation of Standard Titration Solutions for Chemical Reagents

GB 5009.3 National Food Safety Standard - Determination of Moisture in Food

GB/T 5490 General Rules for Inspection of Grains and Oils

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

GB/T 5492 Grain and Oil Inspection. Identification of Color, Odor, and Taste of Grains and Oils

GB/T 5507 Grain and Oil Inspection - Determination of Fineness of Flour

GB/T 6682 Specifications and test methods for water used in analytical laboratories

GB/T 11760 Highland Barley

GB/T 13868 Sensory Analysis - General Guidelines for Establishing Sensory Analysis Laboratories

GB/T 20569 Rules for Judging the Storage Quality of Rice

GB/T 20570 Rules for Judging the Storage Quality of Corn

GB/T 29405 Grain and Oil Inspection - Instrumental Method for Determination of Fatty Acid Value of Cereals and Their Products

3 Terms and Definitions

The terms and definitions defined in GB/T 11760, GB/T 20569, and GB/T 20570, as well as the following terms and definitions, apply to this document.

3.1 Barley is processed into barley flour according to specified conditions, and then made into cornbread under specified conditions. Its color, aroma, stickiness, and taste are then evaluated. Tests for quality assessment.

Note. The rating is expressed as a taste score.

3.2 The sum of scores for color, smell, stickiness, and taste obtained from the cornbread tasting test.

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