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

GB/T 47138-2026

**General quality requirements for quick-frozen wheat flour and
rice foods**

速冻面米食品质量通则

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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. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document. 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 and is under the jurisdiction of the China General Chamber of Commerce. This document was drafted by: China General Chamber of Commerce, Guangdong Huayin Food Supply Chain Management Co., Ltd., and Anjoy Foods Group Co., Ltd. Company, Foshan Jincheng Frozen Food Co., Ltd., Zhengzhou University of Light Industry, Jinluyi (Tangshan Caofeidian) Food Co., Ltd., Sinian Foods (Henan) Limited Liability Company, Sanquan Food Co., Ltd., Jiangnan University, Guangzhou Restaurant Group Likoufu Food Co., Ltd., Beijing Daoxiangcun Food Co., Ltd. Limited Liability Company, Wuxi Huashun Minsheng Food Co., Ltd., Zhejiang Wufangzhai Industry Co., Ltd., Beijing Baimai Food Processing Co., Ltd. Fujian Yinuo Food Technology Co., Ltd., Zhejiang Wufeng Cold Food Co., Ltd., Youkang (Hangzhou) Food Manufacturing Co., Ltd., Shanghai Shida Food Co., Ltd. Limited Liability Company, Yantai Xiwang Meat Food Co., Ltd., Hefei Puni Testing Technology Co., Ltd., Zhongshan Nanfang Xinyuan Food Bioengineering Co., Ltd. The company, Shanghai Zhongqiao Vocational and Technical University, Suzhou Fangkai Management Consulting Co., Ltd., Shandong Yuxin Biotechnology Co., Ltd., and Beijing Fumei Te Information Technology Co., Ltd. The main drafters of this document are. Liu Zhenyu, Duan Zhifei, Chen Jiangping, Zheng Yuanfeng, Liu Xingli, Zhu Hongwei, Fan Wen, Peng Fanglin, and Fan Daming. Guo Weixiong, Sun Peng, Lian Huizhang, Chen Zhaogui, Wu Wei, Li Pinzhou, Hu Wulian, Fan Qing, Wang Yuning, Li Jianjun, Hu Linlin, Liu Ruiying, Zhang Ying, Wang Jian Liu Feng, Tao Qinghui, Lu Zhen, Sun Jinsheng. General Rules for Quality of Quick-Frozen Rice and Flour Products

1 Scope

GB/T 47138-2026 is the Chinese national standard covering frozen dumplings, buns, noodles and rice balls as a category - the raw materials, the freezing and the core temperature, the ice crystals and freezer burn that come from a broken cold chain, the cooking behaviour and the microbiological limits. First edition, and it is the general part above GB/T 23786-2026 on dumplings. It was issued on 28 January 2026 and has been in force since 1 August 2026, as a first edition. The document is under the responsibility of the China General Chamber of Commerce. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document provides a product classification for quick-frozen noodle and rice products, and specifies the raw and auxiliary materials, technical requirements, inspection rules, and labeling for quick-frozen noodle and rice products. The labeling, marking, packaging, transportation, storage, and sale of goods and services describe the corresponding inspection methods. This document applies to the production, inspection, and sale of quick-frozen noodles and rice.

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 191 Pictorial Symbols for Packaging and Storage GB/T 1355 Wheat Flour

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

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

GB 5009.6 National Food Safety Standard - Determination of Fat in Food

GB 23350 Requirements for Limiting Excessive Packaging of Goods (Food and Cosmetics)

JJF1070 Rules for Measurement and Inspection of Net Content of Prepackaged

Commodities SB/T 10825 Requirements for the Sale and Service of Processed Foods - Quick-frozen Foods

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Made from one or more of the following. wheat flour and its products, rice and its products, corn and its products, miscellaneous grains and their products, or in combination

with other ingredients. Fillings/mixing ingredients are products made through processes such as raw or cooked preparation, shaping, and quick-freezing.

3.2 quickfrozen Using specialized equipment, the pre-treated products are rapidly passed through their maximum ice crystal zone in an environment below -30°C , thus freezing the products. Freezing methods where the thermal core temperature reaches -18°C or below.

Note. "Center of heat" refers to the point inside a product (a package or a food) where the temperature is highest at the end of the freezing process.

3.3 raw products The product is a product that has not been heated and matured before freezing.

3.4 cooked products The product is a non-ready-to-eat product that has been heated and cooked before freezing.