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

GB/T 47140-2026

**Quality requirements for geographical indication products -
Hanyuan Sichuan pepper**

地理标志产品质量要求 汉源花椒

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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 by the State Intellectual Property Office. This document is under the jurisdiction of the National Technical Committee on Standardization of Knowledge Management (SAC/TC554). This document was drafted by: Hanyuan County Market Supervision Administration, Hanyuan County Agriculture and Rural Affairs Bureau, Hanyuan County Sichuan Pepper Association, and Sichuan Agricultural University. Sichuan Academy of Forestry Sciences, Sichuan Wufeng Lihong Food Co., Ltd., and Sichuan University. The main drafters of this document are. Bai Lun, Hu Wen, Xiao Sisi, Wang Jingyan, Chen Shanbo, Wen Tangjun, Zhong Kai, Li Wanmao, Zhang Hao, Du Dengwu, and Zhou Yi. Geographical Indication Product Quality Requirements Hanyuan pepper

1 Scope

GB/T 47140-2026 is the Chinese national standard covering Hanyuan Sichuan pepper as a protected origin product - the growing area and its altitude, the varieties, the harvesting and drying, and the volatile oil and numbing amide content that make this county's pepper the one chefs ask for by name. First edition, in force since 1 May 2026, under the China

National Intellectual Property Administration. It was issued on 28 January 2026 and has been in force since 1 May 2026, as a first edition. The document is under the responsibility of the China National Intellectual Property Administration. 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 defines the terminology for Hanyuan pepper, and specifies the geographical scope, production environment, technical requirements, inspection rules, labeling, packaging, and storage. Transportation and preservation, and the corresponding experimental methods are described. This document applies to the production, processing, distribution, and inspection of Hanyuan pepper, a geographical indication product. Property rights protection and management.

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 5009.3-2016 National Food Safety Standard - Determination of Moisture in Food

GB 5009.4-2016 National Food Safety Standard. Determination of Ash Content in Food

GB/T 12729.2 Sampling Methods for Spices and Seasonings

GB/T 12729.3 Preparation of powder samples for analysis of spices and seasonings

GB/T 12729.5 Determination of foreign matter content in spices and seasonings

GB/T 30385 Determination of volatile oil content in spices and seasonings

GB/T 30391 Sichuan pepper

GB/T 38495 Sensory Analysis - Evaluation of Sichuan Pepper Numbness - Scoville Index
Method GH/T 1291 Determination of total zanthamide content in Sichuan pepper and its processed products by high performance liquid chromatography

JJF1070 Rules for Measurement and Inspection of Net Content of Prepackaged Commodities

3 Terms and Definitions

The terms and definitions defined in GB/T 30391 and the following terms and definitions

apply to this document.

3.1 Hanyuan peppercorns; Hanyuan peppercorns Made from fresh chili peppers grown within the designated production area, processed through drying and screening, these peppers are characterized by their large size, high oil content, and bright red color. Dried Sichuan peppercorns are characterized by their red color, rich aroma, and mellow, numbing, and refreshing taste.

Note. The fruit of the Gongjiao pepper is commonly known as "mother-child pepper" or "baby pepper", referring to the pepper fruit with 1 to 3 small, fleshy pepper pieces attached to each other.

4. Production area The geographical indication product Hanyuan pepper's production area is limited to the area specified in the approval announcement issued by the State Intellectual Property Administration. The area refers to the current administrative region of Hanyuan County, Sichuan Province, with the specific scope as specified in Appendix A.