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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, and the Agricultural Quality Standards and Testing Technology Research Institute of the Chinese Academy of Agricultural Sciences. Research Institute, National Food and Strategic Reserves Administration Academy of Sciences, Qinghai Provincial Grain and Oil Testing and Prevention Institute, Gansu Provincial Grain and Oil Quality Supervision and Inspection Institute, Sichuan Province Grain Quality Monitoring Center, Yunnan Provincial Academy of Grain and Oil Sciences (Yunnan Provincial Grain and Oil Product Quality Supervision and Testing Center), China Institute of Standardization Institute of Agricultural Quality Standards and Testing, Tibet Academy of Agricultural and Animal Husbandry Sciences; Institute of Agricultural Product Development and Food Science, Tibet Academy of Agricultural and Animal Husbandry Sciences Research Institute, Tibet Autonomous Region Standardization Research Institute, China Grain Reserves (Sichuan) Quality Inspection Center Co., Ltd., Duilong Gurong Bare Tsampa Co., Ltd., Tibet Zhi Nong Industry Co., Ltd. The main drafters of this document are. Baima Zhuoma, She Yongxin, Zhang Fuyao, Liu Jianlei, Jiang Pengli, Duan Xiaoliang, Li Peiqing, Liang Yi, and Chen Qilong. Guo Ying, Xi Xingjun, Zhang Tangwei, Xuan Chunjiang, Zhang Yuhong, Zhaxi Quzong, Meiduo Zhuoga, Wang Ting, Jing Xiaoxuan, Wang Miao, Qi

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1.Scope This document defines the terminology and definitions for tsampa, and specifies the requirements for raw materials, quality requirements, inspection rules, labeling, packaging, storage, and transportation. The requirements for output are described, along with the corresponding testing methods. This document applies to edible tsampa made from barley without any additives.

4 Requirements for raw materials and processing water

4.1 Highland Barley It should comply with the provisions of GB/T 11760.

4.2 Processing water It should comply with the provisions of GB 5749.

5 Quality Requirements

The quality requirements for tsampa are shown in Table 1.

6 Test methods

6.1 Sampling and subsampling. Performed in accordance with GB/T 5491.

6.2 Sand content test. Performed in accordance with GB/T 5508.

6.3 Test for the content of magnetic metals. Performed in accordance with GB/T 5509.

6.4 Moisture content test. Performed in accordance with GB 5009.3.

6.5 Ash content test. Performed in accordance with GB 5009.4.

6.6 Fatty acid value test. Performed according to GB/T 5510, wherein the extraction solution is 95% ethanol, and the shaking extraction time is 40 min. 6.7 beta-glucan content test. Performed according to NY/T.2006.

6.8 Color Inspection. Take 20g~50g of tsampa sample and place it in a white porcelain dish, spread it evenly, and carefully observe the sample under natural light. The overall color and gloss.

6.9 Odor test. Take 20g~50g of tsampa sample and place it in a dry and clean small beaker or other suitable container, and smell its odor.

6.10 Taste Test. Place 20g-50g of tsampa sample in a dry, clean small beaker or other suitable utensil, and use a spoon to take a small amount of sample. Put it in your mouth and savor its flavor.

6.11 Appearance and morphology inspection. Take 20g~50g of tsampa sample and place it

in a white porcelain dish. Under natural light, visually inspect and observe the sample. Its appearance.

7 Inspection Rules

7.1 General Rules Perform according to GB/T 5490.

7.2 Inspection Batch Products of the same type produced and processed using the same raw materials, process, equipment, shift, or date constitute one batch.

7.3 Factory Inspection

7.3.1 Each batch of products shall be inspected in accordance with the provisions of this document, and may only be shipped out after the inspection meets the requirements of this document.

7.3.2 The factory inspection items are sand content, magnetic metal content, moisture content, color, odor, taste and appearance.

7.4 Type Testing

7.4.1 Type testing should be conducted on the product at least once a year, and also in the following circumstances.

- a) During the trial production and evaluation of new products;
- b) If, after formal production begins, significant changes occur in raw materials or processes that may affect product quality;
- c) When production resumes after a shutdown of six months or more;
- d) When the factory inspection results differ significantly from the previous type inspection results;
- e) When the relevant national regulatory agency requests a type test.

7.4.2 Type test items include all items specified in Chapter 5.

7.5 Judgment Rules

7.5.1 Factory Inspection Judgment If all factory inspection items meet the requirements of this document, the batch of products is deemed to meet the requirements of this document. If one or more indicators do not meet the requirements of this document, the batch is deemed to meet the requirements of this document. If the requirements of this document are not met, the batch of products shall be deemed not to comply with the requirements of this document.

7.5.2 Type Test Judgment If all type test items meet the requirements of this document, the

batch of products is deemed to meet the requirements of this document. If one or more indicators do not meet the requirements of this document, the batch is deemed to meet the requirements of this document. If the requirements of this document are not met, the batch of products shall be deemed not to comply with the requirements of this document.

8. Labeling It should be labeled as specified in this document (tsampa).

9 Packaging, storage and transportation

9.1 The packaging should be clean, intact, and undamaged.

9.2 The product should be stored in a clean, dry, dark, and well-ventilated warehouse, and should be protected from rain, moisture, insects, and rodents. It should not come into contact with areas with high moisture content. Items are stored together.

9.3 Handle with care during transportation to prevent exposure to sunlight, rain, and freezing.