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Whole wheat flour

全麦粉

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Table of Contents

4 Technical Requirements

5 Test methods

6 Inspection Rules

6.4 Factory Inspection

6.5 Type Testing

6.6 Judgment Rules

8 Packaging, storage and transportation

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 National Academy of Food and Strategic Reserves Administration and the Xinjiang Uygur Autonomous Region Grain and Oil Science Research Institute (Xinjiang Uygur Autonomous Region Grain and Oil Science Research Institute). The Xinjiang Uygur Autonomous Region Grain and Oil Products Quality Supervision and Inspection Station, the Inner Mongolia Autonomous Region Grain and Oil Standards and Quality Monitoring Center, and the COFCO Nutrition and Health Research Institute have... Limited Company, COFCO Grains & Oils Investment Co., Ltd., Zhongyuan Food Laboratory, Qitai County Aikon Food Co., Ltd., Henan University of Technology, Wuhan Light Industry University, Henan Jingpai Whole Wheat Grain and Oil Technology Co., Ltd. The main drafters of this document are: Wang Liping, Tan Bin, Li Xiaoning, Tian Xiaohong, Gao Kun, Liu Yanxiang, Zhai Xiaotong, Liu Junli, Yang Yankun, and Zhang Ruixue. Ying Xin, Chen Yan, Zhao Liping, Liu Kunlun, Shen Wangyang, Chen Xuan, Hou Yanbing, Wang Denghui. Whole wheat flour

1. Scope This document defines the terminology and definitions for whole wheat flour, and specifies the technical requirements, inspection rules, labeling, packaging, storage, and transportation requirements. The question asks for a description of the corresponding testing method. This document applies to whole wheat flour without additives.

4 Technical Requirements

4.1 Raw material requirements Wheat should comply with the requirements of GB 1351.

4.2 Quality Requirements The quality requirements shall meet the requirements of Table 1.

5 Test methods

5.1 Color and odor inspection. Performed in accordance with GB/T 5492.

5.2 Moisture content test. Performed in accordance with GB 5009.3 or GB/T 5497, of which GB 5009.3 is the arbitration method.

5.3 Test for total dietary fiber content. Performed in accordance with GB 5009.88.

5.4 Testing for alkyl resorcinol content. Perform according to Appendix A.

5.5 Fatty acid value test. Performed according to GB/T 5510.

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

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

6 Inspection Rules

6.1 Sampling and Dividing Follow GB/T 5491.

6.2 General Rules Perform according to GB/T 5490.

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

6.4 Factory Inspection

6.4.1 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.

6.4.2 The factory inspection items include color, odor, moisture content, and magnetic metal content.

6.5 Type Testing

6.5.1 Type testing shall be conducted on the product at least once a year, and also in any of 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.

6.5.2 The type test items shall include all the items specified in Chapter 4.

6.6 Judgment Rules

6.6.1 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 any factory inspection item fails to meet the requirements, the product is deemed to meet the requirements of this document. As required by this document, double sampling and retesting may be conducted on the same batch of products. If all retest results meet the requirements of this document, the batch of products shall be deemed to comply with this document. The document requires that if one or more indicators still fail to meet the requirements of this document in the re-inspection results, the batch of products shall be deemed to fail to meet the requirements of this document.

6.6.2 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. Type test refers to the process where any item fails to meet the requirements. As required by this document, double sampling and retesting may be conducted on the same batch of products. If all retest results meet the requirements of this document, the batch of products is deemed to be compliant. This document stipulates that if one or more indicators still fail to meet the requirements of this document in the re-inspection results, the batch of products shall be deemed to be non-compliant with this document. Require.

7.Labeling Labeling should comply with relevant regulations.

8 Packaging, storage and transportation

8.1 Packaging shall comply with the provisions of GB/T 17109 and GB/T 24905.

8.2 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 be stored in environments with high moisture content. Items are stored together.

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