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Quick frozen corn on the cob

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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: Jilin Provincial Grain and Oil Hygiene Inspection and Monitoring Station, Jilin Academy of Agricultural Sciences (Northeast Innovation Center of Chinese Agricultural Science and Technology). National Food and Strategic Reserves Administration Academy of Sciences, Heilongjiang Provincial Grain Quality and Safety Monitoring and Technology Center, Inner Mongolia Autonomous Region Grain and Oil Standards and Quality Quality Monitoring Center, Inner Mongolia Autonomous Region Institute of Quality and Standardization, Jilin Nongsao Food Co., Ltd., Jilin Luluxue Food Co., Ltd. company. The main drafters of this document are. Shi Wei, Guo Xiaojun, Shi Jiayuan, Yan Tinghui, Xu Zhenbin, Yang Huining, Wang Xinqi, Zhang Jianqiao, Li Weihang, and Wu Yan. Zhao Yuechao, Zhang Yue, Wang Jiaya, Ji Lanyang, Qiu Qingfeng, Ao Qier, Zheng Lulu, Wang Yaohui, Liu Chengjun, Li Shupeng, Zhang Yinxia, Xu Chunfeng, Guo Ying, Liu Yougang, Hu Changming, Liu Shui. quick-frozen corn cobs

1. Scope This document defines the terminology and definitions for quick-frozen corn ears, and specifies the classification, technical requirements, inspection rules, labeling, packaging, storage, and... The section on transportation describes the corresponding inspection methods. This document applies to commercially available frozen corn ears.

4. Classification According to variety type, corn ears are divided into glutinous corn ears,

sweet glutinous corn ears, and other corn ears.

5.1 Raw material requirements

5.1.1 Select corn ears that are moderately mature, fresh, and have not been affected by pests or diseases during their growth period.

5.1.2 The production water shall comply with the provisions of GB 5749.

5.2 Sensory Requirements Sensory requirements shall comply with the provisions of Table 1.

5.3 Quality Requirements The quality requirements shall conform to the provisions of Table 2.

6 Test methods

6.1 Sensory inspection. Randomly select 2 to 3 ears (segments) of quick-frozen corn, thaw them at room temperature, place them on a white porcelain plate, and expose them to natural light. Sensory evaluation of the product's color, appearance, and impurities, and smell its odor.

6.2 Tasting score verification. Performed according to Appendix A.

6.3 Amylose content test. After quick-frozen corn ears were thawed at room temperature, the kernels were threshed, and approximately 50g of whole kernels were quartered using the quartering method. These kernels were then dried at 105°C. Dry for 2.5-3 hours, cool to room temperature, and use as a sample for testing according to NY/T 4479.

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 The testing items are sensory requirements and amylose content.

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

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 any factory inspection item fails to meet the requirements, the batch 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.

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. 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.

8. Labeling Product labeling should indicate whether the product is quick-frozen and how it is cooked. The graphic symbols used on the outer packaging for storage and transportation should conform to GB/T 191. Require.

9 Packaging, storage and transportation

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

9.2 During storage and transportation, the temperature should not exceed -18°C, and it should not come into contact with toxic, harmful, odorous, corrosive, volatile, or other substances. Items that may affect product quality are stored and transported together.