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Scarlet caterpillar fungus (*Cordyceps militaris*)

蛹虫草

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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 and is under the jurisdiction of the All China Federation of Supply and Marketing Cooperatives. This document was drafted by: Jinan Fruit Research Institute of the All China Federation of Supply and Marketing Cooperatives, Jiangsu Kangneng Biotechnology Co., Ltd., Jiangsu... Anhui Biotechnology Co., Ltd., China Edible Fungi Association, Guangdong Yue Microbial Technology Co., Ltd., Fujian Agriculture and Forestry University, All China Federation of Supply and Marketing Cooperatives Nanjing Institute of Comprehensive Utilization of Wild Plants, China National Research Institute of Agricultural Sciences, Dongying Hongyuan Edible Fungus Co., Ltd., Shanghai Jiuzhe Zhongzhi Agricultural Technology Co., Ltd. Hunan Jinfu Agricultural Technology Co., Ltd., Weihai Ziguang Youjian Technology Co., Ltd., Inner Mongolia Jiazhi Agricultural Technology Co., Ltd., China Science and Technology Innovation Center Institute of Microbiology, College; Tianshui

Zhongxing Fungi Technology Co., Ltd.; Beijing Jingcheng Biotechnology Co., Ltd.; Nanjing University of Finance and Economics; Hubei Province The Institute of Agricultural Product Processing and Nuclear Agricultural Technology of Hunan Academy of Agricultural Sciences, Hunan Edible Fungi Research Institute, Ludong University, and Phoenix Pharmaceutical Group (Zhuhai) have... Limited Company, Qingdao Agricultural University, Mudanjiang Branch of Heilongjiang Academy of Forestry Sciences, Shenyang Agricultural University, Jinan Agricultural Technology Extension Service Center Heart, Shanghai Yuanding Biotechnology Co., Ltd., Tianjin Hezhidou Pharmaceutical Co., Ltd., and Jinan Fruit and Vegetable Huade Company of the All China Federation of Supply and Marketing Cooperatives. The main drafters of this document are: Ma Chao, Sun Mengxue, Zhang Ming, Wang Kun, He Fatao, Wu Weijie, Wu Maoyu, Wang Chongdui, Xu Zequn, and Jiao Chunwei. Zheng Baodong, Li Yunxia, Chen Hui, Zheng Zhong, Guo Zebin, Xie Yizhen, Zeng Hongliang, Wu Liangliang, Chen Na, Ren Congjing, Yu Liqin, Long Xin, Wang Wenfeng Liu Guifeng, Dong Caihong, Tao Jun, Ma Chuangui, Yang Wenjian, Gao Hong, Xu Ning, Cheng Xianhao, Fan Xiuzhi, Cheng Fansheng, Yu Boyong, Fan Wenli, Zheng Huanchun Zhou Xuezheng, Zhang Biao, and Han Jinming. *Cordyceps militaris*

1. Scope This document specifies the technical requirements for *Cordyceps militaris*, including inspection rules, marking, labeling, packaging, transportation, and storage, and describes the corresponding testing procedures. Verification method. This document applies to the production, inspection, and distribution of cultivated *Cordyceps militaris* (including fresh *Cordyceps militaris*, live *Cordyceps militaris*, and dried *Cordyceps militaris*).

4.1 Sensory Requirements

4.1.1 Fresh *Cordyceps militaris* (including fresh *Cordyceps militaris* products and live *Cordyceps militaris*) It should comply with the provisions of Table 1.

4.2 Physicochemical Indicators

4.2.1 Fresh *Cordyceps militaris* It should comply with the provisions of Table 3.

4.2.2 Dried *Cordyceps militaris* It should comply with the provisions of Table 4.

4.3 Net Content Prepackaged products should comply with the provisions of JJF1070.

5.1 Sensory inspection

5.1.1 Fresh *Cordyceps militaris*. Take no less than 100g of sample, place it on an enamel plate, smell its odor, and observe its color, texture, and impurities.

5.1.2 Fresh *Cordyceps militaris*. Take at least one sample, with at least 100g of fresh *Cordyceps militaris* fruiting bodies, place it on an enamel dish, smell its aroma, and observe its appearance. Observe the color, texture, and impurities.

5.1.3 Dried *Cordyceps militaris*. Take an appropriate amount of sample, place it on an

enamel plate, smell its odor, and observe its color, texture, and impurities.

5.2 Physicochemical Testing

5.2.1 Moisture The determination shall be made according to the method specified in GB 5009.3.

5.2.2 Ash content The determination shall be made according to the method specified in GB 5009.4.

5.2.3 Cordycepin and adenosine Determined according to the method specified in NY/T 2116.

5.2.4 Crude polysaccharides Determined according to the method specified in NY/T 1676.

5.2.5 Net content The determination was performed according to the method specified in JJF1070.

6 Inspection Rules

6.1 Batch Rules Fresh Cordyceps militaris harvested at the same location and at the same time constitutes one inspection batch; products from the same shift, the same production line, the same production process, and the same specifications... The product is considered as an inspection batch.

6.2 Sampling

6.2.1 Sampling of packaged products For the entire batch of fresh or dried Cordyceps militaris, packaged products are counted based on the number of similar small packaging bags (or boxes, cartons, etc.) and the following quantities for the entire batch of goods. Random sampling is performed on the base number.

---If the total number of goods is less than or equal to 50 pieces, take no less than 2 pieces;

---For a total batch of 51 to 100 pieces, take at least 4 pieces;

---For a total batch of 101 to 200 pieces, take at least 5 pieces;

---For shipments of 201 or more pieces, a minimum of 6 pieces is required, with an additional 1 piece required for every additional 50 pieces. When the quality of the small package is insufficient for the required quality for testing, the sampling amount should be increased appropriately.

6.2.2 Sampling of Bulk Products For bulk products, samples are randomly taken from different locations based on the weight (kg) of similar goods, with 3 to 5 samples taken, each sample containing

0.5 kg of fresh product. 1.0kg, each portion of dried product is 0.2kg~0.5kg.

6.3 Inspection Classification

6.3.1 Delivery Inspection Before each batch of products is delivered, the producer shall conduct a delivery inspection. The delivery inspection includes sensory indicators, labeling, and packaging. The product must pass the inspection. Only after a certificate of conformity is attached can the goods be delivered.

6.3.2 Type Testing Type testing is a comprehensive evaluation of the product, that is, testing all the items specified in Chapter

4. During normal production, it should be conducted at least [number missing] times per year. Type testing shall be conducted under any of the following circumstances.

- a) When the national quality supervision agency or the industry regulatory authority requests type testing;
- b) When the results of two consecutive sampling inspections differ significantly;
- c) When production technology and the production environment undergo significant changes due to human or natural factors.

6.4 Judgment Rules

6.4.1 If all inspection items are qualified, the batch of products is deemed to comply with the provisions of this document.

6.4.2 If one or more inspection items fail to meet the standard, the sampling rate should be doubled for re-inspection within the same batch of products, and the re-inspection result shall prevail. If one or more items fail the retest, the batch of products is deemed not to comply with the provisions of this document.

7.1 Marks and Labels

7.1.1 The graphic symbols for product packaging and storage shall comply with the provisions of GB/T 191.

7.1.2 The label of prepackaged products should indicate. "Unsuitable for. infants, children, and people allergic to edible fungi".

7.2 Packaging

7.2.1 The inner packaging materials should be clean, dry, undamaged, odorless, non-toxic, and harmless.

7.2.2 The outer packaging should be sturdy, non-toxic, harmless, and pollution-free, and moisture-proof measures should be taken.