

ICS 67.180.10
CCS B 47



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

GB/T 47735-2026

General quality requirements for honey

蜂蜜质量通则

Issued on: May 25, 2026

Implemented on: December 1, 2026

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

Table of Contents

4 Requirements
4.3 Physicochemical Indicators
4.4 Authenticity Requirements
5 Test Methods
7 Markings
8 Storage
9 Transportation

4 Requirements

4.1 Sensory Requirements The color, taste, aroma, and state of single-flower honey should meet the requirements of Appendix A.

4.2 Level Depending on the different physical and chemical requirements, they are divided into three grades. special grade, first grade, and second grade.

4.3 Physicochemical Indicators

4.3.1 The physicochemical properties of honey from Western honeybees are shown in Table 1.

4.3.2 The physicochemical properties of honey from the Chinese honeybee are shown in Table 2.

4.4 Authenticity Requirements

4.4.1 No substances should be added to honey, and its characteristic indicators should meet the requirements of Table 3.

4.4.2 If other substances are added to honey or honey components other than water are removed, the product name should not be "honey" or "honey" or similar terms should not be used. Other names that may mislead or confuse consumers. The characteristic indicators of honey should comply with the provisions of Table 3.

4.5 Product Name Requirements Choose one of the following names.

- a) Only products that meet the definition in this document may be called "honey" or simply "honey";
- b) An adjective describing the color can be added before "honey";

- c) If honey is primarily produced from a single plant or flower and possesses the physical, chemical, and microscopic characteristics of that type of honey, then "honey" can be preceded by "". Name the plant or flower;
- d) Honey made by bees from the nectar or secretions of two or more nectar-producing plants, as well as honey made from the nectar of a single plant. A mixture of various types of honey can be called "mixed flower honey" or "multi-flower honey";
- e) The names "liquid honey" or "crystallized honey" can be used to indicate the physical state;
- f) If the honey is made by a specific type of bee, the name of that bee can be added before the product name;
- g) The name of the place of origin can be added before the name of the honey;
- h) Name it according to the combination of b)~g).

5 Test Methods

5.1 Sensory organs The determination shall be made in accordance with the methods specified in SN/T 0852 or NY/T 2792.

5.2 Moisture The determination shall be made in accordance with the method specified in SN/T 0852.

5.3 Fructose, glucose, and sucrose The determination shall be made in accordance with the method specified in GB 5009.8.

5.4 Turanose The determination shall be made in accordance with the method specified in GH/T 1316.

5.5 Ash content The determination shall be made in accordance with the method specified in GB 5009.4.

5.6 C-4 plant sugars The determination shall be made in accordance with the method specified in GB/T 18932.1.

5.7 Acidity The determination shall be made in accordance with the method specified in Appendix B of SN/T 0852-2012.

5.8 Amylase activity The determination shall be made in accordance with the method specified in GB/T 18932.16.

5.9 Hydroxymethylfurfural The determination shall be made in accordance with the method specified in GB/T 18932.18.

5.10 Sucrase activity The determination shall be made in accordance with the method specified in GB/T 40152.

5.11 Proline The determination shall be made in accordance with the method specified in GB/T 32946.

5.12 Glycerin The determination shall be made in accordance with the methods specified in GH/T 1106, GH/T 1313, or GB/T 18932.6.

5.13 Dihydroxyacetone, mannose, and melibiose The determination was performed according to the method specified in BJS 202307.

Note. For honey that exceeds the scope of application specified in BJS 202307, please refer to this document for implementation.

7 Markings

7.1 Labeling of bulk honey The product name, production date or batch number, and the name and address of the producer (processor or packer) should be clearly indicated on the packaging.

7.2 Labeling of pre-packaged honey The product name should meet the requirements of 4.5.

7.3 Marking The pictorial symbols shall comply with the provisions of GB/T 191.

8 Storage

8.1 The storage site should be clean and hygienic, protected from high temperatures, wind and rain, and far away from pollution sources.

8.2 It should not be stored in the same place as non-food or potentially cross-contaminated food.

9 Transportation

9.1 The means of transport should be clean and hygienic.

9.2 It should not be transported together with toxic, harmful, corrosive, odorous, or volatile goods.

9.3 During transportation, it should be protected from exposure to sunlight and wind and rain.