

ICS 67.220.10
CCS X 66



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

GB/T 48079-2026

**General rule for the quality of fermented bean paste
(English Translation)**

Issued on: August 28, 2026

Implemented on: March 1, 2028

Issued by: State Administration for Market Regulation

Table of Contents

Foreword
1 Scope
2 Normative references
3 Terms and Definitions

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".

This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. document.

1 Scope

This document specifies the technical requirements, inspection rules, labeling, marking, packaging, transportation, and storage of fermented soybean paste products, and provides product classification guidelines. It also describes the test methods.

This document applies to the production, inspection, and sale of fermented soybean paste.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included.

For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies to this document.

GB 1352 Soybeans

GB 5009.3-2016 National Food Safety Standard - Determination of Moisture in Food

GB 5009.44-2016 National Food Safety Standard - Determination of Chloride in Food

GB 5009.235 National Food Safety Standard. Determination of Amino Acid Nitrogen in Food

GB/T 5461 Edible Salt

GB 5749 Standard for Drinking Water Quality

GB/T 10459 Broad beans

GB/T 30382 Chili peppers (whole or powdered)

JJF1070 Rules for Measurement and Inspection of Net Content of Prepackaged Commodities

3 Terms and Definitions

The following terms and definitions apply to this document. fermented bean paste Made primarily from broad beans, soybeans, or chili peppers (or their products), through microbial fermentation, with or without the addition of other auxiliary materials, it possesses [a certain quality/characteristic]. See granular products.

3.2 Soybean paste

Doubanjiang (fermented broad bean paste) is made primarily from soybeans through microbial fermentation, with or without the addition of auxiliary materials.

3.3 Broad bean paste

Doubanjiang (fermented broad bean paste) is made primarily from broad beans through microbial fermentation, with or without the addition of auxiliary ingredients.

3.4 Chili bean paste

Doubanjiang (fermented broad bean paste) is made primarily from chili peppers (or their products) and broad beans (or soybeans) through microbial fermentation, with or without the addition of auxiliary materials.