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NY

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

NY/T 892-2014

**Green food - Oat and oat flour
(English Translation)**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces NY/T 892-2004 "Green food oat". Compared to NY/T 892-2004, except for editorial changes, the main technical changes are as follows.

- MODIFY the name of the standard into "Green food - Oat and oat flour";
- MODIFY the scope of application of the standard, adding oat kernel and oat flour;
- MODIFY the terms and definitions;
- MODIFY the moisture and bulk density indicators of oats;
- ADD the physical and chemical indicators of oat flour;
- DELETE mercury and fluorine from pollutant limits;
- DELETE the cyanide index requirement in the pesticide residue limit; ADD the index requirement for dimethoate, fenvalerate, cypermethrin, deltamethrin;
- ADD the index requirement for ochratoxin A to the mycotoxin limit item.

This standard was proposed by the Agricultural Products Quality and Safety Supervision Bureau of the Ministry of Agriculture.

This standard shall be under the jurisdiction of China Green Food Development Center.

Drafting organizations of this standard. Food Quality Supervision, Inspection and Testing Center of the Ministry of Agriculture (Shihezi).

1 Scope

This standard specifies the terms and definitions, requirements, inspection rules, signs and labels, packaging, transportation and storage of green food oats and oat flour.

This standard applies to green food oats (naked oats) and oat flour, including oat kernel.

2 Normative references

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) is applicable to this standard.

GB/T 191 Packaging - Pictorial marking for handling of goods

GB/T 5009.11 Determination of total arsenic and abio-arsenic in food

GB 5009.12 National food safety standard - Determination of lead in food

GB/T 5009.15 Determination of cadmium in foods

GB/T 5009.20 Determination of organo-phosphorous pesticide residues in foods

GB/T 5009.36 Method for analysis of hygienic standard of grains

GB/T 5009.102 Determination of phoxim pesticide residues in vegetable foods

GB/T 5009.110 Determination of cypermethrin, fenvalerate and deltamethrin residues in vegetable foods

GB/T 5009.145 Determination of organophosphorus and carbamate pesticide multiresidues in vegetable foods

GB/T 5009.188 Determination of thiophanate-methyl, carbendazim in vegetables and fruits

GB/T 5492 Inspection of grain and oils - Identification of colour, odour and taste of grain and oilseeds

GB/T 5493 Inspection of grain and oils - Determination of type purity and their mixture

GB/T 5494 Inspection of grain and oils - Determination of foreign matter and unsound kernels of grain and oilseeds

GB/T 5497 Inspection of grain and oilseeds - Methods for determination of moisture content

GB/T 5498 Inspection of grain and oils - Determination of test weight

GB/T 5505 Inspection of grain and oils - Determination of the ash content by incineration

GB/T 5507 Inspection of grain and oils - Determination for fineness degree of flours

GB/T 5508 Inspection of grain and oils - Determination of sand content in milled product

GB/T 5509 Inspection of grain and oilseeds - Methods for determination of magnetic metals content of flours

GB/T 5510 Inspection of grain and oils - Determination of fat acidity value of grain and oilseeds

GB 7718 National food safety standard - Standard for nutrition labelling of prepackaged foods

GB 13122 Hygienic Specifications for Flour Mills

GB/T 13359 Hygienic specifications of flour milling factory

GB/T 13360 Hulls oats flour

GB/T 18979 Determination aflatoxins content in food - Cleanup by immunoaffinity chromatography and determination by high - Performance liquid chromatography and fluorometer

GB/T 23502 Determination of ochratoxin A in food - High performance liquid chromatographic method with immunoaffinity column clean-up

JJF 1070 Rules of metrological testing for net quantity of products in prepackages with fixed content

NY/T 391 Green food - Environmental quality for production area

NY/T 392 Green food - Food additives application guideline

NY/T 393 Green food - Pesticide application guideline

NY/T 394 Green food - Fertilizer application guideline

NY/T 658 Green food - General rule of packaging

NY/T 1055 Green food - Rule for product inspection

NY/T 1056 Green food - Guideline for storage and transport

Order No.75 of 2005 of the General Administration of Quality Supervision,
Inspection and Quarantine of the People's Republic of China - Measures for the
Supervision and Administration of Quantitative Packaged Commodities
Design Manual for China Green Food Trademark Logo

3 Terms and definitions

The terms and definitions, which are defined in GB/T 13359 and GB/T 13360, as well as the following terms and definitions, apply to this document.

3.1

Oat kernel

It is a granular product, which is made from naked oats as raw materials, through the processing procedures of impurity removal, peel removal, moist heat treatment, drying.

3.2

Oat flour

It is a powdered product, which is made from naked oats as raw material, through primary processing.

4.2 Processing environment

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