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

NY/T 894-2014

**Green food - Buckwheat and buckwheat flour
(English Translation)**

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1 Scope

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

This standard is applicable to green food buckwheat and buckwheat flour.

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 5009.3 National food safety standard - Determination of moisture in foods

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 5009.17 Determination of total mercury and organic-mercury 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 5009.123 Determination of chromium in foods

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

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

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

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 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/T 10458 Buckwheat

GB 13122 Hygienic specifications for flour mills

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

GB/T 20770 Determination of 486 pesticides and related chemicals residues in grains - LC-MS-MS method

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 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/T10458, as well as the following terms and definitions, apply to this document.

3.1

Buckwheat

Kernels with or without seed coat, which are obtained from buckwheat fruit after shelling off.

3.2

Buckwheat flour

Also known as buckwheat powder, which is a powder product that is directly ground after cleaning, removing impurities and hulling.

3.3

Large grain common buckwheat

Also known as big edge buckwheat, which is common buckwheat not less than 70% remaining above the 4.5 mm round hole sieve.

3.4

Small grain common buckwheat

Also known as small edge buckwheat, which is common buckwheat less than 70% remaining above the 4.5 mm round hole sieve.

4 Classification

Buckwheat is divided into common buckwheat (large grain common buckwheat, small grain common buckwheat) and tartary buckwheat.

5.1 Production environment

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