



GB 31611-2023

National Food Safety Standard

Plant Protein Peptides for Food Processing

食品安全国家标准 食品加工用植物蛋白肽

National Health Commission of the People's
Republic of China
State Administration for Market Regulation of the
People's Republic of China

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ChemLinked Team, REACH24H Consulting Group | <http://food.chemlinked.com>

14F, #3 Bldg., Haichuang Technology Center, No. 1288 Wenyi West Road, Hangzhou, China. PC: 311121

Tel: +86 571 8710 3822 | Fax: +86 571 8700 7566 | Email: food@chemlinked.com

National Food Safety Standard

Plant Protein Peptides for Food Processing

1. Scope

This standard applies to plant protein peptides for food processing purposes.

This standard does not apply to plant protein peptides produced using rapeseed and cottonseed as protein raw materials.

2. Terms and Definitions

2.1 Plant protein peptides for food processing

A product that uses protein-rich edible plants (beans, cereals, nuts and seeds, etc.), food processing meals or food processing plant proteins as raw materials, and is produced through extraction, enzymatic hydrolysis and (or) microbial fermentation, filtration, sterilization, drying and other processes, with peptides with a relative molecular mass of 189 to 10,000 as the main ingredient.

3. Technical Requirements

3.1 Raw material requirements

3.1.1 Meals used in food processing should comply with the requirements of GB 14932.

3.1.2 Vegetable protein for food processing should comply with the provisions of GB 20371.

3.1.3 Other raw materials should comply with relevant food standards and regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project	Requirement	Testing method
Color	Has product-specific color	Take 5g of the sample to be tested and place it



Free



Free trial



Standard



Corporate



Special

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