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Barley grass powder

大麦嫩苗粉

(English Translation)

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Foreword

China national standardization center of food & fermentation is in charge of this English translation. In case of any doubt about the contents of English translation, the Chinese original shall be considered authoritative.

This document is drafted in accordance with the provisions of the GB/T 1.1—2020 *Directives for standardization—Part 1: Rules for the structure and drafting of standardizing documents*.

This document was proposed by China National Light Industry Council.

This document was prepared by China National Standardization Center of Food & Fermentation.

This document is issued for the first time.

Barley grass powder

1 Scope

This document specifies the terms and definitions, requirements, test methods, inspection rules, labels, sign, packaging, transportation and storage of barley grass powder.

This document is applicable to the barley grass powder produced with barley grass as raw material.

2 Normative References

The following normative documents contain contents which, through references in this text, constitutes indispensable provisions of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

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

GB 2760 National food safety standard Standard for the uses of food additives

GB 2762 National food safety standard Maximum levels of contaminants in foods

GB 4404.1 Seed of food crops Part 1 Cereals

GB 4789.1 National food safety standard Food microbiological examination General rules

GB 5009.3 National food safety standard Determination of moisture in foods

GB 5009.4 National food safety standard Determination of ash in foods

GB 5009.5 National food safety standard Determination of protein in foods

GB 5009.88 National food safety standard Determination of total dietary fiber in foods

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

GB/T 6543 Single and double corrugated boxes for transport packages

GB 7718 National food safety standard General Standard for the labeling of prepackaged food

GB 28050 National food safety standard General rules for nutrition labeling of prepackaged foods

GB 29921 National food safety standard Maximum levels of pathogens in foods

NY/T 496 Rule of rational fertilization General

3 Terms and Definitions

For the purposes of this document, the following terms and definitions apply.

3.1

Barley grass powder

The powder made from barley grass by pretreatment, drying, smashing or crushing, sterilization and other technologies

3.2

Agglomeration

The phenomenon that the barley grass powder (3.1) agglomerates after being stored for a long time

4 Requirements

4.1 Requirements for raw and auxiliary materials

The planting of barley grass shall meet the requirements of GB 4404.1, NY/T 496 and other corresponding standards.

Quality requirements for harvesting barley grass: barley grass with a height of 20 cm ~ 30 cm (or before head sprouting), with the inherent color of the variety, be clean and well trimmed; fresh and straight in stalk; free of decay, foreign odor, heat injury, cold injury, freeze injury, diseases and insect pests and mechanical injury. Pesticide residues shall meet the requirements of relevant standards.

4.2 Sensory requirements

Sensory requirements shall as specified in the provisions of Table 1.

Table 1 Sensory requirements

Items	Requirements
Color	Shall be emerald green to dark green
Taste and odor	Shall have the special aroma of barley grass
Structural state	No visible agglomeration by normal vision
Impurity	No visible foreign impurities by normal vision

4.3 Physicochemical indicators

Physicochemical indicators shall as specified in the provisions of Table 2.

Table 2 Physicochemical indicators

Items	Requirement
Fineness degree	\geq 95
Moisture	\leq 7
Ash	\leq 9
Acid-insoluble ash	\leq 2
Total dietary fiber	\geq 40
Protein (on dry basis)	\geq 18

%

Note: Only applicable to products processed from barley grass grown in soil

4.4 Net content

Shall as specified in relevant standards and provisions.

4.5 Food safety requirements

4.5.1 Maximum levels of contaminants

Shall as specified in the requirements of GB 2762.

4.5.2 Microbiological limit

Shall as specified in the requirements of GB 29921.

5 Test Methods

5.1 Sensory requirements

Weigh 10 g of the sample and scatter it on a white enamel flat plate. Observe the color, form and impurities of the sample directly under natural light. Move close to smell the odor of the sample and taste it after rinsing mouth with clear water.

5.2 Fineness degree

Inspect by use of a sifter with the 200-mesh specification of bolting-silk according to the method specified in GB/T 5507.

5.3 Moisture

Inspect according to the method specified in GB 5009.3.

5.4 Ash

Inspect according to the Method I specified in GB 5009.4.

5.5 Acid-insoluble ash

Inspect according to the Method III specified in GB 5009.4.

5.6 Total dietary fiber

Inspect according to the method specified in GB 5009.88.

5.7 Protein

Inspect according to the method specified in GB 5009.5.

5.8 Food safety requirements

Inspect according to the methods specified in the corresponding national food safety standards.

6 Inspection Rules

6.1 Inspection classification

6.1.1 Delivery inspection

Sensory requirements, moisture content, ash content, total dietary fiber content, protein content and microbiological indicators are delivery inspection items.

6.1.2 Type inspection

The type inspection items include all items specified in this standard. The type inspection shall be conducted once every 12 months for products produced throughout the year, but the type inspection shall also be conducted in case of any of the following conditions:

- a) when new products are put into production;
- b) when raw materials and processes are changed greatly for normal products, which may affect product quality;
- c) when the production is resumed after being halted for more than 12 months;
- d) when the results of the delivery inspection are significantly different from those of the last type inspection;
- e) when the national quality supervision agency makes a request for type inspection.

6.2 Sampling

6.2.1 Batch grouping

Products of the same type produced in the same shift are grouped as one batch.

6.2.2 Sampling method and quantity

Take at least 3 minimum packaging unit samples at random from each batch of products, and then use the sampling tool to stretch into 3/4 of each bag. The sample taken shall not be less than 100 g. Mix the selected test samples evenly and put them into a clean, dry glass bottle with ground mouth. Paste a label on the bottle, indicating the production

shift, product name, batch number, and sampling date and location. Microbial sampling shall be conducted according to the three-stage sampling plan specified in GB 4789.1.

6.3 Judgement rules

6.3.1 If the inspection results of inspected items all meet the standard requirements, the batch of products shall be judged as conforming product.

6.3.2 If the microbiological indicator is unqualified, the batch of product shall be judged as nonconforming product and such microbiological indicator shall not be re-inspected.

6.3.3 Among sensory requirements and physicochemical indicators, if more than 3 items are unqualified, the batch of products shall be judged as nonconforming product and such items shall not be re-inspected; if no more than 3 items are unqualified, double sampling can be carried out to re-inspect the unqualified items. If there are still 1 or more unqualified items in the re-inspection result, the batch of products shall be judged as nonconforming product.

7 Labeling, Marking, Packaging, Transportation and Storage

7.1 Labeling and marking

7.1.1 Labeling shall comply with shall as specified in relevant provisions of GB 7718 and GB 28050.

7.1.2 Packaging – Pictorial marking for handling of goods shall as specified in the provisions of GB/T 191.

7.2 Packaging

The inner packaging materials shall as specified in the provisions of relevant national food safety standards, and the outer packaging materials shall as specified in the provisions of GB/T 6543. The inner and outer package shall be tight, complete, clean, firm, unbroken and not deformed.

7.3 Transportation

The product transportation tools shall be clean, sanitary, dry and free of pollutants. During the transportation of products, they shall be covered, protected from rain and sun, and shall not be transported together with toxic, harmful and smelly articles in a mixed manner. They shall be handled with care.

7.4 Storage

7.4.1 Products shall not be stacked in the open air. The product warehouse shall be clean, dry, ventilated, and free of rats and insects.

7.4.2 Products shall be stacked on subplate, which shall be more than 10 cm from the ground and more than 20 cm from the wall.

7.4.3 The products shall not be stored together with perishable, bad smelling or damp articles in the same warehouse.