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

GB 15203-2014

Replacing GB 15203-2003

National Food Safety Standard -- Corn sweetener

食品安全国家标准 淀粉糖

(English Translation)

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Foreword

This standard replaces GB 15203-2003 "starch sugar health standards." this standard compared with GB 15203-2003, the main changes are as follows.

- Standard name was changed to "national food safety standards starch sugar";
- Modify the scope;
- Increasing the terms and definitions;
- Modify the sensory requirements;
- Modify the physical and chemical properties;
- Remove the copper and microbiological limits.

National Food Safety Standard Starch sugar

1 Scope

This standard applies to starch sugar.

2.1 Starch sugar

Starch or starch as raw materials, liquid (solid) by the enzyme, acid or acid enzymatic method processed into state products, including edible glucose, isomaltose Maltose, fructose syrup, maltose, maltodextrin, glucose syrup and the like.

2.1.1 Liquid starch sugar

Starch or starch as raw materials, liquid sugar products by the enzyme, acid or acid enzymatic method processed into.

2.1.2 Solid starch sugar

Starch or starch as raw material, enzyme, acid or acid enzymatic processing method, and then concentrated, solid sugar product drying process made.

3.1 Requirements for raw materials

Food raw materials shall comply with relevant standards and regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

project

Claim

Liquid solid starch sugar starch sugar Testing method Color colorless, pale yellow or white or brown slightly yellow Taste a, mild sweet odor, pure, mild sweet odor, pure, odorless status Transparent viscous liquid, no positive Often vision visible foreign matter Powder or crystalline state, no positive Often vision visible foreign matter Take the right amount of liquid sample 50mL sample is placed in a beaker, Solid samples take appropriate sample is placed in a white porcelain dish spread, Observe the color and light in the natural state. Smell it, with Warm water gargle, product its taste a maltodextrin taste is sweet or not sweet.

3.3 Limits of contaminants

Limits of contaminants shall comply with the provisions of GB 2762.

3.4 Food Additives

The use of food additives shall comply with the provisions of GB 2760.