



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

**GB 1886.106-2015**

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**National Food Safety Standard -- Food Additives -- Tamarind  
gum**

食品安全国家标准 食品添加剂 罗望子多糖胶

**(English Translation)**

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## 1 Scope

This standard applies to leguminous tamarind genus (*Tamarindus indica* L.) Endosperm of the seed as the main raw material, dispersion, Shen Drop, heating, cooling crystallization, centrifugation, drying, crushing, and other major food processing technology made of tamarind gum additives.

### 2.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods White to light brown color State powder Almost no odor or smell slightly a little special odor Take the right amount of sample is placed in a clean, dry white porcelain dish, natural Color and light to observe the state and smell the odor

### 2.2 Physical indicators

Physical and chemical indicators should be consistent with the provisions of Table 2.

Table 2. Physical and chemical indicators

|      |       |             |                             |           |                                 |           |                     |           |                                  |            |                            |            |                          |            |
|------|-------|-------------|-----------------------------|-----------|---------------------------------|-----------|---------------------|-----------|----------------------------------|------------|----------------------------|------------|--------------------------|------------|
| Item | Index | Test Method | Loss on drying, w /% ≤ 14.0 | GB 5009.3 | Residue on ignition, w /% ≤ 5.0 | GB 5009.4 | Protein, w /% ≤ 3.0 | GB 5009.5 | Heavy metals (Pb)/(mg/kg) ≤ 20.0 | GB 5009.74 | Arsenic (As)/(mg/kg) ≤ 3.0 | GB 5009.76 | Lead (Pb)/(mg/kg) ≤ 10.0 | GB 5009.12 |
|------|-------|-------------|-----------------------------|-----------|---------------------------------|-----------|---------------------|-----------|----------------------------------|------------|----------------------------|------------|--------------------------|------------|

### 2.3 Microbiological

Microbial limits shall conform to Table 3.

### **3 Table, microbiological limits**

Project Limited test methods Cfu/(CFU/g)  $\leq 10000$  GB 4789.2 Coliform/(MPN/g)  $\leq 3.0$   
GB 4789.3 5102-601 6881