

CCS X 40



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

GB 1886.254-2016

National Food Safety Standard -- Food Additives -- Karaya Gum

食品安全国家标准 食品添加剂 刺梧桐胶

(English Translation)

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1 Scope

This standard applies to the use of Stimulation (*Sterculiaurens*Roxburgh) and other plants are planted, pierced its trunk, to take out of the colloidal secretions, the dry, crushed from the food additives karaya gum.

2.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 sensory requirements

The project requires a test method Color light grayish yellow to light reddish brown State granular, flaky or powder Take the appropriate amount of sample evenly placed in the white enamel plate, in the natural light Under the observation of its color and state

2.2 Physical and chemical indicators

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

Table 2 Physical and chemical indicators

Item Index Test Method Dry reduction, w /% ≤ 20 GB 5009.3 direct drying method a Ash, w /% ≤ 8.0 GB 5009.4 Acid insoluble ash, w /% ≤ 1.0 A.3 in Appendix A Acid insoluble matter, w /% ≤ 3.0 GB 28403-2012 Determination of acid insoluble matter Starch or dextrin through Test Appendix A, A.4 Lead (Pb)/(mg/kg) ≤ 2.0 GB 5009.12 a Drying temperature and time are 105 °C ± 2 °C and 5h respectively.

2.3 Microbiological indicators

Microbiological indicators should be in accordance with Table 3.

3 Table, Microbiological indicators

Item Index Test Method a *Escherichia coli*/(MPN/g)