



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

GB 1886.257-2016

National Food Safety Standard -- Food Additives -- Lysozyme

食品安全国家标准 食品添加剂 溶菌酶

(English Translation)

Issued on: August 31, 2016

Implemented on: January 1, 2017

Issued by: National Health and Family Planning Commission

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1 Scope

This standard applies to egg white as raw material, the extraction, refining and other processes obtained by the food additives lysozyme.

2.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 sensory requirements

project

Claim

Solid liquid

Testing method

Color white to pale yellow light yellow to dark brown State powder liquid Place the appropriate amount of sample evenly in a beaker or white porcelain dish, in nature Observe the color and state under light

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

project

index

Solid liquid

Testing method

Enzyme activity/[U/mg (mL)] in line with labeling values Appendix A, A.2 Moisture, w /% ≤ 6 - GB 5009.3 Ash, w /% ≤ 1.5 0.3 GB 5009.4 pH 3.0 to 7.0 Appendix A, A.3 Lead (Pb)/(mg/kg) ≤ 2.0 GB 5009.12 Total arsenic (in As)/(mg/kg) ≤ 1.0 GB 5009.11

2.3 Microbiological indicators

Microbiological indicators should be in accordance with Table 3.

3 Table, Microbiological indicators

Item Index Test Method Total number of colonies/[CFU/g (mL)] ≤ 50000 GB 4789.2 Mold and yeast/[CFU/g (mL)] ≤ 100 GB 4789.15 Escherichia coli/[MPN/g (mL)]