

CCS X 40



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

GB 1886.268-2016

**National Food Safety Standard -- Food Additives -- Luohanguo
tincture**

食品安全国家标准 食品添加剂 罗汉果酊

(English Translation)

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1 Scope

This standard applies to consumption of alcohol as a solvent leached Mangosteen [Siraitiagrosvenorii (Swingle) C.Jeffrey] prepared Food additives Mangosteen tincture.

2.1 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Color dark brown to tan A liquid or a viscous liquid state the sample was placed in a cuvette, were visually observed Mangosteen aroma characteristic aroma GB/T 14454.2

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 Relative density (25 °C/25 °C) D standard ± 0.010 GB/T 11540
 Mogrosides V content, w /% ≥ 0.2 Appendix A Methanol (volume fraction) /% ≤ 0.015
 GB/T 7917.4 Heavy Metals (as Pb)/(mg/kg) ≤ 10 GB 5009.74 Total arsenic (As)/(mg/kg)
 ≤ 3.0 GB 5009.11 or GB 5009.76 Appendix A Determination of the content of V
 Mogrosides A.1 Reagents and materials A.1.1 Acetonitrile. chromatographically pure.

A.1.2 Methanol. HPLC grade.

A.1.3 Water. a water GB/T 6682 provisions.

A.1.4 mogrosides V reference substance. purity of at least 98%.

A.2 instruments and equipment $w_1 = A_1 \times m_2 \times 100$ $A_2 \times m_1 \times 100\%$ (A.1) where.

Peak area of the main peak in the chromatogram of the sample solution A_1 ---;

m_2 --- reference mass, in grams (g);

100 --- dilution;

Peak area of the main peak in the chromatogram of the reference solution A2 ---;

M1 --- sample mass, in grams (g).