

CCS X 40



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

GB 1886.299-2018

**National food safety standard -- Food additive ice structure
protein**

Issued on: June 21, 2018

Implemented on: December 21, 2018

**Issued by: National Health Commission of the People's Republic of
China, State Administration for Market Regulation**

Table of Contents

- 1 Scope
- 2 Technical requirements
 - 2.1 Sensory requirements
 - 2.2 Physical and chemical indicators
 - 2.3 Microbial indicators

1 Scope

This standard is mainly applicable to soybean as raw material, fermented by yeast (*Saccharomyces cerevisiae*), and then separated, concentrated and refined.

The obtained food additive ice structural protein.

2.1 Sensory requirements

Sensory requirements should be in accordance with Table 1.

Table 1 Sensory requirements

Project requirements inspection method Light brown State liquid Place an appropriate amount of sample in a clean, dry beaker and observe its color and under natural light.

status

Note. Before measuring each indicator, the sample should be thawed at 4 ° C for about 20 h and stirred evenly.

2.2 Physical and chemical indicators

Physical and chemical indicators should meet the requirements of Table 2.

Table 2 Physical and chemical indicators

Project indicator test method Ice structure protein (ISP) content/(g/L) ≥ 5 Appendix A A.3 Ash, w/% ≤ 2 GB 5009.4 pH 2.5~3.5 A.4 in Appendix A Lead (Pb)/(mg/L) ≤ 2.0 GB 5009.75 or GB 5009.12

Note. Before measuring each indicator, the sample should be thawed at 4 ° C for about 20 h and stirred evenly.

2.3 Microbial indicators

Microbiological indicators should meet the requirements of Table 3.

chinastandards.org · PREVIEW