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

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National food safety standard -- Food additive galactomannan

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Table of Contents

- 1 Scope
- 2 structural formula
- 3 Technical requirements
 - 3.1 Sensory requirements
 - 3.2 Physical and chemical indicators

1 Scope

This standard applies to the endosperm of guar (Cyamopstetragonolobus (L.) Taub], yam bean, pea bean, cassia seed, locust bean The tablet or its gel is used as a raw material, and is processed by the steps of enzymatic hydrolysis and purification of one or more enzymes of galactosidase, hemicellulase and protease.

Low polymerization degree food additive galactomannan.

3.1 Sensory requirements

Sensory requirements should be in accordance with Table 1.

Table 1 Sensory requirements

Project requirements inspection method Color white to yellow white State powder Take an appropriate amount of sample in a clean, dry white porcelain dish under natural light.

Check its color and state

3.2 Physical and chemical indicators

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