



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

GB 1886.310-2020

**National food safety standard - Food additive - Rosa laevigata
michx brown**

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1 Scope

This Standard is applicable to the food additive Rosa laevigata Michx brown that uses Rosa laevigata Michx fruit as raw material and is obtained through water or ethanol solution extraction, refining, concentration and drying.

2.1 Sensory requirements

Sensory requirements shall meet the requirements of Table 1.

Table 1 -- Sensory requirements

2.2 Physical and chemical indicators

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

Table 2 -- Physical and chemical indicators

Annex A Inspection methods

A.1 General The reagents and water used in this Standard refer to analytically-pure reagents and grade 3 water specified in GB/T 6682 when other requirements are not indicated. The standard solutions used in the test, standard solutions for impurity determination, preparations and products are prepared in accordance with GB/T 601, GB/T 602, and GB/T 603 when other requirements are not specified. The solution used in the test refers to aqueous solution when it is not specified which solvent is used for preparation.

A.2 Identification test A.2.1 Reagents and materials A.2.1.1 Ferric chloride solution: 1%. Accurately weigh 1.00g of ferric chloride (FeCl_3). Use water to dissolve and set volume to 100mL.

A.2.1.2 Sodium chloride aqueous solution: 10%. Accurately weigh 1.00g of sodium chloride (NaCl). Use water to dissolve and set volume to 100mL.

A.2.1.3 Gelatin solution: 0.5%. Accurately weigh 0.50g of gelatin. Use water to dissolve and set volume to 100mL. And mix with 10% sodium chloride aqueous solution (A. 2.1.2) in equal volume.

A.2.2 Ferric chloride reaction Weigh 0.2g of sample. Use water to dissolve. Transfer to a 100mL volumetric flask. Set volume. Take 1mL of the above solution in a test tube. Add 3 drops of ferric chloride solution (A.2.1.1). Mix well. A reddish-brown precipitate appears after placing still for 5min.

A.2.3 Gelatin reaction Weigh 1.0g of sample. Use water to dissolve. Transfer to a 100mL volumetric flask. Set volume. Take 1mL of the above solution. Add 4 drops of gelatin solution (A.2.1.3). Brown-black precipitation appears after placing still for 15min.

A.3 Determination of pH (1% solution)

Weigh 1.0g of sample. Use water to dissolve. Transfer to a 100mL volumetric flask. Set volume. Use a pH meter to measure the solution's pH.