



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

GB 1886.323-2021

National food safety standard - Food additives - Peanut-skin red

Issued on: February 22, 2021

Implemented on: August 22, 2021

Issued by: NHC; SAMR

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1 Scope

This Standard applies to the food additive peanut-skin red which is made by water extraction, purification, drying, refining and other processes, by using peanut skin as raw material.

2.1 Raw material requirements

It shall meet the requirements of GB/T 1532.

2.2 Sensory requirements

Sensory requirements shall be in accordance with Table 1.

Table 1 - Sensory requirements

2.3 Physical and chemical indicators

Physical and chemical indicators shall be in accordance with Table 2.