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

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**National Food Safety Standard Food Additive Blue Ingot Fruit
Red**

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1 Scope

This standard applies to blue indigo fruits (also known as blue indigo fruits, *Lonicera*) of the genus *Lonicera* (*Lonicera* Linn.) of the Caprifoliaceae family.

Additive blue tablet fruit red.

2.1 Chemical name and molecular formula (main ingredients)

Cyanidin glucoside, C₂₁H₂₁O₁₁

2.3 Relative molecular mass

449.38 (according to 2018 international relative atomic mass)

3.1 Sensory requirements

Sensory requirements should comply with Table 1.

Table 1 Sensory requirements

Project requirements inspection method Color deep red to purple The state is powdery, with no foreign matter visible to normal vision.

The smell is unique to the product Take an appropriate amount of sample and place it in a clean, dry white porcelain plate.

Under natural light, observe its color, properties and whether there are any foreign substances Foreign matter, smell its smell in a smell-free environment