

CCS X 40



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

GB 1886.67-2015

National Food Safety Standard -- Food Additives -- Acacia gum

食品安全国家标准 食品添加剂 皂荚糖胶

(English Translation)

Issued on: September 22, 2015

Implemented on: March 22, 2016

**Issued by: National Health and Family Planning Commission of the
People's Republic of China**

Table of Contents

- 1 Scope
- 3 Technical requirements
 - 3.1 Sensory requirements
 - 3.2 Physical and Chemical Indicators
 - 3.3 Microbiological

1 Scope

This standard applies to seeds were soaked in water from the acacia (*Gleditsiasinensis*Lam.), Grinding, drying and other steps to prepare food processing Acacia gum additives.

Chemical Structure 2 Acacia gum is a polysaccharide polymers, mainly by beta- (1,4) - D- glycosidic bond formed by mannopyranosyl backbone and alpha- (1,6) - glucoside D- pyran linkage galactose branched chains in which the galactose to mannose ratio of 1.3 to 1/4.

3.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods White or milky white color State powder Take appropriate sample is placed in a clean, dry white porcelain dish, under natural light, observe its color and status

3.2 Physical and Chemical Indicators

Physical and chemical indicators should be consistent with the provisions of Table 2.

Table 2. Physical and chemical indicators

Item Index Test Method Loss on drying, w /% <= 12.0 GB 5009.3 a direct drying pH 6.5 ~ 7.5 GB/T 9724 Ash, w /% <= 1.5 GB 5009.4 Acid insoluble, w /% <= 4.0 Appendix A A.3 Protein, w /% <= 3.0 GB 5009.5b Viscosity (1% solution)/(mPa · s) >= 1600 Appendix A A.4 Total arsenic (As)/(mg/kg) <= 3.0 GB 5009.11 Lead (Pb)/(mg/kg) <= 2.0 GB 5009.12 TABLE 2 (cont.) Item Index Test Method Borate test by test A.5 in Appendix A Starch test by test A.6 in Appendix A a drying temperature of 105 °C, drying time of 5h.

b protein factor of 6.25.

3.3 Microbiological

Microbial limits shall conform to Table 3.

Table 3 microbiological limits

Project Limited test methods Cfu/(CFU/g) $\leq$ 5000 GB 4789.2a Coliform/(MPN/g)