



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

GB 1886.81-2015

National Food Safety Standard -- Food Additives -- Lauric acid

食品安全国家标准 食品添加剂 月桂酸

(English Translation)

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1 Scope

This standard applies from coconut oil and other vegetable oils derived from hydrolysis of separated and refined food additives lauric acid.

2 Molecular formula and relative molecular mass

Formula 2.1

C₁₂H₂₄O₂

2.2 Relative molecular mass

200.32 (according to 2007 international relative atomic mass)

3.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods White or slightly yellow color Solid state or crystalline powder, shiny Take the right amount of sample is placed in a clean, dry white porcelain dish, in Observe the color and condition of natural light

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 Acid value (in dollars KOH)/(mg/g) 252 ~ 287 GB 1986 Iodine value/(g/100g) ≤ 3.0 GB/T 18953 Residue on ignition, w /% ≤ 0.1 GB/T 9741 Saponification value (in dollars KOH)/(mg/g) 253 ~ 287 GB/T 5534 Freezing point/°C 26 ~

44 SN/T 0801.17 TABLE 2 (cont.) Item Index Test Method Unsaponifiabiles, w /% <= 0.3
GB/T 5535.1 Water, w /% <= 0.2 GB/T 6283 Lead (Pb)/(mg/kg) <= 0.1 GB 5009.12 5102-18
6881