



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

GB 1903.19-2016

**Food Safety National Standard Food Nutrition Enhancer -- Bone
Powder**

食品安全国家标准 食品营养强化剂 骨粉

(English Translation)

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1 Scope

This standard applies to fresh (frozen) livestock, poultry bone as the raw material, pretreated, or physical extrusion cooking temperature degreasing, drying, grinding, high-temperature sterilization and other processes in the system of food nutrition fortifier bone meal.

2.1 Bone meal

Refers to the selection of fresh (frozen) animal (pig, cattle, sheep), poultry (chicken, duck, goose) bone, crushed, powder size of less than 95% of the bone 150 μ m.

3.1.1 Fresh (frozen) livestock, poultry bone

Loss on drying/(g/100g) $\leq$ 6.0 GB 5009.3 TABLE 2 (cont.) Item Index Test Method Fat (residual amount)/(g/100g) $\leq$ 15 GB 5009.6 Peroxide value/(g/100g) $\leq$ 0.25 GB 5009.227 Fluorine (F)/(mg/kg) $\leq$ 10 GB/T 5009.18 Lead (Pb)/(mg/kg) $\leq$ 2.0 GB 5009.12 Total arsenic (As)/(mg/kg) $\leq$ 3.0 GB 5009.11

3.4 Microbiological

Microbiological to comply with Table 3.

Table 3 Microbiological

project

A sampling scheme and limited (if not specified, are CFU/g expressed) ncm M Testing method the total number of colonies 5 2 10000 30000 GB 4789.2 Coliform 5 2 10 100 GB 4789.3 Plate Count Salmonella 5 0 0/25g - GB 4789.4 Staphylococcus aureus 5 0 0/25g - GB 4789.10 Sampling and processing a sample performed in GB 4789.1.