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

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**National food safety standard -- Food nutrition enhancer  
selenoprotein**

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## Table of Contents

- 1 Scope
- 2 definition
- 3 Technical requirements
  - 3.1 Sensory requirements
  - 3.2 Physical and chemical indicators

### 1 Scope

This standard is applicable to the process of degreasing, water extraction, ethanol precipitation and drying by using edible plants such as soybean with high selenium content as raw materials.

It is a food nutrition enhancer selenoprotein rich in selenomethionine.

### 2 definition

The selenoprotein referred to in this standard is a protein in which selenium exists in the form of selenomethionine.

#### 3.1 Sensory requirements

Sensory requirements should be in accordance with Table 1.

Table 1 Sensory requirements

Project requirements inspection method Light yellow or yellowish green State powder, no normal vision visible impurities The smell has a garlic-like odor characteristic of selenium compounds.

Take an appropriate amount of sample in a clean, dry white porcelain dish Medium, observe its color and state under natural light, sniff Its smell

#### 3.2 Physical and chemical indicators

Physical and chemical indicators should meet the requirements of Table 2.

Table 2 Physical and chemical indicators

Project indicator test method Selenium Methionine (as Se) Content/(mg/kg) 1000 ~ 2500

Appendix A Organic selenium as a percentage of total selenium, w/%  $\geq 80$  Determination of total selenium content by GB 5009.93; method for determination of selenium in Appendix

A Methionine (in terms of Se). The percentage of organic selenium in total selenium is  
Selenium methionine (in terms of Se) content/percentage of total selenium content Protein,  
w/%  $\geq 40$  GB 5009.5 Kjeldahl method a Moisture /%  $\leq 5$  GB 5009.3 Direct drying method

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