

CCS X 40



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

GB 1903.39-2018

National food safety standard -- Food nutrition enhancer

Issued on: June 21, 2018

Implemented on: December 21, 2018

**Issued by: National Health Commission of the People's Republic of
China, State Administration for Market Regulation**

Table of Contents

- 1 Scope
- 2 Technical requirements
 - 2.1 Sensory requirements
 - 2.2 Physical and chemical indicators
 - 2.3 Microbial limits

1 Scope

This standard is applicable to food nutrition enhancers made from kelp as raw materials, processed by water leaching, purification, concentration, sterilization, filling and other processes.

Seaweed iodine.

2.1 Sensory requirements

Sensory requirements should be in accordance with Table 1.

Table 1 Sensory requirements

Project requirements inspection method Dark brown color State viscous liquid Smell kelp has a special flavor, no smell Take 10mL sample evenly in a transparent container, observe the color under natural light.

Ze, state, smelling its smell

2.2 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 Iodine (I) content, w/% 3.0~5.0 GB 5009.267 Fucoidan content, w/% ≥ 0.3 Appendix A.2 Mannitol content, w/% ≥ 7.0 Appendix A.3 Ash, w/% ≤ 20.0 GB 5009.4 pH 6.0~8.0 GB/T 23769 Lead (Pb)/(mg/kg) ≤ 1.0 GB 5009.12 a Directly determine the pH of the sample.

2.3 Microbial limits

Microbial limits should be in accordance with Table 3.