



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

GB 1903.40-2022

**National food safety standard - Food nutritional fortification
substance - Fructooligosaccharide**

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1 Scope

This standard applies to food nutrition fortifier - fructooligosaccharides. The food nutrition fortifier - fructooligosaccharide, is the mixture of trisaccharides (GF2) to fructo-oligosaccharide (GF7) and fructobiose (F2) to fructooctaose (F8), which is made from chicory (or Jerusalem artichoke) as raw material, through partial enzymatic hydrolysis or membrane separation, purification, drying and other processes; OR it is the mixture of trisaccharides (GF2) to sucrose hexaose (GF5), which is made using the sucrose as raw material, through the action of beta-fructosyltransferase, as derived from *Aspergillus niger* or *Aspergillus oryzae*, via the process of purification and drying, etc.

2 Structural formula

According to the structure, it is divided into sucrose-fructose (GF_n)

fructooligosaccharides and fructose-fructose (Fn) fructooligosaccharides. The schematic diagrams of the molecular structures are as shown in Figure 1 and Figure 2, respectively.

Figure 1 -- Schematic diagram of the

molecular structure of sucrose-fructose (GF_n) fructooligosaccharides

Figure 2 -- Schematic diagram of the

molecular structure of fructose-fructose (Fn) fructooligosaccharides

3.1 Sensory requirements

Sensory requirements shall meet the requirements of Table 1.