

ICS 67.04
CCS C 53



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

GB 2720-2015

Replacing GB 2720-2003

National Food Safety Standard Monosodium glutamate

食品安全国家标准 味精

(English Translation)

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Foreword

This standard replaces GB 2720-2003 "MSG health standards." Compared with this standard GB 2720-2003, the main changes are as follows.

- standard name was changed to "national food safety standards MSG";
- modify the range;
- modify the terms and definitions;
- modify the sensory requirements;
- modify the physical and chemical indicators.

National Food Safety Standard MSG

1 Scope

This standard applies to MSG.

2.1 Sodium glutamate

MSG

Carbohydrate (e.g., starch, corn, molasses, etc. saccharide) as raw materials, microorganisms (*Corynebacterium glutamicum* and the like), fermentation, extraction, neutralization, junction Crystal, separated, dried and made of a special white crystalline

flavor or seasoning powder.

2.2 MSG salt

Sodium glutamate (MSG), the dosing of a mixture of refined salt.

2.3 by fresh MSG

Sodium glutamate (MSG), a dosing nucleotide disodium [5'-disodium guanylate (the GMP), 5'-disodium inosinate (IMP) or taste Nucleotide disodium (IMP GMP)] a mixture of flavoring agent and the like.

3.1 Requirements for raw materials

Raw materials shall comply with the relevant food standards and regulations.

3.2 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Color colorless to white Taste, smell has a special flavor, odor-free status Crystalline particles or powder, normal vision without visible foreign body Take appropriate sample was white porcelain dish, under natural light, Views Observed its color and state. Smell it, rinse with warm water after Product its taste

3.3 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 Sodium glutamate (dry basis) /% MSG $\geq$ Salt and monosodium glutamate $\geq$ by fresh MSG $\geq$ 99.0 80.0 97.0 GB 5009.43

3.4 Pollutant limit

Pollutant limits should be consistent with seasoning flavor enhancer category of 2762 pairs GB .

3.5 Food Additives

The use of food additives should comply with the provisions of GB 2760.