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

GB 29941-2013

**Food additive -- Deacetylation of chitin (chitosan)
(English Translation)**

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1 Scope

This standard applies to chitin or shrimp, crab shell as the main raw material, decalcification, deproteinization, deacetylation and other processing of food prepared by Tim Additives deacetylation of chitin (chitosan).

2.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods White or slightly yellow color, shiny sheet product Status flakes or powder Odor has inherent odor, no smell Sample was placed inside the proper amount of white porcelain plate, in a well-lit, the same Taste the environment, according to the requirements of the senses one by one test

2.2 Physical indicators

Physical and chemical indicators should be consistent with the provisions of Table 2.

Table 2. Physical and chemical indicators

Item Index Test Method Deacetylation degree (w) /% ≥ 85 Appendix A A.3 Viscosity (10g/L, 20 °C) / (mPa · s) meet the claims A.4 Water (w) /% ≤ 10.0 GB 5009.3 direct drying Ash (w) /% ≤ 1.0 GB 5009.4 Acid insoluble (w) /% ≤ 1.0 A.5 pH (10g/L solution) 6.5 ~ 8.5 A.6 Inorganic arsenic (As)/(mg/kg) ≤ 1 GB/T 5009.11 Lead (Pb)/(mg/kg) ≤ 2 GB 5009.12