

ICS 71.100.40



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

GB 30604-2015

**National Food Safety Standard -- Food Nutrition Enhancer - 1,
3-Dioleoyl 2-palmitoyl triglyceride**

食品安全国家标准 食品营养强化剂 1,3-二油酸-2-棕榈酸甘油三酯

(English Translation)

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard was compiled with reference to the technical specifications of the Joint FAO/WHO Joint Committee on Food Additives (JECFA, 1999) as well as the technical specifications in the US Food Chemicals Code (FCC, V).

This standard was proposed by the China National Light Industry Council.

This standard shall be under the jurisdiction of the National Toothpaste Wax Standardization Center.

The main drafting organizations of this standard. Zibo Zhongxuan Biochemical Co., Ltd., Danisco (China) Co., Ltd., National Light Industry Toothpaste Wax Products Quality Supervision and Testing Center.

1 Scope

This standard specifies the requirements, test methods, inspection rules and markings, packaging, transportation, storage and shelf life of xanthan gum for toothpaste.

This standard is applicable to xanthan gum products which are produced by *Xanthomonas campestris* as the main bacteria, starchy as the main raw material, after specific biological fermentation, purified, dried and pulverized.

2 Normative references

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) are applicable to this standard.

GB/T 601 Chemical reagent - Preparations of standard volumetric solutions

GB/T 4789.4 Microbiological examination of food hygiene - Examination of Salmonella

GB 5009.4 National food safety standard - Determination of ash in foods

GB 5009.12 National food safety standard - Determination of lead in foods

4.1 Appearance

White or light beige powder.

4.2 Physical and chemical indicators

Physical and chemical indicators shall meet the requirements of Table 1.

4.3 Microbiological indicators

Microbiological indicators shall meet the requirements of Table 2.

4.4 Net content

The net content of the product shall comply with the provisions of the State Administration of Quality Supervision, Inspection and Quarantine [2005] No.75 "Measures for the Supervision Administration of Quantitative Packaging Commodities Measurement".

5 Test methods

Unless otherwise stated, only analytically pure reagents and water in accordance with GB/T 6682 are used in the analysis.

5.2.1 Instruments

Brook field rotary viscometer or other equivalent performance viscometer.

5.3.1 Determination method

In accordance with the requirements of 5.2, respectively DETERMINE the viscosity values of the No.3 rotor at the speed of 6 r/min and 60 r/min.

5.3.2 Calculation of results

The shear performance value is calculated in accordance with formula (1).

5.4.1 Principle

The sample is dried to a constant weight under a certain temperature condition, and the weight of the lost material is calculated.

5.4.4 Calculation of results

The loss on drying is calculated in accordance with formula (2).

Where.

5.6 Total nitrogen

It is determined in accordance with the "semi-micro method" in the nitrogen determination methods of the Pharmacopoeia of the People's Republic of China (volume II).

5.7 Pyruvic acid

standard solution to dilute it to the mark.

5.8 Lead

It is determined in accordance with the method specified in GB 5009.12.

5.9 Total number of colonies

It is determined in accordance with the method specified in the "Hygienic Standards for Cosmetics" of the Ministry of Health of the People's Republic of China.

5.10 Fecal coliforms

It is determined in accordance with the method specified in the "Hygienic Standards for Cosmetics" of the Ministry of Health of the People's Republic of China.

5.11 Pseudomonas aeruginosa

It is determined in accordance with the method specified in the "Hygienic Standards for Cosmetics" of the Ministry of Health of the People's Republic of China.

5.12 Staphylococcus aureus

It is determined in accordance with the method specified in the "Hygienic Standards for Cosmetics" of the Ministry of Health of the People's Republic of China.

5.13 Salmonella

It is determined in accordance with the method specified in GB/T 4789.4.

5.14 Mold and yeast

It is determined in accordance with the method specified in the "Hygienic Standards for Cosmetics" of the Ministry of Health of the People's Republic of China.

6.1 Batch determination

The quality inspection department of the production organization determines the batch number of the product in accordance with its corresponding rules, the products that are finally mixed and have uniform quality are regarded as one batch.

6.2 Sampling methods and sampling quantities

Randomly TAKE samples from each batch of products, TAKE small samples from each batch at 3% of the packaged pieces, but shall be not less than 3