



GB 1886.41-2015

National Food Safety Standard Food Additive Xanthan

食品安全国家标准 食品添加剂 黄原胶

National Health and Family Planning Commission
of the People's Republic of China

Release Date: Sep. 22, 2015
Implementation Date : Mar. 22, 2016

Translated by ChemLinked

Disclaimer

This is an unofficial document provided by **ChemLinked** (chemlinked.com), a platform of REACH24H Consulting Group, as an informational service to assist non-Chinese companies to better understand the Asia Pacific regulatory environment and importation compliance requirements especially China Chemical, Cosmetic, Food and Agrochemical regulatory issues.

This document should only be used as a reference and in case of any discrepancy between the English and Chinese versions the original Chinese version shall prevail.

Nondisclosure:

You may not disclose this document to anyone else without the written permission of ChemLinked.

For further clarification and questions, you can read our [Privacy Policies](#) or contact us at food@chemlinked.com



National Standard of the People's Republic of China

GB 1886.41-2015

National Food Safety Standard

Food Additive Xanthan Gum

食品安全国家标准

食品添加剂 黄原胶

Date of publication: 2015-09-22

Date of implementation: 2016-03-22

Issued by National Health and Family Planning Commission of the People's Republic of China

ChemLinked Team, REACH24H Consulting Group | <http://food.chemlinked.com>

14F, #3 Bldg., Haichuang Technology Center, No. 1288 Wenyi West Road, Hangzhou, China. PC: 311121

Tel: +86 571 8710 3822 | Fax: +86 571 8700 7566 | Email: food.chemlinked.com

Foreword

This standard replaces GB 13886-2007 “Food Additive Xanthan Gum”.

Compared with GB 13886-2007, the main changes of this standard are as follows:

——the name of standard has been revised to “National Food Safety Standard Food Additive Xanthan Gum”.

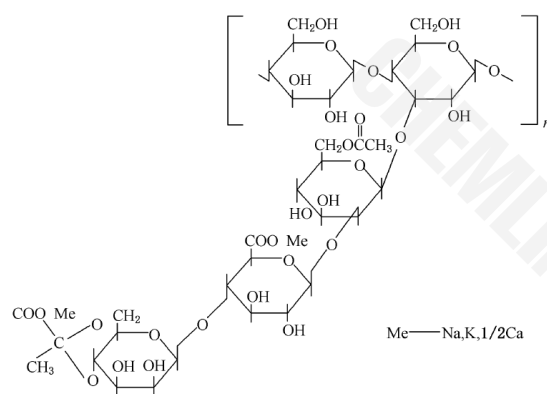
National Food Safety Standard

Food Additive Xanthan Gum

1. Scope

This standard applies to the food additive xanthan gum, which is produced with *Xanthomonas campestris* as producing bacteria and starchiness as main raw materials through the processes of specific biological fermentation, and then purification, drying and crushing.

2. Structural Formula



3. Technical Requirements

3.1 Sensory requirements

Sensory requirements shall comply with the provisions of Table 1.

Table 1 Sensory requirements

Items	Requirements	Test methods
Color	Off-white or light beige	Take an appropriate amount of test sample and place it in a clean and dry white porcelain plate, and observe the color and state under natural light.
State	Granules or powder	

3.2 Physicochemical indicators

Physicochemical indicators shall comply with the provisions of Table 2.



Free



Free trial



Standard



Corporate



Special

SUBSCRIBE TO CHEMLINKED NOW

REMOVE FOOD REGULATORY BARRIERS EXPEDITE ASIA MARKET ACCESS

- In-time regulatory information and market access requirements
- Supported by local and experienced technically adept technical team
- Strategic partnerships with competent authorities and industrial associations worldwide
- Customized consulting service for complete compliance solutions.

OUR SERVICES



Information

News, Alerts



Knowledge

Pedia-articles,
Regulatory Analysis, Market Insights, Reports



Databases

Regulatory Database,
English Translations, Lists/Inventories, Q&A



Training

Webinars, Online courses, Offline events



Solutions

Translation, Consultancy, Advertising,
Tailored Regulatory Report,
Business-matching services,
Tailored online and offline training