



GB 1903.14-2016

National Food Safety Standard Food Nutritional Fortification Substance Calcium Citrate

食品安全国家标准 食品营养强化剂 柠檬酸钙

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

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Translated by ChemLinked

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National Standard of the People's Republic of China

GB 1903.14-2016

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Foreword

This standard replaces GB 17203-1998 “Food Additives Calcium Citrate”.

Compared with GB 17203-1998, the major changes of this standard are as follows:

—the name of this standard has been revised to “National Food Safety Standard Food Nutritional Fortification Substance Calcium Citrate”;

—the “Sensory requirements” has been revised;

—the indicator requirements of calcium citrate content (on dry basis), loss on drying and lead (Pb) have been revised;

—the indicator requirements and test methods of heavy metal (as Pb), acid insoluble substance and clarity of solution have been deleted;

—the identification test methods have been revised;

—the corresponding national standard is cited as the test method of loss on drying;

—the reference standards for some test methods are adjusted to the latest version.

National Food Safety Standard

Food Nutritional Fortification Substance Calcium Citrate

1 Scope

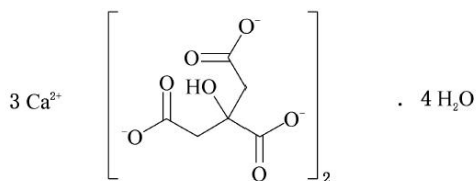
This standard applies to food nutritional fortification substance calcium citrate prepared through the reaction of citric acid and calcium carbonate (or calcium oxide or calcium hydroxide).

2 Chemical Name, Structural Formula, Molecular Formula, and Relative Molecular Mass

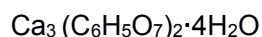
2.1 Chemical name

2-hydroxyl propane-1, 2, 3-tricarboxylic acid, calcium salt, tetrahydrate

2.2 Structural formula



2.3 Molecular formula



2.4 Relative molecular mass

570.50 (According to international relative atomic mass in 2011)

3 Technical Requirements

3.1 Sensory requirements

The sensory requirements shall comply with the provisions of Table 1.



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