



GB 1903.27-2022

National Food Safety Standard

Food Nutritional Fortification Substance

Galactooligosaccharides

食品安全国家标准 食品营养强化剂 低聚半乳糖

National Health Commission of the People's
Republic of China
State Administration for Market Regulation

Release Date: Jun 30, 2022
Implementation Date: Dec 30, 2022

Translated by ChemLinked

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低聚半乳糖

Date of publication: 2022-06-30

Date of implementation: 2022-12-30

Issued by

National Health Commission of the People's Republic of China
State Administration for Market Regulation

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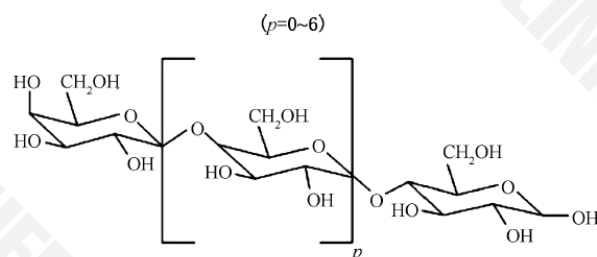
National Food Safety Standard
Food Nutritional Fortification Substance
Galactooligosaccharides

1. Scope

This standard applies to the food nutritional fortification substance galactooligosaccharides (GOS) produced with lactose as raw material, through catalytic hydrolysis of galactosidic bond by β -galactosidase produced by *Bacillus* ATCC 31382 (*Bacillus* sp.) or *Aspergillus oryzae* to hydrolyze lactose into galactose and glucose, and transfer of galactoside hydrolyzed onto lactose molecule through the effect of galactoside transference at the same time.

2. Structural Formula, Molecular Formula and Relative Molecular Mass

2.1 Structural formula



2.2 Molecular formula

$(C_6H_{11}O_5)_n$, $n=2\sim8$.

2.3 Relative molecular mass

300~2000 (according to the international relative atomic mass in 2018)

3. Product Classification

3.1 Powdery GOS

Direct drying product of liquid GOS.

3.2 Liquid GOS



Free



Free trial



Standard



Corporate



Special

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