



GB 1886.376-2024

National Food Safety Standard

Food Additive 5-pentyl-3H-furan-2-one

食品安全国家标准 食品添加剂 5-戊基-3H-呋喃-2-酮

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

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Translated by ChemLinked

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1 Scope

This standard applies to the food additive 5-pentyl-3H-furan-2-one which is prepared by chemical reaction with 3-nonenic acid as the main raw material.

2 Chemical name, molecular formula, structural formula and relative molecular mass

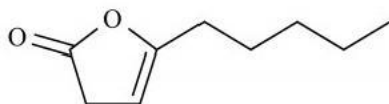
2.1 Chemical name

5-Pentyl-3H-furan-2-one

2.2 Molecular formula

C₉ H₁₄ O₂

2.3 Structural formula



2.4 Relative molecular mass

154.21 (according to the 2018 International Relative Atomic Mass)

3 Technical requirements

3.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Item	Requirement	Testing method
Color	Colorless to light yellow	Take an appropriate amount of sample, place it in a clean, dry colorimetric tube, and observe its color and state under natural light.
State	liquid	



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