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GB 1886.379-2024

National Food Safety Standard

Food Additive Quillaia Extract

食品安全国家标准 食品添加剂 皂树皮提取物

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

Release Date: Feb. 08, 2024
Implementation Date: Aug. 08, 2024

Translated by ChemLinked

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Issued by:

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National Food Safety Standard

Food Additive Quillaia Extract

1 Scope

The standard applies to the bark, trunk or branches of Quillaja saponaria Molina are used as raw materials, which are ground and extracted using a water solvent extraction method, and then purified and refined to produce the food additive quillaia extract.

2 Product categories

Quillaia extract is divided into two product types: Type 1 and Type 2 according to different saponin content ranges. Type 1 is obtained from bark, trunk or branches through general refining methods such as water solvent extraction. Type 2 is made from bark, trunk or branches, extracted by water solvent extraction and then obtained by chromatography or ultrafiltration.

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
	Type 1	Type 2	
Color	Light brown powder or reddish brown liquid	Light reddish brown powder or liquid	Take an appropriate amount of sample and place it in a white porcelain plate. Observe the state, color and impurities by visual inspection under natural light and smell its odor by nose.
State	Powder or liquid		
Odor	Has the characteristic smell of quillaia extract		
Impurities	No visible foreign matter		

3.2 Physical and chemical indicators

The physical and chemical indicators should comply with the requirements of Table 2.

Table 2 Physical and chemical indicators

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