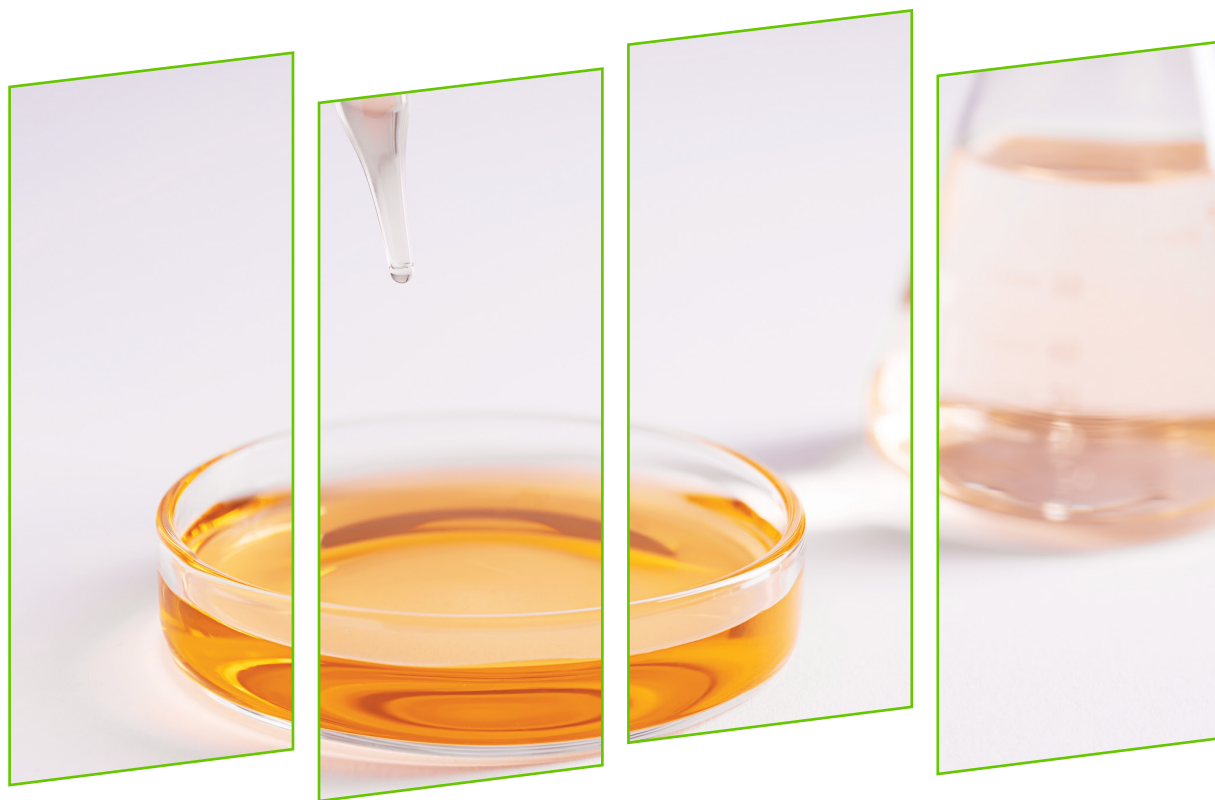




GB 1903.66-2024

National Food Safety Standard

Food Nutritional Enhancer Docosahexaenoic Acid Oil (Fermentation Method)

食品安全国家标准 食品营养强化剂 二十二碳六烯
酸油脂（发酵法）

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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National Standard of the People's Republic of China

GB 1903.66-2024
In Replacement of GB 26400-2011

National Food Safety Standard Food Nutritional Enhancer Docosahexaenoic Acid Oil (Fermentation Method)

食品安全国家标准

食品营养强化剂 二十二碳六烯酸油脂
(发酵法)

Date of publication: 2024-02-08

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Foreword

This standard replaces GB 26400-2011 "National Food Safety Standard Food Additive Docosahexaenoic Acid Oil (Fermentation Method)".

Compared with GB 26400-2011, the main changes of this standard are as follows.

——the name of the standard has been changed to "National Food Safety Standard Food Nutrition Fortifier Docosahexaenoic Acid Oil (Fermentation Method)";

——the year of the international relative atomic mass has been revised;

——the tissue status requirements in the sensory requirements have been modified;

——the requirements for solvent residue and peroxide value have been modified;

——the requirements for commercialized docosahexaenoic acid oil products in the physical and chemical indicators have been added;

——the other requirements have been deleted;

——The Annex was deleted;

——The testing methods for content (calculated as $C_{22}H_{32}O_2$ triglyceride), moisture, total arsenic (calculated as As), and lead (Pb) shall refer to the corresponding national standards;

——The reference documents of some test methods are adjusted to the latest published versions.

National Food Safety Standard

Food Nutritional Enhancer Docosahexaenoic Acid Oil

(Fermentation Method)

1 Scope

This standard applies to the docosahexaenoic acid (DHA) oil obtained by biological fermentation using *Schizochytrium* sp. or *Ulkenia amoeboida* or *Cryptocodinium cohnii* strain.

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

2.1 Chemical name

cis-4,7,10,13,16,19-Docosahexaenoic acid

2.2 Molecular formula

$C_{22}H_{32}O_2$

2.3 Structural formula

2.4 Relative molecular mass

328.49 (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	Light yellow to orange	Take 10g of the sample, place it in a test tube, and observe its color and texture by visual inspection under natural light, and check its odor by sniffing.
Odor	Has a unique smell of this product	
Organization Status	Liquid or semi-solid	



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