



GB 1903.68-2024

National Food Safety Standard

Food Nutritional Enhancer Ammonium Molybdate

食品安全国家标准 食品营养强化剂 钼酸铵

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

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1 Scope

This standard applies to ammonium molybdate, a food nutritional enhancer, which is made from molybdenum concentrate through oxidation roasting, ammonia leaching and refining.

2 Chemical name, molecular formula and relative molecular mass

2.1 Chemical name

Ammonium molybdate; Ammonium molybdate tetrahydrate

2.2 Molecular formula

$(\text{NH}_4)_6\text{Mo}_7\text{O}_{24} \cdot 4\text{H}_2\text{O}$

2.3 Relative molecular mass

1235.92 (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 or white, sometimes slightly bluish green or yellow	Take an appropriate amount of sample, place it in a clean, dry white porcelain dish, observe its color and state under natural light, and smell its odor.
State	Crystal	
Odor	Slight smell of ammonia	

3.2 Physical and chemical indicators

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



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