



GB 1903.71-2024

National Food Safety Standard

Food Nutritional Enhancer All-trans Retinol

食品安全国家标准 食品营养强化剂 全反式视黄醇

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 all-trans retinol, a food nutritional enhancer produced by chemical synthesis using β -ionone as the main raw material.

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

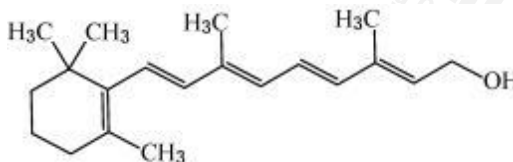
2.1 Chemical name

All-trans 3,7-dimethyl-9-(2,6,6-trimethyl-1-cyclohexenyl-1)-2,4,6,8-nonatetraen-1-ol

2.2 Molecular formula

$C_{20}H_{30}O$

2.3 Structural formula



2.4 Relative molecular mass

286.46 (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	Place an appropriate amount of sample in a clean, dry white porcelain dish, observe its
odor	No rancid taste	



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