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GB 1886.370-2023

National Food Safety Standard

Food Additive Sodium Starch Octenyl Succinate

食品安全国家标准 食品添加剂 辛烯基琥珀酸淀粉钠

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

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National Standard of the People's Republic of China

GB 1886.370-2023
In Replacement of GB 28303-2012

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Foreword

This standard replaces GB 28303-2012 "National Food Safety Standard Food Additive Sodium Starch Octenyl Succinate".

Compared with GB 28303-2012, the main changes of this standard are as follows:

——Modified the scope statement;

——Modified the color in the sensory requirements;

——Modified the test methods for octenyl succinic acid groups and sulfur dioxide residues;

——Added identification test methods and drying loss indicators.

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1 Scope

This standard applies to the food additive sodium starch octenyl succinate obtained by esterification of starch with octenyl succinic anhydride, and a combination of one or more of the following processes: enzyme treatment, dextrinization, acid treatment, bleaching treatment, and pre-gelatinization.

2 Technical requirements

2.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Item	Requirement	Testing method
Color	White or off-white	Take an appropriate amount of sample and place it in a clean, dry white porcelain plate, and observe its color and state under natural light.
State	Powder, flakes or granules	

2.2 Physiochemical indicators

The physiochemical indicators should comply with the requirements of Table 2.

Table 2 Physiochemical indicators

Item	Indicator	Testing method
Octenyl succinic acid group, w/% ≤	3.0	A.3 of Annex A
Loss on drying, w/% ≤	15.0 (Cereal) 21.0 (Potato) 18.0 (Other)	"Direct drying method" in GB 5009.3
Sulfur dioxide residue/(mg/kg) ≤	50 (Cereal) 10 (Potatoes and	GB 5009.34

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