



GB 1886.96-2024

National Food Safety Standard

Food Additive Rosin Pentaerythritol Ester

食品安全国家标准 食品添加剂 松香季戊四醇酯

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

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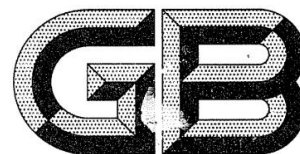
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National Standard of the People's Republic of China

GB 1886.96-2024
In Replacement of GB 1886.96-2016

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Foreword

This standard replaces GB 1886.96-2016 "National Food Safety Standard Food Additive Rosin Pentaerythritol Ester".

Compared with GB 1886.96-2016, the main changes of this standard are as follows.

- Modified the acid value of rosin pentaerythritol ester as coating agent;
- Modified the solubility test of rosin pentaerythritol ester as coating agent and gum base;
- Added the infrared spectrum of rosin pentaerythritol ester as coating agent;
- Added the saponification value standard of rosin pentaerythritol ester as a coating agent.

National Food Safety Standard

Food Additive Rosin Pentaerythritol Ester

1. Scope

This standard applies to food additive rosin pentaerythritol ester prepared by esterification with modified rosin or light-colored rosin and pentaerythritol as raw materials.

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	Light yellow	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	Hard resin	

2.2 Physical and chemical indicators

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

Table 2 Physical and chemical indicators

Item	Index		Testing method
	Coating agent	Chewing gum base	
Acid value (calculated as KOH)/(mg/g)	134.0~186.0	6.0~16.0	GB/T 8146-2003 Chapter 5 Determination of Acid Value ^a
Softening point/°C≥	100.0		GB/T 8146-2003 Chapter 4 Determination of Softening Point (Ring and Ball Method)
Saponification value/(mg/g)<	280.0	—	GB/T 6744
Lead (Pb)/(mg/kg)≤	1.0		GB 5009.12



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