



GB 5009.189-2023

National Food Safety Standard

Determination of Bongkrek Acid in Food

食品安全国家标准 食品中米酵菌酸的测定

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

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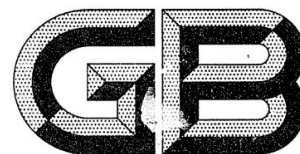
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National Standard of the People's Republic of China

GB 5009.189-2023
In Replacement of GB 5009.189-2016

National Food Safety Standard Determination of Bongkreic Acid in Food

食品安全国家标准

食品中米酵菌酸的测定

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

Foreword

This standard replaces GB 5009.189-2016 "National Food Safety Standard - Determination of bongkreik acid in Foods".

Compared with GB 5009.189-2016, the main changes of this standard are as follows:

- The second method, liquid chromatography-mass spectrometry/mass spectrometry, was added;
- The scope of application has been modified;
- The calculation and presentation of liquid chromatography results were modified.

National Food Safety Standard

Determination of Bongkreik Acid in Food

1 Scope

This standard specifies the determination method for bongkreik acid in foods.

The first method of this standard is applicable to the determination of bongkreik acid in Tremella fuciformis and its products, fermented rice flour and its products.

Method 2 of this standard is applicable to the determination of bongkreik acid in Tremella fuciformis and its products, Auricularia auricula and its products, cereals and their products.

Method 1 Liquid Chromatography

2 Principle

The bongkreik acid in the sample is extracted with a solvent, purified and concentrated by a mixed strong anion exchange column or liquid-liquid extraction, and then analyzed by high performance liquid chromatography and quantified by the external standard method.

3 Reagents and materials

Unless otherwise specified, all reagents used in this method were of analytical grade and the water was Grade-1 water as specified in GB/T6682.

3.1 Reagents

3.1.1 Methanol (CH_3OH): chromatographically pure.

3.1.2 Methanol (CH_3OH).

3.1.3 Ammonia water ($\text{NH}_3\cdot\text{H}_2\text{O}$): 25%~28%.

3.1.4 Formic acid (CH_2O_2).

3.1.5 Hydrochloric acid (HCl).

3.1.6 Phosphoric acid (H_3PO_4).



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