



GB 26405-2011

National Food Safety Standard Food Additive Lutein

食品安全国家标准 食品添加剂 叶黄素

The Ministry of Health of the People's Republic of China

Translated by Chemlinked

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National Standard of People's Republic of China

GB 26405-2011

National food safety standard

Food Additive Lutein

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Ministry of Health of the People's Republic of China

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National Food Safety Standard Food Additive Lutein

1 Scope

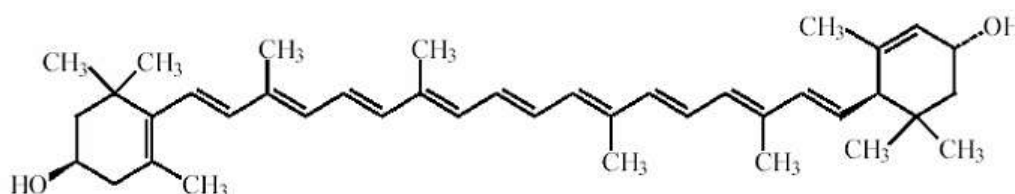
This national standard is applicable to the food additive lutein, which is made from *Tagetes erecta* L. oleoresin, refined by saponification and extraction. The commercial lutein products could contain some auxiliary materials such as edible vegetable oil, dextrin and antioxidant, which are used for standardization.

2 Molecular Formula, Structural Formula and Relative Molecular Mass

2.1 Molecular formula



2.2 Structural formula



2.3 Relative Molecular Mass

568.88 (according to the international relative atomic mass in 2007).

3 Technical Requirements

3.1 Sensory Requirements: Should comply with the provisions in Table 1.

Table 1 Sensory Requirements

Items	Requirements	Test methods
Color	Orange Yellow to Orange Red	Take appropriate amount of sample in a clean, dry white porcelain dish, and observe its color and structural state under natural light.
Structural State	Powder	

3.2 Physicochemical indicators: Should comply with the provisions in Table 2.

Table 2 Physicochemical indicators

Items	Indicators	Test Methods
Total Carotenoids, w %	80.0	A.3 in Annex A
Lutein, w %	70.0	A.4 in Annex A
Zeaxanthin, w %	9.0	A.4 in Annex A
Loss on drying, w %	1.0	GB 5009.3 Vacuum Drying Method
Ash, w %	1.0	GB 5009.4
Hexane / (mg/Kg)	50	A.5 in Annex A
Lead (Pb) / (mg/Kg)	3	GB 5009.12
Total Arsenic (as As)/(mg/Kg)	3	GB/T 5009.11

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Standard	√	√	√	√	√	√	x	√	√	√	3 pieces	√	Limited
Corporate	√	√	√	√	√	√	√	√	√	√	√	√	√
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