



GB 1886.103-2015 National food safety standard Food additive—Microcrystalline cellulose

GB 1886.103—2015 食品安全国家标准
食品添加剂 微晶纤维素

National Health and Family Planning Commission
of the People's Republic of China

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National Standard of the People's Republic of China

GB 1886.103-2015

National food safety standard

Food additive—Microcrystalline cellulose

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食品添加剂 微晶纤维素

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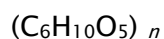
National food safety standard

Food additive—Microcrystalline cellulose

1 Scope

This standard applies to the food additive, microcrystalline cellulose, which is made by pulping the fiber plant as raw material as well as inorganic acid to obtain α -cellulose, and further undergoing the treatment to make the cellulose partially depolymerized, then removing the non-crystalline part and refining.

2 Molecular Formula



3 Technical Requirements

3.1 Sensory requirements

Sensory requirements shall comply with the provisions of Table 1.

Table 1 Sensory requirements

Items	Requirements	Test methods
Color	White or nearly white	Take an appropriate amount of test sample, place it in a clean and dry white porcelain plate, and observe the color and state under natural light.
State	Fine powder	

3.2 Physicochemical indicators

Physicochemical indicators shall comply with the provisions of Table 2.

Table 2 Physicochemical indicators

Items	Indicators	Test methods
Carbohydrate content (calculated as cellulose, calculated on the dry basis), w/%	97.0~102.0	A.3 in Annex A
pH	5.0~7.5	A.4 in Annex A

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