



**NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC
OF CHINA**

中华人民共和国国家标准

GB 6783-2013

National Standard of Food Safety

Food Additive Gelatine

食品安全国家标准

食品添加剂 明胶

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Foreword

The standard shall supersede GB 6783-1994 *Food Additive-Gelatine*

This standard, in comparison with GB 6783-1994, has the main changes as follows:

- Modified the name of the standard;
- Deleted the classification of gelatine and unified indicator requirements for gelatine;
- Deleted indicator requirements for Brookfield viscosity, pH, isoionic point and heavy metals;
- Modified transparency, renamed it as transmittance, and revised the detection methods;
- Added indicator requirements for peroxide and lead;
- Modified detection methods of arsenic, chromium and sulfur dioxide;
- Deleted the requirements for inspection rules, marking, packaging and transport.

National Standard of Food Safety

Food Additive Gelatine

1 Scope

This standard applies to food additive gelatine by moderate hydrolysis made from raw materials such as animal bone, skin, muscle, tendon and scales.

2 Requirements

2.1 Raw material requirements

2.1.1 Raw materials that can be used:

- a) The animal bone, skin, muscle, tendon and scales of fresh cattle, pigs, sheep and fish that pass the quarantine inspection provided by slaughterhouses, meat processing, canning factory, vegetable market, etc.;
- b) Side skin with hairs sliced or inner skin cut before leather tanning;
- c) Clean bone grains of bone grain processing plant and natural withering skeletal material.

2.1.2 Raw materials that are forbidden to be used:

- a) Any waste materials tanned by tanning factory;
- b) The animal bone, skin, muscle, tendon and scales of cattle, pigs, sheep or fish that do not pass the quarantine inspection;
- c) The animal bone, skin, muscle, tendon and scales processed by noxious substance or degreased by organic solvent such as Benzene.

2.2 Sensory requirements

Sensory requirements shall comply with the provisions in Table 1.

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