

ICS 67.220.20

X 41



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

**中华人民共和国国家标准**

GB 10783-2008

Replace GB 10783-1996

---

**Food additive—Paprika red**

**食品添加剂 辣椒红**

**Issued on December 03, 2008**

**Implemented on June 01, 2009**

**Issued by General Administration of Quality Supervision, Inspection and  
Quarantine of the People's Republic of China**

**Standardization Administration of the People's Republic of China**

# Contents

<b>Foreword</b> .....	1
<b>1 Scope</b> .....	2
<b>2 Normative References</b> .....	2
<b>3 Molecular formula, structural formula and relative molecular mass</b> .....	2
<b>4 Technical requirements</b> .....	3
<b>5 Test method</b> .....	3
<b>6 Inspection rules</b> .....	6
<b>7 Marking, packaging, transportation and storage</b> .....	7

## Foreword

Clause 4 of this Standard is mandatory, the rest are recommendatory.

This Standard will replace GB 10783-1996 *Food additive--Paprika red*.

Comparison with GB 10783-1996, main changes of this Standard are as follows:

- Revision of capsaicin index;
- Cancelled the ash content and heavy metal index in previous standard, added Pb index.

This standard was proposed by National Food Additive Standardization Technical Committee.

This Standard is under the jurisdiction of National Food Additive Standardization Technical Committee and National Food Fermentation Industry Research Centre.

Drafting organizations of this standard: Qingdao Redstar Chemical Group Natural Pigment Co., Ltd, Henan Luohe Zhongda Natural Food Additive Co., Ltd, Hebei Chenguang Natural Pigment Group Co., Ltd, China National Research Institute of Food & Fermentation Industries, Beijing Jin Ye Biological Engineering Co., Ltd, Qingdao Inteks Bio-technology Co., Ltd, Handan Zhongjin Natural Pigment Co., Ltd and Qingdao Scitech Aromatics Co., Ltd.

Drafting staffs of this standard: Li Huiyi, Lu Qingguo, Sun Aijun, Wen Yanjun, Chen Minfang, Ouyang Jie, Zhang Zhizhong, Zhang Famao, Chen Yanyan, Sun Jin, Yan Binzong, Lian Yunhe and Chai Qiuer.

This standard replaces the following historical editions issued:

- GB 10783-1989, GB 10783-1996.

# Food additive—Paprika red

## 1 Scope

This standard specifies the technical requirements, test methods, inspection rules, marking, packaging, transportation, storage and other requirements of food additive—paprika red.

This standard applies to paprika red produced from pepper skin and its products as raw material through extraction, filtration, concentration, and de-capsaicin and other processes, for which, the edible fat and oil can be used to adjust the color value.

## 2 Normative References

The articles contained in the following documents have become this standard when they are quoted herein. For the dated documents so quoted, all the modifications (excluding corrections) or revisions made thereafter shall not be applicable to this Standard. For the undated documents so quoted, the latest editions shall be applicable to this Standard.

GB/T 5009.37-2003 Method for analysis of hygienic standard of edible oils

GB/T 5009.75 Determination of lead in food additives

GB/T 5009.76 Determination of arsenic in food additives

GB/T 6682 Water for analytical laboratory use - Specification and test methods  
(GB/T 6682-2008, ISO 3696: 1987, MOD)

## 3 Molecular formula, structural formula and relative molecular mass

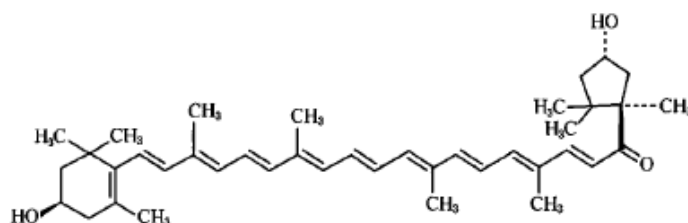
### 3.1 Molecular formula

Capsanthin:  $C_{40}H_{50}O_3$

Capsorubin:  $C_{40}H_{56}O_4$

### 3.2 Structural formula

Capsanthin:



---

---

## 完整版本请在线下单

或咨询：

TEL： 400-678-1309

QQ： 19315219

Email：[info@lancarver.com](mailto:info@lancarver.com)

<http://www.lancarver.com>

---

---

## 对公账户：

单位名称：北京文心雕语翻译有限公司

开户行：中国工商银行北京清河镇支行

账 号：0200 1486 0900 0006 131

---

---

支付宝账户：[info@lancarver.com](mailto:info@lancarver.com)

---

---

注：付款成功后，请预留电邮，完整版本将在一个工作日内通过电子 PDF 或 Word 形式发送至您的预留邮箱，如需索取发票，下单成功后的三个工作日内安排开具并寄出，预祝合作愉快！