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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

中华人民共和国国家标准

GB/T 5009.88-2008

Replace GB/T 5009.88-2003

Determination of dietary fiber in foods 食品中膳食纤维的测定

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Standardization Administration of the People's Republic of China

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Foreword

The first measurement of this Standard corresponds to the Standard of Association of Official Agricultural Chemists AOAC 991.43 *Measurement of Total, Soluble and Insoluble Dietary Fiber in Foods by Enzymatic-gravimetric Measurement* (the 17th Edition in 2000), the consistency degree is used for modification.

Compared with this Standard is modified as follow:

——Modified the acid used to adjust pH value before adding amyloglucosidase from 0.561mol/L hydrochloric acid (HC1) to 3 mol/L acetic acid (HAC);

——Modified the use of pH meter to using 0.4 g/L bromocresol green as external indicator when adjust the pH value as 4.5.

This Standard replaces GB/T 5009.88-2003 *Measurement of Insoluble Dietary Fiber in Food*.

Compared with this Standard is modified as follow:

——Added the measurement of total, soluble and insoluble dietary fiber in foods.

Annex A of this Standard is normative Annex.

The Standard is provided and under the jurisdiction of Ministry of Health of People's Republic of China.

The draft unit of the measurement method of total, soluble and insoluble dietary fiber: Nutrition and Food Safety Office of Chinese Center for Disease Control and Prevention, Beijing Nutrient Resources Institute, Nutrition and Food Safety Office of Beijing Center for Disease Control and Prevention, West China School of Public Health Sichuan University, Beijing Entry-Exit Inspection and Quarantine Bureau Food Safety Testing Center, Shanxi Academy of Agricultural Sciences Agricultural Products Comprehensive Utilization Research Institute, School of Public Health Xinjiang Medical University; Nutrition and Food Safety Office of Chinese Center for Disease Control and Prevention shall be responsible for drafting the measurement methods of insoluble dietary fiber.

The main drafter of the test method of total, soluble and insoluble dietary fiber: Yang Yuexin, Yang Xiaoli, Tang Huacheng, Liu Tairan, Yin Wenya, Wang Lili, Li Hongyu, Yu Yalu, Xue Ying, Bian Lihua; the main drafter of measurement methods of insoluble dietary fiber: Zhao Zhonglin, Wang Guangya, Yang Xiaoli.

The issuances of previous versions of the Standard replaced by this Standard are as follows:

——GB/T 12394—1990, GB/T 5009.88—2003.

Determination of dietary fiber in foods

1 Scope

This Standard specifies the measurement method of total, soluble and insoluble dietary fiber in foods and insoluble dietary fiber in plant food.

This Standard applies to measurement of total, soluble and insoluble dietary fiber in the plant-based foods and their products and the measurement of the insoluble dietary fiber in various plant foods and mixed food containing plant foods.

Both the detection limit for the measurement of total, soluble and insoluble dietary fiber and insoluble dietary fiber is 0.1mg.

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 5009.4 Determination of ash in foods

GB/T 5009.5 Determination of protein in foods

3 Terms and definitions

For the purpose of this standard, the following terms and definitions apply.

3.1

Dietary fiber

Carbohydrates and lignin that are edible parts of plants can not be assimilated by human small intestine, have healthy sense to human body and (degree of polymerization) ≥3, including cellulose, hemicellulose, pectin, inulin, etc.



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