

Translated English of Chinese Standard: GB1886.16-2015
www.ChineseStandard.net → Buy True-PDF → Auto-delivery.
Sales@ChineseStandard.net

GB

NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 1886.16-2015

**National Food Safety Standard - Food Additives -
Vanillin**

食品安全国家标准 食品添加剂 香兰素

Issued on: September 22, 2015

Implemented on: March 22, 2016

**Issued by: National Health and Family Planning Commission of the
People's Republic of China**

Table of Contents

Foreword.....	3
1 Scope.....	4
2 Chemical name, molecular formula, structural formula and relative molecular mass	4
3 Technical requirements	4
Annex A Determination of vanillin content.....	6
Annex B Gas chromatogram of food additive - vanillin	7
Annex C Method for measuring loss on drying	9

National Food Safety Standard - Food Additives - Vanillin

1 Scope

This Standard is applicable to food additive - vanillin, which is prepared by chemical reaction with guaiacol or sulfite pulp waste liquid lignin or p-cresol as raw materials.

2 Chemical name, molecular formula, structural formula and relative molecular mass

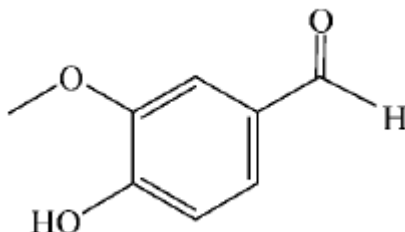
2.1 Chemical name

3-methoxy-4-hydroxybenzaldehyde

2.2 Molecular formula

$C_8H_8O_3$

2.3 Structural formula



2.4 Relative molecular mass

152.15 (according to 2007 international relative atomic mass).

3 Technical requirements

3.1 Sensory requirements

The sensory requirements shall meet the requirements of Table 1.

Annex A

Determination of vanillin content

A.1 Instruments and equipment

A.1.1 Chromatograph: according to the provisions of Clause 5 in GB/T 11538-2006 or GB/T 11539-2008.

A.1.2 Column: capillary column or packed column.

A.1.3 Detector: hydrogen flame ionization detector.

A.2 Determination method

Sample preparation: Weigh 1g of the sample and dissolve it in 10mL of 95% (volume fraction) ethanol. Shake well and leave for later use (use within 30min).

Area normalization method: Determine the content according to 10.4 in GB/T 11538-2006 or GB/T 11539-2008.

A.3 Repeatability and result presentation

According to GB/T 11538-2006 or 11.4 in GB/T 11539-2008.

See Annex B for the gas chromatogram of food additive - vanillin (area normalization method).

This is an excerpt of the PDF (Some pages are marked off intentionally)

Full-copy PDF can be purchased from 1 of 2 websites:

1. <https://www.ChineseStandard.us>

- SEARCH the standard ID, such as GB 4943.1-2022.
- Select your country (currency), for example: USA (USD); Germany (Euro).
- Full-copy of PDF (text-editable, true-PDF) can be downloaded in 9 seconds.
- Tax invoice can be downloaded in 9 seconds.
- Receiving emails in 9 seconds (with download links).

2. <https://www.ChineseStandard.net>

- SEARCH the standard ID, such as GB 4943.1-2022.
- Add to cart. Only accept USD (other currencies - <https://www.ChineseStandard.us>).
- Full-copy of PDF (text-editable, true-PDF) can be downloaded in 9 seconds.
- Receiving emails in 9 seconds (with PDFs attached, invoice and download links).

Translated by: Field Test Asia Pte. Ltd. (Incorporated & taxed in Singapore. Tax ID: 201302277C)

About Us (Goodwill, Policies, Fair Trading...): <https://www.chinesestandard.net/AboutUs.aspx>

Contact: Wayne Zheng, Sales@ChineseStandard.net

Linkin: <https://www.linkedin.com/in/waynezhengwenrui/>

----- The End -----