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GB

NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 19643-2016

National Food Safety Standard – Algae and Algae Products

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Foreword

This Standard replaced GB 19643-2005 *Hygienic Standard for Marine Algae and Algae Products*, and the No.1 Amendment.

Compared with GB 19643-2005, this Standard has the major changes as follows:

- Modify the standard name as “National Food Safety Standard – Algae and Algae Products”;
- Modify the scope;
- Add the terms and definitions;
- Modify the sensory indicators;
- Modify the physical and chemical indicators;
- Modify the microbial indicators.

National Food Safety Standard – Algae and Algae Products

1 Scope

This Standard is applicable to the edible algae and algae products.

2 Terms and Definitions

2.1 Algae

A class of most primitive low aquatic plants that don't have the real root, stem and leaf differentiation. Most of them are marine algae, such as kelp, seaweed, wakame, Sargassum fusiforme, etc.; few of them are freshwater algae, such as spirulina, etc.

2.2 Algae products

The products taking algae as the major raw materials, adding or not adding the auxiliary materials, and made by corresponding processing technologies.

2.2.1 Instant algae products

The algae products taking algae as the major raw materials, made by certain processing technologies, and can be eaten directly.

2.2.2 Algae dry products

The products taking algae as the major raw materials, gone through the ticking, cleaning and the like pre-treatment; eliminating most of the moisture in the algae by natural drying or mechanical drying processes; adding or not adding auxiliary materials.

3 Technical Requirements

3.1 Requirements for raw materials

The raw materials shall conform to the corresponding food standards and relevant provisions.

3.2 Sensory requirements

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Contact: Wayne Zheng, Sales@ChineseStandard.net

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