



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

**低聚果糖**

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## **Foreword**

This standard is prepared by QB 2581-2003 Fructooligosaccharide.

Annex A of this standard is normative annex, annex B and C are informative annex.

This standard is proposed by China National Light Industry Associations.

This Standard is under the jurisdiction of Industrial Fermentation Subcommittee of National Technical Committee on Food Industry of Standardization Administration of China.

The responsible drafting organizations are China Fermentation Industry Society, Quantum Hi-Tech (China) Biological Co., Ltd, Yunnan Jiansheng Biological Technology Co., Ltd, Baolingbao Biology Co., Ltd, Guangxi University, Guangxi Aoligao Biological Technology Co., Ltd, Bright & Food Co., Ltd, Beijing Weide Biological Technology Co., Ltd and China National Research Institute of Food & Fermentation Industries.

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# Fructooligosaccharide

## 1 Scope

This Standard specifies the terms and definitions of fructooligosaccharide, product classification, requirements, test method, inspection rules and marking, packaging, transport and storage.

This Standard is applicable to the production, inspection and sales of fructooligosaccharide made from saccharum or rhizome of jerusalem artichoke, chicory, etc.

## 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 191 Packaging - Pictorial marking for handling of goods
- GB 317 White granulated sugar
- GB/T 6682 Water for analytical laboratory use - Specification and test methods
- GB 7718 General standard for the labeling of prepackaged foods
- GB 15203 Hygienic standard of corn sweetener
- GB 16740 General standard for health (functional) foods
- GB/T 20884 Maltodextrin
- GB/T 20885 Glucose syrup

## 3 Terms and definitions

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

### 3.1

#### **Fructooligosaccharide; FOS**

Fructose base is a food ingredient made from link of  $\beta(2\rightarrow1)$ glucosidic bond, a fuctional fructooligosaccharide with a degree of polymerization between 2 and 9.

### 3.2

#### **the total content of fructooligosaccharides**

The total content of fructooligosaccharides is calculated by the percentage of sum of 1-kestose ( $GF_2$ ), fruit trisaccharide ( $F_3$ ), nystose ( $GF_3$ ), fruit tetrose ( $F_4$ ), 1F-fructofuranosylnystose ( $GF_4$ ), fruit pentaose ( $F_5$ ), fructo-oligosaccharide ( $GF_5$ ), fruit hexaose ( $F_6$ ) of dry substance.



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