



# National Standard of the People's Republic of China

GB 2760-2014

## National Food Safety Standard Standard for Uses of Food Additives

食品安全国家标准

食品添加剂使用标准

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ChemLinked Team, REACH24H Consulting Group | <http://food.chemlinked.com>

6 Floor, Building 2, Hesheng Trade Centre, No.327 Tianmu Mountain Road, Hangzhou, China. PC: 310023

Tel: +86 571 86094444 Fax: +86 571 8700 7566 Email: [food@chemlinked.com](mailto:food@chemlinked.com)

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## Preface

This standard replaces GB 2760–2011 *National Food Safety Standard Standard for Uses of Food Additives*.

In comparison with GB 2760–2011, the main changes are as follow:

- Rules regarding food additives are added from MOH Announcement No. 16 of 2010, No. 23 of 2010, No. 1 of 2012, No. 6 of 2012, No 15 of 2012, No. 2 of 2013, NHFPC Announcement No. 2 of 2013, No. 5 of 2013, No. 9 of 2013, No. 3 of 2014, No. 5 of 2014, No. 9 of 2014, No. 11 of 2014 and No. 17 of 2014.
- Nutrition fortification substances, chewing gum base and its ingredients will be prescribed by other related standards
- The carry-over principle in article 3.4 revised, and article 3.4.2 is added.
- Appendix A Provisions for use of food additives is amended:
  - a) Some food additives in Appendix A.1 and their provisions for use are deleted, including 4-phenylphenol, sodium 2- phenylphenol, unsaturated fatty acid of monoglycerides, tea yellow pigment, tea green pigment, tanoak brown, antioxidant of glycyrrhiza, sodium aluminosilicate, fenugreek gum, abmoschus manihot gum, sodium aluminium phosphate-acidic, octylphenol polyoxyethylene, starch aluminum octenylsuccinate, mesona chinensis benth extract,  $\beta$ -naphthol, secondary butyamine and so on.
  - b) Some provisions for use of food additives in Appendix A.1 are amended, including aluminium potassium sulfate, aluminium ammonium sulfate, erythrosine, erythrosine aluminum lake, indigotine, indigotine aluminum lake, brilliant blue, brilliant blue aluminum lake, tartrazine, tartrazine aluminum lake, sunset yellow, sunset yellow aluminum lake, ponceau 4R, ponceau 4R aluminum lake, allura red, allura aluminum lake, caramel colour class III - ammonia process, caramel colour class IV - ammonia sulphite process, sorbitan monolaurate, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate, steviol glycosides and carmine cochineal.
  - c) Application scopes and maximum limits of some food additives are added to Appendix A.1 and removed from Appendix A.2, including L(+)-tartaric acid, dl-tartaric acid, neotame,  $\beta$ -carotene,  $\beta$ -cyclodextrin, diacetyl tartaric acid ester of mono(di)glycerides and aspartame.
  - d) Food additives which are not necessary for technical process of some food categories are removed from Appendix A.1.
  - e) “06.04.01 Coarse cereal powder” is added in Appendix A.3 while “13.03 Food for special medical use” is removed.
- Appendix B Provisions for use of food flavorings are revised:
  - a) Some food essences are deleted, including anise star, origanum vulgare, licorice root, cassia, cloves,

- allspice and dill seed, India, etc.
- b) “16.02.01 tea, coffee” is added in Appendix B.1.
- Appendix C Provisions for use of processing aids for food industry (hereinafter referred to as processing aids) are revised:
  - a) Hydrogen peroxide is included in Appendix C.1
  - b) Methanol, palladium, polyglycerol ester of polylinoleic acid and their provisions for use are removed from Appendix C.2.
- Appendix F Index of Appendix A Provisions for use of food additives is added.

## 1. Scope

This standard stipulates principles for use of food additives, the varieties of food additives allowed in food and their application scopes, maximum use/residue levels.

## 2. Terms and definitions

### 2.1 Food additives

It refers to synthetic or natural substances added in food to improve the quality, color, taste and flavor of food as well as meet the needs of corrosion prevention, refreshment and processing technology. Food flavoring, bodying agent in gum-based candy, and processing aids for food industry are also included.

### 2.2 Maximum use levels

It refers to the maximum use level of a food additive where it is applied in food.

### 2.3 Maximum residue levels

It refers to the residue level of a food additive or its decomposition products allowed in the final food product.

### 2.4 Processing aids for food industry

It refers to a variety of substances which can ensure smooth processing of food, and are unrelated to food, such as filter aid, clarificant, sorbent, releasing agent, decolorant, decrustation, and extraction solvent, fermented nutrients, etc.

### 2.5 International Number System (INS)

International number system for food additives is used to replace the complicated description of chemical structures.

### 2.6 Chinese Number System (CNS)

Chinese number system for food additives consists of the codes of main functional categories (refer to Appendix D) and the sequence number in the functional category.

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	dumpling, wantun and shao-mai)		calculated by phosphate PO <sub>4</sub> <sup>3-</sup>
06.03.02.04	panada (used to coat fish or poultry for example) , wrapping powder, frying powder	5.0	Can be used alone or in combination, maximum limit calculated by phosphate PO <sub>4</sub> <sup>3-</sup> , amount of use can be added according to wrapping rate
06.04.01	coarse cereal powder	5.0	Can be used alone or in combination, maximum limit calculated by phosphate PO <sub>4</sub> <sup>3-</sup>
06.04.02.01	canned cereal porridge	1.5	Can be used alone or in combination, maximum limit calculated by phosphate PO <sub>4</sub> <sup>3-</sup>
06.04.02.02	other coarse cereal products (only frozen chips, frozen hash browns, canned cereal sweets)	1.5	Can be used alone or in combination, maximum limit calculated by phosphate PO <sub>4</sub> <sup>3-</sup>
06.05.01	edible starch	5.0	Can be used alone or in

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04.01.02.06	puree	2.5	
04.01.02.07	jam except those in 04.01.02.05 (e.g. Indian chutney)	5.0	
04.01.02.08	preserved cool fruit	1.0	
04.01.02.09	decorative fruit and vegetables	2.5	
04.01.02.10	fruit dessert, including fruity liquid desserts	2.5	
04.01.02.11	fermented fruit products	2.5	
04.02.02.02	dried vegetables	10.0	
04.02.02.03	pickled vegetables	2.5	
04.02.02.07	boiled or fried vegetables	2.5	
04.02.02.08	other processed vegetables	2.5	
04.03.02.03	pickled edible mushrooms and algae	2.5	
04.03.02.05	boiled or fried algae	2.5	
04.03.02.06	other processed edible mushrooms and algae	2.5	
04.04.01.06	cooked beans	2.5	
05.02.01	gum-based candy	50.0	
05.02.02	other candies except gum-based candy	10.0	
05.04	decorative candy (e.g. processing technology and model, or cake decoration), cresting (non-fruit material) and sweet juice	10.0	
06.03.02.01	raw or wet flour product (e.g. noodles and wrappers for dumpling, wantun and shao-mai)	10.0	

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