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China, People's Republic of
Food and Agricultural Import Regulations and
Standards
Food Additive Hygiene Standards (1999 Supplement)
2003

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Food Additive Hygiene Standard (1999 Supplement) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1], CH

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China for U.S. exporters of domestic food and agricultural products and paid for by the US Codex Office. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Summary

This Standard complements Food Additive Hygiene Standard (GB2760-1996) (CH1046). The Standard indicates food additives that are permitted for use. The Standard governs the use, extent, and dosage of existing categories of food additives used in China. Food additives not mentioned in this Standard nor other complementary standards and food additives not approved for extension to foods may still be subject to regulation and registration. The Ministry of Health is the regulatory body with statutory authority over food additives. These regulations were first published in Chinese on 23 April 1999.

Food Additive Hygiene Standard (Added Varieties in 1999)

Weitong [1999] No.14

In order to enforce the "Food Hygiene Law of the People's Republic of China", strengthen supervision and management of food hygiene and to secure people's health, an enforceable "Hygiene Standard for the Application of Food Additives" (Added Varieties in 1999) is approved to be carried through from June 1st 1999.

1. Extent of the Standard

The present Standard stipulates the kinds of usable food additives, the scope of application and the maximum dosage level. The present Standard is applicable to the hygiene standard for the newly added food additives applied for in 1998 and to the enlargement in scope and dosage of application of some existing varieties. The present Standard is the continuance of the "Hygiene Standard for the Application of Food Additives" (GB 2760-1996).

2. Cited Standards

The clauses in the following standards, though quoted in this Standard, constitute all standards in this document. At the time of publication, such edition is effective. All standards are subject to revision and all parties that apply the standards should study the possible application of the latest editions of the following standards.

GB 2760-1996	Hygiene Standard for the Application of Food Additives
GB 12493-1990	Classification and Numbering of Food Additives
GB 14880-1994	Hygiene Standard for Use of Nutritional Fortification Substances in Foods

3. Added Varieties of Food Additives

Refer to the attached table 1 for the added varieties of food additives.

Table 1 Added Varieties of Food Additives

Category (Code)	Name	Scope of Application	Maximum Dosage g/kg	Remarks
Anti-foaming agent (03)	Poly-dimethylsiloxane	Process for bean and meat products, and beer	200mg/kg	Dow Corning Co., Ltd.
Enzyme preparation (11.0)	Lipase (Aspergillus oryzae)	Baking industry, wheaten food processing	Appropriate dose level as required in production	Novo Nordisk Company, Denmark
	Phosphatase A2	Refined vegetable oil, modified lecithin	Appropriate dose level as required in production	Novo Nordisk Company, Denmark
	Lactase	Milk	3000NLU/L	GIST BROCADES B.V of Holland
	Glutamine transaminase (improving agent)	Meat and fish product; wet dough and dry noodle preparation	Appropriate dose level as required in production	Japan Weishisu Co., Ltd.
Flavor enhancer (12.0)	Amino acetic acid (glycine)	Condiments, bean milk	1.0	Zhejiang Xinan Chemical Industry Co., Ltd.
Nutrition enhancer (16.0)	Calcium phosphate of bone	In accordance with GB14880	In accordance with GB14880	Beijing Jingbao Co., Ltd.
	Natural Vitamin E	Nutrition enhancer	In accordance with GB14880	Zhejiang Haizheng Pharmaceutical Company
		Anti-oxidizer, edible fat	200mg/kg	
	Arachidonic acid	Infant food preparation	1.0~1.3 (premature baby) 0.6~0.9 (mature baby)	Luoshi Company
	Ferric-sodium EDTA	In accordance with molysite dosage in GB14880		Bejing Vitamin Health Care Products Company
	Calcium lactate from pearl	In accordance with calcium lactate dosage in GB14880		Jiangsu Yongrentang Health Care Products Co., Ltd.
	Nucleotide 5' monophosphate cytidine (5'-CMP)5' uridine monophosphate (5'-UMP)5' adenosine monophosphate (5'-AMP)	Infant milk preparation	0.2~0.58 (as the total amount of nucleotide)	Intel Nutrition Milky Products Co., Ltd. American Huishi Pharmaceutical Company Yapei Pharmaceutical Co., Ltd.
Preservative (17.0)	Sodium dehydroacetate	Butter Bread	0.5 0.1~0.3	Shanghai Chongming Biochemical Products Plant

4. Food Additive Varieties for Enlargement in Application Scope

Please refer to Table 2 for Food Additive Varieties for Enlargement in Application Scope.

Table 2 Food Additive Varieties for Enlargement in Application Scope

Category (Code)	Name	Scope of Application	Maximum Dosage g/kg	Remarks
Acidity regulator	Hexanedioyl acid, fumaric acid	Chewing gum	4 8	Guangzhou Arrow Chewing Gum Co., Ltd.
Anti-caking agent	Avicel	Various foods	Appropriate dose level as required in production	Guangzhou Branch, FMC Company,
	phosphate Tricalcium	Compound seasoner	20	P&G (China) Co., Ltd.
	Magnesium stearate	Candy	15	Ferrero Asia Co., Ltd.
Anti-foaming agent	Emulsified silicon oil	Beverage	10mg/L (as polydimethylsiloxane)	Coca-cola (China) Beverage Co., Ltd.
Anti-oxidizer	BHA	Essence for candy	0.1	Ferrero Asia Co., Ltd.
	Sodium ascorbate	Essence for candy	0.1	Roche (China) Co., Ltd.
	ascorbic acid	Candy	1.5	
	VE (dl-a-tocopherol)	Edible fat	0.20	
Bleaching agent	Sodium sulfite	Fruit Juice, concentrated.	0.25 (as Na ₂ SO ₃) Diluted by 10 times Residual: 15mg/L (as SO ₂)	Xindebao (Fushan) Foodstuff Co., Ltd.
	Sodium pyrosulfite (potassium), Sodium bisulfite	Fresh grape (as sulfite)	2.4 residual (as SO ₂ 0.05)	The mark outside the tablet package indicates "non edible". Tianjin Fruit Tree Research Institute
Coloring	Titanic oxide	Turbid agent for non-aerated beverage	10g/L	Suzhou Fenmeiyi Company
		Extrusion and fried foods	10	Shanghai Pepsi Foodstuff Co., Ltd.
	Brilliant blue	Flavored milk drink	0.025	Nestle (China) Investment Service Co., Ltd.
	Monocus red Red kojic rice	Flavored milk drink	Appropriate dose level as required in production	
	Sunset yellow and alum lake	Extruded foods and fried foods	0.05	Shanghai Pepsi Foodstuff Co., Ltd.
	Indigotine and alum lake	Extruded foods and fried foods	0.05	Shanghai Pepsi Foodstuff Co., Ltd.
	Erythrosine and alum lake	Extruded foods, fried foods	0.025	
Emulsifier	Ester of sucrose and fatty acid	Beverage Candy (including chocolate and chocolate product)	1.5 10	Nestle (China) Investment Service Co., Ltd.
	Acetylation of fatty acid mono glyceride ester of propanediol and fatty acid	Fried potato chip	2.0	P&G (China) Co., Ltd.
Flavor enhancer	Nucleotide (5' mono phosphate inosine acid) 5'-mono phosphate	Infant formula milk powder	0.2~0.58	Intel Nutrition Milky Products Co., Ltd. American (China) Huishi

	guanosine)			Pharmaceutical Co., Ltd.
Coating agent	Palm wax	Candy	0.6	Ferrero Asia Co, Ltd.
Nutrition enhancer	Calcium acetate	Vinegar	6-8 (as Ca)	Tianjing Daerkang Calcium Vinegar Plant Tianjing Tianliduliu Vinegar Co., Ltd.
	Calcium chloride Calcium carbonate Calcium lactate Calcium citrate Calcium gluconate	Soft beverage	0.44 ~1.3 0.4 ~1.2 1.2 ~3.7 0.76 ~2.30 1.78 ~5.30	Coca-cola Beverage Co., Ltd.
	Vitamin B6 Vitamin B12 nicotinamide	Soft beverage	0.4 ~ 1.2mg/kg 0.6 ~1.8mg/kg 3.3 ~ 10mg/kg	Coca-cola Beverage Co., Ltd.
	Zinc salt	Milk powder for infant over 1 year and elder children	0.050~0.175 (as zinc)	Nestle (China) Investment Service Co., Ltd.
Preservation	Sodium diacetic acid	Grease Condiment Meat product Pastry	1 2.5 3 4	Shanghai Chemical Industry Research Institute
	Sorbic acid (potassium sorbate)	Milky drink	0.5	Guangdong Jinri (Group) Co., Ltd. Hangzhou Wahaha Co., Ltd.
Sweetener	Potassium salt of acetyl sulfanilate	Yogurt Condiment Sugar-free (low sugar) candy Sugar-free (low sugar) chewing gum	0.35 0.5 2.0	Nuowei Nutrition and Food Additives Co., Ltd.
Thickener	Deacetylated chitin	Meat filled sausage (square and round ham)	6	Jinan Haidebei mariculture Product Co., Ltd.

Annex A (Annex for the Standard)

List of Food Flavorings

A1 Please refer to table 3. Food flavorings permitted to use amount to 3 kinds.

Table 3

English Name
1-(P-Methoxyphenyl) 1-amylene -3-ketone
2-(4-methoxy phenoxy)-sodium propionate
N-Ethyl-2-isopropyl-5-methyl cyclohexane carboxamide