

ICS 71.100.60

Class number: X46

File number: 22098-2007



**PROFESSIONAL STANDARD OF THE PEOPLE'S
REPUBLIC OF CHINA**

中华人民共和国轻工行业标准

QB/T 1505-2007

Replace QB/T 1505-1992

Flavoring

食用香精

Issued on October 12, 2007

Implemented on March 1, 2008

Issued by National Development and Reform Commission

(NDRC) of the People's Republic of China

Contents

Foreword	1
1 Scope	2
2 Normative References	2
3 Terms and definitions	3
4 Requirements	4
5 Test method	5
6 Inspection rules	6
7 Marking, packaging, transport, storage and guarantee period	7
Annex A (Normative) The flavoring adjunct list allowed to use in the flavoring	8
Annex B (Informative) Requirement for certain heavy metals limited quantity in flavoring	15

Foreword

This standard is the revision for QBAT 1505—1992 *Food Flavoring*.

This standard, in comparison with QB/T 1505-1992, has the major changes as follows:

- Added terms and definitions;
- Deleted two indicators of clarity and pH and the column of flavored liquid flavoring;
- Increased the column of paste flavoring;
- Added Annex A: List of flavoring adjunct allowable to use in flavorings and Annex B: The quantity limitation requirements for some heavy metals in food flavor.

Annex A of the Standard is normative, while Annex B is informative.

The Standard is proposed by China National Light Industry Council.

The Standard is under the jurisdiction of the Fragrance and Flavor Cosmetic of Standardization Administration of China.

Units that are responsible for drafting the Standard: Shanghai Apple Flavor & Fragrance Group Co., Ltd., Guangzhou Baihua Flavours and Fragrances Co., Ltd., Shenzhen Boton Flavors and Fragrance Co., Ltd., Quest International (Shanghai) Co., Ltd. and Shanghai Research Institute of Flavor & Fragrance Industry.

Main drafters of the Standard: Hu Yongcheng, Li Zehong, Xu Jingfang, Yan Qihong, Jin Qizhang.

This standard was firstly issued in June 1992 and this is the first revision.

Since the implementation date of this Standard, replace the Light Industry Standard QBK 1505-1992 *Food Flavor* issued by original Light Industry Department.

Flavoring

1 Scope

This Standard specifies terms and definitions, requirements, test method, inspection rules and marking, packaging, transport, storage, guarantee period of flavoring.

This Standard is applicable to the analysis and evaluation on the quality of flavoring [except salty food flavor (QB/T2640) and emulsion flavor (GB 10355)].

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 2716 Hygienic standard for edible vegetable oil

GB 2760 Hygienic standards for uses of food additives

GB/T 4789.2 Microbiological examination of food hygiene-Detection of aerobic bacterial count

GB/T 4789.3 Microbiological examination of food hygiene-Detection of Coliform bacteria

GB/T 5009.3-2003

GB/T 5009.12 Determination of lead in foods

GB/T 5009.15 Determination of cadmium in foods

GB/T 5009.17 Determination of total mercury and organic-mercury in foods

GB/T 5009.37-2003 Method for analysis of hygienic standard of edible oils

GB/T 5009.74 Method for limit test of heavy metals in food additives

GB/T 5009.76 Determination of arsenic in food additives

GB 7917.4 Standard methods of Hygienic test for cosmetics; Methanol

GB 10343 Edible alcohol

GB/T 11540 Isolate and synthetic aroma chemicals-Determination of relative density

GB/T 14454.2 Aromatics- Method for valuation of odor

GB/T 14454.4 Aromatics- Determination of refractive index

GB/T 14457.1 Isolate and synthetic aroma chemicals- Method for determination of solubility in ethanol

3 Terms and definitions

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

3.1

Flavoring

The concentrated preparation with the function of fragrance (except the products which only have salty, sweet or sour flavor), it can or can not contain flavoring adjunct. Usually they are not directly used for consumption. Flavoring contain food flavor, fodder flavor and flavor for those may touch mouth and lips.

3.2

Flavoring adjunct

The necessary food additives and food ingredients for flavoring production, storage and application. Added final flavoring products of food additives non-functional.

3.3

Test sample

Samples for detection taken out from the extracted samples.

3.4

Reference sample

Through the fragrance verification and evaluation on the samples by technical department with related departments/personnel, it is identified as the standard sample for testing.

3.5

Water-soluble liquid flavoring

Liquid flavoring using water or water-soluble substance as solvent.

3.6

Oil-soluble liquid flavoring

Liquid flavoring using oil or oil-soluble substance as solvent.

3.7

Paste flavoring

All kinds of flavoring in paste form.

3.8

Blending powder flavoring

The flavor with aroma and /or fragrance ingredient and solid powder carrier mixed together.

3.9

Encapsulated powder flavoring

The sub particle flavor with aroma and/or fragrance ingredient wrapped in the solid wall materials in the form of tiny core materials

完整版本请在线下单

或咨询：

TEL： 400-678-1309

QQ： 19315219

Email：info@lancarver.com

<http://www.lancarver.com>

对公账户：

单位名称：北京文心雕语翻译有限公司

开户行：中国工商银行北京清河镇支行

账 号：0200 1486 0900 0006 131

支付宝账户：info@lancarver.com

注：付款成功后，请预留电邮，完整版本将在一个工作日内通过电子 PDF 或 Word 形式发送至您的预留邮箱，如需索取发票，下单成功后的三个工作日内安排开具并寄出，预祝合作愉快！