

NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

中华人民共和国国家标准

GB 14880-2012

National Food Safety Standard Standard for Using of Nutritional Fortification Substances in Foods

食品安全国家标准 食品营养强化剂使用标准

Foreword

This standard replaces "Hygienic Standard for the Use of Nutritional Fortification Substances in Foods" (GB 14880-1994).

Compared to GB 14880-1994, the main changes of this standard are as follows:

- Standard name was changed into "National Food Safety Standard for the Use of Nutritional Fortification Substances in Foods";
- No. 1 Announcement (1997~2012) of Ministry of Health and the relevant requirements of nutritional fortification substances in Appendix B of GB 2760-1996 were added;
 - Terms and definitions were added;
- Main purposes of nutritional fortification, the requirements of using nutritional fortification substances and the selection requirements of fortification food categories were added:
- On the basis of risk estimation and combining the food categories (names) of this standard, the using breed, using scope and dosage of partial nutritional fortification substances were adjusted and combined; partial food categories which aren't applicable to fortification were deleted;
 - Sources of nutritional fortification substance compounds usable for using were listed;
- List of sources of nutritional fortification substance compounds in food usable for special diets as well as application scope and dosage of partial nutritional ingredients were added;
 - Class/name of food description was added;
- Appendix A "Implementing Regulations of Hygienic Standard for the Use of Nutritional Fortification Substances in Foods" of original standard was deleted;
- Application nutritional fortification substances in health food and iodine in edible salt are managed according to the relevant national standards or laws and regulations.

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National Food Safety Standard

Standard for Using of Nutritional Fortification Substances in

Foods

食品安全国家标准 食品营养强化剂使用标准

1 Scope

This standard specifies the main purpose of nutritional fortification in foods, the using requirements of nutritional fortification substances, the selection requirements of fortifiable food categories as well as the using requirements of nutritional fortification substances.

This standard is applicable to the using of nutritional fortification substances in foods, unless otherwise stated in national laws and regulations and (or) standards.

2 Terms and Definitions

2.1 Nutritional fortification substances

The natural or artificially synthesized nutrients and other nutritional ingredients added to foods in order to increase the nutritional ingredient (value) in foods.

2.2 Nutrient

The required substances which are equipped with specific physiological effects and can maintain the growth, reproduction and homergy of organism, including protein, fat, carbohydrate, mineral substances and vitamin etc.

2.3 Other nutritional ingredients

Other food compositions which are equipped with nutrition and (or) physiological functions excluding nutrients.

2.4 Foods for special dietary uses

Food which is made by special process or formula in order to meet special physical & psychological conditions and (or) meet special diet demands under the conditions of diseases or disorder etc. The contents of nutrients and (or) other nutritional ingredients in these food are obviously different from comparable ordinary food.

3 Main Purpose of Nutritional Fortification

- **3.1** Make up the nutrient loss caused during normal process and storage for foods.
- 3.2 In certain territorial scope, the intake of some nutrients for a large scale of crowd is low



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