



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

中华人民共和国国家标准

GB 29938-2013

National Standard of Food Safety

General Rules of Food Flavor

食品安全国家标准

食品用香料通则

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National Standard of Food Safety

General Rules of Food Flavor

1 Scope

This standard applies to the food flavor allowed in the GB 2760.

2 Terms and definitions

2.1 Food flavor

The main raw materials that produce food essence, and give, improve or enhance the fragrance of food, except for the substances that only produce salty, sweet or sour. Food flavor includes natural flavor for food, synthetic flavor for food and smoke flavoring, etc. which is generally formulated into food flavors for food flavoring, and some can also be directly used for food flavoring.

2.2 Natural flavor for food

The preparations of flavoring substance or substances of flavoring characteristics with clear chemical structure obtained from plant and animal source materials through physical method, or enzymatic method or microbiological method, including natural compound flavor for food and natural monomers flavor for food.

2.2.1 Natural compound flavor for food

Flavoring preparations for food

The preparations of flavoring substances obtained from plant and animal materials by physical means or enzymatic or microbiological technologies (composed of a variety of components). These animal and plant raw materials may be unprocessed, or may be processed by conventional food preparation technology. Include essential oils, fruit oils, extracts, protein hydrolyzate, distillate liquid or the products by roasting, heating or enzymolysis.

2.2.2 Natural monomer flavor for food

The substances of flavoring characteristics with clear chemical structure obtained from plant and animal materials by physical means or enzymatic or microbiological technologies. These animal and plant raw materials may be unprocessed, or may be processed by conventional food preparation technology.

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