



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

中华人民共和国国家标准

GB 2760-2011

**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**

Issued on April 20, 2011

Implemented on June 20, 2011

Issued by the Ministry of Health of the People's Republic of China

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Foreword

This Standard will replace GB 2760-2007 *Hygienic Standard for Use of Food Additives*.

Compared with GB 2760-2007, the main changes of this Standard are as follows:

- Revised the standard name;
- Add the stipulation on food additives of Ministry of Health on No. 4 from 2007 to 2010;
- Adjust the terms of use of part food additives;
- Delete the allowable additives and scope of application in food of Table A.2;
- To adjust the food classification system and readjust the terms of use of food additives according to food varieties after adjusted;
- Add application principle of flavoring agent and essence, adjust the classification of flavoring agent for food;
- Add the application principle of processing aids for food industry and adjust the list of processing aids for food industry.

National Food Safety Standard

Standard for uses of food additives

1 Scope

This standard specifies the application principle for food additives, varieties of food additives to be allowed, scope of application and maximum level of use.

2 Terms and Definitions

2.1 Food additive

Food additives refer to the artificially chemoartificial or natural substances to be added to foods in order to improve food quality and color, fragrance and taste, and for the need of preservation and processing technology, including nutritional fortification substances, flavoring agents and processing aids.

2.2 Maximum level

Maximum level of use means maximum allowable adding level at the time of application of food additives.

2.3 Maximum residue level

Level of residue refers to permissible residual level of a food additive or its decomposition products in final foods products.

2.4 Processing aid

Food processing aids refer to various kinds of substances to enable food processing to go smoothly, irrelative to food itself, for example, filtration aids, clarifiers, absorbents, lubricants, mold release agents, decoloring agents, peeling agents, extraction solvents, and nutritional substances for fermentation, etc..

2.5 International Number System (INS)

International Number System (INS) refers to the international numbering of food additives, which is used in lieu of the description of complicated chemical structure names.

2.6 Chinese Number System (CNS)

Chinese Number System (CNS) refers to the Chinese numbering of food additives, which consults the classification and numbering of food additives (refer to Annex E).

3 Application Principles of Food Additives

3.1 Basic requirements for the application of food additives

- a) no harm to human health;
- b) not concealing quality defects in food itself or in the processing cycle;
- c) no using of food additives for the purpose of covering up putrefied and deteriorated foods or adulteration, counterfeiting;
- d) no reducing of nutritive value of the food itself;
- e) generally getting rid of the food processing aids before producing the finished products, except

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