



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

**中华人民共和国国家标准**

**GB 2760-2014**

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**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**

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## Foreword

The standard Replaces GB2760-2011 *National Food Safety Standard-Use Standard for Food Additive*.

This standard, in comparison with GB2760-2011, has the major changes as follows:

—Added the food additive regulations of Announcement No. 16 in 2010, Announcement No. 23 in 2010, Announcement No. 1 in 2012, Announcement No. 6 in 2012, Announcement No. 15 in 2012 and Announcement No. 2 in 2013 of the original Ministry of Health and Announcement No. 2 in 2013, Announcement No. 5 in 2013, Announcement No. 9 in 2013, Announcement No. 3 in 2014, Announcement No. 5 in 2014, Announcement No. 9 in 2014, Announcement No. 11 in 2014 and Announcement No. 17 in 2014 of the National Health and Family Planning Commission;

—Food nutritive fortifier and chewing gumbase and its ingredient list are to be provided by other relevant standards;

—Modified 3.4 carry-over principles and added Article 3.4.2;

—Modified Appendix A "Provisions for application of food additives":

a) Deleted some food additives and their application regulations in Table A.1, including 4-phenylphenol, 2-phenylphenol sodium, unsaturated fatty acid monoglycerides, tea yellow pigment, tea green pigment, tanoak brown, licorice, sodium aluminosilicate, fenugreek gum, yellow hollyhock gum, sodium aluminium acid phosphate, octylphenol polyoxyethylene, aluminum starch octenylsuccinate, mesona chinensis benth extract, ethyl naphthol, and secondary butyl amine, etc.;

b) Modified some applications regulations in Table A.1, including aluminum potassium sulfate, aluminum ammonium sulfate, erythrosine and its aluminum lake, indigo and its aluminum lake, bright blue and its aluminum lake, lemon yellow and its aluminum lake, sunset yellow and its aluminum lake, carmine and its aluminum lake, allura red and its aluminum lake, caramel color (processed with ammonia), caramel color (ammonium sulfite method), sorbitan monolaurate, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate, stevioside and cochineal.

c) Added applications scopes and maximum dosages for some food additives in Table A.1 including L (+)-tartaric acid, dl- tartaric acid, neotame,  $\beta$ -carotene,  $\beta$ -cyclodextrin,

diacetyl tartaric acid esters of mono-and diglycerides and aspartame, etc. And deleted application regulations of forgoing food additives in Table A.2;

d) Deleted part of provisions for food additives without technological necessity in food categories in Table A.1;

e) Added "06.04.01 grains powder" and deleted "13.03 special medical formula foods" in Table A.3;

——Modified the provisions for application of food spices and flavors in Appendix B:

a) Deleted spices including star anise, oregano, licorice root, Chinese cinnamon, cloves, allspice, dill seed, etc.

b) Added the "16.02.01 tea and coffee" in Table B1;

——Modified the provisions for application of food industrial processing agent (hereinafter referred to as "processing agent" in Appendix C:

a) Added the hydrogen peroxide in Table C.1;

b) Deleted the varieties of methanol, palladium and polyglycerol ester of polylinoleic acid and their provisions for application in Table C.2;

——Deleted the chewing gum base and its ingredients list in Appendix D;

——Modified the food classification system in Appendix F:

a) Modified the food classification system in Appendix E:

b) Modified classification codes and food names of some food in categories of 01.0, 02.0, 04.0, 08.0, 09.0, 11.0, 12.0, 13.0, 14.0 and 16.0, etc. and adjust application regulations of food additives based on adjusted food categories.

——Added Appendix F "Index for provisions of application of food additives in Appendix A".

# National Food Safety Standard

## Standard for Uses of Food Additives

### 1 Scope

This Standard specifies application principles, permissible types, application scopes and maximum dosages or residual quantities of food additives.

### 2 Terms and Definitions

#### 2.1 Food additives

Food additive refers to any synthetic compound or natural substance put into food to improve its quality, color, fragrance and taste, and for the requirements of spoilage prevention or processing. Include food spices, chewing gumbase and industry food processing agent.

#### 2.2 Maximum dosages

The maximum allowable additive amount in the application of food additives

#### 2.3 Maximum residual quantities

The allowable residual quantities of food additives or their decomposition products in the finished food

#### 2.4 Processing agent for food industry

It refers to the various food-irrelated substances for ensuring smooth food processing. Such as filter aid, clarifying agent, adsorbent, releasing agent, decolorizing agent, peeling agent, extraction solvent and nutrients for fermentation, etc..

#### 2.5 International Numbering System (INS)

The international codes of food additives shall be applied in place of the complex name expression of chemical construction.

#### 2.6 Chinese Numbering System (CNS)

Chinese codes of food additive consist of major Function category (see Appendix D) code of food additives and the serial No. in this Function category.

### 3 Principles for application of food additives

**3.1 The application of food additives shall be in compliance with the following basic requirements:**

- a) No any health hazard to human body;
- b) Not obscuring food spoilage;
- c) It shall not use food additives to cover up qualify defects of food itself or during processing or for the purpose of adulteration, fake and counterfeit;
- d) Not reducing nutritional value of the food itself;
- e) Reduction of dosages in food as much as possible on the precondition of reaching anticipated results.

### **3.2 Food additives may be applied in the following cases:**

- a) Maintain or improve the nutritional value of food itself;
- b) As essential ingredients or components of certain foods for special dietary uses;
- c) Improve the quality and stability of food as well as its organoleptic properties;
- d) Facilitate the production, processing, packaging, transport or storage of food.

### **3.3 Quality standard for food additive**

The food additives to be applied in accordance with this Standard shall be in conformity to the corresponding quality specifications.

### **3.4 Bring-in principles**

3.4.1 Under following circumstances, food additives can be added into food as food ingredient (including food additives):

- a) According to this Standard, it is allowed to apply this food additive in the food ingredients;
- b) The dosages of this additive in the food ingredients shall not exceed the maximum allowable amount;
- c) Use these ingredients under normal production and process conditions, and the content of such additive in food shall not exceed the level of it as an ingredient;
- d) The content of an additive as an ingredient shall be obviously lower than its usual level required as a pure additive to food.

**3.4.2** If a good ingredient serves as the raw material of specific finished product, it is allowed to add approved additive for the said specific finished product to these food ingredients. Meanwhile, the contents of such additive in the finished product shall meet requirements of this Standard. Explicitly indicate on the tag of said food ingredient that this

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