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# **China, People's Republic of**

## **Food and Agricultural Import Regulations and Standards**

### **Food Additive Hygiene Standard**

### **2001**

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#### **Report Highlights:**

**This is an UNOFFICIAL English translation of the People's Republic of China *Food Additive Hygiene Standard* and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulations is accurate.**

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Includes PSD changes: No  
Includes Trade Matrix: No  
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### **Summary**

This Standard identifies food additives that are permitted for use. The standard governs the use, extent, and dosage of existing categories of food additives used in China. Food additives not mentioned in this standard and food additives not approved for extension to foods may still be subject to regulation and registration. The Ministry of Health is the regulatory body with statutory authority over food additives.

### **Food Additive Hygiene Standard (GB 2760-1996)**

ICS 67.220.20 GB National Standard of the People's Republic of China GB 2760-1996

Supersedes GB 2760-86

Published on December 29, 1996

Implemented on February 1, 1997

Published by the Ministry of Public Health

#### Chapter One: Main Contents and Application

This standard stipulates the usable variety of food additives, the extent of application, and the maximum dosage level. This standard applies to all producers and distributors use of food additives.

#### Chapter Two: Referenced Standards

The clauses in the below standards, though referenced in this standard, constitute all standards at the time of publication. All standards are subject to revision and all parties that apply the standards should study the possible application of the latest editions of the following standards.

GB 12493-90 Classification and numbering of food additives.

GB/T 14156-93 Classification and code of flavoring substances.

GB 14880-94 Hygiene standard for use of nutritional fortification substances in foods.

#### Chapter Three: Variety of Food Additives, Extent of Application, and Maximum Dosage Level

The variety of food additives, the extent of application, and the maximum dosage level shall adhere to the regulations in the following table:

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Acidity Regulator	Citric Acid (01.101)	All foods	Appropriate dose level as required in production	
	Lactic Acid (01.102)	All foods	Appropriate dose level as required in production	
	Tartaric Acid (01.103)	All foods	Appropriate dose level as required in production	
Acidity Regulator	Malic Acid (01.104)	All foods	Appropriate dose level as required in production	
	Meta Tartaric Acid (01.105)	Canned grapes	Appropriate dose level as required in production	
	Phosphoric Acid (01.106)	Compound condiments, canned foods, cola type drinks, cheese, fruit jelly	Appropriate dose level as required in production	Compound condiment is a ready-to-use condiment composed of two or more kinds of condiments
	Acetic Acid (01.107)	Compound condiments, canned foods, cola type drinks, cheese, fruit jelly	Appropriate dose level as required in production	
	Hydrochloric Acid (01.108)	Processing aids	Appropriate dose level as required in production	
	Hexandioic Acid (01.109)	Solid beverage bases	0.01	
		Fruit jelly powder	0.15	
	Fumaric Acid (01.110)	Carbonated drinks	0.3	
		Fruit juice drinks, wet dough preparations	0.6	
	Sodium Hydroxide (01.201)	Processing aids	Appropriate dose level as required in production	
Potassium Carbonate (01.301)	Flour preparations	Appropriate dose level as required in production		
Sodium Carbonate (01.302)	Flour preparations, pastry	Appropriate dose level as required in production		
Sodium Citrate (01.303)	All foods	Appropriate dose level as required in production		
Potassium Citrate (01.304)	All foods	Appropriate dose level as required in production		

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
	Sodium Sesquicarbonate (01.305)	Biscuits, pastry, goat milk, dairy products	Appropriate dose level as required in production	
	Monobasic Sodium Citrate (01.306)	All foods	Appropriate dose level as required in production	
Anti-caking Agent	Potassium Ferrocyanide (02.001)	Salt	0.01	Measure amount of Ferrocyanide radical
	Sodium Aluminosilicate (02.002)	Vegetable fat powder	5.0	
	Tricalcium Phosphate (02.003)	Wheat flour, Solid beverage bases	0.03 (in flour) 8.0	
	Silicon Dioxide (02.004)	Powder egg, powder milk, cocoa powder, cocoa oil, powder sugar, vegetable fat powder, instant coffee, concentrated soup powder	15	
		Powdered flavoring essence	80	
	Microcrystalline Celluloses (02.005)	Vegetable fat powder, skim milk cream	20.0	
		Ice cream	40.0	
High cellulose food, bread		50.0		
Anti-foaming Agent	Emulsifying Silicon Oil (03.001)	Fermentation	0.2	
	DSA-5 (03.002)	Brewing	1.0	
		Bean products processing	1.6	
		Sugar refining, fermentation	3.0	
	PPE (03.003)	Fermentation	Appropriate dose level as required in production	
	BAPE (03.004)			
	Polyoxypropylene Glyceride (03.005)			
Polyoxypropylene Glycerolether (03.006)				

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Antioxidant	Butylated Hydroxyl Anise (BHA) (04.001)	Edible oils, fried foods, dried fish products, biscuits, instant noodles, instant rice, canned nuts, salted/cured meats	0.2	Total quantity of mixed antioxidant BHA and BHT used should not exceed 0.2 g/kg; Total quantity of mixed antioxidant BHA, BHT and PG used should not exceed 0.11 g/kg; The maximum dose level of PG should not exceed 0.05 g/kg (measure amount of fat)
	Butylated Hydroxyl (BHT) (04.002)			
	Propyl Gallate (PG) (04.003)		0.1	
Sodium D-Iso Ascorbate (04.004)		Beer	0.04	Measure amount of Ascorbic Acid
		Grape wine, fruit and vegetable juice drinks	0.15	
		Meat products	0.50	
		Canned fruits and vegetables, canned meats, fruit jam, frozen fish	1.0	
Tea Polyphenol (04.005)		Sauces containing grease	0.1	Measure amount of catechin in grease
		Fried foods, instant noodles	0.2	
		Meat products, fish products	0.3	
		Fats, ham, pastry and pastry fillings	0.4	
Phytic Acid (Inositol Hexaphosphoric Acid) Sodium Phytate (04.006)		Preserving shrimp/prawns fresh	Appropriate dose level as required in production	Residue level: 20 mg/kg
		Edible oils, fruit and vegetable products, fruit and vegetable juice drinks, meat products	0.2	
TBHQ (04.007)		Edible oils, fried foods, dried fish products, biscuits, instant noodles, instant rice, canned dried fruit, salted/cured meats	0.2	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Antioxidant	Licorice Antioxidant (04.008)	Edible oils, fried foods, salted fish, meat products, biscuits, instant noodles, foods containing grease	0.2 (measure amount of licorice acid)	
	Calcium Ascorbate (04.009)	Crisp pastry, instant noodles	0.2	
		Soup bases, meat products	1.0 (measure amount of Ascorbic Acid in grease)	
	Phosphatide (04.010)	Candy, pastry, hydrogenated vegetable oil	Appropriate dose level as required in production	
	Ascorbic Acid Palmitate (04.011)	Foods containing grease, instant noodles, edible oils, hydrogenated vegetable oil	0.2	
		Infant formula foods	0.01 (measure amount of Ascorbic Acid in fats)	
	Dilary Thiodipropionate (04.012)	Edible oils, for keeping fruits and vegetables fresh, foods containing grease	0.2	
	4-Hexyl Resorcinol (04.013)	Prevent shrimps from browning	Appropriate dose level as required in production	Residue level: #1 mg/kg
Ascorbic Acid (Vitamin C) (04.014)	Beer	0.04		
	Fermented flour products	0.2		

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Bleaching Agent	Sulphur Dioxide (05.001)	Grape wine, fruit wine	0.25	Residue level of Sulfur Dioxide should not exceed 0.05 g/kg
	Potassium Metabisulphite (05.002)	Beer	0.01	Residue level of Sulfur Dioxide for bamboo shoots, mushrooms and canned mushrooms should not exceed 0.05g/kg; For biscuits, sugar, beans starch vermicelli and other foods it should not exceed 0.1g/kg; For liquid glucose it should not exceed 0.2g/kg. For candied fruit, grapes, black currant concentrate juices the residue level is # 0.05 g/kg
		Candied fruit, biscuits, glucose, sugar, crystal sugar, maltose, candy, liquid glucose, bamboo shoots, mushrooms and canned mushrooms	0.45	
	Sodium Metabisulphite (05.003)			
	Sodium Sulfitite (05.004)	Glucose, sugar, crystal sugar, maltose, candy, liquid glucose, bamboo shoots, mushrooms and canned mushrooms, grapes, black currant concentrated juice	0.60	
		Candied fruit	2.0	
	Sodium Hydrosulphite (05.005)	Candied fruit, dried fruit, dried vegetable, bean starch vermicelli, glucose, sugar, crystal sugar, maltose, candy, liquid glucose, bamboo shoots, mushrooms and canned mushrooms	0.40	
			0.45	
			0.20	
	Sulfur (05.007)	Candied fruit, dried fruit, dried vegetable, bean starch vermicelli, sugar	Limited to fumigation	
Raising Agent	Sodium (Potassium) Bicarbonate (06.001)	All foods containing added raising agent	Appropriate dose level as required in production	
	Ammonium Bicarbonate (06.002)			
	Light-Weight Calcium Carbonate (06.003)			Flour enhancing agent

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Raising Agent	Aluminium Potassium Sulfate (06.004)	Fried foods, aquatic products, bean products, yeast powder, waffle biscuits, extrusion food, shrimp crackers	Appropriate dose level as required in production	Residue level of Aluminum: #100 mg/kg (dried sample, measure Al)
	Aluminium Ammonium Sulfate (06.005)			
	Calcium Hydrogen Phosphate (06.006)	Biscuits, infant formula food	1.0	
		Fermented flour products	Appropriate dose level as required in production	
	Potassium Hydrotartrate (06.007)	Yeast powder	250	
Chewing Gum Base	Polyvinyl Acetate (07.001)	Gum candy, emulsifying flavoring	60.0	
	Butadiene Styrene Rubber (07.002)	Gum candy	Appropriate dose level as required in production	
Coloring	Amaranth Alum Lake (08.001)	Fruit juice (flavored) drinks, carbonated drinks, blended wines, candy, pastry decoration, green plum, haw products, pickled vegetables	0.05	When the same category of colors are mixed, the quantity shall not exceed the allowances of the single color. The quantity of colors added in the solid drink and the high sugar fruit juices drink or the fruit taste drink should be based on the diluted multiples of its drinks.
	Ponceau 4R Alum Lake (08.002)			
		Red and green fruit shreds, canned dyed cherries (for decoration)	0.10	
		Soy milk drinks	0.025	
		Red sausage casings	0.025	
		Shrimp (flavored) crackers	0.05	
		Candy coating	0.10	
		Ice cream	0.025	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Coloring	Erythrosine Erythrosine 4R Alum Lake (08.003)	Seasoning sauces	0.05	When the same category of colors are mixed, the quantity shall not exceed the allowances of the single color. The quantity of colors added in the solid drink and the high sugar fruit juices drink or the fruit taste drink should be based on the diluted multiples of its drinks.
		Fruit juice (flavored) drinks, carbonated drinks, blended wines, candy, pastry decoration, green plum	0.05	
	New Red New Red Alum Lake (08.004)	Red and green fruit shreds, canned dyed cherries (for decoration)	0.10	
		Tartrazine Tartrazine Alum Lake (08.005)	Fruit juice (flavored) drinks, carbonated drinks, blended wine, candy, pastry decoration, canned water melon jam, green plum, shrimp (flavored) crackers, pickled vegetables, red and green fruit shreds	
	Ice cream		0.02	
	Plant protein drinks, drinks with lactic acid bacteria		0.05	
	Sunset Yellow Sunset Yellow Alum Lake (08.006)	Fruit juice (flavored) drinks, carbonated drinks, blended wines, candy, pastry decoration, canned water melon jam, green plum, drinks with lactic acid bacteria, plant protein drinks, shrimp (flavored) crackers	0.10	
		Candy coating, red and green fruit shreds	0.20	
		Ice cream	0.09	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Coloring	Brilliant Blue FCF Brilliant Blue FCF Alum Lake (08.007)	Fruit juice (flavored) drinks, carbonated drinks, blended wines, candy, pastry decoration, canned dyed cherries (for decoration), green plum, shrimp (flavored) crackers, ice cream	0.025	When the same category of colors are mixed, the quantity shall not exceed the allowances of the single color. The quantity of colors added in the solid drink and the high sugar fruit juices drink or the fruit taste drink should be based on the diluted multiples of its drinks.
		Red and green fruit shreds	0.10	
	Indigotine Indigotine Alum Lake (08.008)	Pickled vegetables	0.01	
		Fruit juice (flavored) drinks, carbonated drinks, blended wines, candy, pastry decoration, canned dyed cherries (for decoration), green plum	0.10	
		Red and green fruit shreds	0.20	
	Sodium Copper Chlorophyllin (08.009)	Blended wines, candy, canned green pea, fruit jelly, ice cream, ice bars, pastry decoration, ice cream bars, biscuits	0.50	
	Beta Carotene (08.010)	All foods	Appropriate dose level as required in production	
	Titanium Dioxide (08.011)	Candy coating	2.0	
		Ice and ice cream bars	10	
	Tempt Red (08.012)	Candy coating	0.085	
		Ice cream	0.07	
		Fried chicken condiment	0.04	
	Beet Red (08.101)	All foods	Appropriate dose level as required in production	
	Turmeric Yellow (08.102)	Fruit juice (flavored) drinks, carbonated drinks, blended wines, candy, pastry decoration, red and green fruit shreds, canned condiments, green plum, ice bars	Appropriate dose level as required in production	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Coloring	Turmeric Yellow (08.102)	Bread, pastry, pickled vegetables	0.01g/kg(calculated by Turmeric element)	When the same category of colors are mixed, the quantity shall not exceed the allowances of the single color. The quantity of colors added in the solid drink and the high sugar fruit juices drink or the fruit taste drink should be based on the diluted multiples of its drinks.
	Carthamin Yellow (08.103)	Fruit juice (flavored) drinks, carbonated drinks, blended wines, candy, pastry decoration, red and green fruit shreds, canned foods, green plum, ice cream, ice bars, fruit jelly, candied fruit	0.20	
	Lac Dye Red (08.104)	Fruit/vegetable juice drinks, carbonated drinks, blended wine, candy, fruit jam, condiment sauce	0.5	
	Cowberry Red (08.105)	Fruit juice (flavored) drinks, ice cream	Appropriate dose level as required in production	
	Paprika Red (08.106)	Ice cream, pastry decoration, ice cream bars, ice bars, biscuits, cooked meat products, artificial crab meat, sauces, candy	Appropriate dose level as required in production	
	Paprika Orange (08.107)			
	Caramel Color (Plain) (08.108)	Candy, fruit juice (flavored) drinks, biscuits, soy sauce, edible vinegar, ice cream bars, ice bars, condiment sauce, ice cream	Appropriate dose level as required in production	
	Caramel Color (Ammonium Sulfite Process) (08.109)	Carbonated drinks, yellow wine, grape wine	Appropriate dose level as required in production	
	Caramel Color (Ammonia Process) (08.110)	Candy, fruit juice (flavored) drinks, biscuits, soy sauce, edible vinegar, ice cream bars, ice bars, ice cream, canned condiments	Appropriate dose level as required in production	
	Red Rice Red (08.111)	Ice cream, candy, blended wines	Appropriate dose level as required in production	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Coloring	Gardenia Yellow Crocin Yellow (08.112)	Fruit juice drinks, blended wines, pastry decoration, pastry, ice cream bars, ice bars, candied fruit, extrusion foods, fruit jelly, pancakes, candy, canned chestnuts	0.3	When the same category of colors are mixed, the quantity shall not exceed the allowances of the single color. The quantity of colors added in the solid drink and the high sugar fruit juices drink or the fruit taste drink should be based on the diluted multiples of its drinks.
	Coreopsis Yellow (08.113)	Fruit juice (flavored) drinks, candy, pastry decoration	0.3	
	Black Bean Red (08.114)	Fruit juice (flavored) drinks, candy, blended wines, pastry decoration	0.8	
	Sorghum Red (08.115)	Cooked meat products, fruit jelly, pastry decoration, biscuits, extrusion foods, ice cream bars, ice bars	0.4	
	Corn Yellow (08.116)	Hydrogenated vegetable oils, candy	5.0	
	Radish Red (08.117)	Fruit juice (flavored) drinks, candy, blended wines, fruit jam, condiment sauces, candied fruit, pastry decoration, pastry, ice cream bars, ice bars, fruit jelly	Appropriate dose level as required in production	
	Cocoa Buck Pigment (08.118)	Ice cream, biscuits	0.04	
		Soy milk drink	0.25	
		Blended wines	1.0	
		Carbonated drinks	2.0	
		Candy, pastry decoration	3.0	
	Red Kojic Rice (08.119)	Blended wines, candy, cooked meat products, fermented bean curd, ice cream bars, ice bars, biscuits, fruit jelly, extrusion foods, condiment sauces	Appropriate dose level as required in production	
	Monocus Red (Red Kojic Red) (08.120)			
	Basella Rubra Red (08.121)	Candy	0.1	
		Carbonated drinks	0.13	
		Pastry decoration	0.2	
Fruit jelly		0.25		

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Coloring	Black Currant Red (08.122)	Carbonated drinks, sparkling grape wines, black currant wines, pastry decoration	Appropriate dose level as required in production	When the same category of colors are mixed, the quantity shall not exceed the allowances of the single color. The quantity of colors added in the solid drink and the high sugar fruit juices drink or the fruit taste drink should be based on the diluted multiples of its drinks.
	Gardenia Blue (08.123)	Fruit juice (flavored) drinks, pastry decoration, blended wines	0.2	
		Candy, jam	0.3	
	Hippophae Rhamnoides L Yellow (08.124)	Hydrogenated vegetable oil	1.0	
		Pastry decoration	1.5	
	Roselle (Hibiscus Sabdaritta) (08.125)	Fruit juice (flavored) drinks, blended wines	Appropriate dose level as required in production	
	Xiang Zi Ke Brown (08.126)	Blended wine	0.3	
		Cola type drinks	1.0	
	NP Red (08.127)	Fruit wines	3.0	
		Fruit juice (flavored) drinks, carbonated drinks, jam, ice bars	4.0	
		Pastry decoration	10.0	
	Duo Sui Brown (08.128)	Candy, ice cream, blended wines	0.4	
		Cola type drinks	1.0	
	Mulberry Red (08.129)	Fruit wines, fruit juice drinks	1.5	
		Candy	2.0	
		Fruit jelly, haw pastry	5.0	
	Natural Amaranthus Red (08.130)	Fruit juice (flavored) drinks, carbonated drinks, blended wines, pastry decoration, red and green fruit shreds, green plum, haw products, canned dyed cherries (for decoration, not edible), fruit jelly	0.25	
	Rosa Laevigata Michx Brown (08.131)	Blended wines	0.2	
		Carbonated drinks	1.0	
	Curcumin (08.132)	Candy, ice cream, carbonated drinks, fruit jelly	0.01	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Coloring	Acid Bordeaux (08.133)	Candy, pastry	0.2	When the same category of colors are mixed, the quantity shall not exceed the allowances of the single color. The quantity of colors added in the solid drink and the high sugar fruit juices drink or the fruit taste drink should be based on the diluted multiples of its drinks.
		Fruit juice (flavored) drinks, soy sauce, pickled vegetables	1.0	
	Peanut Skin Pigments (08.134)	Carbonated drinks	0.1	
		Candy, biscuits, ham sausages	0.4	
	Grape Skin Red (08.135)	Blended wines, carbonated drinks, fruit juice (flavored) drinks, ice bars	1.0	
		Jam	1.5	
		Candy, pastry	2.0	
	Loncera Caerulea (08.136)	Sparkling grape wines, ice cream, fruit juice (flavored) drinks	1.0	
		Candy, pastry	2.0	
		Pastry decoration	3.0	
	Algae Blue (Light, Seawater) (08.137)	Ice cream, ice bars, fruit jelly, candy, fruit juice (flavored) drinks, cheese products	0.8	
	Plant Charcoal Black (08.138)	Candy, biscuits, pastry, rice, flour products	5.0	
	Bugglegia Yellow (08.139)	Blended wines, pastry, bread, candy, fruit juice (flavored) drinks	Appropriate dose level as required in production	
	Puccoon (08.140)	Fruit juice (flavored) drinks, ice cream, ice bars, fruit wines	0.1	
	Tea Yellow (08.141)	Fruit/vegetable juice drinks, blended wines, pastry decoration, green fruit shreds, milk tea, fruit tea	Appropriate dose level as required in production	
Tea Green (08.142)				
Tangerine Yellow (08.143)	Pancakes, biscuits, pastry, candy, fruit juice (flavored) drinks	Appropriate dose level as required in production		
Color Fixative	Sodium (Potassium) Nitrate (09.001)	Meat products	0.50	Measure residue amounts of Sodium Nitrate, for canned meats it should not exceed 0.05 g/kg; for meat products it should not exceed 0.03 g/kg
	Sodium (Potassium) Nitrate (09.002)	Canned salted livestock/ poultry meat products	0.15	
		Salted ham in brine	Residue level: 0.07	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Emulsifier	Sucrose Fatty Acid Esters (10.001)	Meat products, sausage, emulsifying essences, keeping fruit and eggs fresh, ice cream, candy, bread	1.5	
		Emulsifying natural colors	10.0	
	Sodium Caseinate (10.002)	All foods	Appropriate dose level as required in production	
	Sorbitan Monostearate (Span 60) (10.003)	Plant protein drinks, fruit juice type drinks, milk, toffee, ice cream, bread, pastry, solid beverage bases, chocolate	3.0	
		Cream, instant coffee, dry yeast, hydrogenated vegetable oil	10.0	
	Sorbitant Tristearate (Span 65) (10.004)	Turbid agent for drinks	0.05	
		Cream, hydrogenated vegetable oil, instant coffee, dry yeast	10.0	
	Sorbitant Monooleate (Span 80) (10.005)	For keeping fruit and vegetable fresh (coating)	Appropriate dose level as required in production	
		Fruit juice (flavored) type drinks	0.05	
		Plant protein drinks, milk, bread, hydrogenated vegetable oil, pastry, toffee	1.5	
	Glycerol Monostearate (Mono, Di, Tristearate) (10.006)	All foods	Appropriate dose level as required in production	
	Xylitan Monostearate (10.007)	Pastry, bread	3.0	
		Candy, hydrogenated vegetable oil	5.0	
		Emulsifying essences	40.0	Equivalent to 0.04 g/kg in carbonated drinks
	Sorbitan Monopalmitate (Span 40) (10.008)	Turbid agent for drinks	0.05 (measure in finished product)	
Fruit juice (flavored) type drinks		0.5		
Emulsifier	Sorbitan Monopalmitate (Span 40) (10.008)	Moon cakes	1.5	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
		Chocolate coating layer for ice cream	2.2	
		Plant protein drinks	6.0	
	Calcium Stearoyl Lactylate (10.009)	Pastry, bread	2.0	
	Diacetyl Tartaric Acid Ester (Di)Glyceride (10.010)	Vegetable oil powder	5.0	
		Hydrogenated vegetable oil, whipped cream, bread, pastry	10	
	Sodium Stearoyl Lactylate (10.011)	Pastry, bread	2.0	
	Ester Gum (10.012)	Chewing gum base agent	1.0	
		Emulsifying essences	100	Equivalent to 0.1 g/kg in carbonated drinks
	Hydrogenated Ester Gum (10.013)	Fruit juice (flavored) drinks	0.1	
		Chewing gum base agent	100	
		Emulsifying essences	100	
	Sucrose Acetate Isobutyrate (10.014)	Emulsifying essences	70.0	Equivalent to 0.14 g/kg in carbonated drinks
	Polyoxyethylene Sorbitan Monostearate (Tween 60) (10.015)	Emulsifying essences	1.5	
		Bread	2.5	
	Polyoxyethylene Sorbitan Monooleate (Tween 80) (10.016)	Ice cream bars, ice cream	1.0	
		Milk	1.5	
		Emulsifying natural colors	10.0	
	Polyoxyethylene Xylitan Monostearate (10.017)	Hydrogenated vegetable oil, for use in fermentation	5.0	
	Octyl An Decyl Glycerate (10.018)	Emulsifying essences	10.0	
	Modified Soybeam Phospholipides (10.019)	All foods	Appropriate dose level as required in production	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Emulsifier	Polylene Glycol Diesters Of Fatty Acid (10.020)	Pastry	2.0	
	PEG(10.021)	Pastry, bread	0.1	
		Ice cream	3.0	
	Polyglycerol Monostearate (10.022)	Lactic acid bacteria drinks, plant protein drinks, ice cream, ice cream bars, ice bars	10	
	Polyglycerol Monooleate (10.023)			
	Sorbitan Monolaurate (Span 20) (10.024)	Fruit flavored type drinks	0.5	
		Moon cakes	1.5	
		Plant protein drinks	2.0	
		Chocolate coating layer of ice cream bars	2.2	
	Polyoxyethylene (20)-Sorbitan Monolaurate (Tween 20) (10.025)	Moon cakes	0.5	
		Fruit juice drinks	0.75	
		Ice cream bars	1.5	
	Polyoxyethylene (20)-Sorbitan Monopalmitate (Tween 40) (10.026)	Plant protein drinks	2.0	
Acetylated Monoglycerol Fatty Acid Esters (10.027)	To prevent deposits in sugar refining	0.01		
Potassium Stearate (10.028)	Pastry	0.18		
Enzyme Preparation	Papain (11.001)	Hydrolyzed animal and plant proteins, biscuits, poultry/meat products	Appropriate dose level as required in production	
	Immobilized Glucose Isomerast Preparations (11.002)	Fructose/glucose syrup	Appropriate dose level as required in production	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
	"-Amylase Preparations (11.003)	Starch syrup, fermented wines, distilled spirits, alcohol	Appropriate dose level as required in production	
Enzyme Preparation	Glucoamylases Preparations (11.004)	Starch syrup, fermented wines, distilled spirits, alcohol	Appropriate dose level as required in production	
	Refined Pectinase (11.005)	Fruit wines, fruit juices, canned tangerines in syrup (peeled)	Appropriate dose level as required in production	For fermentation and purification
	β-Dextranase (11.006)	Beer processing	Appropriate dose level as required in production	
Flavor Enhancer	Sodium Glutamate (12.001)	All foods	Appropriate dose level as required in production	
	Disodium 5'-Guanylate (12.002)			
	Disodium 5'-Inosinate (12.003)			
	Dissodium 5-Ribonucleotide (12.004)			
	Disodium Succinate (12.005)	Condiments	20.0	
Flour Treatment Agent	Benzoyl Peroxide (13.001)	Wheat flour	0.06	Calcium Carbonate used as diluting agent for Benzoyl Peroxide
	Potassium brominate(13.002)	Wheat flour	0.03	Potassium Brominate should not be detected in the finished product
	L-cysteine monohydrochloride (13.003)	Fermented flour products	0.06	
	Azobisformamide (13.004)	Wheat flower	0.045	
	Magnesium Carbonate (13.005)	Wheat flower	1.5 (in flour)	
		Flour treatment agent	5.0	
Calcium Carbonate (13.006)	Flour treatment agent	0.03 (in flour)		
Coating Agent	Shellac (14.001)	Chocolate, waffle biscuits	0.20	
	Paraffin (14.002)	Chewing gum base agent	50.0	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
	White Oil (Liquid Paraffin) (14.003)	Release agent, fermentation process	Appropriate dose level as required in production	
Coating Agent	White Oil (Liquid Paraffin) (14.003)	To keep soft candy and hen eggs fresh	5.0	
	Morpholine Fatty Acid Salt (Fruit Paraffin) (14.004)	To keep fruit fresh	Appropriate dose level as required in production	
	Hexanepenta Tetraalcohol Ester Of Rosin (14.005)	To keep fruit and vegetables fresh	0.09	
	Ethyleneoxy (14.006)		0.075	
Polydimethylsilicone (14.007)	0.0009			
Humectant	Sodium Phosphate Tribasic (15.001)	Canned foods, fruit juice type drinks, dairy products, plant protein drinks	0.5	When using compound phosphates, total quantity of phosphates in canned foods, meat products should not exceed 1.0 g/kg; in condensed milk it should not exceed 50 g/kg. During compound use of sodium pyrophosphate, sodium triphosphate and sodium phosphate tribasic, phosphates should not exceed 5 g/kg. More phosphates may be added in Western-style hams. However, the total quantity of phosphates should not exceed 8 g/kg.
		Western-style ham, meat products	3.0	
		Cheese	5.0	
	Sodium Hexa Metaphosphate (15.002)	Canned foods, fruit juice (fruit flavored) drinks, plant protein drinks	1.0	
			Sodium Tripolyphosphate (15.003)	
	Sodium Pyrophosphate (15.004)	Yam starch	0.025	
	Sodium Phosphate Monobasic (15.005)	Condensed milk	0.5	
	Sodium (Potassium) Phosphate Dibasic (15.006)	Condensed milk	0.5	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
		Yeast powder	Appropriate dose level as required in production	
Humectant	Calcium Biphosphate (15.007)	Bread, biscuits, yeast	4.0 (measure amount of phosphate)	
		Solid beverage bases	8.0	
		Wheat flour	Appropriate dose level as required in production	
	Disodium Dihydrogen Pyrophosphate (15.008)	Bread, biscuits	3.0	
	Potassium Phosphate Dibasic (15.009)	Vegetable fat powder	19.9	
	Potassium Biphosphate (15.010)	Wheat flour	5.0	
Drinks		2.0		
Nutrition Enhancer	(16.00)	Use according to related regulations in GB 14880	Determine dose level according to GB 14880	See Annex B, for new varieties
Preservative	Benzoic Acid (17.001)	Carbonated drinks	0.2	Benzoic Acid in concentrated fruit and vegetable juices in plastic barrels should not exceed 2g/kg. When the Benzoic Acid and Sodium Benzoate are used simultaneously, the Benzoic Acid should not exceed the maximum dose level.
		Low salt pickled vegetables, sauces, candied fruit	0.5	
		Grape wine, fruit wines, soft candy	0.8	
	Sodium Benzoate (17.002)	Soy sauce, vinegar, fruit jams (except for canned), fruit juice (flavored) type drinks	1.0	
		Condensed fruit/vegetable juices in plastic kegs used in the food industry	2.0	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note	
Preservative	Sorbic Acid (17.003)	Meat, fish, egg, poultry products	0.075	The Sorbic Acid in concentrated fruit and vegetable juices in plastic barrels should not exceed 2g/kg. When Sorbic Acid and Potassium Sorbate are applied simultaneously, the Sorbic Acid should not exceed the maximum dose level.	
		Keep fruit and vegetables fresh, carbonated drinks	0.2		
		Gum material casing, low salt pickled vegetables, sauces, candied fruit, fruit juice	0.5		
	Potassium Sorbate (17.004)	(flavored) type drinks, fruit jelly			
		Grape wine, fruit wines	0.6		
		Concentrated fruit/ vegetable juice in plastic kegs used in the food industry	2.0		
		Soy sauce, edible vinegar, fruit jam, hydrogenated vegetable oil, soft candy, dried fish product, RTE (ready-to-eat) bean products, pastry, stuffings, bread, cakes, moon cakes, RTE jellyfish, drinks with lactic acid bacteria	1.0		The original shelf life should not be extended.
Calcium Propionate (17.005)	Wet dough preparations	0.25	Measure amount of Propionic Acid. Wet dough preparations include: ready-to-cut dough products, dumpling sheaths		
	Bread, edible vinegar, soy sauce, pastry, soybean products	2.5			
Sodium Propionate (17.006)	Pastry	2.5	Measure amount of Propionic Acid. Before the use, it must be cleaned with 3%-5% water solution.		
	For processing canned red bayberries	50.0			

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Preservative	Ethyl P-Hydroxy Benzoate (17.007)	For keeping fruit and vegetables fresh	0.012	Measure amount of Phydroxybenzoatic Acid
		Edible vinegar	0.10	
		Carbonated drinks	0.20	
		Fruit juice (flavored) type drinks, fruit jam (except for canned), soy sauce, sauces	0.25	
	Propyl P-Hydroxy Benzoate (17.008)	Pastry stuffing	0.5 (total quantity for individual or compound use)	
		Egg yolk stuffing	0.20	
		Dehydro Acetic Acid (17.009)	Fermented bean curd, pickled vegetables, in soy sauce, natural tangerine juice	
	Ethoxyquin (17.010)	For keeping apples fresh	Appropriate dose level as required in production	
Secondary Butyl Amine (17.011)	For keeping fruit fresh	Appropriate dose level as required in production	Residue level: Tangerine flesh # 0.005 mg/kg Litchi flesh: # 0.009 mg/kg Apple flesh: # 0.001mg/kg	
Cinnamic Aldehyde (17.012)	For keeping fruit fresh	Appropriate dose level as required in production	Residue level: 0.3 mg/kg	
Disodium Acetate (17.013)	Cereals, RTE bean products	1.0		

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Preservative	Carbon Dioxide (Alcohol Fermentation Process) (17.014)	Carbonated drink, sparkling wines	Appropriate dose level as required in production	
	Carbon Dioxide (Lime Burner Process) (17.015)			
	Carbon Dioxide (Synthetic Ammonium Tail Gas Process) (17.016)			
	Carbon Dioxide (Methanol Cracking Process) (17.017)			Methanol level: < 50 Fg/kg
	Thiabendazol (17.018)	For keeping fruit fresh	0.02	
	Niacin (17.019)	Canned foods, plant protein drinks	0.2	
Dairy products, meat products		0.5		
Hydrogen Peroxide (Sodium Percarbonate) (17.020)	For keeping raw milk fresh	0.3% Hydrogen Peroxide: 2.0 ml/l Sodium + Monothiocyanate : 15.0mg/l	The application for keeping raw milk fresh is limited to Heilongjiang province and Inner Mongolia region. If its application is extended to other areas, a report should be submitted by the provincial health department to the Ministry of Health for approval first.	
	Packed dry bean curd	0.86 g/l Residue should not be detected		

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Preservative	b-Naphthol (17.021)	For keeping tangerines fresh	0.1	Residue level: # 70 mg/kg
	Biphenyl Ether (17.022)		3.0	Residue level: # 12 mg/kg
	2-Phenyl phenol Sodium Salt (17.023)		0.95	Residue level: # 12 mg/kg
	Tetra-Phenylphenol (17.024)		1.0	Residue level: # 12 mg/kg
	Pentacarbonyl (Penta Dialdehyde) (17.025)	For keeping fruit and vegetables fresh	0.05	Residue level: # 5mg/kg
	Dodecyldimethyl Bromated Amine (17.026)		0.07	
	2,4-Dichlorobenzoyloxy-acetic Acid (17.027)		0.01	Residue level: # 2.0mg/kg
	Stabilized Chloride Dioxide (17.028)		For keeping fruit and vegetables fresh	0.01
Fish processing			0.05 (water solution)	
Stabilizer and Coagulant	Calcium Sulfate (18.001)	Flour treatment agent	1.5	As diluted solution of Benzol Peroxide
		Bean products	Appropriate dose level as required in production	
	Calcium Chloride (18.002)	Bean products	Appropriate dose level as required in production	
	Magnesium Chloride (18.003)			
	Propylene Glycol (18.004)	Pastry	3.0	
	Ethylene Diamine Tetra Acetic Acid Disodium Salt (EDTA) (18.005)	Pickled vegetables, canned foods	0.25	
Disodium Stannous Citrate (18.006)	Canned mushrooms, canned fruit and vegetables	0.3		

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Stabilizer and Coagulant	Glucono Delta Lactone (18.007)	For keeping fish and shrimps fresh	0.1	Residue level: 0.01 mg/kg
		Sausages (meat sausages), fish paste products, grape juice, bean products (bean curd, jellied bean curd)	3.0	
	Yeast powder	Appropriate dose level as required in production		
	PVPP (18.008)	Beer	Appropriate dose level as required in production	
Sweetener	Saccharin Sodium (19.001)	Drinks, pickled vegetables, compound condiments, candied fruit, blended wines, ice cream bars, ice cream, ice bars, pastry, biscuits, bread	0.15	Measure amount of saccharin. Include high-sugar fruit juice (flavored) drinks using 80% of the diluting coefficient.
		Melon seeds	1.2	
	Preserved plums, dried tangerine peels	5.0	May be used with other specified sweetener.	
Sweetener	Sodium Cyclamate (19.002)	Pickled vegetables, condiment sauces, blended wines, pastry, biscuits, bread, ice cream bars, ice cream, ice bars, drinks	0.65	
		Candied fruit	1.0	
		Dried tangerine peels, preserved plums, preserved prunes, dry red bayberries	8.0	
	Palatinose (19.003)	Ice cream bars, ice bars, candy, drinks, pastry, biscuits, fruit jam (except for canned), blended wines	Appropriate dose level as required in production	
	Aspartame (19.004)	All foods (Except for canned food)	Appropriate dose level as required in production	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Sweetener	Maltitol (19.005)	Ice cream bars, ice bars, pastry, drinks, biscuits, bread, pickled vegetables, candy	Appropriate dose level as required in production	
	Sorbitol Syrup (19.006)	Fish paste and fish paste products	0.5	
		Pastry	5.0	
		Processing bean products, sugar refining, brewing	Appropriate dose level as required in production	
Xylitol (19.007)	Candy, pastry, drinks	By substitution of sugar, appropriate dose level as required in production	The mark indicates that Xylitol is fit for diabetic consumption.	
Stevioside (19.008)	Candy, pastry, drinks	Appropriate dose level as required in production		
Glycyrrhiza (19.009)	Canned poultry/meat, condiments, candy, biscuits, candied fruit, ice and ice cream bars, drinks	Appropriate dose level as required in production		
Mono(Tri)Potassium Glycyrrhizinate (19.010)				
Potassium Acetyl Sulfanilamide (19.011)	Drinks, ice cream, candy, fruit jam (except for canned), pickled vegetables, candied fruit, chewing gum	0.3		
	Table sweetener (pieces, powder)	40 mg by piece, package		
Ammonium Glycyrrhizinate (19.012)	Canned meat, candy, biscuits, ice and ice cream bars, drinks, condiments	Appropriate dose level as required in production		
L-"-aspartame-N-(2,2,4,4-tetramethyl-3-trimethylene sulfide)-D-alanyl amine (Altame) (19.013)	Drinks, ice cream, ice cream bars	0.1		
	Chewing gum, dried tangerine peels, preserved plums, preserved prunes, dried red bayberries	0.3		
	Table sweetener	0.015 g by package, piece		

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
Thickener	Agar (20.001)	All foods	Appropriate dose level as required in production	
	Gelatine (20.002)	All foods	Appropriate dose level as required in production	
	Carboxymethyl Cellulose Sodium (20.003)	Drinks (except for solid beverage bases)	1.2	
		Instant noodles	5.0	
		Ice cream bars, ice bars, pastry, biscuits, fruit jelly, extrusion foods	Appropriate dose level as required in production	
	Sodium Alginate (20.004)	All foods	Appropriate dose level as required in production	
	Potassium Alginate (20.005)			
	Pectin (20.006)			
	Carrageenan (20.007)			
	Arabic Gum (20.008)	Drinks, chocolate, ice cream, fruit jam	5.0	
	Xanthan Gum (20.009)	Drinks	1.0	
		Bread, dairy products, meat products, fruit jam, fruit jelly variety of sauces	2.0	
	Xanthan Gum (20.009)	Noodles, pastry, biscuit, crunchy butter, instant coffee, fish products, ice cream bar, ice bar, ice cream	10.0	
	Propylene Glycol Alginate (20.010)	Beer, drinks	0.3	
		Ice cream	1.0	
Emulsifying essences		2.0		
Dairy products, fruit juices		3.0		
Chewing gum, chocolate, condensed milk, hydrogenated vegetable oil, sauces, plant protein drinks		5.0		
Tamarind Seed Polysaccharide Gum (20.011)	Ice cream, fruit jelly, candy	2.0		
Thickener	Sodium Carboxy Methyl Starch (20.012)	Bread	0.02	
		Ice cream	0.06	
		Sauces, fruit jam	0.1	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
	Sodium Phosphate Starch (20.013)	Cereals, fruit jam, drinks, soup bases, ice cream, cream, condiments	Appropriate dose level as required in production	Cereal products are products made of staple foods.
	Hydroxy-propyl Amylase (20.014)	Ice cream	12.0	
		Fruit jam, fruit jelly, luncheon pork, soup bases	30.0	
	Acetylated Distarch Phosphate (20.015)	Luncheon pork	0.5	
		Fruit jam	1.0	
	Hydroxyl Propyl Distarch Phosphate (20.016)	Ice cream	0.3	
		Fruit jelly	2.5	
	Phosphated Distarch Phosphate (20.017)	Instant noodles, noodles	0.2	
		Solid beverage bases	0.5	
		Fruit jam	1.0	
	Chitine (20.018)	Beer	0.4	
		Edible vinegar	1.0	
		Egg yolk paste, peanut butter, sesame butter, dehydrogenated vegetable oil, ice cream, vegetable fat powder	2.0	
		Lactic acid bacteria drinks	2.5	
		Fruit jam	5.0	
	Abelmoschus Manibot Gum (20.019)	Ice cream bars, ice bars	5.0	
		Bread, biscuits, pastry, fruit jam	10.0	
	Flax Seed Mucilage (20.020)	Ice cream	0.3	
		Dried fine noodles	1.5	
	Sesabania Gum (20.021)	Plant protein drinks	1.0	
		Dried fine noodles, instant noodles, bread	2.0	
		Ice cream	5.0	
	Polydextrose (20.022)	Barbecued foods, candy, salad dressings, pastry, ice cream bars, ice bars, fruit jelly, chewing gum	Appropriate dose level as required in production	
		Drinks (liquid, solid bases)	25-50	As soluble cellulose substances
Thickener	Lucost Bean Gum (20.023)	Fruit jelly, fruit jam, Ice cream	5.0	
	β-Cyclodextrin (20.024)	Barbecued foods	2.5	
		Soup bases	100	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
	Guar Gum (20.025)	All foods	Appropriate dose level as required in production	
Other	Potassium Permanganate (00.001)	Wine, starch	0.5	Manganese residue in wines: # 2 m/kg
	4-Chlorophenoxy Acetic Sodium Salt (00.002)	Bean sprouts		Residue: # 1 mg/kg
	Isomerized Lactose Syrup (00.003)	Fresh milk, drinks (solid bases, liquid)	1.5	Measure amount of dried substance of Isomerized Lactose.
		Biscuits	2.0	
		Milk powder	15.0	
	Lubricating Oil For Food Machine (00.004)	For lubricating machinery in the food industry	Appropriate dose level as required in production	
	Sucrose Polypropylene Ether (Sugar Aids) (00.005)	Sugar refining	0.1	
	Immobilized Tannin (00.006)	Low-proof liquors, fruit wines	Appropriate dose level as required in production	
	Caffeine (00.007)	Cola drinks	0.15	
	Potassium Chloride (00.008)	Mineral drinks	0.052	
Sports drinks		0.20		
Soy sauce of low sodium salt		60.0		
Low sodium salt		350.0		
6-Benzylgland-Purine (00.009)	For sprouting soybean	0.01	Residue: # 0.2 mg/kg	
Afapulgitto Clay (00.010)	Filtering agent, absorber	Appropriate dose level as required in production		
Other	Lauric Acid (00.011)	Fruit, fruit and vegetable peels	3.0	
	Pentaerythritol Abietate (00.012)	For keeping fruit and vegetable fresh	0.09	

Category	Name of Food Additive	Scope of Application	Maximum Dose g/kg	Note
	Octyle Phenyl Polythyleneoxy (00.013)		0.0075	
	Dimethyl-mercaptopilane (00.014)		0.0009	
Flavoring	Flavoring Permitted for Use and Flavoring Temporarily Permitted for Use	For compounding a variety of food flavorings	Appropriate dose level as required in production	See Annex A for list of food flavorings
	Hawthornpit Smoke Flavoring No. 1	Fish products, meat products, poultry products, soybean products	1.0	
	Hawthornpit Smoke Flavoring No. 2			
	Wild Chrysanthemum Concrete	Mother chrysanthemum drinks	5.2	
		Essences	6.3	
	Wood Acetic Acid	For compounding a variety of essences		
	"-Cyclopentyl Cyclopentanol			

### Annex A (Normal Annex) List of Food Flavorings

A1 Variety of Food Flavorings Permitted for Use Amount to 574 Kinds

A1.1 Natural Flavorings: 140 Kinds

#### List A1 Natural Flavorings

Series No.	English Name	FEMA Numbering	Chinese Coding
1	abelmoschus moschatus	-	--
2	aglaia odorata flower concrete	-	N 094
3	aglaia odorata flower oil	-	N 092
4	aglaia odorata flower tincture	-	N 093
5	amyris oil	-	-
6	angelica dahurica (glabra) tincture	-	N 033
7	angelica root extract	2087	N 073
8	anethole (anise camphor)	2086	N 009
9	apricot kernel oil	2105	-
10	arhat fruit tincture	-	N 065
11	atractylis oil	-	N 052T
12	Bergamot oil	2153	N 101

Series No.	English Name	FEMA Numbering	Chinese Coding
13	black currant concrete	2346	N 139
14	black currant tincture	2346	N 138
15	black tea tincture	-	N 041
16	buchu leaves oil	2169	N 022
17	capsicum tincture	2233	N 142
18	cardamon tincture	2240	N 011
19	cardamon seed oil	2241	N 010
20	4-carvomenthenol	2248	-
21	cassie concrete	2260 <sup>1)</sup>	N 066
22	cassia bark tincture	2257	N 040
23	cassia oil	2258	N 039
24	castoreum tincture	2261	N 115
25	cedarwood (cypress) oil	2267 <sup>2)</sup>	N 084
26	celery flower oil	-	N 048
27	celery seed oil	2271	N 049
28	chamomile flower, roman, oil	2275	-
29	chicory concrete	2280	N 134
30	chives oil	-	N 107
31	chrysanthemum Hangzhou flower extract	-	N 060
32	chrysanthemum Hangzhou flower oil	-	N 059
33	clary sage oil	2321	N 108
34	clove bud oil	2323	N 003
35	clove bud tincture (extract)	2322	N 002
36	clove (leaf) oil	2325	N 001
37	cocoa tincture	-	N 023
38	coffee tincture	-	N 064
39	cognac oil , natural	2331	N 017
40	coriander seed oil	2334	N 047
41	costus root oil	2336	N 019T
42	cumin oil	2343	N 085
43	cyperus oil	-	N 106
44	Dai Dai flower concrete	2771	N 081
45	Dai Dai flower oil	2771 <sup>3)</sup>	N 080
46	Dai Dai fruit oil	2771	N 081
47	Davina oil	2359	N 042
48	eucalyptus oil (eucalyptus globulus labile)	2466	N 114
49	fennel oil sweet	2483	N 129
50	fennel tincture	-	N 012
51	fenugreek tincture	2485	N 079
52	geranium rose oil	2508	N 097
53	geranium oil terpene less	2508	N 098

Series No.	English Name	FEMA Numbering	Chinese Coding
54	ginger concrete	2523	N 036
55	ginger oil	2522	N 075
56	grape-fruit oil	2530	N 051
57	green tea tincture	-	N 127
58	hawthorn-pit smoke flavoring No.1	-	A 3077 T
59	hawthorn-pit smoke flavoring No.2	-	A 3078 T
60	hawthorn fruit tincture	-	N 014
61	hops concrete	2579	N 113
62	hops tincture	2578	N 112
63	jasmine concrete (jasminum grandiflorum L.)	2599	N 069
64	jasmine absolute (jasminum grandiflorum L.)	2598	N 068
65	jasminum sambac flower absolute	-	N 124
66	juniper berry oil	2604	N 046
67	labdanum concrete	2610	N 063
68	laurel leaf oil	2125	N 020
69	lavender oil	2622	N 153
70	lemon grass oil	2624	N 090
71	lemon leaf oil	-	N 089
72	lemon oil (steam distillation, expression, cold-grounding)	2625	N 86
73	licorice extract	2628	N 027
74	licorice tincture	-	N 026
75	lime oil (cold grounding, distilling)	2631	N 034
76	litsea cubeba oil	-	N 031
77	longan tincture	-	N 121
78	lovage oil	2651	-
79	mandarin oil (steam distillation, expression)	2657	N 110
80	mandarin oil, terpene less	-	N 111
81	maple concrete	-	N 062
82	maple oil	-	N 061
83	mentha arvensis oil	-	N 150
84	mentha arvensis oil, partially dementholized	-	N 151
85	L-menthol, natural	2665	N 013
86	michelia alba flower absolute	-	N 031
87	michelia alba flower concrete	-	N 032
88	michelia alba flower oil	-	N 029
89	michelia alba leaf oil	-	N 030
90	murraya paniculate (Jiulixing flower con)	-	N 006 T
91	oakmoss concrete (Evernia prunastri concrete)	-	N 148
92	orange oil (distilling, expressing, cold-grounding)	-	N 131
93	orris root concrete	2829	N 057

Series No.	English Name	FEMA Numbering	Chinese Coding
94	orris root oil	2830	N 058
95	osmanthus fragrans flower absolute	3750	N 118
96	osmanthus fragrans flower concrete	-	N 120
97	osmanthus fragrans flower tincture	-	N 119
98	paprika oleoresin	2834	N 143
99	patchouly oil	2838	N 007
100	peppermint oil (Mentha piperita)	2848	N 137
101	petit grain oil	2855	N 149
102	prunus mume tincture	-	N 021
103	red date tincture	-	N 053
104	rose absolute	2988	N 055
105	rose concrete	-	N 056
106	rose crimson glory flower absolute	-	N 146
107	rose crimson glory flower concrete	-	N 147
108	rose oil	2989	N 054
109	sandalwood oil	3005	N 152
110	sarco Dactylis oil	-	N 072
111	sophora japonica flower absolute	-	N 140
112	sophora japonica flower concrete	-	N 141
113	soya bean , fermented, tincture	-	N 045
114	spearmint oil	3032	N 122
115	spikenard oil	-	N 025
116	star anise oil	2096	N 005
117	stevia rebaudiana oil (sweet chrysanthemum oil)	-	N 130
118	sweet, orange oil, terpenes	2822	N 122
119	tagetes oil (marigold oil)	3040	N 008
120	tolu balsam	3070	N 044
121	tolu balsam tincture	3069	N 043
122	torreya husk (grandis shell) concrete	-	N 109
123	tree moss absolute (Evernia furfuracea absolute)	-	N 095
124	tree moss concrete (Evernia furfuracea concrete)	-	N 096
125	tuberose concrete	-	N 135
126	turmeric concrete	3068	N 078
127	turmeric oil	-	N 076
128	turmeric oleoresin	3087	N 077
129	valerian root oil	3100	N 145
130	vanilla bean concrete	3105	N 105
131	vanilla bean tincture	-	N 104
132	vertiver oil	-	N 102
133	vertiver concrete	-	N 103
134	violet leaf concrete	-	N 136

Series No.	English Name	FEMA Numbering	Chinese Coding
135	vitex cannabitolia leaf oil	-	N 050 T
136	walnut hull concrete	3111	N 123
137	wild rose concrete	-	N 128
138	wintergreen oil, natural	3113	N 028
139	Xiang Feng Cha oil	-	N 099 T
140	ylang ylang oil	3119	N 067
1)	is refined oil		
2)	is leaf oil		
3)	is bitter orange oil like Dai Dai flower oil		

## A1.2 Synthetic Flavoring, 434 Kinds in All

**List A2 Synthetic Flavorings**

Series No.	English Name	FEMA Numbering	Chinese Coding
1	acetaldehyde diethyl acetal	2002	11132
2	acetic acid	2006	11321
3	acetophenone	2009	11253
4	2-acetyl-3-ethylpyrazine	3250	11816
5	2-acetylfuran	3163	11273
6	2-acety-5-methylfuran	3609	11274
7	acetyl pyrazine	3126	11815
8	2-acetylthiizole	3328	11826
9	adipic acid	2011	11333
10	\$-alanine	3252	11349
11	ally cinnamate	2022	A 3057 T
12	amyl alcohol	2056	11006
13	amyl butyrate	2059	11453
14	"-amyl cinnamaldehyde	2061	A 3010 T
15	amyl formate	2068	11383
16	amyl heptanoate (heptylate)	2073	11499
17	amyl hexanoate	2074	11492
18	anisyl acetate	2098	11412
19	anisyl alcohol	2099	11042
20	artificial cognac oil	-	A 3076 T
21	benzaldehyde glyceryl acetal	2129	A 3008 T
22	benzoic acid	2131	11343
23	benzothiazole	3256	11829
24	benzyl benzoate	2138	11517
25	benzyl butyrate	2140	11464
26	benzyl cinnamate	2142	11530
27	benzyl formate	2145	11386

Series No.	English Name	FEMA Numbering	Chinese Coding
28	benzyl propionate	2150	11437
29	benzyl isobutyrate	2141	11465
30	benzyl mercaptan	2147	-
31	bis (2-methyl-3-furyl)-disulfide	3259	-
32	borneol	2157	11028
33	bornyl acetate	2159	11413
34	1-butanethiol	3478	11783
35	1-butanol(butyl alcohol)	2178	11004
36	3-butyridenepthalide	3333	-
37	butyl acetate	2174	11398
38	butyl butyryl lactate	2190	A 3056
39	butyl butyrate	2186	11448
40	butyl formate	2196	11382
41	butyl heptylate	2199	11498
42	butyl isobutyrate	2188	11452
43	butyl isovalerate	2218	11479
44	butyl lactate	2205	11527
45	butyl 2-methylbutyrate	3393	11450
46	butyric acid	2221	11324
47	butyraldehyde	2219	11135
48	(-butyrolactone	3291	11708
49	camphene	2229	11737
50	camphor	2231	-
51	L-carvone	2249	11252
52	carvy acetate	2250	11427
53	β-caryophyllene	2252	11731
54	β-caryophyllene alcohol	-	-
55	cedryl acetate	-	11422/T
56	1,8-cinole	2465	11740
57	cinnamic acid	2288	11346
58	cinnamyl acetate	2293	11415
59	cinnamic aldehyde	2286	11192
60	cinnamyl cannamate	2298	11532
61	cinnamyl isovalerate	2302	-
62	cis -3-hexen-al	2561	11148
63	cis-3-hexen-1-yl acetate	3171	11423
64	cis-3-hexenyl ben-zoate	3688	11518
65	cis -3-hexenyl bu-tyrate	3402	11459
66	cis -3-hexenyl formate	3353	-
67	3-hexenyl isovalerate	3498	11481
68	3-hexenyl-2-methyl butyrate	3497	11460

Series No.	English Name	FEMA Numbering	Chinese Coding
69	<i>cis</i> -6-nonenal	3580	11164
70	<i>cis</i> -5-octen-1-ole	3722	11017
71	citral	2303	11190
72	citral diethyl acetate	2304	A 3006 T
73	citric acid	2306	11345
74	citronellal	2307	11189
75	dl-citronellol	2309	11041
76	citronellyl acetate	2311	11416
77	citronellyl formate	2341	11388
78	citronellyl propionate	2316	11436
79	<i>m</i> -cresol	3530	11106
80	<i>o</i> -cresol	3460	11105
81	<i>p</i> -cresol	2337	11104
82	<i>p</i> -cressyl acetate	3073	11413
83	<i>p</i> -cressyl methyl ether	2681	11081
84	<i>p</i> -cressyl phenylacetate	3077	A3053 T
85	cuminaldehyde	2341	11187
86	L-cysteine	3263	11351
87	a-damascone	3659	11258
88	damascenone	3420	11259
89	δ-damascone-4-(2,5,6-trimethyl-cyclohex-1-enyl)but-2-en-4-one)	3243	-
90	(-decalacetone	2360	11706
91	*-decalactone	2361	11712
92	decanoic acid	2364	11339
93	1-decanol (decayl alcohol)	2365	11022
94	2-decenal	2366	11169
95	decyl acetate	2367	11409
96	dibutyl sulfide	2215	11791
97	1,2-di (1=-ethoxy-ethoxy) propane	3534	-
98	diethyl malonate	2375	11431
99	2,3-diethyl-5-methylpyrazine	33336	11817
100	2,3-diethylpyrazine	3136	11813
101	diethyl sebacate	2376	A 3048 T
102	diethyl succinate(diethyl butanedioate)	2377	11446
103	dihydrocarvyl	2380	11428
104	dihydrocoumarin	2381	11742
105	dihydro-δ-ionol	3627	11046
106	5,7-dihydro-2-methylthieno(3,4,d)pyrimidine	3338	A 3068 T
107	4,5-dihydro-3(2h)-thiophenon	3266	11271
108	2,3-dimercaptobutane	3477	11803

Series No.	English Name	FEMA Numbering	Chinese Coding
109	3,4-dimethoxy benzaldehyde	3109	11183
110	<i>p</i> -dimethoxy benzene	2386	11113
111	dimethyl benzyl carbinol	2393	11049
112	3,5-dimethyl-1,2-cyclopentadione	3269	-
113	dimthyl disulfide	3536	11789
114	2,3-dimethyl-2,5-dihydroxy-1,4-dithiane	3450	A3067T
115	2,6-dimethyl-5-heptenal	2389	11155
116	2,5-dimethyl-4-methoxy-3(2h)-furanone	3664	-
117	2,5-dimethyl pyrazine	3272	11807
118	dimethyl sulfide	2746	11788
119	4,5-dimethy thiazole	3274	-
120	3,5-dimethyl-1,2,4-trithiolane	3541	11304
121	dimethyl trisulfide	3275	11790
122	(-)-dodecalactone	2400	11707
123	*-dodecalactone	2401	11714
124	2-dodecenal	2402	11175
125	2-ethyl-3-methoxy pyrazine	3280	A3066T
126	ethyl acetate	2414	11392
127	1-ethyl-2-acetylpyrrole	3147	-
128	ethyl aetoacetate	2415	11393
129	ethyl acetylpropanoate	2442	11397
130	ethyl acrylate	2418	-
131	ethyl benzoate	2422	11514
132	ethyl butyrate	2427	11442
133	2-ethylbutyric acid	2429	11327
134	ethylcaprylate	2449	11501
135	ethyl cis-4,7-octadienoate	3682	11503
136	3-ethyl-2-hydroxy-2-cyclo-penten-1-one	3152	11239
137	ethyl decanoate	2432	11509
138	ethyl formate	2434	11381
139	2-ethylfuran	3673	11272
140	4-ethyl guaiacol	2436	11115
141	ethyl heptylate	2437	11496
142	ethyl-3-hexenoate	3342	11488
143	ethyl hexylate (caproate)	2439	11487
144	ethyl 3-phenylpropionate(ethyl hydrocinnamate)	2455	-
145	ethyl 3-hydroxybutyate	3428	11445
146	ethyl maltol	3487	A3005
147	ethyl 2-methyl butyrate	2443	11444
148	2-ethyl-4-methylthiazole	3680	11824

Series No.	English Name	FEMA Numbering	Chinese Coding
149	ethyl-3-hydroxyhexanoate	3545	11489
150	ethyl isobutyrate	2428	11443
151	ethyl isovalerate	2463	11477
152	ethyl lactate	2400	11526
153	ethyl laurate	2441	11511
154	2-ethyl-3-methyl-4-hydroxy-dihydro-(2,5)-furan-5-one	3153	11270
155	ethyl 2-methyl-4-pentenoate	3489	A3043T
156	ethyl 3-methylthiopropionate	3343	117999
157	ethyl myristate	2445	11536
158	ethyl nonanoate	2447	11508
159	ethyl oleate	2450	11537
160	ethyl palmitate	2451	11538
161	p-ethylphenol	3156	11111
162	ethyl 3-phenylglycidate	2454	-
163	ethyl propionate	2456	11430
164	ethyl thioacetate	3282	-
165	ethyl tiglate	2460	11524
166	10-ethyl undecylenate	2461	A3049T
167	ethyl valerate	2462	11475
168	eugenol	2467	11101
169	farnesol	2478	11039
170	fenchyl alcohol	2480	11026
171	fumaric acid	2488	11347
172	furfural	2489	11196
173	furfuryl acetate	2490	-
174	3-(2-furyl)-acrolein	2494	11134
175	4-(2-furyl)-3-buten-2-one	2495	11267
176	furfuryl mercaptan	2493	11787
177	furfuryl methyl sulfide	3160	-
178	furfuryl thioacetate	3162	11797
179	furfurylthiol formate	3158	-
180	N-furfuryl pyrrole	3284	11830
181	fusel oil, refined	2497	11029
182	geraniol	2507	11040
183	geranyl acetate	2509	11417
184	geranyl butyrate	2512	11469
185	geranyl formate	2514	11387
186	geranyl isobutyrate	2513	11470
187	geranyl isovalerate	2518	11484
188	geranyl phenylacetate	2516	-

Series No.	English Name	FEMA Numbering	Chinese Coding
189	geranyl propionate	2517	11435
190	L-glutamic acid	3285	11353
191	glycine	3287	11352
192	glycolcinnamaldehyde	-	-
193	2,4-heptadienal	3164	11156
194	(-heptalactone	2539	11703
195	heptanoic acid	3348	11336
196	1-heptanol	2548	11013
197	2-heptanone	2544	11244
198	2-heptanone	2545	-
199	4-heptenal	3289	11153
200	4-heptene-3-one	-	-
201	heptyl acetate	2547	11403
202	heptyl isobutyrate	2550	-
203	1-hexadecanol	2554	11025
204	(-hexalactone	2556	11702
205	*-hexalactone	3167	11709
206	3,4-hexanedione	3168	11243
207	1,6-hexanedithiol	3495	11786
208	hexanoic acid(caproic acid)	2559	11332
209	1-hexanol	2567	11010
210	2-hexenal	2560	11147
211	2-hexen-1-ol	2562	11011
212	4-hexen-1-ol	3430	11012
213	cis-3-hexen-1-ol	2563	11027
214	2-hexen-1-yl acetate	2564	11402
215	4-hexen-3-one	3352	11241
216	3-hexenoic acid	3170	11335
217	hexyl acetate	2565	11401
218	hexyl benzoate	3691	11516
219	hexyl butyrate	2568	11457
220	hexyl formate	2570	11385
221	hexyl hexanoate	2572	11494
222	3-hydroxy-2-butanone	2008	11232
223	hydroxy citronellal	2588	A3017T
224	4-hydro-2,5-dimethyl-3-(2h) furanone	3174	-
225	4-(p-hydroxyphenyl)-2-butanone	2588	11257
226	indole	2593	11300
227	"-ionol	3624	11044
228	\$-ionol	3625	11045
229	"-irone	2597	11261

Series No.	English Name	FEMA Numbering	Chinese Coding
230	isoamyl acetate	2055	11400
231	isoamyl alcohol	2057	11008
232	isoamyl benzoate	2058	-
233	isoamyl butyrate	2060	11454
234	isoamyl formate	2069	11384
235	isoamyl hexanoate	2075	11493
236	isoamyl isovalerate	2085	11480
237	isoamyl 2-methyl butyrate	3505	11455
238	isoamyl octanoate	2080	11504
239	isoamyl phenylacetate	2081	11522
240	isoamyl propionate	2082	11433
241	isoamyl salicylate	2084	11535
242	<i>iso</i> -butanol	2179	11005
243	isobutyl acetate	2175	11399
244	isobutyric acid	2222	-
245	isobutyl butyrate	2187	11449
246	isobutyl 3-(2-furan) propionate	2198	A3035T
247	isobutyl propionate	2212	11432
248	2-isobutylthiazole	3134	11828
249	<i>iso</i> -eugenyl methyl ether	2476	11082
250	dl-isomenthone	3460	11266
251	"- <i>iso</i> -methylionone	2714	A3024T
252	isopentyl isobutyrate	3507	11456
253	iso-propyl acetate	2926	11393
254	isopropyl isobutyrate	2937	-
255	5-isopropyl-2-methylpyrazine	3554	11818
256	2-isopropyl-4-methylthiazole	3555	11827
257	isopulegol	2962	11032
258	isopulegyl acetate	2965	-
259	isovaldehyde	2692	11140
260	isovaleric acid	3102	11331
261	lactic acid	2611	-
262	lauric acid	2614	11340
263	lauryl alcohol	2617	11024
264	leaf isobutyrate	-	11473
265	L-leucine	3297	11354
266	d-limonene	2633	11734
267	linalcol oxide	3746	11031
268	linalyl butyrate	2639	11471
269	linalyl isobutyrate	2640	11472
370	linalyl propionate	2645	11439

Series No.	English Name	FEMA Numbering	Chinese Coding
371	maltol	2656	11108
372	1- <i>p</i> -menthene-8-thiol	3700	-
373	<i>p</i> -mentha-8-thiol-3-one	3177	-
274	menthone	2667	11265
275	menthyl acetate	2668	11414
276	<i>p</i> -menth-1-ene-9-al	3178	11195
277	2-mercapto-3-butanol	3502	A3001T
278	3-mercapto-2-butanone	3298	A3019T
279	3-mercapto-2-pentanone	3300	A3021T
280	DL-menthionine	3301	11355
281	<i>p</i> -methoxyacetophenone	2005	11255
282	2-methoxy-4-methylphenol	2671	11110
283	2-methoxy-3-isobutyl pyrazine	-	-
284	2-methoxy-3-methyl pyrazine	3183	A3063T
285	2-methoxy-4-vinylphenol	2675	11112
286	methyl acetate	2676	11391
287	1-methyl-2-acetyl-pyrrole	3184	-
288	4-methyl acetophenone	2677	11254
289	<i>p</i> -methyl benzaldehyde	3068	-
290	methyl benzoate	2683	11513
291	2-methyl-2-butanal	3407	11137
292	methyl butyrate	2693	11440
293	2-methylbutyric acid	2695	11326
294	2-methylbutyl aldehyde	2691	11136
295	2-methylbutyl 2-methylbutyrate	3359	11451
296	methyl caprylate	2728	11500
297	methyl cinnamate	2698	11528
298	6-methylcoumarin	2699	A3026T
299	1-methyl -2,3-cyclhexadione	3305	-
300	methyl cyclopentenolone	2700	11240
301	4-(3,4-methylene-dioxyphenyl)-2-butanone	2701	A3022T
302	methyl ethyl ketone	2170	11231
303	methyl eugenol	2475	11103
304	2-methyl-3-furanthiol	3188	A3061T
305	5-methylfurfural	2702	11197
306	5-methyl-2-hepten-4-one	3761	-
307	6-methyl-5-hepten-2-one	2707	11246
308	5-methyl-3-hexen-2-one	3409	11242
309	methyl hexanoate	2708	11485
310	methyl isobutyrate	2694	-
311	methyl isovalerate	2753	-

Series No.	English Name	FEMA Numbering	Chinese Coding
312	methyl mercaptan	2716	11781
313	methyl <i>n</i> -methylantranilate(dimethyl anthra-nilate)	2718	-
314	methyl 2-methyl butyrate	2719	11441
315	methyl 3-(methylthio)propionate	2720	11798
316	methyl myristate	2722	11512
317	methyl 2-nonenoate	2725	11507
318	methyl 3-nonenoate	3710	-
319	methyl octyne carbonate	2726	-
320	2-methyl-2-pentenal	3194	11143
321	2-methyl-2-pentenoic acid	3195	11330
322	3-methyl-2-pentyl-2-cyclopenten-1-one	3763	-
323	4-methyl-2-phenyl-2-pentenal	3200	11144
324	3-(methylthio) propionaldehyde	2747	-
325	methyl propionate	2742	-
326	2-methyl-4-propyl-1,3-oxathiane	3578	-
327	2-methyl pyrazine	3309	11805
328	3-methylthio-1-hexanol	3438	-
329	4-methylthiazole	3716	11820
330	methyl-2-thiofuroate	3311	-
331	2-methylvaleraldehyde	3413	11141
332	2-methylvaleric acid	2754	11329
333	4-methyl-5-vinylthiazole	3313	-
334	2-methylundecanal	2749	11162
335	myrcene	2762	11733
336	myristic aci	2764	11341
337	nerol	2770	11047
338	nerolidol	2772	11048
339	neryl acetate	2773	11420
340	neryl isobutyrate	2775	-
341	2,4-nonadienal	3212	11165
342	2,6-nonadien-1-o1	2780	11021
343	*-nonalactone	3356	11711
344	1,3-nonanediol acetate	2783	11408
345	2-nonanone	2785	11248
346	2-nonenal	3213	11163
347	nonoic acid	2784	11338
348	nonyl acetate	2788	11407
349	nonyl alcohol	2789	11018
350	nonyl isovalerate	2791	11482
351	nonyl octanoate	2790	11505
352	nootkatone	3166	11251

Series No.	English Name	FEMA Numbering	Chinese Coding
353	ocmene	3539	11736
354	2-octanol	2801	11015
355	3-octyl acetate	3583	11405
356	(-octalactone	2796	11704
357	*-octalactone	3214	11710
358	octanoic acid	2799	11337
359	1-octanol	2800	11014
360	2-octenal	3215	11158
361	1-octen-3-ol	2805	11016
362	1-octen-3-yl acetate	3582	11406
363	1-octen-3-yl butyrate	3612	11463
364	octyl acetate	2806	11404
365	octyl 2-methylbutyrate	3604	11462
366	palmitic acid	2832	11342
367	pentadecanolide	2840	11715
368	2,4-pentadienal	3217	11145
369	2,3-pentanedione	2841	11238
370	2-pentanone	2842	11236
371	2-pentanol	3316	11007
372	2-pentenal	3218	11142
373	1-penten-3-ol	3584	11009
374	2-pentylpyridine	3383	A3072T
375	phenethyl alcohol	2858	11035
376	phenethyl formate	2864	11389
377	phenethyl isobutyrate	2862	11468
378	phenethyl 2-methylbutyrate	3682	11467
379	phenethyl phenylacetate	2866	11523
380	phenethyl propionate	2867	11433
381	2-phenoxyethyl isobutyrate	2873	-
382	phenylacetaldehyde dimethyl acetal	2876	11185
383	phenylacetic acid	2878	11344
384	L-phenylalanine	3585	11350
385	2-phenyl-2-butenal	3224	11138
386	3-phenylpropionaldehyde	2887	11186
387	"-pinene	2902	11738
388	\$-pinene	2903	11739
389	L-proline	3319	-
390	1,-propanediol (propylene glycol)	2940	11001
391	propanetriol (glycerol)	2525	11002
392	propionaldehyde	2923	11133
393	propionic acid	2924	11322

Series No.	English Name	FEMA Numbering	Chinese Coding
394	propyl acetate	2925	11394
395	propyl benzoate	2931	11515
396	propyl heptylate	2948	11497
397	propyl hexanoate	2949	11491
398	propyl thioacetate	3385	-
399	pyridine	2966	11835
400	pyruvic acid	2970	11323
401	rhodinol (from geranium oil)	2980	11037
402	rum ether (ethyl oxyhydrate)	2996	11084
403	salicylaldehyde	3004	11180
404	styrallyl acetate	2684	11419
405	"-terpineol	3045	11038
406	4-terpinenol	2248	-
407	terpinolene	3046	11735
408	terpinyl acetate	3047	11421
409	tetrahydrogeraniol	2391	-
410	5,6,7,8-tetrahydroquinoxaline	3321	11832
411	theaspirane[1-oxasprio-(4,5)-2,6,10,10]-tetramethyl-6-decene	3774	-
412	2-trans-6-cis-dodecadial	3637	11176
413	trans-2-heptenal	3165	11154
414	trans-2-hexenoic acid	3169	11334
415	trans-2-nonen-1-ol	3379	11020
416	trans,4-trans-decadienal	3135	11170
417	trans,trans,2,4-hexadienal	3429	11151
418	trans-2-trans-4-nonadienal	3212	-
419	triacetin	2007	11429
420	2-tridecanone	3338	11250
421	triethyl citrate	3083	11541
422	2,6,6-trimethylcyclohex-2-ene-1,4-dione	3421	-
423	2,4,5-trimethylthiazole	3325	11823
424	2,4,5-trimethyl-(d)-3-oxazoline	3525	11833
425	2,4-undecadienal	3422	11173
426	*-undecalactone	3092	11713
427	undecanal	3092	11171
428	2-undecanone	3093	11249
429	9-undecenal	3094	A3012T
430	10-undecenal	3095	A3013T
431	undecyl alcohol	3097	11023
432	valeraldehyde	3098	11139
433	(-)-valerolactone	3103	11701

Series No.	English Name	FEMA Numbering	Chinese Coding
434	vanillin	3107	11188

A3 Variety of Flavourings Tentatively Permitted for Use - 163 kinds

#### List of Flavorings Tentatively Permitted For Use

Series No.	English Name	FEMA Numbering	Chinese Coding
1	acetaldehyde	2003	11131
2	3-acetyl-2,5-dimethylfuran	3391	A3062T
3	3-acetyl-2,5-dimethylthiophene	3527	A3073T
4	2-acetyl pyrrole	3202	11831
5	ally acetic acid	2843	-
6	allyl cyclohexane acetate	2023	A3030T
7	ally cyclohexane butyrate	2024	A3038T
8	ally 3-cyclohexyl propionate	2026	A3034T
9	ally hexanoate	2032	-
10	ally heptanoate(ally enanthate)	2031	A3045T
11	allyl isothiocyanate	2034	A3060T
12	ally phenyl acetate	2039	A3050T
13	ally propionate	2040	A3033T
14	<i>p</i> -ansaldehyde	2670	11179
15	basil oil, sweet(eugenol rich)	2119	N004
16	benzaldehydes	2127	11181
17	benzaldehydes propylene glycol acetate	2130	A3007T
18	benzyl alcohol	2137	11034
19	benzyl acetate	2135	11410
20	benzyl dimethyl carbinyl acetate	2392	A3020T
21	benzyl tiglate	3330	11525
22	birch tar oil	2154	N125T
23	broad bean flower tincture	-	N126T
24	butyl phenyl acetate	2209	A3051T
25	butyl salicylate	3650	A3058T
26	cinnamic alcohol	2294	11043
27	cinnamon bark oil (ceylon)	2291	N116
28	cinnamon leaf oil (ceylon)	2292	N117
29	cinnamyl isobutyrate	2297	A3041T
30	<i>cis</i> -3-hexenyl butyrate-	3402	11459
31	<i>cis</i> -3-hexenyl hexanoate	3403	11495
32	<i>cis</i> -3-hexenyl propionate	-	-
33	<i>cis</i> -jasmone	3196	11256
34	<i>cis</i> -6-nonen-1-ol	3465	11019
35	cyclamen aldehyde	2743	A3016T

Series No.	English Name	FEMA Numbering	Chinese Coding
36	cocoa husk tincture	-	N024T
37	*-damascone	3622	11260
38	decyl aldehyde	2362	11168
39	diacetyl	2370	11235
40	diethyl butanedioate	2733	11446
41	difurfuryl sulfide	3238	11792
42	difurfuryl disulfide	3146	11798
43	dihydro- $\delta$ -ionone	3626	A3026T
44	dihydro-2-methyl-3(2h)-furanone	3373	-
45	2,4-dimethyl-5-acetylthiazol	3267	A3070T
46	dimethyl benzylcarbiny butyrate	2394	A3037T
47	4,5-dimethyl-3-hydroxy-2,5-dihydrofuran-2-one	3624	11269
48	4,5-dimethyl-2-isobutyl-3-thiazoline	3621	A3071T
49	2,3-dimethyl pyazine	3271	11806
50	diphenyl ether	3667	11080
51	2-ethoxythiazone	3340	A3069T
52	ethyl cinnamate	2430	11527
53	ethyl <i>Bcis</i> -4-octenoate	3344	11502
54	ethyl ester of coconut oil mixed acid	-.	11540
55	ethyl 3(2-furyl)-propanoate	2435	A3032T
56	2-ethyl-4-hydroxy-5-methyl-3-(2h)-furanon	3623	11268
57	ethyl-2-methylpentanoate	3488	11476
58	ethyl-2-methyl-3-pentenoate	3456	11478
59	ethyl-3-methyl-phenylglycidase (strawberry	2444	A3014
60	ethyl nitrite	2446	A3059T
61	ethyl phenyl acetate	2452	11521
62	ethyle 4-phenylbutyrate	2453	A3055T
63	ethyl salicylate	2458	11534
64	ethyl trans-2- <i>cis</i> -4-decadenate	3148	11510
65	ethyl trans-2-hexenoate	3675	11490
66	ethyl vanillin	2464	A3015
67	furfuryl thiopropionate	3347	A3036T
68	gardenia flower extract	-	N091T
69	guaiaac wood oil	2534	N144T
70	guaiacol	2532	1114
71	heptylaldehyde	2540	11152
72	hexanal	2557	11146
73	hexyl 2-butenoate	3354	A3039T
74	hexyl isobutyrate	3172	-
75	hexyl 2-methyl butyrate	3499	11458
76	$\delta$ -homocyclocitral(2,6,6-trimethyl-cyclohexell-1-	3474	A3018T

Series No.	English Name	FEMA Numbering	Chinese Coding
77	5-hydroxyethyl-4-methylthiazole	3204	11822
78	"-ionone	2549	11262
79	\$-ionone	2595	11263
80	2-isobutyl-3-methyl pyrazine	3133	11811
81	isoeugenol	2468	11102
82	isopropyl alcohol	2929	11003
83	2-isopropyl-5-methyl-2-hexenal	3406	11150
84	laurice aldehyde	2516	11174
85	lemon oil, terpeneless	2626	N087
86	lemon oil, terpene	-	N088
87	lemon oil terpene	-	N035
88	linalcol	2635	11030
89	linalyl acetate	2636	11426
90	linal formate	2642	11390
91	maltyl isobutyrate	3462	A3042T
92	2-mercaptopropionic acid	3180	A3027T
93	2-methoxy-3-propylpyra-zine	3358	A3064T
94	4-( <i>p</i> -methoxyphenyl)-2-butane-one	2672	11233
95	2-methoxy-3-sec-butyl-pyrazine	3433	11812
96	methyl anthranilate	2682	11519
97	"-methyl bezyl alcohol	2685	11033
98	2-methyl-1-butanethiol	3303	11784
99	4-methyl-5-(2-acetoxyethyl)-thiazole	3205	11821
100	methyl cinnamate	2698	11528
101	methyl dihydrojasmonate	3408	11539
102	2-methyl-3-ethoxy pyrazine	3569	11810
103	2-methyl-3-furfurylthio-pyrazine	3189	A3065T
104	methyl heptine carbonate	2729	A3046T
105	"-methyl-\$-hydroxypropyl-""-methyl-\$'-mercaptopropyl sulfideb	3509	A3004T
106	"-methyl ionone	2711	A3023
107	\$-methyl ionone	2712	A3023
108	*-methyl ionone	2713	A3023
109	2-methyl-3-methoxypyrazine	3280	A3066T
110	2-methyl-3-methylthiopyrazine	3208	11809
111	2-methyl-3-furanthiol	3188	A3061T
112	2-methyl-5-methylthio-furyl	3366	-
113	3-methylpaentanoic acid	3437	11348
114	2-methyl-4-pentenoic acid	3511	A3028T
115	methyl phenethyl ether	3198	11083
116	methyl-4-phenylbutyrate	2739	A3054T

Series No.	English Name	FEMA Numbering	Chinese Coding
117	5-methyl-2-phenyl-2-hexenal	3199	11149
118	methyl salicylate	2745	11533
119	3-(methylthio)butanal	3374	A3009T
120	1-(methylthio)-4-methyl-2-pentanone	3376	A3020T
121	<i>o</i> -(methylthio)-phenol	3210	11794
122	3-(methylthio)propanol	3415	11782
123	methyl trans-2-hexeoate	2709	11486
124	4-methyl-5-vinythiazole	3313	11825
125	(-nonalactone	2781	11705
126	2-6-npnadienal diethyl acetal	3378	A3011T
127	nonanai(nonyl-aldehyde)	2782	11161
128	nutmeg oil	2793	N037
129	nutmeg tincture	-	N038
130	1-octen-3-one	3515	11247
131	octyl aldehyde	2797	11157
132	onion oil	2817	N074
133	peach aldehyde (g-undecalactone)	3091	11173
134	1-penten-3-one	3382	11237
135	perillaldehyde	3557	11194
136	phenethyl butyrate	2861	11466
137	phenethylisovalerate	2871	11483
138	phenethyl octanoate	3222	11506
139	phenol	3223	11109
140	phenylacetaldehyde	2874	11184
141	4-phenyl-3-buten-2-one	2881	11234
142	phenyl ethyl cinnamate	2863	11531
143	phenyl propyl alcohol	2885	11036
144	phenylethyl acetate	2857	11411
145	pinanyl mercaptan	3503	A3003T
146	piperonal	2911	11191
147	propenylguaethol (vanitrope)	2922	11116
148	rhodinyl acetate	2981	A3031T
149	rose oxie	3236	11802
150	styrallyl butyrate	2686	A3041T
151	sweet orange oil terpene	-	N133
152	tetrahydrofurfuryl acetate	3055	11425
153	thiogeraniol	3472	A3002T
154	thymol	3066	11107
155	trans-2- <i>cis</i> -6-nonadienal	3377	11166
156	trans,trans-2,4-octadienal	3721	11159
157	trans,trans-6,2-octadienal	3466	11160

Series No.	English Name	FEMA Numbering	Chinese Coding
158	trimethyl amine	3241	11801
159	2,3,5-trimethyl pyrazine	3244	11808
160	2-undecenal	3423	11172
161	valencene	3443	11732
162	d1-valine	3444	-
163	valeraldehyde	3098	11139

**Annex B (Normal Annex)**

Newly Added Nutrition Enhancement

**List B1 Scope of Application and Quantity of Application**

Category	Name of Food Additives	Field of Application	Maximum Level g/kg	Remarks
Nutrition Enhancer	Sulfaminic-ethyl Acid (Taurine)	Oral liquid for children	4.0~8.0	
	Axerophthol (Vitamin A)	Solid beverage bases	4~8 mg/kg	
		Ice cream	0.6~1.2 mg/kg	
	Beta-carotene	Solid beverage bases	3~5 mg/kg	
		Fortified beta-carotene drink	20~40 mg/kg	
	Vitamin B <sub>2</sub> (Riboflavin)	Solid beverage bases	0.01~0.013	Fortified nutrition salt is limited to regions with riboflavin deficiency.
	Vitamin B <sub>2</sub>	Solid beverage bases	0.007~0.01	
	Vitamin D	Solid beverage bases, ice cream	10~20 Fg/kg	
	Tocopherol (Vitamin E)	Fortified tocopherol drinks	20~40 mg/l	
	Active Calcium	Salt, meat floss	5~10	
Sodium Selenite	Biscuits	240 Fg/kg		
Sodium Selenate	Flower tea	1.0		
Nutrition Enhancer	Sodium Fluoride	Salt	0.1	In region of fluorine deficiency, use sodium fluoride under directives of the local Health Department.
	Chlorinated Hematosin	Biscuits, candy	0.04	

Category	Name of Food Additives	Field of Application	Maximum Level g/kg	Remarks
		Fortified ferric drink	0.1	
	Zinc Lactate	Oral liquid for children	0.6~1.0	
	Zinc Glycine	Fortified zinc drink, cereals and cereal products	10~20 mg/kg	Zinc content in Zinc Glycine is 31.8%.
		Dairy product	30~60 mg/kg	
		Infant formula foods	25~70 mg/kg	
	Magnesium Sulfate	Mineral drinks	0.050	
	Magnesium Gluconate (Enzyme Process )	Dairy products	300~700 mg/kg (measure Mg)	Magnesium element content in Magnesium Gluconate is 5.39%.
		Infant formula foods	5.56~13 g/kg (measure Magnesium Gluconate)	
	Copper Gluconate	Dairy products	5.7~7.5 mg/kg	Magnesium element content in Copper Gluconate is 11.68 %.
		Infant formula foods	7.5~10 mg/kg	
	Manganese Gluconate (Enzyme Process)	Dairy products	1.08~4.32 mg/kg	Manganese element content in Manganese Gluconate is 11.42 %.
		Infant formula foods	1.32~5.26 mg/kg	
	Potassium Gluconate (Enzyme Process)	Fortified potassium drink	0.05~0.2	
		Dairy products	0.2~0.8	
	(-Linolenic Acid	Mixing oil, milk and dairy products, fortified (-linolenic acid drinks	2%~5%	

### Annex C (Standard Annex)

#### List of Gum-based Substances and Ingredients in Chewing Gum

Gum-based substances and mixed ingredients in chewing gums shall be prepared from substances that comply with the substances listed below. Each ingredient shall be used in the amount specified in BG 2760 “Hygiene Standard for Food Additive Use”, otherwise it shall be used in appropriate dosage levels as required for production.

C1 Natural Gums  
 Sugar gum of tree  
 Chiquibul  
 Massararanduha  
 Jelutong  
 Lechecaps

Natural gum (solid latex)

C2 Synthetic Rubbers

Butadiene styrene rubber (75% butadiene, 25% styrene rubber, 50% butadiene, 50% styrene rubber)

Butyl rubber (ethyl butylene-isopentadiene copolymer)

Polyethylene

Polyisobutene

Polybutene

Polyvinyl acetate

Ethylene of acetic acid-lauric acid-ethylene copolymers

C3 Resins

Glyceride of resin

Glyceride of wood resin

Polymerized glycerin of resin

Partly di-polymerized glyceride of resin

Partly hydrogenated glyceride of resin

Glyceride of tholresin

Partly hydrogenated methyl abietate

Partly hydrogenated pentaerythritol ester of wood resin

Pentaerythritol ester of wood resin

Synthetic resin (terpene resin)

C4 Waxes

Bees (yellow waxes)

Waxes of little wax tree

Wax of Brazil palm

Microcrystalline paraffin wax

Petroleum paraffin wax, synthetic

Paraffin

C5 Emulsifiers (softening agents, gelling agents)

Monoglyceride acetate

Trigglyceride acetate

Stearic acid, calcium stearate, magnesium stearate, sodium stearate, potassium stearate, sucrose fatty acid ester

Mono-, di-tri-glyceride of fatty acid

Lecithin

Defatted coca powder

Alginic acid, sodium alginate, ammonium alginate

Gelatin

Pectin

Glycerin

Propanediol

C6 Anti-oxidants, Preservatives

Tert-butyl-4-hydroxy anisole (butyl-hydroxyl anisole BHA)

2,6,di-*tert*-butyl *p*-cresol (di-butyl hydroxyl toluene BHT)  
Propyl gallate PG  
Tocopherol  
Potassium sorbate  
Sodium benzoate

C7 Filling Agents  
Calcium carbonate  
Magnesium carbonate  
Talcum powder  
Dicalcium hydrophosphate

## Annex D

### List of Processing Assistants Recommended for Food Industry Use

#### D1 Definition

Processing assistants for food industry use are a variety of auxiliary substances to enhance the processing of food. The auxiliary substances are not directly related to the food itself, but they assist in filtering, clearing, absorbing, lubricating, facilitating machine removal, decoloring, peeling, extracting solvent, fermentation of nutritious substances, etc. Normally, such assistants should be removed before food becomes a finished product. For some food, a residue level exists. These assistants should be considered food-grade.

#### D2 List of processing assistants recommended for food machine use

1. Iron oxide
2. Sulfur
3. Silica gel
4. Iron powder
5. Calcium oxide
6. Calcium hydroxide
7. Calcium chloride (anhydrous)
8. Active carbon
9. Active white clay
10. Ferrous phosphate
11. Sodium carbonate anhydrous
12. Acetone
13. 1,2-dichloromethane
14. Ethanol
15. Ethane
16. Petroleum ether
17. Ethyl acetate
18. Diethyl ether
19. Propanol-1
20. Butanol-1
21. Propanediol-1, 2
22. Methanol

23. Light petrol No.6
24. Activated carbon of plant
25. Cellulose
26. Ion exchange resin
27. Silicon dioxide
28. Solidified tannin
29. Edible tannin
30. Formaldehyde
31. 905
32. Palladium
33. Nickel
34. Silver
35. Ammonium sulfide
36. Ammonium chloride
37. Ammonium sulfite
38. Ammonia liquor
39. Bentonite
40. Kaolin
41. Siliceous earth
42. Pearl rock
43. Afpulgito clay
44. Polyacrylamide
45. Mineral oil
46. Polyglycerolpolylinoleate
47. Magnesium trisilicate
48. Magnesium carbonate
49. Magnesium oxide
50. Calcium aluminium silicate
51. Talcum powder
52. Paraffin
53. Vaseline
54. Hydrogen air
55. Nitrogen air
56. Carbon dioxide
57. Sodium laurysulfonate
58. Sodium hypochlorite
59. Sodium dichloroacetoneitrleurate
60. Triethanolamine
61. Sodium hydroxide
62. Trisodium phosphate
65. Monoethanolamine
66. Disodium EDTA
67. Dodecylbenzene sulfonic acid sodium salt
68. Chlorine dioxide
69. Sodium carbonate
70. Trisodium chlorinated phosphate

71. Fatty alcohol amide
72. Sodium sulfate lipase
73. Nitric acid
74. Sodium sulfate
75. Calcium carbonate
76. Calcium phosphate
77. Zinc phosphate
78. Potassium dihydrogen phosphate
79. Ammonium phosphate
80. Potassium chloride
81. Potassium bicarbonate
82. Vitamin B group
83. Urea
84. Magnesium sulfate
85. Disodium hydrogen phosphate
86. Sodium dihydrogen phosphate
87. Calcium chloride
88. Hexanedioic acid anhydride
89. Propanetriol (glycerol)
90. Hexanedioic acid
91. Peracetic acid
92. Potassium hydroxide
93. Succinic acid anhydride
94. Sodium sulfate
95. Sodium acetate
96. Hydrogen peroxide
97. Hydrochloric acid
98. Phosphoric acid
99. Sodium hydrogen carbonate
100. Potassium carbonate
101. 6-benzylaminopurine

## Annex E

### Updated and Expanded List of Food Additives Permitted for Use

Category	Name	Field of Application	Maximum Level g/kg	Registered by Company
Acidity Regulator	Atopic Acid	Chewing gum	4	Wrigley Chewing Gum Co., Ltd., Guangzhou, PRC
	Fumaric Acid		8	
Anti-sticking Agent	Micro crystalline Cellulose	All foods	Appropriate level as required in production	FMC Co., Ltd., Guangzhou Office
	Tricalcium Carbonate	Compound condiments		
	Magnesium Stearate	Candy	15	Ferrero Asia Co., Ltd.

Category	Name	Field of Application	Maximum Level g/kg	Registered by Company
Anti-foaming Agent	Emulsifying Silicone Oil	Drinks processing aid	10 mg/l	Coca-Cola China Co., Ltd.
Antioxidant	BHA	Candy flavoring essence	0.1	Ferrero Asia Co.,Ltd
	Sodium Absorbate	Candy flavoring essence	0.1	
	Sodium Ascorbate	Candy	1.5	
	VE (dl-"-tocopherol	Edible fat and oil	0.20	Roche (China) Co., Ltd.
Bleaching Agent	Sodium Sulfite	Fruit drink thickening syrup	0.25 (calculated by Na <sub>2</sub> SO <sub>3</sub> Residue level in drinks diluted to 10 times: 15 mg/l (measure SO <sub>2</sub> ))	Xindebao Food Co.,Ltd.
Bleaching Agent	Sodium (Potassium) Pyrosulfate Sodium Bisulfite	Fresh grapes (after table gasification process. Measure sulfuric acid salt)	2.4 (residue level by SO <sub>2</sub> #0.05)	On package in tablets it is marked: "Unfit for human consumption". Tianjin Forestry and Fruit Tree Institute
Coloring Agent	Titanium Dioxide	Turbid agent for non carbonated drinks	10 g/l	Shuzhou FAY Company
		Extrusion foods, fried foods	10	Shanghai Pepsi Food Co., Ltd.
	Brilliant Blue	Special flavor milk drink	0.025	Nestle Investment Service Co., Ltd.
	Monocus Red, Red Konica Rice Red	Special flavor milk drink	Appropriate level as in required in production	
	Sunset Yellow, Sunset Yellow Alum Lake	Extrusion foods, fried foods	0.05	Shanghai Pepsi Food Co.,Ltd
	Indigotine, Indigotine Alum Lake	Extrusion foods, fried foods	0.05	

Category	Name	Field of Application	Maximum Level g/kg	Registered by Company
	Erythrosine Erythrosine 4R Aluminum Lake	Extrusion foods, fried foods	0.025	
Emulsifier	Sucrose Fatty Acid Ester	Drinks	1.5	Nestle Investment Service Co., Ltd.
		Candy (including chocolate and chocolate products)	10	
	Acetyzed Monoglycerol Ester	Deep fried potato chips	2.0	Peg (China) Co., Ltd.
	Propanediol Fatty Ester	Deep fried potato Chip	2.0	Peg (China) Co., Ltd.
Flavor Enhancer	Ribonucleotide (5'-Mono- phosphorus, 5'- mono-guanosine etc)	Baby formula milk powder	0.2~0.58	Intel Nutritious Milk Products Co., Ltd. US Wyeth Pharmaceuticals (China) Co., Ltd.
Preservative	Sorbic Acid (Potassium Sorbate)	Milk drink	0.5	Hangzhou Wahaha Company
Coating Agent	Brazil Carnauba Wax	Bonbon	0.6	Ferrero Asia Co., Ltd
Nutrition Enhancer	Ascorbic Acid	Candy	1.5	In candy flavoring Ferrero Asia Co., Ltd
	Calcium Acetate	Vinegar	6~8 (calculated by Ca)	Tianjin Daerkang High- Calcium Vinegar Plant
	Calcium Chloride Calcium Carbonate Calcium Lactate Calcium Citrate Calcium	Soft drinks	0.44~1.3	Coca-Cola China Co., Ltd.
			0.4~1.2	
			1.2~3.7	
0.76~2.30				
Vitamin B <sub>6</sub> Vitamin B <sub>12</sub> Niacin (Nicotinamide)	Soft drinks	0.4~1.2 m/kg 0.6~1.8 mg/kg 3.3~10 mg/kg	Coca-Cola China Co., Ltd.	

Category	Name	Field of Application	Maximum Level g/kg	Registered by Company
	Zincates	Infant milk powder for babies over 1 year old	0.050~0.175 (measure Zn)	Nestle Investment Service Co., Ltd.
Sweetener	Potassium Acetyl Sulohanilamide	Flavored yoghurt	0.35	Shanghai Nawei Nutrition Agent and Food Additives Co., Ltd.
		Condiments	0.5	
		Sugarless (low sugar candy, sugarless (low sugar) chewing gum	2.0	
Thickener	Deacetylated Chitine	Meat sausage (square ham, round ham)	6	Jinan Haidebei Marine Bio-Products Co.,Ltd