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Food Additive Hygiene (2004 Supplement)

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Food Additive MOH Announcement No. 6 from 2004 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 regulation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

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Summary

This Announcement complements Food Additive Hygiene Standard (GB2760-1996) (CH1046) and the updated additional food additive announcements from 1997 (CH3001), 1998 (CH3002), 1999 (CH3003), 2000 (CH3004), 2001 (CH3005), 2002 (CH3006), and 2003 (CH3061). This announcement indicates food additives that are permitted for use and the food flavorings newly permitted for use that have been included since the previous announcement. The Standard governs the use, extent, and dosage of existing categories of food additives used in China. Food additives not mentioned in this Standard nor other complementary standards 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. The Announcement was announced on the Ministry of Health website www.moh.gov.cn on April 12, 2004.

Food Additive Hygiene Standard Announcement No. 6 (Added Varieties in 2004)

BEGIN TRANSLATION

In accordance with *the Food Hygiene Law of the People's Republic of China* and *the Administrative Measures on Food Additive Hygiene*, the following list containing new varieties of food additive, enlarged scope of application and dosage level, and edible flavorings has been approved and published. This announcement takes effect on the date of publication.

I . New variety

| Category (code) | Name of Food Additive | Scope of Application | Maximum Dose (g/kg) |
|------------------|-------------------------|--|---------------------|
| Antioxidant (04) | Antioxidant bamboo leaf | Edible oil, meat products, aquatic product, extrusion food | 0.5 |
| Coloring (08) | Quinoline yellow | Premixed wine | 100mg/L |
| Thickener (20) | Funoran | Chewing gum-based candy | 10 |
| Other (00) | Lactoferrin | Infant formula milk powder, older infant and young child formula milk powder | 30-100 mg/100g |

II. Variety with enlarged scope of application

| Category (code) | Name of Food Additive | Scope of Application | Maximum Dose g/kg |
|-----------------|--|-----------------------------|--|
| Coloring (08) | Amaranth (08.001) | Fruit jam Fruit toppings | 0.3 0.3 |
| | Amaranth and Amaranth Alum Lake (08.001) | Cookie fillings | 0.05 (measure amount of Amaranth) |
| | Ponceau 4R (08.002) | Fruit jam Fruit toppings | 0.5 0.5 |
| | Ponceau 4R and Ponceau 4R Alum Lake (08.002) | Cookie fillings | 0.05 (measure amount of Ponceau 4R) |
| | Tartrazine (08.005) | Fruit jam Fruit toppings | 0.5 0.5 |
| | Tartrazine and Tartrazine Alum Lake | Cookie fillings | 0.05 (measure amount of Tartrazine) |
| Coloring (08) | Sunset Yellow and Sunset Yellow Alum Lake (08.006) | Cookie fillings | 0.1 (measure amount of Sunset Yellow) |
| | Sunset Yellow (08.006) | Fruit jam Fruit toppings | 0.5 0.5 |
| | Brilliant Blue FCF and Brilliant Blue FCF Alum Lake (08.007) | Cookie fillings | 0.1 (measure amount of Brilliant Blue FCF) |
| | Brilliant Blue FCF (08.007) | Fruit jam Fruit toppings | 0.5 0.5 |
| | Indigotine and Indigotine Alum Lake (08.008) | Cookie fillings | 0.1 (measure amount of Indigotine) |

| Category (code) | Name of Food Additive | Scope of Application | Maximum Dose g/kg |
|------------------------------|---|--|-----------------------------------|
| | Titanium Dioxide (08.011) | Salad dressings | 0.5 |
| | Tempt Red (08.012) | Cookie fillings | 0.1 (measure amount of Tempt Red) |
| Emulsifier (10) | Sucrose Fatty Acid Esters (10.001) | Condiments | 5 |
| | | RTE dishes | 5 |
| Refined edible oil | | 10 | |
| | Sodium Stearoyl Lactylate (10.011) | Pork sausage made from ham | 2 |
| Sweetener (19) | Sodium Cyclamate (19.002) | Roasted shelled snacks | 6 |
| | Potassium Acetyl Sulfanilamide (19.011) | Roasted seed foods, roasted nut foods | 3.0 |
| | | Soy sauce | 1.0 |
| Nutrition Enhancer (16) | Vitamin A | Peanut oil, blended oil | 4,000-8,000 µg/kg |
| | Vitamin D | Calcium enhanced fruit juice and juice drinks, fruit flavored drinks | 2-10 µg/L |
| | Docosahexenoic acid (DHA 26) (Tuna oil) | Infant and children formula milk powder | 0.06-0.10 |
| | Docosahexenoic acid | Cereal foods for pre-school children | 10-126 mg/100g |
| | Folic acid | Formula milk powder for pregnant and lying-in women | 5.0-8.2 mg/kg |
| | | Infant and toddler formula milk powder | 0.3-1.0 mg/kg |
| Children formula milk powder | | 1.0-3.0 mg/kg | |
| Pantothenic acid | Formula milk powder for pregnant and lying-in women | 20-80 mg/kg | |
| | Infant and toddler formula milk powder | 15-40 mg/kg | |
| | Formula milk powder for children | 30-60 mg/kg | |

| Category (code) | Name of Food Additive | Scope of Application | Maximum Dose g/kg |
|-------------------------|---|---|-------------------|
| Nutrition Enhancer (16) | Choline | Infant formula milk powder | 600-1,000 mg/kg |
| | | Toddler formula milk powder | 800-1,200 mg/kg |
| | | Children formula milk powder | 800-1,500 mg/kg |
| | Vitamin C | Formula milk powder for pregnant and lying-in women | 1,000-1,600 mg/kg |
| | Vitamin B? | Formula milk powder for pregnant and lying-in women | 10-22 mg/kg |
| | | Children formula milk powder | 8-14 mg/kg |
| | Vitamin B2 | Formula milk powder for pregnant and lying-in women | 10-22 mg/kg |
| | | Formula milk powder for children | 8-14 mg/kg |
| Vitamin B12 | Formula milk powder for pregnant and lying-in women | 10-66 µg/kg | |
| Manganese sulphate | Formula milk powder for pregnant and lying-in women | 11-26 mg/kg (measured in Mn) | |
| | Infant formula milk powder | 0.3-3.5 mg/kg | |
| | Toddler formula milk powder | (measured in Mn) | |
| | Children nutrition formula milk powder | 5.0-8.0 mg/kg (measured in Mn) | |
| Zinc gluconate | Formula milk powder for pregnant and lying-in women | 7.0-15.0 mg/kg (measured in Mn) | |
| | Formula milk powder for pregnant and lying-in women | 30-140 mg/kg (measure in Zn) | |

III. Food flavoring

| Serial No. | English name | FEMA code |
|------------|---|-----------|
| 1 | Beeswax white absolute (<i>Apis Mellifera</i> L.) | 2126 |
| 2 | Benzoin resinoid (<i>Styrax tonkinensis</i>) | 2133 |
| 3 | Cinchona bark (yellow) (<i>Cinchona</i> spp.) | 2283 |
| 4 | Mace oleoresin/extract (<i>Myristica fragrans</i> Houtt) | 2654 |

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|----|---|------|
| 5 | Orange oil, bitter (Citrus aurantium L.) | 2823 |
| 6 | Labdanum absolute (Cistus spp.) | 2608 |
| 7 | Mate absolute/extract (Ilex paraguariensis st.hil.) | -- |
| 8 | Helichrysum absolute (Helichrysum augustifolium) | -- |
| 9 | Isobutyl isobutyrate | 2189 |
| 10 | 2-Ethyl-3-methyl pyrazine | 3154 |
| 11 | 2-Isobutyl pyridine | 3370 |
| 12 | Methyl ethyl sulfide | 3860 |
| 13 | Diethyl sulfide | 3825 |
| 14 | 2,3-Octanedione | 4060 |
| 15 | 2,3-Undecadione | 3090 |
| 16 | Cedrenol | -- |
| 17 | L-Aspartic acid | 3656 |
| 18 | L-Asparagine | -- |
| 19 | D, l-Isoleucine | 3295 |
| 20 | Disodium succinate | 3277 |
| 21 | Dehydrolinalool [(E)-3, 7-Dimethyl-1, 5,7-octatrien-3-ol] | 3830 |
| 22 | Whiskey lactone | 3803 |
| 23 | Vanillyl butyl ether | 3796 |
| 24 | 2,3-Heptanedione | 2543 |
| 25 | 4-Methyl-2, 3-pentanedione | 2730 |
| 26 | Propenyl propyl disulfide | 3227 |
| 27 | Dicyclohexyl disulfide | 3448 |
| 28 | 3-Methyl-2-butanethiol | 3304 |
| 29 | Dipropyl trisulfide | 3276 |
| 30 | Neryl formate | 2776 |
| 31 | 5-Hydroxy-7-decenoic acid Delta lactone | 3745 |
| 32 | Ambrette (seed) (Hibiscus moschatus Moench) | 2555 |
| 33 | 2, 5-Xylenol | 3595 |
| 34 | Furtheryl isopropyl sulfide | 3161 |
| 35 | 2-Ethyl thiophenol | 3588 |
| 36 | 4-Methylthio-2-butanone | 3375 |

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|----|---|------|
| 37 | 1, 3-Propanedithiol | 3588 |
| 38 | E, E-2, 4-decadien-1-ol (Trans, trans2, 4-decadien-1-ol) | 3911 |
| 39 | Mustard extract/oleoresin, yellow (Brassica spp.) | -- |
| 40 | Mustard extract, brown (Brassica spp.) | -- |
| 41 | Grapefruit oil terpenes (Citrus paradisi Macf) | -- |
| 42 | Sage (Salvia officinalis L.) | 3001 |
| 43 | Lovage extract (Levisticum officinde Koch.) | 2650 |
| 44 | 4, 5-Epoxy trans-2-decenal | 4037 |
| 45 | 4-Methylnonan oic acid | 3574 |
| 46 | Ammonium sulfide | 2053 |
| 47 | Angelica root oil (Angelica archangelica L.) | 2088 |
| 48 | Angelica seed oil (Angelica archangelica L.) | 2090 |
| 49 | Bay leaves, West Indian, Oil (Pimenta acris kostel) | 2122 |
| 50 | Citronellyl isobutyrate | 2313 |
| 51 | Clove stem oil (Eugenia spp.) | 2328 |
| 52 | Cognac oil, white | 2332 |
| 53 | Elemi oil/extract/resinoid (canarium commune or C. luzonicum Miq) | 2408 |
| 54 | Linalyl benzoate | 2638 |
| 55 | Octyl butyrate | 2807 |
| 56 | Sucrose octaacetate | 3038 |
| 57 | Thyme Oil, White (Thymus Zygis L.) | 3065 |
| 58 | 3-Methylcrotonic acid | 3187 |
| 59 | 2-sec-Butylcyclohexanone | 3261 |
| 60 | Bis (2, 5-dimethyl-3-furyl) disulfide | 3476 |
| 61 | 2, 3-Diemthylbenzofuran | 3535 |
| 62 | P-Menth-3-en-1-ol | 3563 |
| 63 | Dihydro-Alpha-ionone | 3628 |
| 64 | 2-Ethul-4, 5-dimethyloxazole | 3672 |
| 65 | Cis-2-Nonen-1-ol | 3720 |
| 66 | 2, 4-Dimethylanisole | 3828 |
| 67 | Ethyl 2, 4, 7-decatrienoate | 3832 |

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|----|---|------|
| 68 | 3-Mercapto-3methyl-1-butanol | 3854 |
| 69 | S-Methyl 3-methylbutanethioate | 3864 |
| 70 | (E)-7-Methyl-3-octen-2-one | 3868 |
| 71 | Tricalcium phosphate | 3081 |
| 72 | Pyroligneous acid extract | 2968 |
| 73 | Anise oil (<i>Pimpinella anisum</i> L.) | 2094 |
| 74 | Ethyl benzoylacetate | 2423 |
| 75 | N-(4-Hydroxy-3-methoxybenzyl) nononamide | 2787 |
| 76 | Orange peel oil, sweet, Terpeneless (<i>Citrus sinensis</i> L. Osbeck) | 2826 |
| 77 | Orange leaf absolute (<i>Citrus Aurantium</i> L.) | 2820 |
| 78 | Piperine | 2909 |
| 79 | d-Piperitone (p-menth-1-en-3-one) | 2910 |
| 80 | 3-Ethyl-2-dydroxy-4-methylcyclopent-2-one | 3453 |
| 81 | 2-(Methylthio)methyl-2-butenal | 3601 |
| 82 | 2-(2-Butyl)-4, 5-dimethyl-3-thiazoline | 3619 |
| 83 | Campholene acetate | 3657 |
| 84 | 4, 5-Demethyl-2-ethyl-3-thiazoline | 3620 |
| 85 | Ethyl 3-(furfurylthio) | 3674 |
| 86 | L-Rhamnose | 3730 |
| 87 | P-Vinylphenol | 3739 |
| 88 | Vanillin isobutyrate | 3754 |
| 89 | 2-trans-6-trans-Nonadienal | 3766 |
| 90 | Jambu oleoresin (<i>Spilanthes acmelia</i> , Oleracea) | 3783 |
| 91 | Vanillyl ethyl ether | 3815 |
| 92 | Methyl phenyl disulfide | 3872 |
| 93 | 3-(Methylthio) propyl acetate | 3883 |
| 94 | (E) -2-Octen-4-ol | 3888 |
| 95 | Allyl butyrate | 2021 |
| 96 | Allyl mercaptan (2-propene-1-thiol) | 2035 |
| 97 | Cis-and trans-p-1(7)8-Menthadien-2-yl acetate | 3848 |
| 98 | Acetaldehyde ethyl cis-3-hexenyl acetal | 3775 |
| 99 | Perilla oil | 4013 |

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| 100 | Isohexanoic acid | 3463 |
| 101 | Ethyl pyruvate | 2457 |
| 102 | n-Butyl propionate | 2211 |
| 103 | n-Propyl isobutyrate | 2936 |
| 104 | Methylbenzyl acetate (mixed o-, m-, p-) | 3702 |
| 105 | Cis-3-hexenyl lactate | 3690 |
| 106 | Myrtenol | 3439 |
| 107 | P-Mentha-1, 4(8)-dien-3-one (piperitenone) | 3560 |
| 108 | Methylthio 2-(acetyoxy) propionate | 3788 |
| 109 | Methylthio 2-(propionyloxy) propionate | 3790 |
| 110 | Lime oil terpeneless (Citrus aurantifolia swingle) | 2632 |
| 111 | Quassia extract [Picrasma excelsa (sw.) planch.-Quassia amara L.] | 2971 |
| 112 | Lenthigonine | -- |
| 113 | 2,4,7-Decatrienal | TBD |
| 114 | Menthadienol (p-mentha-1, 8 (10)-dien-9-ol) | -- |
| 115 | Molasses extract | -- |
| 116 | Sodium acetate | 3024 |
| 117 | Disodium 5-guanylate | 3668 |
| 118 | Disodium 5-inosinate | 3669 |
| 119 | Sodium diacetate | 3900 |

END TRANSLATION

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