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Report Name: China Notifies Draft Safety Standard for Use of Food Additives as SPS CHN 1217

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Report Highlights:

On April 13, 2021, China notified a revised draft of the National Food Safety Standard for Use of Food Additives (GB2760) to the WTO SPS Committee as G/SPS/N/CHN/1217. The comment deadline is June 12, 2021. China has not announced an implementation date for the revised standard. Comments can be sent to China's SPS Enquiry Point at sps@customs.gov.cn. This report contains an unofficial translation of the draft standard.

Summary:

China applies a positive list in its regulation of food additives. Only those food additives included in the [National Food Safety Standard for Use of Additives \(GB2760-2014\)](#) are authorized for use in foods.

In 2016, China began a revision of GB2760-2014, issuing revised drafts for domestic comment in December 2017 and March 2021. Following the domestic comment period, on April 13, 2021, China notified a revised draft of the National Food Safety Standard for Use of Food Additives the WTO SPS Committee as G/SPS/N/CHN/1217. The revised draft contains food additives newly approved for use since 2014. In addition, the draft includes a revised definition of food additive (with the addition of nutrition fortification substances), combines the International Numbering System (INS) and the China Numbering System (CNS) into “Numbering of Food Additives,” and modifies the provisions for the use of food additives, flavoring substances, flavoring essences, and processing aids. The draft standard also introduces adjustments to the functional categories of food additives and to the food categorization system.

Once finalized, the revised draft will replace GB 2760-2014. Owing to the scale and scope of the draft standard, relevant parties are encouraged to review the material. This report contains an unofficial translation of the draft standard.

BEGIN TRANSLATION

National Food Safety Standard for Use of Food Additives

Forward

The standard will replace GB2760-2014 *National Food Safety Standard for Use of Food Additives*.

Compared with GB 2760 - 2014, the key changes in this Standard are as follows:

- Adds the provisions for food additives in the National Health Commission (former National Health and Family Planning Commission) Public Notice [2015] No.1, [2016] No.8, [2016] No.9, [2016] No.14, [2017] No.1, [2017] No.3, [2017] No.8, [2017] No.10, [2017] No.13, [2018] No.2, [2018] No.8, [2019] No.2, [2019] No.4, [2019] No.6, [2020] No.4, [2020] No.6, [2020] No.8, [2020] No.9.
- Modifies relevant contents in the Standard:
 - a) Modifies the definition of food additive in Article 2.1, adds nutrition fortification substances;
 - b) Combines the former Article 2.5 International Numbering System (INS) and Article 2.6 China Numbering System (CNS) into Article 2.5 “Numbering of Food Additives”, and modifies definition

and descriptions;

- c) Deletes Article 4 of the former standard (GB 2760-2014) “Food Categorization System”: “When a food additive is permitted to be used in a food category, it is permitted to be use in foods in all its sub-categories, unless otherwise provided.” The provision is moved to Appendix A.3.
- d) Adds Article 8 “Categorization of Functions of Food Additives” and Article 9 “Index for Search of Food Additives that are Listed in the Appendix A”.
- Modifies the Appendix A “Provisions for the Use of Food Additives”:
 - a) Modifies English names, INS numbers and CNS numbers of some food additives;
 - b) Modifies the search methods for food additive use provisions in Appendix A, content of Table A.3 is reflected in Table A.1 and A.2; combines the Table A.2 into Table A.1;
 - c) Deletes the antifoaming agent function in the Appendix A;
 - d) Modifies provisions of use of some food additives.
- Modifies provisions for use of flavoring substances and flavoring essences in Appendix B:
 - a) Modifies some descriptions in the principles for the use of flavoring substances and flavoring essences;
 - b) Adds the Table B.2 “List of Flavoring Substances that Should be Integrated into Food-use Essence Before Used for Food Flavoring”;
 - c) Modifies the provisions, Chinese names, English names and numbering of some food-use flavoring substances.
- Modifies the Appendix C Provisions for the Use of Food Processing Aid (“Processing Aid”):
 - a) Moves hydrogen peroxide from Table C.1 to Table C.2, and provides for its functions and scope of use;
 - b) Modifies names of some processing aids and descriptions of scope of use.
- Modifies the Appendix D Food Additive’s Function Categories:
 - a) Adds numbering and definitions of nutrition fortification substances;
 - b) Modifies definition of food-use flavoring substances.
- Modifies Appendix E The Food Categorization System:

- a) Modifies names of food categories 05.01.03, 12.03, 12.03.02, 12.04.02, 12.05, 12.10.03.01, and adjusts the provisions for food additive use based on the adjusted food categories.
- Modifies the Appendix F Index for Search of Food Additives that are Listed in the Appendix A:
 - a) Adds INS numbers of food additives.

National Food Safety Standards for Use of Food Additives

1 Scope

This standard specifies the principles for use of food additives, permitted food additive varieties, scope of use, and maximum levels of use or maximum residue levels.

2 Terms and Definitions

2.1 Food Additives

An artificially chemosynthetic or natural substance to be added to foods in order to improve food quality, color, aroma and taste, and for the purpose of preservation and processing. Flavoring substances, gum-based substances in the gum-base candies, processing aids in food industry and nutrition fortification substances are also food additives.

2.2 Maximum Use Level

The maximum permitted level that could be added at the time of using food additives.

2.3 Maximum Residue Level

The permissible residue level of a food additive or its decomposition in the final food products.

2.4 Food Industry-use Processing Aid

The various kinds of substances to enable food processing to go smoothly, which are irrelevant to food itself. Such substances include filtration aids, clarifiers, absorbents, mold release agents, decoloring agents, peeling agents, extraction solvents, and nutritional substances for fermentation, etc.

2.5 Numbering of Food Additives

The numbers used to replace complicated chemical structure names, including the International Numbering System (INS)^a and the China Numbering System (CNS) for food additives.

3 Principles for Use of Food Additives

3.1 Food additives shall be used following the basic requirements below:

- a) Not to harm human health in any form;
- b) Not to cover up putrefied and deteriorated foods;

^a The INS number is the CODEX Alimentarius Commission (CAC)'s numbering system for food additives; when the CAC INS numbering changes, the updated CAC INS number shall prevail.

- c) Not to conceal quality defects of food itself, or for the purpose of adulteration and counterfeiting;
- d) Not to reduce the nutrition value of food;
- e) To reduce the level of use in foods as much as possible on the precondition of reaching anticipated results.

3.2 Food additives could be use in the following circumstances:

- a) To keep or improve the nutrition value of food itself;
- b) To serve as essential ingredients or components in some special dietary foods;
- c) To improve the quality and stability of food, as well as its sensory properties;
- d) To facilitate production, processing, packaging, transport or storage of foods.

3.3 Quality standards of food Additives

Food additives used in accordance with this standard shall comply with corresponding quality standards.

3.4 Carry-over of principles

3.4.1 In the following circumstances, food additives can be introduced into foods through food ingredients (including food additives):

- a) The additive is permitted to be uses in the food ingredients according to this standard;
- b) The amount of the additive used in the ingredients does not exceed the maximum use level;
- c) The food additive shall be used under proper production technique conditions, and the quantity of the ingredient in the food shall not be exceed the level that would be introduced by the use of ingredients;
- d) The level of the additive carried over by the ingredients shall be much lower than the level by directly adding the food additive into the food.

3.4.2 An additive can be used in an ingredient used to produce a specific final product, and the food additive is permitted in the specific final product; level of the food additive in the finished food product shall conform with this standard. Label of the ingredient shall clearly indicate that the ingredient is used for production of the specific food.

4 Food categorization system

The food categorization system is used to define scope of food additive use in this standard, and only

applies in this standard, as in appendix E.

5 Provisions for use of food additives

The use of food additives shall comply with the provisions in the Appendix A.

6 Food Flavoring Substances

The use of flavoring substances for the production of flavoring essence shall comply with the provisions of the Appendix B.

7 Food Processing Aid

The use of food processing aids shall comply with the provisions of Appendix C.

8 Categorization of Functions of Food Additives

Categorization of functions of food additives is provided in Appendix D.

9 Index for search of food additives that are listed in the Appendix A

Please see Appendix F for the “Index for Use of Food Additives that are Listed in The Appendix A”.

10 Nutrition Fortification Substances

The use of nutrition fortification substances shall conform with relevant provisions of the National Food Safety Standard for Use of Food Nutrition Fortification Substances (GB14880).

11 Basic substances in gum-based candies

The use of basic substances in gum-based candies and their ingredients shall follow provisions of the “National Food Safety Standard - Food Additive - Gum Base and Its Ingredients” (GB29987).

Appendix A Provisions for the Use of Food Additives

A.1 Table A.1 provides the permitted food additives in different food categories, the scope of use, and the maximum use level or the maximum residue level.

A.2 Table A.2 provides the food categories corresponding to food numberings with exceptions in the Table A.1.

A.3 Food additives in the Table A.1 shall be used in accordance with provided scope and maximum use level. When a food additive is permitted to be used in a food category, it is permitted to be use in foods in all its sub-categories, unless otherwise provided. When the maximum use level of a food additive in the subordinate category differs from the level of the same additive in the upper level food category, the level in the subordinate level shall be followed.

A.4 In the Table A.1, when food additives with the same function and with values of the maximum use level (only limit to coloring agents of the same color, preservatives and antioxidants) are mixed and used, the sum of percentages of the food additive to the maximum use level shall not exceed 1.

A.5 Table A.1 does not include provisions for food flavoring substances and for food additives used as food industry processing aids.

A.6 The “function” item in the aforementioned Tables are the main functions of the additive for reference in use.

Table A.1 The Permitted Food Additives, the Scope of Use², Maximum Use Level, and the Maximum Residual Level

Arabic gum

CNS No. 20.008 INS No. 414

Function: thickener, other

Food Category No.	Food	Max Level	Note
— ³	All categories of food, except food categories 1-48, 50-68 in Table A.2	Based on production necessity	

β-apo-8'-carotenal

CNS No. 08.018 INS No. 160e

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.015	Calculate by propionic acid β-apo-8'-carotenal

² The scope of use in Table A.1 is expressed by food categories and food names.

³ Category number of different categories of foods.

01.06.04	Processed cheese	0.018	Calculate by propionic acid β -apo-8'-carotenal
03.0	Frozen drinks (except 03.04 edible ice)	0.020	Calculate by propionic acid β -apo-8'-carotenal
05.02	Candies	0.015	Calculate by propionic acid β -apo-8'-carotenal
07.0	Bakery food	0.015	Calculate by propionic acid β -apo-8'-carotenal
12.10.02	Semi-solid compound condiment	0.005	Calculate by propionic acid β -apo-8'-carotenal
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.010	Calculate by propionic acid β -apo-8'-carotenal; as in the ready-to-drink status

N-[N-[3- (3-hydroxy-4-methoxyphenyl) propyl]-L- α -aspartyl]-L-phenylalanine

1-methyl ester

CNS No. 19.026

INS No. 969

Function: sweetener

Food Category No.	Food	Max Level (g/kg)	Note
01.02.02	Flavored fermented milk	0.006	
03.0	Frozen drinks (except 03.04 edible ice)	0.0005	
04.01.02	Processed fruit	0.12	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.0005	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	0.0004	
11.04	Table-top sweeteners	Based on production necessity	
11.05	Flavoring syrup	Based on production necessity	
11.06	Other sweeteners	Based on production necessity	
12.10	Compound condiment	0.0005	
14.05	Tea, coffee, plant drink	0.003	
14.06	Solid drink	0.004	

Food Category No.	Food	Max Level (g/kg)	Note
16.01	Jelly	0.0004	If used in jelly powder, increase use by times of dilution

glycine⁴

CNS No. 12.007

INS No. 640

Function: flavor enhancer

Food Category No.	Food	Max Level / (g/kg)	Note
08.02	Pre-processed meat product	3.0	
08.03	Cooked meat products	3.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Ammonium phosphatide

CNS No. 10.033

INS No. 442

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	10.0	

Carnauba wax

CNS No. 14.008

INS No. 903

Function: coating agents, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01	Fresh fruits	0.000 4	Calculate by residue
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.6	

Mineral oil, white (liquid paraffin)

CNS No. 14.003

INS No. 905a

⁴ Including Glycine (Glycolonitrile method).

Function: coating agents

Food Category No.	Food	Max Level (g/kg)	Note
05.02.02	Other candies except gum-based candies	5.0	
10.01	Fresh egg	5.0	

L-cysteine and its hydrochlorides sodium and potassium salts

CNS No. 13.003 INS No. 920

Function: flour treatment agent

Food Category No.	Food	Max Level (g/kg)	Note
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.3	
06.03.02.03	Fermented wheat flour product	0.06	
06.08	Frozen wheat or rice products	0.6	

Galactomannan

CNS No. 00.014 INS No. —

Function: other

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

Benzoic acid, sodium benzoate

CNS No. 17.001, 17.002 INS No. 210, 211

Function: preservative

Food Category No.	Food	Max Level (g/kg)	Note
03.03	Flavored ice, popsicle	1.0	As benzoic acid
04.01.02.05	Fruit jam (except canned fruit jam)	1.0	As benzoic acid
04.01.02.08	Candied fruit	0.5	As benzoic acid
04.02.02.03	Pickled vegetable	1.0	As benzoic acid
05.02.01	Gum-based candies	1.5	As benzoic acid
05.02.02	Other candies except gum-based candies	0.8	As benzoic acid
11.05	Flavoring syrup	1.0	As benzoic acid
12.03	Edible vinegar	1.0	As benzoic acid
12.04	Soy sauce	1.0	As benzoic acid
12.05	Fermented paste	1.0	As benzoic acid
12.10	Compound condiment	0.6	As benzoic acid
12.10.02	Semi-solid compound condiment	1.0	As benzoic acid

Food Category No.	Food	Max Level (g/kg)	Note
12.10.03	Compound condiment in liquid form	1.0	As benzoic acid
14.02.02	Concentrated fruit and vegetable juice (nectar) (food industry use only)	2.0	As benzoic acid; for solid drink, increase use by times of dilution
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.2	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.2	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.4	As benzoic acid
15.03.03	Fruit wine	0.8	As benzoic acid

Acetic acid

CNS No. 01.107 INS No. 260

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food (except vinegar in 12.03), except food categories 1-68 in Table A.2	Based on production necessity	

Acetic acid (low pressure carbonylation method)

CNS No. 01.112 INS No. —

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food (except vinegar in 12.03), except food categories 1-68 in Table A.2	Based on production necessity	

Ice structuring protein

CNS No. 00.020 INS No. —

Function: other

Food Category No.	Food	Max Level	Note
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	

L-alanine

CNS No. 12.006 INS No. —

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	

Propylene glycol

CNS No. 18.004 INS No. 1520

Function: stabilizer and coagulant, anticaking agent, emulsifier, humectant (water retention agent), thickener

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	1.5	
07.02	Pastries	3.0	

Propylene glycol esters of fatty acids

CNS No. 10.020 INS No. 477

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk, 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	5.0	
02.0	Fats and oils, and fat emulsion products (except 02.01 Fats and oils essentially water-free, 02.02.01.01	10.0	

	Butter and concentrated butter)		
03.0	Frozen drinks (except 03.04 edible ice)	5.0	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	2.0	
06.03.02.05	Fried flour products	2.0	
07.02	Pastries	3.0	
07.02.02	Western type pastries	10.0	
12.10	Compound condiment	20.0	
16.06	Puffed food	2.0	

Propionic acid, sodium propionate, calcium propionate

CNS No. 17.029, 17.006, 17.005

INS No. 280, 281, 282

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.04	Pulse (bean) products	2.5	As propionic acid propionic acid
06.01	Crude cereal	1.8	As propionic acid propionic acid
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.25	As propionic acid propionic acid
07.01	Bread	2.5	As propionic acid propionic acid
07.02	Pastries	2.5	Calculate by propionic acid propionic acid
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	3.0	Calculate by propionic acid propionic acid
08.03.02	Smoked, baked, or grilled meat products	3.0	Calculate by propionic acid propionic acid
12.03	Edible vinegar	2.5	Calculate by propionic acid propionic acid
12.04	Soy sauce	2.5	Calculate by propionic acid propionic acid
12.10.03	Compound condiment in liquid form	2.5	Calculate by propionic acid propionic acid

Tea polyphenol (TP)

CNS No. 04.005

INS No. -

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.4	Calculate by

			catechin in fat
04.01.02.05	Fruit jam	0.5	Calculate by catechin
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculate by catechin in fat
06.03.02.05	Fried flour products	0.2	Calculate by catechin in fat
06.06	Instant cereals, including rolled oats	0.2	Calculate by catechin in fat
06.07	Instant wheat or rice products	0.2	Calculate by catechin in fat
07.02	Pastries	0.4	Calculate by catechin in fat
07.04	Fillings and topping for bakeries (only fillings containing oil and fat)	0.4	Calculate by catechin in fat
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.4	Calculate by catechin in fat
08.03.01	Thick gravy cooked meat	0.3	Calculate by catechin in fat
08.03.02	Smoked, baked, or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.3	Calculate by catechin in fat
08.03.03	Fried meat	0.3	Calculate by catechin in fat
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.3	Calculate by catechin in fat
08.03.05	Sausage	0.3	Calculate by catechin in fat
08.03.06	Fermented meat products	0.3	Calculate by catechin in fat
09.03	Pre-processed aquatic products (half-finished product)	0.3	Calculate by catechin in fat
09.04	Cooked aquatic products (can be directly consumed)	0.3	Calculate by catechin in fat
09.05	Canned aquatic products	0.3	Calculate by catechin in fat
11.05.01	Fruit flavoring syrup	0.5	Calculate by catechin
12.10	Compound condiment	0.1	Calculate by catechin
14.03.02	Plant-based protein drink	0.1	Calculate by catechin
14.06.02	Protein solid drink	0.8	Calculate by catechin
16.06	Puffed food	0.2	Calculate by catechin in fat

Tea polyphenol palmitate

CNS No. 04.021

INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.6	

Theaflavins

CNS No. 04.023 INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats and oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.4	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	
04.05.02.03	Canned nuts and seeds	0.2	
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.2	
06.06	Instant cereals, including rolled oats	0.2	
06.07	Instant wheat or rice products	0.2	
07.0	Bakery food	0.4	
08.02	Pre-processed meat product	0.3	
08.03	Cooked meat products	0.3	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) (except 09.01 Fresh aquatic products)	0.3	
12.10	Compound condiment	0.1	
14.03.02	Plant-based protein drink	0.1	
14.04	Carbonated drinks	0.2	
14.06	Solid drink	0.8	
14.07	Drink for special purposes	0.2	
14.08	Flavored drinks	0.2	
14.09	Other drinks	0.2	
16.01	Jelly	0.2	If used in jelly powder, increase use by times of dilution
16.02.02	Tea products (including flavored tea and tea substitutes)	0.2	
16.06	Puffed food	0.2	

Disodium 5'-ribonucleotide

CNS No. 12.004

INS No. 635

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Erythrosine, erythrosine aluminum lake

CNS No. 08.003

INS No. 127

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08.01	Candied fruits, pickled fruits	0.05	Calculate by erythrosine
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculate by erythrosine
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.025	Calculate by erythrosine
05.0	Cocoa products, chocolate, and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01 Cocoa product)	0.05	Calculate by erythrosine
07.02.04	Decorations on pastries	0.05	Calculate by erythrosine
08.03.05	Sausage	0.015	Calculate by erythrosine
08.03.08	Canned meat	0.015	Calculate by erythrosine
12.05	Fermented paste	0.05	Calculate by erythrosine
12.10	Compound condiment	0.05	Calculate by erythrosine
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculate by erythrosine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	Calculate by erythrosine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.05	Calculate by erythrosine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.05	Calculate by erythrosine
16.06	Puffed food	0.025	Only erythrosine could be used

Erythritol⁵

CNS No. 19.018

INS No. 968

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

⁵Strains are *Moniliella pollinis*, *Trichosporonides megachiliensis* and *Candida lipolytica*.

Karaya gum

CNS No. 18.010 INS No. 416

Function: stabilizer

Food Category No.	Food	Max Level	Note
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	Based on production necessity	

Tara gum

CNS No. 20.041

INS No. 417

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.06	Cheese, processed cheese, and cheese-like products	8.0	
03.0	Frozen drinks (except 03.04 edible ice)	5.0	
04.01.02.05	Fruit jam	5.0	
07.0	Bakery food	1.5	
08.02	Pre-processed meat product	10.0	
08.03	Cooked meat products	10.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	2.5	Calculate by in the ready-to-drink status
16.01	Jelly	5.0	If used in jelly powder, increase use by times of dilution

Starch acetate

CNS No. 20.039 INS No. 1420

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-30, 32-68 in Table A.2	Based on production necessity	

Ghatti gum

CNS No. 10.043 INS No. 419

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
13.03 ⁶	Other foods for special dietary purposes (formula foods for special medical purposes, only for population older than 10-year-old)	3.0	

⁶ Note: the original Chinese was 13.05, which is confirmed to be a typo.

Mono- and diglycerides of fatty acids

CNS No. 10.006 INS No. 471

Function: emulsifier, coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-11, 13-14, 16-30, 32-53, 59-68 in Table A.2	Based on production necessity	
02.02.01.01	Butter and concentrated butter	20.0	
06.03.02.02	Dried pastas and noodles and similar products	30.0	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	6.0	
12.09	Herbs, spices, seasonings and condiments	5.0	

Capryl monoglyceride

CNS No. 17.031 INS No. —

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	1.0	
07.02	Pastries	1.0	
07.04	Fillings and topping for bakeries (only for bean fillings)	1.0	
08.03.05	Sausage	0.5	

Nitrogen

CNS No. 00.024 INS No. —

Function: other

Food Category No.	Food	Max Level	Note
01.02.02	Flavored fermented milk	Based on production necessity	
14.03	Protein drink	Based on production necessity	
14.05	Tea, coffee, plant drink	Based on production necessity	

Sodium starch phosphate (monostarch phosphate)

CNS No. 20.013 INS No. 1410

Function: thickener

Food Category No.	Food	Max Level	Note
02.02.01	Emulsions containing > 80% fat (except 02.02.01.01 Butter and concentrated butter)	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

Indigotine, indigotine aluminum lake

CNS No. 08.008

INS No. 132

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08.01	Candied fruits, pickled fruits	0.1	Calculate by indigotine
04.01.02.09	Fruit/vegetable for decoration purpose	0.2	Calculate by indigotine
04.02.02.03	Pickled vegetable	0.01	Calculate by indigotine
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.05	Calculate by indigotine
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01 Cocoa product)	0.1	Calculate by indigotine
05.02.02	Other candies except gum-based candies	0.3	Calculate by indigotine
07.02.04	Decorations on pastries	0.1	Calculate by indigotine
07.04	Fillings and topping for bakeries (only for sandwich cookies)	0.1	Calculate by indigotine
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	Calculate by indigotine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.1	Calculate by indigotine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.1	Calculate by indigotine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.1	Calculate by indigotine
16.06	Puffed food	0.05	Only indigotine could be used

Butylated hydroxyanisole (BHA)

CNS No. 04.001

INS No. 320

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats and oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculate by content in fat/oil
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculate by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.2	Calculate by content in fat/oil
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.2	Calculate by content in fat/oil
06.04.01	Coarse grain flour	0.2	Calculate by content in fat/oil
06.06	Instant cereals, including rolled oats	0.2	Calculate by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculate by content in fat/oil
07.03	Crackers	0.2	Calculate by content in fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculate by content in fat/oil
09.03.04	Air-dry, heat-dry, press-dry aquatic product	0.2	Calculate by content in fat/oil
12.10.01	Compound condiment in solid form (only chicken powder)	0.2	Calculate by content in fat/oil
16.06	Puffed food	0.2	Calculate by content in fat/oil

p-hydroxy benzoates and its salts

Including sodium methyl p-hydroxy benzoate, ethyl p-hydroxy benzoate, sodium ethyl p-hydroxy benzoate

CNS No. 17.032, 17.007, 17.036

INS No. 219, 214, 215

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.012	Calculate by p-hydroxy benzoates
04.01.02.05	Fruit jam (except canned fruit jam)	0.25	Calculate by p-hydroxy benzoates
04.02.01.02	Surface-treated fresh vegetable	0.012	Calculate by p-hydroxy benzoates
07.04	Fillings and topping for bakeries (only fillings for pastries)	0.5	Calculate by p-hydroxy benzoates
10.03.02	Heat-clotted egg product (e.g., yolk cream, preserved egg sausage)	0.2	Calculate by p-hydroxy benzoates

12.03	Edible vinegar	0.25	Calculate by p-hydroxy benzoates
12.04	Soy sauce	0.25	Calculate by p-hydroxy benzoates
12.05	Fermented paste	0.25	Calculate by p-hydroxy benzoates
12.10.03	Compound condiment in liquid form	0.25	Calculate by p-hydroxy benzoates
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	Calculate by p-hydroxy benzoates; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.2	Calculate by p-hydroxy benzoates; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.25	Calculate by p-hydroxy benzoates; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Butylated hydroxytoluene (BHT)

CNS No. 04.002

INS No. 321

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats and oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculate by content in fat/oil
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculate by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.2	Calculate by content in fat/oil
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.2	Calculate by content in fat/oil
06.04.02.02	Other coarse grain products (only dehydrated potato products)	0.2	Calculate by content in fat/oil
06.06	Instant cereals, including rolled oats	0.2	Calculate by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculate by content in fat/oil
07.03	Crackers	0.2	Calculate by content in fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculate by content in fat/oil
09.03.04	Air-dry, heat-dry, press-dry aquatic product	0.2	Calculate by content in fat/oil
16.06	Puffed food	0.2	Calculate by content in fat/oil

Neotame

CNS No. 19.019

INS No. 961

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.02	
01.02.02	Flavored fermented milk	0.1	
01.03.02	Modified milk powder and cream powder	0.065	
01.05	Cream and cream-like products (except 01.05.01 Cream)	0.033	
01.06.05	Cheese-like products	0.033	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	0.1	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	0.01	
02.04	Fat-based dessert	0.1	
03.0	Frozen drinks (except 03.04 edible ice)	0.1	
04.01.02.01	Frozen fruit	0.1	
04.01.02.02	Dried fruit	0.1	
04.01.02.03	Fruit in vinegar, oil, or brine	0.1	
04.01.02.04	Canned fruit	0.033	
04.01.02.05	Fruit jam	0.07	
04.01.02.06	Fruit paste	0.07	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g., chutney)	0.07	
04.01.02.08	Candied fruit	0.3	
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	0.1	
04.01.02.11	Fermented fruit product	0.065	
04.01.02.12	Boiled or fried fruit	0.065	
04.02.02	Processed vegetable (except 04.02.02.01 Frozen vegetable and 04.02.02.06 Fermented vegetable product)	0.033	
04.02.02.03	Pickled vegetable	0.01	
04.03.02.03	Pickled edible fungi and algae	0.01	
04.03.02.04	Canned or bottled edible fungi and algae	0.033	
04.03.02.05	Boiled or fried algae	0.033	
04.03.02.06	Other processed edible fungi and algae	0.033	

Food Category No.	Food	Max Level / (g/kg)	Note
04.05.02	Processed nut and seed	0.032	
04.05.02.04	Nut and seed paste (jam), including peanut butter	0.033	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.02 Candies)	0.1	
05.02.01	Gum-based candies	1.0	
05.02.02	Other candies except gum-based candies	0.33	
06.06	Instant cereals, including rolled oats	0.16	
06.07	Instant wheat or rice products	0.06	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.033	
07.0	Bakery food	0.08	
07.04	Fillings and topping for bakeries	0.1	
09.03	Pre-processed aquatic products (half-finished product)	0.01	
09.05	Canned aquatic products	0.01	
10.04	Other egg products	0.1	
11.04	Table-top sweeteners	Based on production necessity	
11.05	Flavoring syrup	0.07	
12.03	Edible vinegar	0.012	
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e., mustard)	0.012	
12.10	Compound condiment	0.07	
14.02.03	Fruit and vegetable juice (nectar) drink	0.033	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	0.02	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	0.033	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.03	Blended protein drink	0.033	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.033	Calculate by in the ready-to-drink status; for corresponding solid

Food Category No.	Food	Max Level / (g/kg)	Note
			drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.05	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.03	Plant drink	0.02	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.033	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.033	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.033	
16.01	Jelly	0.1	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.032	

Dimethyl dicarbonate

CNS No. 17.033 INS No. 242

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.25	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.01	Tea drinks	0.25	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.25	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.25	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.09	Other beverages (only non-alcoholic beverages fermented with wort)	0.25	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Silicon dioxide

CNS No. 02.004

INS No. 551

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	15.0	
01.08	Other dairy products (whey powder, casein powder, etc.) (only milk tablet)	15	
02.05	Other fat or oil products (only on-dairy creamer)	15.0	
03.0	Frozen drinks (except 03.04 edible ice)	0.5	
05.01.01	Cocoa product (including fat, powder, pulp, jam and fillings using cocoa as the main ingredient)	15.0	
06.01	Crude cereal	1.2	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	20.0	
10.03.01	Dehydrated egg product (e.g., egg white powder, egg yolk powder, egg white chips)	15.0	
11.06	Other sweeteners (only icing sugar)	15.0	
12.01	Salt and salt substitute	20.0	
12.09	Herbs, spices, seasonings and condiments	20.0	
12.10.01	Solid compound condiment	20.0	
13.03 ⁷	Other foods for special dietary purposes (only formula for special medical purposes for children of 1-10 in age)	10	
14.06	Solid drink	15.0	

Sulfur dioxide and sulfite

Including sulfur dioxide, potassium metabisulphite, sodium metabisulphite, sodium sulfite, sodium hydrogen sulfite, sodium hyposulfite

CNS No. 05.001, 05.002, 05.003, 05.004, 05.005, 05.006

INS No. 220, 224, 223, 221, 222, -

Function: bleaching agent, preservative, antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.05	Max level as the residue of sulfur dioxide

⁷ Note: the original Chinese was 13.05, which is confirmed to be a typo.

04.01.02.02	Dried fruit	0.1	Max level as the residue of sulfur dioxide
04.01.02.05	Fruit jam	0.1	Calculate by the residue of sulfur dioxide
04.01.02.08	Candied fruit	0.35	Max level as the residue of sulfur dioxide
04.02.02.02	Dried vegetable	0.2	Max level as the residue of sulfur dioxide
04.02.02.03	Pickled vegetable	0.1	Max level as the residue of sulfur dioxide
04.02.02.04	Canned or bottled vegetable	0.05	Max level as the residue of sulfur dioxide
04.02.02.04	Canned or bottled vegetable (only <i>Yin Tiao Cai</i> , or <i>Silver Seedling</i>)	0.2	Max level as the residue of sulfur dioxide
04.03.02.02	Dried edible fungi and algae	0.05	Max level as the residue of sulfur dioxide
04.03.02.04	Canned or bottled edible fungi and algae (only canned mushroom)	0.05	Max level as the residue of sulfur dioxide
04.04.01.04	Bean curd stick (including bean curd stick, soybean milk skin)	0.2	Max level as the residue of sulfur dioxide
04.05.02.03	Canned nuts and seeds	0.05	Max level as the residue of sulfur dioxide
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.1	Max level as the residue of sulfur dioxide
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.05	Max level as the residue of sulfur dioxide
06.04.02.02	Other coarse grain products (only dehydrated potato products)	0.4	Max level as the residue of sulfur dioxide
06.05.01	Edible starch	0.03	Max level as the residue of sulfur dioxide
06.08	Frozen wheat or rice products (only base of flavored pie)	0.05	Max level as the residue of sulfur dioxide
07.03	Crackers	0.1	Max level as the residue of sulfur dioxide
07.05	Other bakery food (only flavored pie)	0.05	Max level as the residue of sulfur dioxide
09.01	Fresh aquatic products (only seawater shrimp and crabs)	0.1	Max level as the residue of sulfur dioxide
09.02	Frozen aquatic products and their processed products (only seawater shrimp and crabs)	0.1	Max level as the residue of sulfur dioxide
11.01.01	Sugar and its products, cane sugar, brown sugar, brown sugar pieces	0.03	Max level as the residue of sulfur dioxide
11.01.02	Brown granulated sugar, raw sugar, other sugar, and syrups	0.1	Max level as the residue of sulfur dioxide

11.02	Starch sugars (edible glucose, Isomalto-oligosaccharide, fructose corn syrup, maltose, maltodextrin, glucose syrup, etc.)	0.04	Max level as the residue of sulfur dioxide
11.05	Flavoring syrup	0.05	Max level as the residue of sulfur dioxide
12.10.02	Semi-solid compound condiment	0.05	Max level as the residue of sulfur dioxide
14.02.01	Fruit and vegetable juice (pulp)	0.05	Calculate by in the ready-to-drink status, max level as the residue of sulfur dioxide, corresponding solid drink, increase use by times of dilution
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculate by in the ready-to-drink status, Max level as the residue of sulfur dioxide, corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.25g/L	Max level as the residue of sulfur dioxide
15.03.01	Grape wine	0.25g/L	Sweet grape wine; max Level is 0.4g/L, Max level as the residue of sulfur dioxide
15.03.03	Fruit wine	0.25g/L	Sweet fruit wine; max Level is 0.4g/L, Max level as the residue of sulfur dioxide
15.03.05	Beer and malt beverage	0.01	Max level as the residue of sulfur dioxide

Titanium dioxide

CNS No. 08.011

INS No. 171

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	5.0	
04.01.02.08.01	Candied fruits, pickled fruits	10.0	
04.01.02.08.04	Dried and salted fruit	10.0	
06.04.02.02	Other coarse grain products (only dehydrated potato products)	0.5	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	2.0	
05.02.01	Gum-based candies	5.0	

05.02.02	Other candies except gum-based candies	10.0	
05.03	Coating of candies and chocolate	Based on production necessity	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
11.05	Flavoring syrup	5.0	
12.10.02.01	Mayonnaise, salad dressing	0.5	
14.06	Solid drink	Based on production necessity	
16.01	Jelly	10.0	If used in jelly powder, increase use by times of dilution
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	10.0	
16.07	Other (only Konjac gel products)	2.5	

Carbon dioxide

CNS No. 17.014

INS No. 290

Function: preservative, other

Food Category No.	Food	Max Level	Note
05.02.02	Other candies except gum-based candies	Based on production necessity	
14.0	Beverages [except 14.01.02 Drinking distilled water, 14.01.03 Other drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
15.02	Integrated alcoholic beverages	Based on production necessity	
15.03.06	Other fermented alcoholic beverage (carbonated)	Based on production necessity	

Tomato red

CNS No. 08.150

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.006	
14.0	Beverages [Except 14.01 Packaged drinking water,	0.006	Calculate by in the

	14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]		ready-to-drink status
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Lycopene, synthetic; lycopene, *Blakeslea trispora*

CNS No. 08.017 INS No. 160d (i), 160d (iii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.015	Calculate by pure lycopene
01.02.02	Flavored fermented milk	0.015	Calculate by pure lycopene
05.02	Candies	0.06	Calculate by pure lycopene
06.06	Instant cereals, including rolled oats	0.05	Calculate by pure lycopene
07.0	Bakery food	0.05	Calculate by pure lycopene
12.10.01.01	Solid condiment for soup	0.39	Calculate by pure lycopene
12.10.02	Semi-solid compound condiment	0.04	Calculate by pure lycopene
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.015	Calculate by pure lycopene; as in the ready-to-drink status
16.01	Jelly	0.05	Calculate by pure lycopene. If used in jelly powder, increase use by times of dilution

Beeswax

CNS No. 14.013 INS No. 901

Function: coating agents

Food Category No.	Food	Max Level	Note
05.02	Candies	Based on production necessity	
05.03	Coating of candies and chocolate	Based on production necessity	

Fumaric acid

CNS No. 01.110 INS No. 297

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
05.02.01	Gum-based candies	8.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.6	
07.01	Bread	3.0	
07.02	Pastries	3.0	
07.03	Crackers	3.0	
07.04	Fillings and topping for bakeries	2.0	

07.05	Other bakery food	2.0	
14.02.03	Fruit and vegetable juice (nectar) drink	0.6	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.3	Calculate by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Monosodium fumarate

CNS No. 01.311 INS No. 365

Function: acidity regulator

Food Category No.	Food	Max Level	Note
05.02.01	Gum-based candies	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	Based on production necessity	
07.0	Bakery food	Based on production necessity	
08.0	Meat and meat products (except 08.01 Raw and fresh meat)	Based on production necessity	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished product)]	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

Modified soybean phospholipid

CNS No. 10.019 INS No. —

Function: emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Antioxidant of glycyrrhiza

CNS No. 04.008

INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.2	Calculate by glycyrrhetic acid
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculate by glycyrrhetic acid
06.03.02.05	Fried flour products	0.2	Calculate by glycyrrhetic acid
06.07	Instant wheat or rice products	0.2	Calculate by glycyrrhetic acid
07.03	Crackers	0.2	Calculate by glycyrrhetic acid
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculate by glycyrrhetic acid
08.03.01	Thick gravy cooked meat	0.2	Calculate by glycyrrhetic acid
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.2	Calculate by glycyrrhetic acid
08.03.03	Fried meat	0.2	Calculate by glycyrrhetic acid
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.2	Calculate by glycyrrhetic acid
08.03.05	Sausage	0.2	Calculate by glycyrrhetic acid
08.03.06	Fermented meat products	0.2	Calculate by glycyrrhetic acid
09.03.02	Pickled aquatic products	0.2	Calculate by glycyrrhetic acid
16.06	Puffed food	0.2	Calculate by glycyrrhetic acid

Glycyrrhizinate

Including ammonium glycyrrhizinate, monopotassium tripotassium glycyrrhizinate

CNS No. 19.012, 19.010, 19.025

INS No. 958

Function: sweetener

Food Category No.	Food	Max Level	Note
04.01.02.08	Candied fruit	Based on production necessity	
05.02	Candies	Based on production necessity	
07.03	Crackers	Based on production necessity	

08.03.08	Canned meat	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

Glycerine (glycerol)

CNS No. 15.014 INS No. 422

Function: humectant (water retention agent), emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Orange yellow

CNS No. 08.143 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-31, 33-68 in Table A.2	Based on production necessity	

Sorghum red

CNS No. 08.115 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

D-mannitol

CNS No. 19.017 INS No. 421

Function: sweetener, emulsifier, Bulking agent, stabilizer, thickener

Food Category No.	Food	Max Level	Note
05.02	Candies	Based on production necessity	

Potassium permanganate

CNS No. 00.001

INS No. —

Function: other

Food Category No.	Food	Max Level (g/kg)	Note
06.05.01	Edible starch	0.5	

Monosodium glutamate

CNS No. 12.001

INS No. 621

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Glutamine transaminase

CNS No. 18.013

INS No. —

Function: stabilizer and coagulant

Food Category No.	Food	Max Level / (g/kg)	Note
04.04	Pulse (bean) products	0.25	Sources as in Table C.3

Guar gum

CNS No. 20.025

INS No. 412

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	
01.05.01	Cream	1.0	
13.01.02	Formula for older infants and young children	1.0g/L	As in the ready-to-eat status

Calcium silicate

CNS No. 02.009

INS No. 552

Function: anticaking agent

Food Category No.	Food	Max Level	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	Based on production necessity	
01.06	Cheese, processed cheese and cheese-like	Based on production	

	products	necessity	
05.01.01	Cocoa product (including fat, powder, pulp, jam and fillings using cocoa as the main ingredient)	Based on production necessity	
06.05	Starch and starch products	Based on production necessity	
11.01	Sugar	Based on production necessity	
11.04	Table-top sweeteners	Based on production necessity	
12.01	Salt and salt substitute	Based on production necessity	
12.09.01	Herbs, spices, seasonings and condiments and their powder	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.06	Solid drink	Based on production necessity	
16.04	Yeast and yeast products	Based on production necessity	

Pectins

CNS No. 20.006 INS No. 440

Function: emulsifier, stabilizer, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-9, 11-30, 33-46, 48-49, 54-68 in Table A.2	Based on production necessity	
14.02.01	Fruit and vegetable juice (pulp)	3.0	

Propylene glycol alginate

CNS No. 20.010 INS No. 405

Function: thickener, emulsifier, stabilizer

Food Category No.	Food	Max Level (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk, 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	3.0	
01.01.03	Modified milk	4.0	
01.02.02	Flavored fermented milk	4.0	
01.04.01	Condensed milk (plain)	5.0	
02.01.01.02	Hydrogenated vegetable oil	5.0	
02.02	Water-dispersible fat emulsions (except	5.0	

Food Category No.	Food	Max Level (g/kg)	Note
	02.02.01.01 Butter and concentrated butter)		
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	
03.01	Ice creams, ice cream bars	1.0	
04.01.02.05	Fruit jam	5.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	5.0	
05.02.01	Gum-based candies	5.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	5.0	
06.03.02.02	Dried pastas and noodles and similar products	5.0	
06.03.02.03	Fermented wheat flour product	5.0	
06.07	Instant wheat or rice products	5.0	
06.08	Frozen wheat or rice products	5.0	
07.01	Bread	5.0	
07.02	Pastries	5.0	
07.04	Fillings and topping for bakeries	5.0	
07.05	Other bakery food	5.0	
11.05	Flavoring syrup	5.0	
12.10.02	Semi-solid compound condiment	8.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.3	As in the ready-to-drink status
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	4.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.02	Coffee drinks	3.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Food Category No.	Food	Max Level (g/kg)	Note
15.03.05	Beer and malt beverage	0.3	

Calcium alginate

CNS No. 20.046 INS No. 404

Function: thickener, Stabilizer and coagulant substance

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.02	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	5.0	
07.01	Bread	5.0	

Potassium alginate

CNS No. 20.005 INS No. 402

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Sodium alginate

CNS No. 20.004 INS No. 401

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-9, 11-30, 33-49, 54-61, 63-68 in Table A.2	Based on production necessity	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	10.0	
13.03 ⁸	Other foods for special dietary purposes (only formula products for Amino acid metabolism disorders in the FSMP for children of 13 months to 10-year-old)	1.0	For products for young children of 13-36 months in age
		Based on production necessity	For population of 37 months to 10-year-old in age

⁸ Note: the original Chinese was 13.05, which is confirmed to be a typo.

Riboflavin

CNS No. 08.148

INS No. 101 (i), 101 (iii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
06.04.02.02	Other coarse grain products (only dehydrated potato products)	0.3	
06.07	Instant wheat or rice products	0.05	
12.10.01	Solid compound condiment	0.05	

Black bean red

CNS No. 08.114

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.02	Candies	0.8	
07.02.04	Decorations on pastries	0.8	
14.02.03	Fruit and vegetable juice (nectar) drink	0.8	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.8	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.8	

Black currant red

CNS No. 08.122

INS No. 163 (iii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
07.02.04	Decorations on pastries	Based on production necessity	
14.04	Carbonated drinks	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.03	Fruit wine	Based on production necessity	

Carthamins yellow

CNS No. 08.103

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.5	
04.01.02.04	Canned fruit	0.2	
04.01.02.08	Candied fruit	0.2	
04.01.02.09	Fruit/vegetable for decoration purpose	0.2	
04.02.02.03	Pickled vegetable	0.5	
04.02.02.04	Canned or bottled vegetable	0.2	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.5	
05.02	Candies	0.2	
06.04.02.01	Canned coarse grains	0.2	
06.07	Instant wheat or rice products	0.5	
06.10	Fillings for cereal product	0.5	
07.02.04	Decorations on pastries	0.2	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.5	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.2	
16.01	Jelly	0.2	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.5	

Red rice red

CNS No. 08.111

INS No. —

Function: color

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
05.02	Candies	Based on production necessity	
14.03.01	Beverages containing milk	Based on production necessity	Could also be used in corresponding solid drink
15.02	Integrated alcoholic beverages	Based on production necessity	

Monascus yellow pigment

CNS No. 08.152 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
06.07	Instant wheat or rice products	Based on production necessity	
07.02	Pastries	Based on production necessity	
08.03	Cooked meat products	Based on production necessity	
10.02.01	Sauced egg	Based on production necessity	
12.10.01.02	Chicken essence, chicken powder	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	
14.03	Protein drink	Based on production necessity	
14.04	Carbonated drinks	Based on production necessity	
14.06	Solid drink	Based on production necessity	
14.08	Flavored drinks	Based on production necessity	
15.02	Integrated alcoholic beverages	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder

Red kojic rice, monascus red

CNS No. 08.119, 08.120 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	0.8	
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-	Based on production necessity	

Food Category No.	Food	Max Level / (g/kg)	Note
	diary ingredients, etc.)		
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.02.02.05	Vegetable paste, except tomato sauce	Based on production necessity	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	Based on production necessity	
04.04.02.01	Fermented bean curd	Based on production necessity	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.02	Candies	Based on production necessity	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	Based on production necessity	
06.07	Instant wheat or rice products	Based on production necessity	
06.10	Fillings for cereal product	Based on production necessity	
07.02	Pastries	0.9	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	1.0	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	Based on production necessity	
08.03	Cooked meat products	Based on production necessity	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g., egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	Based on production necessity	
10.04	Other egg products	Based on production necessity	
11.05	Flavoring syrup	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	

Food Category No.	Food	Max Level / (g/kg)	Note
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	
14.03	Protein drink	Based on production necessity	
14.04	Carbonated drinks	Based on production necessity	
14.06	Solid drink	Based on production necessity	
14.08	Flavored drinks (only fruity drink)	Based on production necessity	
15.02	Integrated alcoholic beverages	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder
16.06	Puffed food	Based on production necessity	

beta-carotene synthetic, beta-carotene, Blakeslea trispora, beta-carotene, algal

CNS No. 08.010 INS No. 160a (i), 160a (iii), 160a (iv)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	1.0	
01.02.02	Flavored fermented milk	1.0	
01.03.02	Modified milk powder and cream powder	1.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	0.02	
01.06.01	Fresh cheese	0.6	
01.06.02	Ripened cheese	1.0	
01.06.04	Processed cheese	1.0	
01.06.05	Cheese-like products	1.0	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	1.0	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	1.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	1.0	
02.04	Fat-based dessert	1.0	
02.05	Other fat or oil products (only on-dairy creamer)	0.065	
03.0	Frozen drinks (except 03.04 edible ice)	1.0	
04.01.02.03	Fruit in vinegar, oil, or brine	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Fruit jam	1.0	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g., chutney)	0.5	
04.01.02.08	Candied fruit	1.0	
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	1.0	
04.01.02.11	Fermented fruit product	0.2	
04.02.02.02	Dried vegetable	0.2	
04.02.02.03	Pickled vegetable	0.132	
04.02.02.04	Canned or bottled vegetable	0.2	
04.02.02.05	Vegetable paste, except tomato sauce	1.0	
04.02.02.08	Other processed vegetable	1.0	
04.03.02.03	Pickled edible fungi and algae	0.132	
04.03.02.04	Canned or bottled edible fungi and algae	0.2	
04.03.02.06	Other processed edible fungi and algae	1.0	
04.05.02	Processed nut and seed	1.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	0.1	
05.02	Candies	0.5	
05.03	Coating of candies and chocolate	20.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	20.0	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	1.0	
06.03.02.05	Fried flour products	1.0	
06.04.02.01	Canned coarse grains	1.0	
06.06	Instant cereals, including rolled oats	0.4	
06.07	Instant wheat or rice products	1.0	
06.08	Frozen wheat or rice products	1.0	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	1.0	
06.10	Fillings for cereal product	1.0	
07.0	Bakery food	1.0	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	0.02	
08.03	Cooked meat products	0.02	
08.04	Edible casings for meat products	5.0	
09.02.03	Frozen minced and creamed fish products (including fish balls)	1.0	
09.03	Pre-processed aquatic products (half-finished product)	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
09.04	Cooked aquatic products (can be directly consumed)	1.0	
09.05	Canned aquatic products	0.5	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g., egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	1.0	
10.04	Other egg products	0.15	
11.05	Flavoring syrup	0.05	
12.10.01	Solid compound condiment	2.0	
12.10.02	Semi-solid compound condiment	2.0	
12.10.03	Compound condiment in liquid form	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.01	Tea drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.02	Coffee drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.03	Plant drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Food Category No.	Food	Max Level / (g/kg)	Note
14.08	Flavored drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.01	Distilled spirit	0.6	
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.6	
16.01	Jelly	1.0	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.1	

Succinylated monoglycerides

CNS No. 10.038

INS No. 472g

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	5.0	
01.06.05	Cheese-like products	10.0	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	5.0	
02.0	Fats and oils, and fat emulsion products (except 02.01 Fats and oils essentially water-free, 02.02.01.01 Butter and concentrated butter)	10.0	
07.0	Bakery food	5.0	
14.02.03	Fruit and vegetable juice (nectar) drink	2.0	
14.03	Protein drink	2.0	
14.03.01	Beverages containing milk	5.0	
14.05	Tea, coffee, plant drink	2.0	
14.06	Solid drink	20.0	As diluted by 10 times

Disodium succinate

CNS No. 12.005

INS No. 364 (ii)

Function: flavor enhancer

Food Category No.	Food	Max Level / (g/kg)	Note
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	20.0	

Peanut skin red

CNS No. 08.134

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.02	Candies	0.4	
07.03	Crackers	0.4	
08.03.05	Sausage	0.4	
14.04	Carbonated drinks	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Carob bean gum

CNS No. 20.023

INS No. 410

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	
13.01	Formula for infants and young children	7.0	

Sodium cyclamate, calcium cyclamate

CNS No. 19.002, 19.024

INS No. 952 (iv), 952 (ii)

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.65	Calculate by cyclamic acid
04.01.02.04	Canned fruit	0.65	Calculate by cyclamic acid
04.01.02.05	Fruit jam	1.0	Calculate by cyclamic acid
04.01.02.08	Candied fruit	1.0	Calculate by cyclamic acid
04.01.02.08.01	Candied fruits, pickled fruits	8.0	Calculate by cyclamic acid
04.01.02.08.04	Dried and salted fruit	8.0	Calculate by cyclamic acid
04.01.02.08.05	Fruit pastille	8.0	Calculate by cyclamic acid
04.02.02.03	Pickled vegetable	1.0	Calculate by cyclamic acid
04.04.01.06	Cooked bean products	1.0	Calculate by cyclamic acid
04.04.02.01	Fermented bean curd	0.65	Calculate by cyclamic acid
04.05.02.01.01	Cooked nut and seed (in-shell)	6.0	Calculate by cyclamic acid
04.05.02.01.02	Cooked nut and seed (shelled)	1.2	Calculate by cyclamic acid
06.07	Instant wheat or rice products (only flavored wheat products)	1.6	Calculate by cyclamic acid
07.01	Bread	1.6	Calculate by cyclamic acid
07.02	Pastries	1.6	Calculate by cyclamic acid

07.03	Crackers	0.65	Calculate by cyclamic acid
11.04	Table-top sweeteners	Based on production necessity	
12.10	Compound condiment	0.65	Calculate by cyclamic acid
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.65	Calculate by cyclamic acid; as in the ready-to-drink status
15.02	Integrated alcoholic beverages	0.65	Calculate by cyclamic acid
16.01	Jelly	0.65	Calculate by cyclamic acid; for jelly powder, increase use by times of dilution

Xanthan gum

CNS No. 20.009 INS No. 415

Function: stabilizer, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-49, 54-61, 63-68 in Table A.2	Based on production necessity	
02.02.01.01	Butter and concentrated butter	5.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	10.0	
06.03.02.02	Dried pastas and noodles and similar products	4.0	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	5.0	
13.01.03	Formula for special medical purposes for infants	9.0	The max use level is only for powder products; for liquid products, the level shall be converted by times of dilution.

Alpha -cyclodextrin

CNS No. 18.011 INS No. 457

Function: stabilizer, thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Gamma -cyclodextrin

CNS No. 18.012 INS No. 458

Function: stabilizer, thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Beta-cyclodextrin

CNS No. 20.024 INS No. 459

Function: thickener, other

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable	0.5	
05.02.01	Gum-based candies	20.0	
05.02.02	Other candies except gum-based candies (only in sheet sugar)	15.0	
06.07	Instant wheat or rice products	1.0	
08.02	Pre-processed meat product	1.0	
08.03	Cooked meat products	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.03	Blended protein drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.04	Other protein drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.5	

Disodium 5'-inosinate

CNS No. 12.003 INS No. 631

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Adipic acid

CNS No. 01.109

INS No. 355

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
05.02.01	Gum-based candies	4.0	
14.06	Solid drink	0.01	
16.01	Jelly	0.1	If used in jelly powder, increase use by times of dilution

4-hexylresorcinol

CNS No. 04.013

INS No. 586

Function: antioxidant

Food Category No.	Food	Max Level	Note
09.01	Fresh aquatic products (only shrimp)	Based on production necessity	Residue ≤1mg/kg

Methyl cellulose

CNS No. 20.043

INS No. 461

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Chitin

CNS No. 20.018

INS No. —

Function: thickener, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	2.0	
02.05	Other fat or oil products (only on-dairy creamer)	2.0	
03.0	Frozen drinks (except 03.04 edible ice)	2.0	
04.01.02.05	Fruit jam	5.0	
04.05.02.04	Nut and seed paste (jam), including peanut butter	2.0	
12.03	Edible vinegar	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
12.10.02.01	Mayonnaise, salad dressing	2.0	
12.10.03	Compound condiment in liquid form	1.0	
14.03.01.03	Lactobacillus drinks	2.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.05	Beer and malt beverage	0.4	

Turmeric

CNS No. 08.102 INS No. 100 (ii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.03.02	Modified milk powder and cream powder	0.4	Calculate by turmeric
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.01.02.08.01	Candied fruits, pickled fruits	Based on production necessity	
04.01.02.09	Fruit/vegetable for decoration purpose	Based on production necessity	
04.02.02.03	Pickled vegetable	0.01	Calculate by turmeric
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.05.02.04	Starch-based balls	1.2	Calculate by turmeric
06.06	Instant cereals, including rolled oats	0.03	Calculate by turmeric
06.07	Instant wheat or rice products	Based on production necessity	
07.0	Bakery food	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
15.02	Integrated alcoholic beverages	Based on production necessity	
16.01	Jelly	Based on production	Can also be used in jelly

		necessity	powder
16.06	Puffed food	0.2	Calculate by turmeric

Curcumin

CNS No. 08.132 INS No. 100 (i)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.15	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.01	
05.02	Candies	0.7	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.5	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.3	
06.07	Instant wheat or rice products	0.5	
06.10	Fillings for cereal product	Based on production necessity	
11.05	Flavoring syrup	0.5	
12.10	Compound condiment	0.1	
14.04	Carbonated drinks	0.01	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	0.01	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	Based on production necessity	

Caramel colour class III – ammonia process

CNS No. 08.110 INS No. 150c

Function: color

Food Category No.	Food	Max Level (g/kg)	Note
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-	2.0	

Food Category No.	Food	Max Level (g/kg)	Note
	diary ingredients, etc.)		
03.0	Frozen drinks (except 03.04 edible ice)	2.0	
04.01.02.05	Fruit jam	1.5	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	12.0	
06.05.02.04	Starch-based balls	Based on production necessity	
06.06	Instant cereals, including rolled oats	Based on production necessity	
07.03	Crackers	Based on production necessity	
11.05	Flavoring syrup	Based on production necessity	
12.03	Edible vinegar	1.0	
12.04	Soy sauce	Based on production necessity	
12.05	Fermented paste	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.03.01	Beverages containing milk	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.01.03	Brandy	50.0 g/L	
15.01.04	Whisky	6.0 g/L	
15.01.06	Rum	6.0 g/L	
15.01.07	Other distilled spirits (only apply to Tequila)	1.0g/L	
15.02	Integrated alcoholic beverages	50.0 g/L	
15.03.01.03	Flavored grape wine	50.0 g/L	
15.03.02	Chinese rice wine	30.0 g/L	

Food Category No.	Food	Max Level (g/kg)	Note
15.03.05	Beer and malt beverage	50.0 g/L	
16.01	Jelly	50.0	If used in jelly powder, increase use by times of dilution

Caramel colour class II– caustic sulfite

CNS No. 08.151 INS No. 150b

Function: color

Food Category No.	Food	Max Level / (g/L)	Note
15.01.03	Brandy	6.0	
15.01.04	Whisky	6.0	
15.01.06	Rum	6.0	
15.02	Integrated alcoholic beverages	6.0	

Caramel colour class I – plain

CNS No. 08.108 INS No. 150a

Function: color

Food Category No.	Food	Max Level (g/kg)	Note
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.)	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	1.5	
04.04.01.03	Re-processed dried soybean curd	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	
06.06	Instant cereals, including rolled oats	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries (only flavored pie fillings)	Based on production necessity	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	Based on production necessity	
11.05	Flavoring syrup	Based on production	

Food Category No.	Food	Max Level (g/kg)	Note
		necessity	
12.03	Edible vinegar	Based on production necessity	
12.04	Soy sauce	Based on production necessity	
12.05	Fermented paste	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.03.01	Beverages containing milk	Based on production necessity	Could also be used in corresponding solid drink
14.03.04	Other protein drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (only fruity drink)	Based on production necessity	Could also be used in corresponding solid drink
15.01.03	Brandy	Based on production necessity	
15.01.04	Whisky	6.0g/L	
15.01.06	Rum	6.0g/L	
15.01.07	Other distilled spirits (only apply to Tequila)	1.0g/L	
15.02	Integrated alcoholic beverages	Based on production necessity	
15.03.01.03	Flavored grape wine	Based on production necessity	
15.03.02	Chinese rice wine	Based on production necessity	
15.03.05	Beer and malt beverage	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder
16.06	Puffed food	2.5	

Caramel colour class IV – ammonia sulphite process

CNS No. 08.109 INS No. 150d

Function: color

Food Category No.	Food	Max Level (g/kg)	Note
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients,	1.0	

Food Category No.	Food	Max Level (g/kg)	Note
	etc.)		
03.0	Frozen drinks (except 03.04 edible ice)	2.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	2.5	
06.06	Instant cereals, including rolled oats	2.5	
07.03	Crackers	50.0	
07.04	Fillings and topping for bakeries (only flavored pie fillings)	7.5	
12.04	Soy sauce	Based on production necessity	
12.05	Fermented paste	10.0	
12.07	Cooking wine and products	10.0	
12.10	Compound condiment	50.0	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	
14.03.01	Beverages containing milk	2.0	
14.04	Carbonated drinks	Based on production necessity	
14.08	Flavored drinks (only fruity drink)	Based on production necessity	
14.05.01	Tea drinks	10.0	
14.05.02	Coffee drinks	0.1	
14.05.03	Plant drink	0.1	
14.06	Solid drink	Based on production necessity	
15.01.03	Brandy	50.0 g/L	
15.01.04	Whisky	6.0 g/L	
15.01.06	Rum	6.0 g/L	
15.01.07	Other distilled spirits (only apply to Tequila)	1.0 g/L	
15.02	Integrated alcoholic beverages	50.0 g/L	
15.03.01.03	Flavored grape wine	50.0 g/L	
15.03.02	Chinese rice wine	30.0 g/L	
15.03.05	Beer and malt beverage	50.0 g/L	

Bellan gum

CNS No. 20.027 INS No. 418

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Rose laevigata michx brown

CNS No. 08.131 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
07.02	Pastries	0.9	
07.04	Fillings and topping for bakeries	1.0	
14.04	Carbonated drinks	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.2	

L (+) -tartaric acid, dl-tartaric acid

CNS No. 01.111, 01.313 INS No. 334, —

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable	3.0	Calculate by tartaric acid
05.02	Candies	30	Calculate by tartaric acid
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	10.0	Calculate by tartaric acid
06.03.02.05	Fried flour products	10.0	Calculate by tartaric acid
06.05.02.01	Starch noodles and vermicelli	2.0	Calculate by tartaric acid
12.10.01	Solid compound condiment	10.0	Calculate by tartaric acid
14.02.03	Fruit and vegetable juice (nectar) drink	5.0	Calculate by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	5.0	Calculate by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.03	Blended protein drink	5.0	Calculate by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	5.0	Calculate by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	5.0	Calculate by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	5.0	Calculate by tartaric acid; as in the ready-to-drink status; for

			corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	5.0	Calculate by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.01	Grape wine	4.0g/L	Calculate by tartaric acid

Potassium bitartrate

CNS No. 06.007 INS No. 336

Function: Bulking agent

Food Category No.	Food	Max Level	Note
06.03	Wheat flour and its product [except 06.03.01 Wheat flour, 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	Based on production necessity	
07.0	Bakery food	Based on production necessity	

Iron tartrate

CNS No. 02.011 INS No. —

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
12.01	Salt and salt substitute	0.106	Max level as the content of iron tartrate

Coreopsis yellow

CNS No. 08.113 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	
07.02.04	Decorations on pastries	0.3	
14.02.03	Fruit and vegetable juice (nectar) drink	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by

			times of dilution
14.08	Flavored drinks (only fruity drink)	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Sodium polyacrylate

CNS No. 20.036 INS No. —

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Polydimethyl siloxane and emulsion

CNS No. 03.007 INS No. 900a

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.000 9	Calculate by polydimethyl siloxane
04.02.01.02	Surface-treated fresh vegetable	0.000 9	Calculate by polydimethyl siloxane

Polyglycerol polyricinoleate (polyglycerol esters of interesterified ricinoleic acid) (PGPR)

CNS No. 10.029 INS No. 476

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	5.0	
05.03	Coating of candies and chocolate	5.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces (only chocolate coating)	5.0	
12.10.02	Semi-solid compound condiment	5.0	

Polyglycerol esters of fatty acids (polyglycerol fatty acid esters)

CNS No. 10.022 INS No. 475

Function: emulsifier, stabilizer, thickener, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	10.0	
01.03.02	Modified milk powder and cream powder	10.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	10.0	
02.0	Fats and oils, and fat emulsion products (except 02.01 Fats and oils essentially water-free, 02.02.01.01 Butter and concentrated butter)	20.0	
02.01.01.01	Vegetable oil (Only oil for frying)	10.0	
03.0	Frozen drinks (except 03.04 edible ice)	10.0	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	10.0	
05.02	Candies	5.0	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	10.0	
06.06	Instant cereals, including rolled oats	10.0	
06.07	Instant wheat or rice products	10.0	
07.0	Bakery food	10.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments) (only condiments for puffed foods)	10.0	
12.10.01	Solid compound condiment	10.0	
12.10.02	Semi-solid compound condiment	10.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	10.0	As in the ready-to-drink status
16.01	Jelly	10.0	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	10.0	

ε-polylysine

CNS No. 17.037 INS No. —

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
07.0	Bakery food	0.15	
08.03	Cooked meat products	0.25	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2 g/L	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

ε-polylysine hydrochloride

CNS No. 17.038 INS No. —

Function: : preservative

Food Category No.	Food	Max Level (g/kg)	Note
04.0	Fruits, vegetables (including roots and tubers), pulses, edible mushrooms and fungi, algae, nuts and seeds (except 04.01.01 Fresh fruits, 04.01.02.04 Canned fruit, 04.02.01 Fresh vegetable, 04.02.02.01 Frozen vegetable, 04.02.02.04 Canned or bottled vegetable, 04.02.02.06 Fermented vegetable product, 04.03.01 Fresh edible fungi and algae, 04.03.02.01 Frozen edible fungi and algae, 04.03.02.04 Canned or bottled edible fungi and algae, 04.05.02.03 Canned nuts and seeds)	0.30	
06.02	Rice and rice products	0.25	
06.03	Wheat flour and its product [except 06.03.01 Wheat flour, 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	0.30	
06.04.02	Coarse grain product (except 06.04.02.01 Canned coarse grains)	0.40	
08.0	Meat and meat products (except 08.01 Raw and fresh meat)	0.30	
10.02.01	Sauced egg	0.5	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.50	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.20	As in the ready-to-drink status

Polydextroses

CNS No. 20.022

INS No. 1200

Function: thickener, Bulking agent, humectant (water retention agent), stabilizer

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
07.0	Bakery food	Based on production	

		necessity	
08.03.05	Sausage	Based on production necessity	
12.10.02.01	Mayonnaise, salad dressing	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder

Polysorbates

Including polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleate

CNS No. 10.025, 10.026, 10.015, 10.016 INS No. 432, 434, 435, 433

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	1.5	
01.05.01	Cream	1.0	
01.05.03	Modified cream	1.0	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	5.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	
03.0	Frozen drinks (except 03.04 edible ice)	1.5	
07.01	Bread	2.5	
07.02	Pastries	2.0	
12.10.01	Solid compound condiment	4.5	
12.10.02	Semi-solid compound condiment	5.0	
12.10.03	Compound condiment in liquid form	1.0	
14.0	Beverages [except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar), 14.06 Solid drink]	0.5	As in the ready-to-drink status
14.02.03	Fruit and vegetable juice (nectar) drink	0.75	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Food Category No.	Food	Max Level / (g/kg)	Note
14.03.02	Plant-based protein drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Polyethylene glycol

CNS No. 14.012 INS No. 1521

Function: coating agents

Food Category No.	Food	Max Level	Note
05.03	Coating of candies and chocolate	Based on production necessity	

Polyvinyl alcohol

CNS No. 14.010 INS No. 1203

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
05.03	Coating of candies and chocolate	18.0	

Cassia gum

CNS No. 20.045 INS No. 427

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	2.5	
01.05.01	Cream	2.5	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	2.5	
03.01	Ice creams, ice cream bars	2.5	
06.03.02	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	3.0	
06.07	Instant wheat or rice products	2.5	
07.0	Bakery food	2.5	
08.03.05	Sausage	1.5	
12.10.02	Semi-solid compound condiment	2.5	
12.10.03	Compound condiment in liquid form	2.5	
14.03.01.03	Lactobacillus drinks	2.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Caffeine

CNS No. 00.007 INS No. —

Function: other

Food Category No.	Food	Max Level / (g/kg)	Note
14.04.01	Cola type carbonated drink	0.15	

Carrageenan

CNS No. 20.007 INS No. 407

Function: emulsifier, stabilizer, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-9, 11-30, 32-49, 54-61, 63-68 in Table A.2	Based on production necessity	
06.03.02.02	Dried pastas and noodles and similar products	8.0	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	5.0	
13.01	Formula for infants and young children	0.3g/L	As in the ready-to-eat status

Ascorbic acid

CNS No. 04.014 INS No. 300

Function: flour treatment agent, antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-5, 10-62, 68 in Table A.2	Based on production necessity	
04.01.01.03	Peeled or pre-cut fresh fruit	5.0	
04.02.01.03	Peeled, cut or shredded vegetable	5.0	
06.03.01	Wheat flour	0.2	
14.02.01	Fruit and vegetable juice (pulp)	1.5	

Calcium ascorbate

CNS No. 04.009 INS No. 302

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-62, 64-68 in Table A.2	Based on production necessity	

04.01.01.03	Peeled or pre-cut fresh fruit	1.0	Calculated as the residue of calcium ascorbate
04.02.01.03	Peeled, cut or shredded vegetable	1.0	Calculated as the residue of calcium ascorbate

Sodium ascorbate

CNS No. 04.015 INS No. 301

Function: antioxidant

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-62, 68 in Table A.2	Based on production necessity	

Ascorbyl palmitate

CNS No. 04.011 INS No. 304

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	0.2	Calculate by ascorbic acid in fat/oil
02.0	Fats and oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculate by content in fat/oil
06.06	Instant cereals, including rolled oats	0.2	Calculate by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculate by content in fat/oil
07.01	Bread	0.2	Calculate by content in fat/oil
13.01	Formula for infants and young children	0.05	Calculate by ascorbic acid in fat/oil
13.02	Complementary foods for infants and young children	0.05	Calculate by ascorbic acid in fat/oil

Ascorbyl palmitate (enzymatic)

CNS No. 04.024 INS No. 304

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats and oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculate by content in fat/oil

Curdlan

CNS No. 20.042 INS No. 424

Function: stabilizer and coagulant, thickener

Food Category No.	Food	Max Level	Note
01.02.02	Flavored fermented milk	Based on production necessity	
03.01	Ice creams, ice cream bars	Based on production necessity	
04.04.01.01	Soybean curd	Based on production necessity	
05.02.01	Gum-based candies	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	Based on production necessity	
06.03.02.02	Dried pastas and noodles and similar products	Based on production necessity	
06.07	Instant wheat or rice products	Based on production necessity	
08.03	Cooked meat products	Based on production necessity	
09.02.03	Frozen minced and creamed fish products (including fish balls)	Based on production necessity	
12.10.02.01	Mayonnaise, salad dressing	Based on production necessity	
14.03.02	Plant-based protein drink	Based on production necessity	Could also be used in corresponding solid drink
14.06.04	Other solid drink	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder
16.07	Other (only artificial seafood products, i.e., artificial abalone, artificial sea cucumber, artificial scallop, etc.)	Based on production necessity	

Cocoa husk pigment

CNS No. 08.118 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.04	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	3.0	
07.01	Bread	0.5	

Food Category No.	Food	Max Level / (g/kg)	Note
07.02	Pastries	0.9	
07.02.04	Decorations on pastries	3.0	
07.03	Crackers	0.04	
07.04	Fillings and topping for bakeries	1.0	
14.03.02	Plant-based protein drink	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	1.0	

Soluble soybean polysaccharide

CNS No. 20.044 INS No. —

Function: thickener, emulsifier, coating agents, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	6.0	
02.04	Fat-based dessert	10.0	
03.0	Frozen drinks (except 03.04 edible ice)	10.0	
06.02.02	Rice products	10.0	
06.03.02	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	10.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	5.0	
06.05.02	Starch products	10.0	
06.07	Instant wheat or rice products	10.0	
06.08	Frozen wheat or rice products	10.0	
07.0	Bakery food	10.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	10.0	As in the ready-to-drink status
15.02	Integrated alcoholic beverages	5.0	

Quinoline yellow

CNS No. 08.016 INS No. 104

Function: color

Food Category No.	Food	Max Level / (g/L)	Note
15.02	Integrated alcoholic beverages	0.1	

Paprika orange

CNS No. 08.107 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
05.02	Candies	Based on production necessity	
07.02	Pastries	0.9	
07.02.04	Decorations on pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	1.0	
08.03	Cooked meat products	Based on production necessity	
09.02.03	Frozen minced and creamed fish products (including fish balls)	Based on production necessity	
12.10.02	Semi-solid compound condiment	Based on production necessity	

Paprika red

CNS No. 08.106 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.03.02.03	Pickled edible fungi and algae	Based on production necessity	
04.04.01.02	Dehydrated soybean curd	Based on production necessity	
04.04.01.03	Re-processed dried soybean curd	Based on production necessity	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	Based on production necessity	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.01	Cocoa products, chocolate and	Based on production	

Food Category No.	Food	Max Level / (g/kg)	Note
	chocolate products, including chocolate of cocoa butter replacer and its products	necessity	
05.02	Candies	Based on production necessity	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	
06.07	Instant wheat or rice products	Based on production necessity	
06.08	Frozen wheat or rice products	2.0	
06.10	Fillings for cereal product	Based on production necessity	
07.02	Pastries	0.9	
07.02.04	Decorations on pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	1.0	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	0.1	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	Based on production necessity	
08.03	Cooked meat products	Based on production necessity	
09.02.03	Frozen minced and creamed fish products (including fish balls)	Based on production necessity	
09.04	Cooked aquatic products (can be directly consumed)	Based on production necessity	
12.0	Condiments [except 12.01 Salt and salt substitute, 12.09.01Herbs, spices, seasonings and condiments and their powder, 12.09.03Paste of herbs, spices, seasonings and condiments (i.e., mustard), 12.09.04Other herbs, spices, seasonings and condiments processed products]	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.03	Protein drink	Based on production necessity	Could also be used in corresponding solid drink
16.01	Jelly	Based on production necessity	Can also be used in jelly powder
16.06	Puffed food	Based on production	

Food Category No.	Food	Max Level / (g/kg)	Note
		necessity	

Paprika oleoresin

CNS No. 00.012 INS No. 160c (i)

Function: flavor enhancer, color

Food Category No.	Food	Max Level / (g/kg)	Note
01.06.04	Processed cheese	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.03.02.03	Pickled edible fungi and algae	Based on production necessity	
04.04.01.02	Dehydrated soybean curd	Based on production necessity	
04.04.01.03	Re-processed dried soybean curd	Based on production necessity	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	Based on production necessity	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	Based on production necessity	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	Based on production necessity	
08.03.01.02	Sauce braised or stewed meat	Based on production necessity	
12.09.02	Oil of herbs, spices, seasonings and condiments	Based on production necessity	
09.04.02	Fried or deep-fried aquatic products	Based on production necessity	
12.10	Compound condiment	10.0	
16.06	Puffed food	1.0	

Uguisukagura red

CNS No. 08.136 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	1.0	
05.02	Candies	2.0	
07.02	Pastries	2.0	
07.02.04	Decorations on pastries	3.0	

14.02.03	Fruit and vegetable juice (nectar) drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Sodium caseinate

CNS No. 10.002 INS No. —

Function: emulsifier, other

Food Category No.	Food	Max Level / (g/L)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	
13.01.01	Formula for infants	1.0	As in the ready-to-eat status; as carrier of ARA and DHA
13.01.02	Formula for older infants and young children	1.0	As in the ready-to-eat status; as carrier of ARA and DHA

Diphenyl ether (diphenyl oxide)

CNS No. 17.022 INS No. —

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit (only citrus)	3.0	Residue $\leq 12\text{mg/kg}$

Brilliant blue, brilliant blue aluminum lake

CNS No. 08.007

INS No. 133

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.025	Calculate by brilliant blue
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.025	Calculate by brilliant blue
03.0	Frozen drinks (except 03.04 edible ice)	0.025	Calculate by brilliant blue
04.01.02.05	Fruit jam	0.5	Calculate by brilliant blue
04.01.02.08.01	Candied fruits, pickled fruits	0.025	Calculate by brilliant blue

04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculate by brilliant blue
04.02.02.03	Pickled vegetable	0.025	Calculate by brilliant blue
04.03.02.03	Pickled edible fungi and algae	0.025	Calculate by brilliant blue
04.04.01.06	Cooked bean products	0.025	Calculate by brilliant blue
04.05.02	Processed nut and seed	0.025	Calculate by brilliant blue
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.05	Calculate by brilliant blue
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	Calculate by brilliant blue
06.05.02.02	Shrimp-flavored starch flakes	0.025	Calculate by brilliant blue
06.05.02 .04	Starch-based balls	0.1	Calculate by brilliant blue
06.06	Instant cereals, including rolled oats (only cocoa corn flakes)	0.015	Calculate by brilliant blue
07.02.04	Decorations on pastries	0.025	Calculate by brilliant blue
07.04	Fillings and topping for bakeries (only filling of crackers)	0.025	Calculate by brilliant blue
07.04	Fillings and topping for bakeries (only flavored pie fillings)	0.05	Only brilliant blue
09.03.03	Roe product	0.2	Only brilliant blue
11.05	Flavoring syrup	0.025	Calculate by brilliant blue
11.05.01	Fruit flavoring syrup	0.5	Calculate by brilliant blue
12.09.01	Herbs, spices, seasonings and condiments and their powder	0.01	Calculate by brilliant blue
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e., mustard)	0.01	Calculate by brilliant blue
12.10.02	Semi-solid compound condiment	0.5	Calculate by brilliant blue
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.02	Calculate by brilliant blue
14.02.03	Fruit and vegetable juice (nectar) drink	0.025	Calculate by brilliant blue
14.03.01	Beverages containing milk	0.025	Calculate by brilliant blue
14.04	Carbonated drinks	0.025	Calculate by brilliant

			blue
14.06	Solid drink	0.2	Calculate by brilliant blue
14.08	Flavored drinks (only fruity drink)	0.025	Calculate by brilliant blue
15.02	Integrated alcoholic beverages	0.025	Calculate by brilliant blue
16.01	Jelly	0.025	Calculate by brilliant blue; for jelly powder, increase use by times of dilution
16.06	Puffed food	0.05	Only brilliant blue

Phosphoric acid and phosphate

Including phosphoric acid⁹, disodium dihydrogen pyrophosphate, tetrasodium pyrophosphate, calcium dihydrogen phosphate, potassium dihydrogen phosphate, diammonium hydrogen phosphate, dipotassium hydrogen phosphate, calcium hydrogen phosphate (dicalcium orthophosphate), tricalcium orthophosphate (calcium phosphate), tripotassium orthophosphate, trisodium orthophosphate, sodium polyphosphate, sodium tripolyphosphate, sodium dihydrogen phosphate, disodium hydrogen phosphate, tetrapotassium pyrophosphate, trisodium monohydrogen diphosphate, potassium polymetaphosphate, calcium acid pyrophosphate

CNS No. 01.106, 15.008, 15.004, 15.007, INS No. 338, 450 (i), 450 (iii), 341 (i), 340 (i), 342 15.010, 06.008, 15.009, 06.006, 02.003, (ii), 340 (ii), 341 (ii), 341 (iii), 340 (iii), 339 (iii), 452 01.308, 15.001, 15.002, 15.003, 15.005, (i), 451 (i), 339 (i), 339 (ii), 450 (v), 450 (ii), 452 (ii), 15.006, 15.017, 15.013, 15.015, 15.016 450 (vii)

Function: humectant (water retention agent), bulking agent, acidity regulator, stabilizer, coagulant substance, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes) (Except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk, 01.02.01 Fermented milk and 01.03.01 Milk powder and cream powder)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
01.03.01	Milk powder and cream powder	10.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
01.06.04	Processed cheese	14.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}

⁹ Including phosphoric acid (wet process); phosphoric acid (wet process) is only used in 14.04.01 Cola type carbonated drink, with maximum use level of 5.0g/kg (in the ready to drink status, max level of use calculated by PO_4^{3-} ; for solid drink, increase use by times of dilution).

Food Category No.	Food	Max Level / (g/kg)	Note
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
02.05	Other fat or oil products (only on-dairy creamer)	20.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
03.0	Frozen drinks (except 03.04 edible ice)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
04.02.02.04	Canned or bottled vegetable	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	2.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.02.03	Rice flour (including glutinous rice ball flour)	1.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.03	Wheat flour and its product (except 06.03.02.02 Dried pastas and noodles and similar products)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-} ; increase use according to the coating ratio
06.04.01	Coarse grain flour	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.04.02.01	Canned coarse grains	1.5	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.04.02.02	Other coarse grain product (only froze potato products)	1.5	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.05.01	Edible starch	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.06	Instant cereals, including rolled oats	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.07	Instant wheat or rice products	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.08	Frozen wheat or rice products	5.0	Could be used alone or in

Food Category No.	Food	Max Level / (g/kg)	Note
			combination; max level calculated by PO_4^{3-}
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding) (only canned cereal desert)	1.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
07.0	Bakery food	15.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
08.02	Pre-processed meat product	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
08.03	Cooked meat products	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
09.02.01	Frozen aquatic products	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
09.02.03	Frozen minced and creamed fish products (including fish balls)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
09.03	Pre-processed aquatic products (half-finished product)	1.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
09.04	Cooked aquatic products (can be directly consumed)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
09.05	Canned aquatic products	1.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
10.03.02	Heat-clotted egg product (e.g., yolk cream, preserved egg sausage)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
11.05	Flavoring syrup	10.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
12.10	Compound condiment	20.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
12.10.01.03	Other compound condiment in solid form (only the condiment bag of instant fresh noodle)	80.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
13.01	Formula for infants and young children (except 13.01.03 Formula for special medical purposes for infants)	1.0	Only calcium hydrogen phosphate and sodium dihydrogen phosphate could be used; could be used alone or in combination; max level calculated by PO_4^{3-}

Food Category No.	Food	Max Level / (g/kg)	Note
13.01.03	Formula for special medical purposes for infants	1.0	As in the ready-to-eat status, could be used alone or in combination; max level calculated by PO_4^{3-}
13.02	Complementary foods for infants and young children	1.0	Only calcium hydrogen phosphate and sodium dihydrogen phosphate could be used; could be used alone or in combination; max level calculated by PO_4^{3-}
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-} ; as in the ready-to-drink status
15.02	Integrated alcoholic beverages	5.0	Max Level calculated as PO_4^{3-}
16.01	Jelly	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-} ; for jelly powder, increase use by times of dilution
16.06	Puffed food	2.0	Could be used alone or in combination; max level calculated by PO_4^{3-}

Phosphated distarch phosphate

CNS No. 20.017 INS No. 1413

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	1.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.2	
06.07	Instant wheat or rice products	0.2	
14.06	Solid drink	0.5	

Distarch phosphate

CNS No. 20.034 INS No. 1412

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Phospholipid

CNS No. 04.010 INS No. 322

Function: antioxidant, emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6, 8-53, 59-68 in Table A.2	Based on production necessity	

Dilauryl thiodipropionate

CNS No. 04.012 INS No. 389

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.2	
04.02.01.02	Surface-treated fresh vegetable	0.2	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	
06.03.02.05	Fried flour products	0.2	
16.06	Puffed food	0.2	

Sulfur (sulphur)

CNS No. 05.007 INS No. —

Function: bleaching agent, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.02	Dried fruit	0.1	Only used for fumigation, max level calculated as the residual of sulfur dioxide
04.01.02.08	Candied fruit	0.35	Only used for fumigation, max level calculated as the residual of sulfur dioxide
04.02.02.02	Dried vegetable	0.2	Only used for fumigation, max level calculated as the residual of sulfur dioxide
04.03.01.02	Surface-treated fresh edible fungi and algae	0.4	Only used for fumigation, max level calculated as the residual of sulfur dioxide
06.05.01	Edible starch	0.03	Only used for fumigation, max level calculated as the residual of sulfur dioxide
11.01.01	Sugar and its products, cane sugar, brown sugar, brown sugar pieces	0.03	Only used for fumigation, max level calculated as the residual of sulfur dioxide
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	0.1	Only used for fumigation, max level calculated as the residual of sulfur dioxide

Food Category No.	Food	Max Level / (g/kg)	Note
12.09.01	Herbs, spices, seasonings and condiments and their powder (only star anise)	0.15	Only used for fumigation, max level calculated as the residual of sulfur dioxide
16.07	Other (only Konjac powder)	0.9	Only used for fumigation, max level calculated as the residual of sulfur dioxide

Calcium sulfate

CNS No. 18.001 INS No. 516

Function: stabilizer and coagulant, thickener, acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
04.04	Pulse (bean) products	Based on production necessity	
06.03.02	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	1.5	
06.05.02	Starch products	10.0	
07.01	Bread	10.0	
07.02	Pastries	10.0	
07.03	Crackers	10.0	
07.04	Fillings and topping for bakeries	10.0	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	5.0	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	5.0	
08.03.05	Sausage	3.0	
08.03.09	Other cooked meat products	5.0	
09.02.03	Frozen minced and creamed fish products (including fish balls)	3.0	
12.10.02.04	Other semi-solid compound condiment	10.0	
16.01	Jelly	10.0	If used in jelly powder, increase use by times of dilution

Aluminium potassium sulfate, aluminium ammonium sulfate

CNS No. 06.004, 06.005 INS No. 522, 523

Function: Bulking agent, stabilizer

Food Category No.	Food	Max Level	Note
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Food Category No.	Food	Max Level	Note
04.04	Pulse (bean) products	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
06.03.02.05	Fried flour products	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
06.05.02.01	Starch noodles and vermicelli	Based on production necessity	Aluminum residual \leq 200mg/kg (on the dry ingredients, as Al)
06.05.02.02	Shrimp-flavored starch flakes	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
07.0	Bakery food	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
09.03.02	Pickled aquatic products (only jelly fish)	Based on production necessity	Aluminum residual \leq 500mg/kg (as Al in ready to eat jelly fish)

Magnesium sulfate

CNS No. 00.021 INS No. 518

Function: other

Food Category No.	Food	Max Level (g/L)	Note
14.01.03	Other drinking water (except drinking water from natural sources)	0.05	

Zinc sulfate

CNS No. 00.018 INS No. —

Function: other

Food Category No.	Food	Max Level / (g/L)	Note
14.01.03	Other drinking water (except drinking water from natural sources)	0.006	Calculate by Zn 2.4mg/L

Ferrous sulfate

CNS No. 00.022 INS No. —

Function: other

Food Category No.	Food	Max Level / (g/L)	Note
04.04.02	Fermented bean products (only stinky tofu)	0.15	Calculate by FeSO ₄

Lo-han-kuo extract

CNS No. 19.015 INS No. —

Function: sweetener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Tamarind polysaccharide gum

CNS No. 20.011 INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	2.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	2.0	
12.10.02	Semi-solid compound condiment	7.0	
12.10.03	Compound condiment in liquid form	3.0	
16.01	Jelly	2.0	If used in jelly powder, increase use by times of dilution

Radish red

CNS No. 08.117 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
05.02	Candies	Based on production necessity	
07.02	Pastries	Based on production necessity	
12.03	Edible vinegar	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (only fruity drink)	Based on production necessity	Could also be used in corresponding solid drink
15.02	Integrated alcoholic beverages	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder

Calcium chloride

CNS No. 18.002

INS No. 509

Function: stabilizer and coagulant, thickener

Food Category No.	Food	Max Level (g/kg)	Note
01.05.01	Cream	Based on production necessity	
01.05.03	Modified cream	Based on production necessity	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Fruit jam	1.0	
04.02.02.04	Canned or bottled vegetable	1.0	
04.04	Pulse (bean) products	Based on production necessity	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.4	
11.05	Flavoring syrup	0.4	
14.01.03	Other drinking water (except drinking water from natural sources)	0.1g/L	Calculate by Ca 36mg/L
16.07	Other (only livestock/poultry blood products)	0.5	

Potassium chloride

CNS No. 00.008

INS No. 508

Function: other

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-60, 62-68 in Table A.2	Based on production necessity	Not allowed in drinking water from natural sources
12.01	Salt and salt substitute	350	

Magnesium chloride

CNS No. 18.003

INS No. 511

Function: stabilizer and coagulant

Food Category No.	Food	Max Level	Note
04.04	Pulse (bean) products	Based on production necessity	

Morpholine fatty acid salt (fruit wax)

CNS No. 14.004

INS No. —

Function: coating agents

Food Category No.	Food	Max Level	Note
04.01.01.02	Surface-treated fresh fruit	Based on production necessity	

Maltitol and maltitol syrup

CNS No. 19.005, 19.022

INS No. 965 (i), 965 (ii)

Function: sweetener, stabilizer, humectant (water retention agent), emulsifier, Bulking agent, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	Based on production necessity	
01.04	Condensed milk and its modified products	Based on production necessity	
01.05.04	Cream-like products	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02	Processed fruit	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.04	Pulse (bean) products	Based on production necessity	
04.05.02	Processed nut and seed	Based on production necessity	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	Based on production necessity	
05.02	Candies	Based on production necessity	
06.10	Fillings for cereal product	Based on production necessity	
07.01	Bread	Based on production necessity	
07.02	Pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	Based on production necessity	
09.02.03	Frozen minced and creamed fish products (including fish balls)	0.5	
11.01	Sugar	Based on production necessity	
11.02	Starch sugars (edible glucose, Isomalto-oligosaccharide, fructose corn syrup,	Based on production necessity	

Food Category No.	Food	Max Level / (g/kg)	Note
	maltose, maltodextrin, glucose syrup, etc.)		
11.04	Table-top sweeteners	Based on production necessity	
12.10.02	Semi-solid compound condiment	Based on production necessity	
12.10.03	Compound condiment in liquid form	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder

Propyl gallate (PG)

CNS No. 04.003

INS No. 310

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats and oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.1	Calculate by content in fat/oil
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.1	Calculate by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.1	Calculate by content in fat/oil
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.1	Calculate by content in fat/oil
06.07	Instant wheat or rice products	0.1	Calculate by content in fat/oil
07.03	Crackers	0.1	Calculate by content in fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.1	Calculate by content in fat/oil
09.03.04	Air-dry, heat-dry, press-dry aquatic product	0.1	Calculate by content in fat/oil
12.10.01	Compound condiment in solid form (only chicken powder)	0.1	Calculate by content in fat/oil
16.06	Puffed food	0.1	Calculate by content in fat/oil

Roselle red

CNS No. 08.125

INS No. —

Function: color

Food Category No.	Food	Max Level	Note
05.02	Candies	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (only fruity drink)	Based on production necessity	Could also be used in corresponding solid drink
15.02	Integrated alcoholic beverages	Based on production necessity	

Enzymatically decomposed soybean phospholipid

CNS No. 10.040 INS No. —

Function: emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Rosemary extract¹⁰

CNS No. 04.017 INS No. 392

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01	Vegetable oil and fat	0.7	
02.01.02	Animal fat (including lard, tallow, fish oil, and other animal fats)	0.3	
02.02.01	Emulsions containing > 80% fat	0.7	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	0.7	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.3	
06.03.02.05	Fried flour products	0.3	
08.02	Pre-processed meat product	0.3	
08.03.01	Thick gravy cooked meat	0.3	
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.3	
08.03.03	Fried meat	0.3	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.3	
08.03.05	Sausage	0.3	

¹⁰ Including rosemary extract (supercritical carbon dioxide extraction method)

Food Category No.	Food	Max Level / (g/kg)	Note
08.03.06	Fermented meat products	0.3	
12.10.01	Solid compound condiment	0.7	
12.10.02	Semi-solid compound condiment	0.3	
12.10.03	Compound condiment in liquid form	0.3	
14.03.02	Plant-based protein drink	0.15	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.3	

Gelatin

CNS No. 20.002 INS No. 428

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Glycerol ester of wood rosin

CNS No. 10.041 INS No. 445 (iii)

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
05.03	Coating of candies and chocolate	0.32	

Xylitol

CNS No. 19.007 INS No. 967

Function: sweetener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Xylitan monostearate

CNS No. 10.007 INS No. —

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candies	5.0	
07.01	Bread	3.0	
07.02	Pastries	3.0	

Natamycin

CNS No. 17.030

INS No. 235

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
01.06	Cheese, processed cheese and cheese-like products	0.3	For surface treatment; depth not to exceed 5mm; residue <10mg/kg
07.02	Pastries	0.3	For surface treatment; depth not to exceed 5mm; suspension spray or soaked; residue <10mg/kg
08.03.01	Thick gravy cooked meat	0.3	For surface treatment; depth not to exceed 5mm; suspension spray or soaked; residue <10mg/kg
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.3	For surface treatment; depth not to exceed 5mm; suspension spray or soaked; residue <10mg/kg
08.03.03	Fried meat	0.3	For surface treatment; depth not to exceed 5mm; suspension spray or soaked; residue <10mg/kg
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.3	For surface treatment; depth not to exceed 5mm; suspension spray or soaked; residue <10mg/kg
08.03.05	Sausage	0.3	For surface treatment; depth not to exceed 5mm; suspension spray or soaked; residue <10mg/kg
08.03.06	Fermented meat products	0.3	For surface treatment; depth not to exceed 5mm; suspension spray or soaked; residue <10mg/kg
12.10.02.01	Mayonnaise, salad dressing	0.02	Residue ≤10mg/kg
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.01g/L	

Ddisodium 5'-guanylate

CNS No. 12.002

INS No. 627

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Tartrazine, tartrazine aluminum lake

CNS No. 08.005

INS No. 102

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.05	Calculate by tartrazine
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.05	Calculate by tartrazine
03.0	Frozen drinks (except 03.04 edible ice)	0.05	Calculate by tartrazine
04.01.02.05	Fruit jam	0.5	Calculate by tartrazine
04.01.02.08	Candied fruit	0.1	Calculate by tartrazine
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculate by tartrazine
04.02.02.03	Pickled vegetable	0.1	Calculate by tartrazine
04.03.02.03	Pickled edible fungi and algae	0.1	Calculate by tartrazine
04.04.01.06	Cooked bean products	0.1	Calculate by tartrazine
04.05.02	Processed nut and seed	0.1	Calculate by tartrazine
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01)	0.1	Calculate by tartrazine
05.02.02	Other candies except gum-based candies	0.3	Calculate by tartrazine
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.3	Calculate by tartrazine
06.05.02.02	Shrimp-flavored starch flakes	0.1	Calculate by tartrazine
06.05.02.04	Starch-based balls	0.2	Calculate by tartrazine
06.06	Instant cereals, including rolled oats	0.08	Calculate by tartrazine
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.06	Calculate by tartrazine; if used in pudding powder, increase use by times of dilution
07.02.04	Decorations on pastries	0.1	Calculate by tartrazine
07.03.03	Egg-biscuit-roll	0.04	Calculate by tartrazine
07.04	Fillings and topping for bakeries (only fillings of crackers)	0.05	Calculate by tartrazine
07.04	Fillings and topping for bakeries (only in pudding, filling for pastries and coating on surface)	0.3	Calculate by tartrazine
09.03.03	Roe product	0.15	Only tartrazine could be used
11.05.01	Fruit flavoring syrup	0.5	Calculate by tartrazine
11.05.02	Other flavoring syrup	0.3	Calculate by tartrazine
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)	0.1	Calculate by tartrazine
12.10.01	Solid compound condiment	0.2	Calculate by tartrazine
12.10.02	Semi-solid compound condiment	0.5	Calculate by tartrazine
12.10.03	Compound condiment in liquid form	0.15	Calculate by tartrazine
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	Calculate by tartrazine; as in the ready-to-drink status

Food Category No.	Food	Max Level / (g/kg)	Note
15.02	Integrated alcoholic beverages	0.1	Calculate by tartrazine
16.01	Jelly	0.05	Calculate by tartrazine; for jelly powder, increase use by times of dilution
16.06	Puffed food	0.1	Only tartrazine could be used

Citric acid

CNS No. 01.101 INS No. 330

Function: acidity regulator, antioxidant

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-15, 17-53, 59-62, 64-68 in Table A.2	Based on production necessity	
04.02.01.03	Peeled, cut or shredded vegetable	Based on production necessity	

Tripotassium citrate

CNS No. 01.304 INS No. 332 (ii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-53, 59-62, 64-68 in Table A.2	Based on production necessity	

Trisodium citrate

CNS No. 01.303 INS No. 331 (iii)

Function: acidity regulator, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-53, 59-62, 64-68 Table A.2	Based on production necessity	

Ferric ammonium citrate

CNS No. 02.010 INS No. 381

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
12.01	Salt and salt substitute	0.025	

Disodium stannous citrate

CNS No. 18.006

INS No. —

Function: stabilizer and coagulant

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.04	Canned fruit	0.3	
04.02.02.04	Canned or bottled vegetable	0.3	
04.03.02.04	Canned or bottled edible fungi and algae	0.3	

Sodium dihydrogen citrate

CNS No. 01.306

INS No. 331 (i)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-53, 59-62, 64-68 in Table A.2	Based on production necessity	

Citric and fatty acid esters of glycerol

CNS No. 10.032

INS No. 472c

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	
13.01	Formula for infants and young children	24.0	

Azodicarbonamide

CNS No. 13.004

INS No. 927a

Function: flour treatment agent

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.01	Wheat flour	0.045	

Sodium DL-malate

CNS No. 01.314

INS No. 350 (ii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

L-malic acid

CNS No. 01.104

INS No. —

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

L- (-) -malic acid disodium salt

CNS No. 01.315 INS No. —

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

DL -malic acid

CNS No. 01.309 INS No. 296

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

metatartaric acid

CNS No. 01.105 INS No. 353

Function: acidity regulator

Food Category No.	Food	Max Level	Note
04.01.02.04	Canned fruit	Based on production necessity	

Grape skin extract

CNS No. 08.135 INS No. 163 (ii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	1.0	
04.01.02.05	Fruit jam	1.5	
05.02	Candies	2.0	
07.0	Bakery food	2.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	2.5	As in the ready-to-drink status
15.02	Integrated alcoholic beverages	1.0	

Glucono delta-lactone

CNS No. 18.007 INS No. 575

Function: stabilizer and coagulant substance

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

Sodium gluconate

CNS No. 01.312 INS No. 576

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Ferrous gluconate

CNS No. 09.005 INS No. 579

Function: color fixative

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable (only olive)	0.15	Calculate by iron

Pullulan

CNS No. 14.011 INS No. 1204

Function: coating agents, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	10.0	
05.02	Candies	50.0	
05.03	Coating of candies and chocolate	50.0	
09.03	Pre-processed aquatic products (half-finished product)	30.0	
12.10	Compound condiment	50.0	
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.06.02	Protein solid drink	50.0	
16.07	Other (only coating)	Based on production necessity	

Hydroxypropyl starch

CNS No. 20.014 INS No. 1440

Function: thickener, Bulking agent, emulsifier, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Hydroxypropyl distarch phosphate

CNS No. 20.016 INS No. 1442

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

Hydroxypropyl methyl cellulose (HPMC)

CNS No. 20.028 INS No. 464

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Oxystearin

CNS No. 00.017 INS No. 387

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.5	

Glycerol ester of hydrogenated rosin

CNS No. 10.013 INS No. —

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Calcium hydroxide

CNS No. 01.202

INS No. 526

Function: acidity regulator

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	Based on production necessity	
13.01	Formula for infants and young children	Based on production necessity	

Potassium hydroxide

CNS No. 01.203

INS No. 525

Function: acidity regulator

Food Category No.	Food	Max Level	Note
01.03.02	Modified milk powder and cream powder	Based on production necessity	
07.03	Crackers	Based on production necessity	
13.01	Formula for infants and young children	Based on production necessity	

Agar

CNS No. 20.001

INS No. 406

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Sunset yellow, sunset yellow aluminum lake

CNS No. 08.006

INS No. 110

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.05	Calculate by sunset yellow
01.02.02	Flavored fermented milk	0.05	Calculate by sunset yellow
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.05	Calculate by sunset yellow
03.0	Frozen drinks (except 03.04 edible ice)	0.09	Calculate by sunset yellow

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.04	Canned fruit (only canned watermelon jam)	0.1	Calculate by sunset yellow
04.01.02.05	Fruit jam	0.5	Calculate by sunset yellow
04.01.02.08	Candied fruit	0.1	Calculate by sunset yellow
04.01.02.09	Fruit/vegetable for decoration purpose	0.2	Calculate by sunset yellow
04.04.01.06	Cooked bean products	0.1	Calculate by sunset yellow
04.05.02	Processed nut and seed	0.1	Calculate by sunset yellow
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01, 05.04)	0.1	Calculate by sunset yellow
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	0.3	Calculate by sunset yellow
05.02.02	Other candies except gum-based candies	0.3	Calculate by sunset yellow
05.03	Coating of candies and chocolate	0.3	Calculate by sunset yellow
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.3	Calculate by sunset yellow
06.05.02.02	Shrimp-flavored starch flakes	0.1	Calculate by sunset yellow
06.05.02.04	Starch-based balls	0.2	Calculate by sunset yellow
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.02	Calculate by sunset yellow; if used in pudding powder, increase use by times of dilution
07.02.04	Decorations on pastries	0.1	Calculate by sunset yellow
07.04	Fillings and topping for bakeries (only filling of crackers)	0.1	Calculate by sunset yellow
07.04	Fillings and topping for bakeries (only pudding, pastries)	0.3	Calculate by sunset yellow
09.03.03	Roe product	0.2	Only sunset yellow could be used
11.05.01	Fruit flavoring syrup	0.5	Calculate by sunset yellow
11.05.02	Other flavoring syrup	0.3	Calculate by sunset yellow
12.10	Compound condiment	0.2	Calculate by sunset yellow
12.10.02	Semi-solid compound condiment	0.5	Calculate by sunset yellow
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	Calculate by sunset yellow
14.03.01	Beverages containing milk	0.05	Calculate by sunset yellow
14.03.01.03	Lactobacillus drinks	0.1	Calculate by sunset yellow
14.03.02	Plant-based protein drink	0.1	Calculate by sunset yellow
14.04	Carbonated drinks	0.1	Calculate by sunset yellow
14.06	Solid drink	0.6	Calculate by sunset yellow
14.07	Drink for special purposes	0.1	Calculate by sunset yellow
14.08	Flavored drinks	0.1	Calculate by sunset yellow
15.02	Integrated alcoholic beverages	0.1	Calculate by sunset yellow
16.01	Jelly	0.025	Calculate by sunset yellow;

Food Category No.	Food	Max Level / (g/kg)	Note
			for jelly powder, increase use by times of dilution
16.06	Puffed food	0.1	Only sunset yellow could be used

Lysozyme

CNS No. 17.035 INS No. 1105

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
01.06	Cheese, processed cheese and cheese-like products	Based on production necessity	
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.5	

Cinnamaldehyde

CNS No. 17.012

INS No. —

Function: preservative

Food Category No.	Food	Max Level	Note
04.01.01.02	Surface-treated fresh fruit	Based on production necessity	Residue $\leq 0.3\text{mg/kg}$

Lactic acid

CNS No. 01.102 INS No. 270

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-53, 57-68 in Table A.	Based on production necessity	

Calcium lactate

CNS No. 01.310

INS No. 327

Function: acidity regulator, antioxidant, emulsifier, stabilizer and coagulant, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02	Processed fruit	Based on production necessity	
04.02.02.04	Canned or bottled vegetable (only pickled cucumber)	1.5	
05.02	Candies	Based on production necessity	

12.10	Compound condiment (only condiments for fried potatoes)	10.0	
14.06	Solid drink	21.6	
16.01	Jelly	6.0	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	1.0	

Potassium lactate

CNS No. 15.011 INS No. 326

Function: humectant (water retention agent)

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Nisin

CNS No. 17.019

INS No. 234

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk, 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	0.5	
04.02.02.03	Pickled vegetable	0.5	
04.03.02	Processed edible fungi and algae (except 04.03.02.04 Canned or bottled edible fungi and algae)	0.5	
06.04.02.02	Other coarse grain products (Only for coarse grain sausage products)	0.25	
06.07	Instant wheat or rice products (only the instant fresh noodle products)	0.25	
06.07	Instant wheat or rice products (only rice and wheat sausage products)	0.25	
07.01	Bread	0.3	
07.02	Pastries	0.3	
08.02	Pre-processed meat product	0.5	
08.03	Cooked meat products (except 08.03.08 Canned meat)	0.5	
09.04	Cooked aquatic products (can be directly consumed)	0.5	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	0.25	
12.03	Edible vinegar	0.15	
12.04	Soy sauce	0.2	

Food Category No.	Food	Max Level / (g/kg)	Note
12.05	Fermented paste	0.2	
12.10	Compound condiment	0.2	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.2	As in the ready-to-drink status

Sodium lactate

CNS No. 15.012 INS No. 325

Function: humectant (water retention agent), acidity regulator, antioxidant, Bulking agent, thickener, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	2.4	

Lactic and fatty acid esters of glycerol

CNS No. 10.031 INS No. 472b

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	
01.05.01	Cream	5.0	

Lactitol

CNS No. 19.014 INS No. 966

Function: emulsifier, stabilizer, thickener, sweetener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-49, 54-68 in Table A.2	Based on production necessity	

Lactase

CNS No. 00.023

INS No. —

Function: other

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	Source and donor as in the Table C.3
01.02.02	Flavored fermented milk	Based on production necessity	Source and donor as in the Table C.3
01.03.02	Modified milk powder and cream powder	Based on production necessity	Source and donor as in the Table C.3
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	Based on production necessity	Source and donor as in the Table C.3
01.05	Cream and cream-like products (except 01.05.01 Cream)	Based on production necessity	Source and donor as in the Table C.3

Sucralose

CNS No. 19.016

INS No. 955

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.3	
01.02.02	Flavored fermented milk	0.3	
01.03.02	Modified milk powder and cream powder	1.0	
03.0	Frozen drinks (except 03.04 edible ice)	0.25	
04.01.02.02	Dried fruit	0.15	
04.01.02.04	Canned fruit	0.25	
04.01.02.05	Fruit jam	0.45	
04.01.02.08	Candied fruit	1.5	
04.01.02.12	Boiled or fried fruit	0.15	
04.02.02.03	Pickled vegetable	0.25	
04.03.02	Processed edible fungi and algae (except 04.03.02.01 Frozen edible fungi and algae)	0.3	
04.04.02.01	Fermented bean curd	1.0	
04.05.02	Processed nut and seed	1.0	
05.02	Candies	1.5	
06.04.02.01	Canned coarse grains	0.25	
06.04.02.02	Other coarse grain product (only microwave popcorn)	5.0	
06.06	Instant cereals, including rolled oats	1.0	
06.07	Instant wheat or rice products	0.6	
07.0	Bakery food	0.25	
08.03.05	Sausage	0.35	
11.04	Table-top sweeteners	Based on production necessity	
12.03	Edible vinegar	0.25	
12.04	Soy sauce	0.25	
12.05	Fermented paste	0.25	

Food Category No.	Food	Max Level / (g/kg)	Note
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)	0.4	
12.10	Compound condiment	0.25	
12.10.02.01	Mayonnaise, salad dressing	1.25	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.25	As in the ready-to-drink status
15.02	Integrated alcoholic beverages	0.25	
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.65	
16.01	Jelly	0.45	If used in jelly powder, increase use by times of dilution

Sanzan gum

CNS No. 20.047

INS No. —

Function: thickener, stabilizer and coagulant substance

Food Category No.	Food	Max Level (g/kg)	Note
08.03.05	Sausage	5.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.4	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	1.3	

Mulberry red

CNS No. 08.129

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08.05	Fruit pastille	5.0	
05.02	Candies	2.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.5	As in the ready-to-drink status, for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	1.5	As in the ready-to-drink status, for corresponding solid drink, increase use by times of dilution
15.03.03	Fruit wine	1.5	
16.01	Jelly	5.0	If used in jelly powder, increase use by times of dilution

Rtemisia gum (sa-hao seed gum)

CNS No. 20.037

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	0.3	
06.03.02.02	Dried pastas and noodles and similar products (only vermicelli)	0.3	
06.04.02	Coarse grain product	0.3	
06.07	Instant wheat or rice products (only instant noodle)	0.3	
08.02	Pre-processed meat product	0.5	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.5	
08.03.05	Sausage	0.5	
09.02.03	Frozen minced and creamed fish products (including fish balls)	0.5	

Hippophae rhamnoides yellow

CNS No. 08.124

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	1.0	
07.02.04	Decorations on pastries	1.5	

Sorbitan

esters of fatty acids, sorbitan monolaurate, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate

CNS No. 10.024, 10.008, 10.003, 10.004, 10.005

INS No. 493, 495, 491, 492, 494

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	3.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	10.0	
02.0	Fats and oils, and fat emulsion products [except 02.01.01 .01 Vegetable oil, 02.01.02 Animal fat (including lard, tallow, fish oil, and other animal fats), 02.01.03 Water-free butter, water-free milkfat, 02.02.01.01 Butter and concentrated butter]	15.0	
02.01.01.02	Hydrogenated vegetable oil	10.0	
03.01	Ice creams, ice cream bars	3.0	
04.01.01.02	Surface-treated fresh fruit	3.0	
04.02.01.02	Surface-treated fresh vegetable	3.0	
04.04	Pulse (bean) products	1.6	As level used in 1kg of soybeans
05.01	Cocoa products, chocolate and chocolate	10.0	

Food Category No.	Food	Max Level / (g/kg)	Note
	products, including chocolate of cocoa butter replacer and its products		
05.02.02	Other candies except gum-based candies	3.0	
07.01	Bread	3.0	
07.02	Pastries	3.0	
07.03	Crackers	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	
14.03.02	Plant-based protein drink	6.0	
14.06	Solid drink (except instant coffee)	3.0	
14.06.03	Instant coffee	10.0	
14.08	Flavored drinks (only fruity drink)	0.5	
16.04.01	Dried yeast	10.0	

Sorbic acid, potassium sorbate

CNS No. 17.003, 17.004

INS No. 200, 202

Function: preservative, antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
01.06	Cheese, processed cheese and cheese-like products	1.0	Calculate by sorbic acid
02.01.01.02	Hydrogenated vegetable oil	1.0	Calculate by sorbic acid
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)	1.0	Calculate by sorbic acid
02.02.02	Emulsions containing < 80% fat	1.0	Calculate by sorbic acid
03.03	Flavored ice, popsicle	0.5	Calculate by sorbic acid
04.01.01.02	Surface-treated fresh fruit	0.5	Calculate by sorbic acid
04.01.02.05	Fruit jam (except canned fruit jam)	1.0	Calculate by sorbic acid
04.01.02.08	Candied fruit	0.5	Calculate by sorbic acid
04.02.01.02	Surface-treated fresh vegetable	0.5	Calculate by sorbic acid
04.02.02.03	Pickled vegetable	1.0	Calculate by sorbic acid
04.03.02	Processed edible fungi and algae (except 04.03.02.01 Frozen edible fungi and algae, 04.03.02.04 Canned or bottled edible fungi and algae)	0.5	Calculate by sorbic acid
04.04.01.03	Re-processed dried soybean curd	1.0	Calculate by sorbic acid
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	1.0	Calculate by sorbic acid
05.02.01	Gum-based candies	1.5	Calculate by sorbic acid
05.02.02	Other candies except gum-based candies	1.0	Calculate by sorbic acid
06.04.02.02	Other coarse grain product (Only for coarse grain sausage products)	1.5	Calculate by sorbic acid
06.07	Instant wheat or rice products (only rice and wheat sausage products)	1.5	Calculate by sorbic acid
07.01	Bread	1.0	Calculate by sorbic acid
07.02	Pastries	1.0	Calculate by sorbic acid

Food Category No.	Food	Max Level / (g/kg)	Note
07.04	Fillings and topping for bakeries	1.0	Calculate by sorbic acid
08.03	Cooked meat products (except 08.03.08 Canned meat)	0.075	Calculate by sorbic acid
08.03.05	Sausage	1.5	Calculate by sorbic acid
09.03	Pre-processed aquatic products (half-finished product)	0.075	Calculate by sorbic acid
09.03.02	Pickled aquatic products (only instant jellyfish)	1.0	Calculate by sorbic acid
09.03.04	Air-dry, heat-dry, press-dry aquatic product	1.0	Calculate by sorbic acid
09.04	Cooked aquatic products (can be directly consumed)	1.0	Calculate by sorbic acid
09.06	Other aquatic product and their products	1.0	Calculate by sorbic acid
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	1.5	Calculate by sorbic acid
11.05	Flavoring syrup	1.0	Calculate by sorbic acid
12.03	Edible vinegar	1.0	Calculate by sorbic acid
12.04	Soy sauce	1.0	Calculate by sorbic acid
12.05	Fermented paste	0.5	Calculate by sorbic acid
12.10	Compound condiment	1.0	Calculate by sorbic acid
14.0	Beverages [except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp)]	0.5	Calculate by sorbic acid; as in the ready-to-drink status
14.02.02	Concentrated fruit and vegetable juice (nectar) (food industry use only)	2.0	Calculate by sorbic acid
14.03.01.03	Lactobacillus drinks	1.0	Calculate by sorbic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.4	Calculate by sorbic acid
15.02	Integrated alcoholic beverages (only barley wine only)	0.6g/L	Calculate by sorbic acid
15.03.01	Grape wine	0.2	Calculate by sorbic acid
15.03.03	Fruit wine	0.6	Calculate by sorbic acid
16.01	Jelly	0.5	Calculate by sorbic acid; for jelly powder, increase use by times of dilution
16.03	Collagen casings	0.5	Calculate by sorbic acid

Sorbitol and sorbitol syrup

CNS No. 19.006, 19.023

INS No. 420 (i), 420 (ii)

Function: sweetener, Bulking agent, emulsifier, humectant (water retention agent), stabilizer, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.04	Condensed milk and its modified products	Based on production necessity	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products (only non-dairy cream)	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.04	Pulse (bean) products	Based on production necessity	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	Based on production necessity	
05.02	Candies	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	30.0	
07.01	Bread	Based on production necessity	
07.02	Pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries (only fillings of bakery food)	Based on production necessity	
09.02.03	Frozen minced and creamed fish products (including fish balls)	20.0	
09.04.01	Cooked dried aquatic product	Based on production necessity	
09.04.02	Fried or deep-fried aquatic products	Based on production necessity	
09.04.03	Smoked or grilled aquatic products	Based on production necessity	
11.01	Sugar	Based on production necessity	
11.02	Starch sugars (edible glucose, Isomaltoligosaccharide, fructose corn syrup, maltose, maltodextrin, glucose syrup, etc.)	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
16.06	Puffed food	Based on production necessity	

Sodium diacetate

CNS No. 17.013

INS No. 262 (ii)

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.04.01.02	Dehydrated soybean curd	1.0	
04.04.01.03	Re-processed dried soybean curd	1.0	
06.01	Crude cereal	1.0	
06.05.02.04	Starch-based balls	4.0	
07.02	Pastries	4.0	
08.02	Pre-processed meat product	3.0	
08.03	Cooked meat products (except 08.03.08Canned meat)	3.0	
09.04	Cooked aquatic products (can be directly consumed)	1.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	2.5	
12.10	Compound condiment	10.0	
16.06	Puffed food	1.0	

Diacetylte tartaric acid esters of mono (di) glycerides (DATEM)

CNS No. 10.010

INS No. 472e

Function: emulsifier, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	5.0	
01.02.02	Flavored fermented milk	10.0	
01.03	Milk powder and cream powder, and their modified products (except 01.03.01Milk powder and cream powder)	10.0	
01.05	Cream and cream-like products	6.0	
01.06	Cheese, processed cheese and cheese-like products	10.0	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	10.0	
02.02	Water-dispersible fat emulsions	10.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	10.0	
02.04	Fat-based dessert	5.0	
02.05	Other fat or oil products (only on-dairy creamer)	5.0	
03.0	Frozen drinks (except 03.04 edible ice)	10.0	
04.01.02.02	Dried fruit	10.0	
04.01.02.03	Fruit in vinegar, oil, or brine	1.0	
04.01.02.06	Fruit paste	2.5	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g. chutney)	5.0	
04.01.02.08	Candied fruit	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.09	Fruit/vegetable for decoration purpose	2.5	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	2.5	
04.01.02.11	Fermented fruit product	2.5	
04.02.02.02	Dried vegetable	10.0	
04.02.02.03	Pickled vegetable	2.5	
04.02.02.07	Boiled or fried vegetable	2.5	
04.02.02.08	Other processed vegetable	2.5	
04.03.02.03	Pickled edible fungi and algae	2.5	
04.03.02.05	Boiled or fried algae	2.5	
04.03.02.06	Other processed edible fungi and algae	2.5	
04.04.01.06	Cooked bean products	2.5	
05.02.01	Gum-based candies	50.0	
05.02.02	Other candies except gum-based candies	10.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	10.0	
06.03.02.02	Dried pastas and noodles and similar products	10.0	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	5.0	
06.03.02.05	Fried flour products	10.0	
06.04.01	Coarse grain flour	3.0	
06.05.01	Edible starch	3.0	
06.07	Instant wheat or rice products	10.0	
06.08	Frozen wheat or rice products	10.0	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	5.0	
07.0	Bakery food	20.0	
08.02	Pre-processed meat product	10.0	
08.03	Cooked meat products	10.0	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished product)]	10.0	
10.02.05	Other processed egg	5.0	
10.04	Other egg products	5.0	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	5.0	
12.09	Herbs, spices, seasonings and condiments	0.001	

Food Category No.	Food	Max Level / (g/kg)	Note
12.10.02	Semi-solid compound condiment	10.0	
12.10.03	Compound condiment in liquid form	5.0	
14.02.03	Fruit and vegetable juice (nectar) drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.01	Distilled spirit	5.0	
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	10.0	
15.03.03	Fruit wine	5.0	
16.01	Jelly	2.5	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	20.0	

Pentaerythritol ester of wood rosin

CNS No. 14.005

INS No. —

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.09	
04.02.01.02	Surface-treated fresh vegetable	0.09	

Acid treated starch

CNS No. 20.032

INS No. 1401

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Carmoisine (azorubine)

CNS No. 08.013

INS No. 122

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.05	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.05	
07.04	Fillings and topping for bakeries (only filling of crackers)	0.05	

Sodium carboxy methyl starch

CNS No. 20.012

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	0.06	
04.01.02.05	Fruit jam	0.1	
06.07	Instant wheat or rice products	15.0	
07.01	Bread	0.02	
12.05	Fermented paste	0.1	

Sodium carboxy methyl cellulose

CNS No. 20.003

INS No. 466

Function: thickener, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

Thaumatococcus

CNS No. 19.020

INS No. 957

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.025	
04.05.02	Processed nut and seed	0.025	
07.0	Bakery food	0.025	
11.04	Table-top sweeteners	0.025	

14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.025	As in the ready-to-drink status
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Ammonium carbonate

CNS No. 06.009 INS No. 503 (i)

Function: Bulking agent

Food Category No.	Food	Max Level	Note
07.03	Crackers	Based on production necessity	

Calcium carbonate (light and heavy)

CNS No. 13.006 INS No. 170 (i)

Function: Bulking agent, flour treatment agent, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	
06.03.01	Wheat flour	0.03	

Potassium carbonate

CNS No. 01.301 INS No. 501 (i)

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-53, 57-68 in Table A.2	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	60.0	

Magnesium carbonate

CNS No. 13.005 INS No. 504 (i)

Function: flour treatment agent, Bulking agent, stabilizer, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.01	Wheat flour	1.5	
14.06	Solid drink	10.0	

Sodium carbonate

CNS No. 01.302 INS No. 500 (i)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-25, 27-30, 33-68 in Table A.2	Based on production necessity	

Ammonium hydrogen carbonate

CNS No. 06.002 INS No. 503 (ii)

Function: Bulking agent

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-56, 58-68 in Table A.2	Based on production necessity	

Potassium hydrogen carbonate

CNS No. 01.307 INS No. 501 (ii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-53, 57-68 in Table A.2	Based on production necessity	

Sodium hydrogen carbonate

CNS No. 06.001 INS No. 500 (ii)

Function: Bulking agent, acidity regulator, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-56, 58-68 in Table A.2	Based on production necessity	
06.02.02	Rice products (only fermented rice products)	Based on production necessity	

Sodium sesquicarbonate

CNS No. 01.305 INS No. 500 (iii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk, 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	Based on production necessity	Goat milk only
07.02	Pastries	Based on production necessity	

Food Category No.	Food	Max Level	Note
07.03	Crackers	Based on production necessity	

Sodium saccharin

CNS No. 19.001

INS No. 954 (iv)

Function: sweetener, flavor enhancer

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.15	Calculate by saccharin
04.01.02.02	Dried fruit (only dried mango, dried fig)	5.0	Calculate by saccharin
04.01.02.05	Fruit jam	0.2	Calculate by saccharin
04.01.02.08	Candied fruit	1.0	Calculate by saccharin
04.01.02.08.01	Candied fruits, pickled fruits	5.0	Calculate by saccharin
04.01.02.08.04	Dried and salted fruit	5.0	Calculate by saccharin
04.01.02.08.05	Fruit pastille	5.0	Calculate by saccharin
04.02.02.03	Pickled vegetable	0.15	Calculate by saccharin
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	1.0	Calculate by saccharin
04.04.01.06	Cooked bean products	1.0	Calculate by saccharin
04.05.02.01.01	Cooked nut and seed (in-shell)	1.2	Calculate by saccharin
04.05.02.01.02	Cooked nut and seed (shelled)	1.0	Calculate by saccharin
12.10	Compound condiment	0.15	Calculate by saccharin
15.02	Integrated alcoholic beverages	0.15	Calculate by saccharin

Tertiary butylhydroquinone (TBHQ)

CNS No. 04.007

INS No. 319

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats and oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculate by content in fat/oil
04.05.02.01	Cooked nut and seed	0.2	Calculate by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.2	Calculate by content in fat/oil
06.03.02.05	Fried flour products	0.2	Calculate by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculate by content in fat/oil
07.02	Pastries	0.2	Calculate by content in fat/oil
07.03	Crackers	0.2	Calculate by content in fat/oil
07.04	Fillings and topping for bakeries	0.2	Calculate by content in fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculate by content in fat/oil

Food Category No.	Food	Max Level / (g/kg)	Note
09.03.04	Air-dry, heat-dry, press-dry aquatic product	0.2	Calculate by content in fat/oil
16.06	Puffed food	0.2	Calculate by content in fat/oil

Alitame

CNS No. 19.013

INS No. 956

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.1	
04.01.02.08.04	Dried and salted fruit	0.3	
05.02.01	Gum-based candies	0.3	
11.04	Table-top sweeteners	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	As in the ready-to-drink status
16.01	Jelly	0.1	If used in jelly powder, increase use by times of dilution

Aspartame¹¹

CNS No. 19.004

INS No. 951

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.6	
01.02.02	Flavored fermented milk	1.0	
01.03.02	Modified milk powder and cream powder	2.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	1.0	
01.06.01	Fresh cheese	1.0	
01.06.05	Cheese-like products	1.0	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and	1.0	

¹¹Foods added this food additive shall mark: N-L- α -Aspartyl-L-phenylalanine methyl ester (containing Phenylalanine) or Aspartame (containing Phenylalanine). If a food category allows the use N-L- α -Aspartyl-L-phenylalanine methyl ester and acesulfame potassium at the same time (maximum use level * 0.64 to convert to use level of aspartame), when the two are used together, the maximum use level shall not exceed the maximum use level of aspartame in this standard.

Food Category No.	Food	Max Level / (g/kg)	Note
	flavored fermented milk)		
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	1.0	
02.04	Fat-based dessert	1.0	
03.0	Frozen drinks (except 03.04 edible ice)	1.0	
04.01.02.01	Frozen fruit	2.0	
04.01.02.02	Dried fruit	2.0	
04.01.02.03	Fruit in vinegar, oil, or brine	0.3	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Fruit jam	1.0	
04.01.02.06	Fruit paste	1.0	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g. chutney)	1.0	
04.01.02.08	Candied fruit	2.0	
04.01.02.09	Fruit/vegetable for decoration purpose	1.0	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	1.0	
04.01.02.11	Fermented fruit product	1.0	
04.01.02.12	Boiled or fried fruit	1.0	
04.02.02.01	Frozen vegetable	1.0	
04.02.02.02	Dried vegetable	1.0	
04.02.02.03	Pickled vegetable	0.3	
04.02.02.04	Canned or bottled vegetable	1.0	
04.02.02.05	Vegetable paste, except tomato sauce	1.0	
04.02.02.06	Fermented vegetable product	2.5	
04.02.02.07	Boiled or fried vegetable	1.0	
04.02.02.08	Other processed vegetable	1.0	
04.03.02.03	Pickled edible fungi and algae	0.3	
04.03.02.04	Canned or bottled edible fungi and algae	1.0	
04.03.02.05	Boiled or fried algae	1.0	
04.03.02.06	Other processed edible fungi and algae	1.0	
04.05.02	Processed nut and seed	0.5	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	3.0	
05.02.01	Gum-based candies	10.0	
05.02.02	Other candies except gum-based candies	3.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1.0	
06.06	Instant cereals, including rolled oats	1.0	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	1.0	
07.01	Bread	4.0	

Food Category No.	Food	Max Level / (g/kg)	Note
07.02	Pastries	1.7	
07.03	Crackers	1.7	
07.04	Fillings and topping for bakeries	1.0	
07.05	Other bakery food	1.7	
09.02.02	Frozen battered aquatic products	0.3	
09.02.03	Frozen minced and creamed fish products (including fish balls)	0.3	
09.03	Pre-processed aquatic products (half-finished product)	0.3	
09.04	Cooked aquatic products (can be directly consumed)	0.3	
09.05	Canned aquatic products	0.3	
10.04	Other egg products	1.0	
11.04	Table-top sweeteners	Based on production necessity	
11.05	Flavoring syrup	3.0	
12.03	Edible vinegar	3.0	
12.10.01	Solid compound condiment	2.0	
12.10.02	Semi-solid compound condiment	2.0	
12.10.03	Compound condiment in liquid form	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	1.0	If used in jelly powder, increase use by times of

Food Category No.	Food	Max Level / (g/kg)	Note
			dilution
16.06	Puffed food	0.5	

Aspartame-acesulfame salt¹²

CNS No. 19.021 INS No. 962

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.79	
03.0	Frozen drinks (except 03.04 edible ice)	0.68	
04.01.02.04	Canned fruit	0.35	
04.01.02.05	Fruit jam	0.68	
04.01.02.08.01	Candied fruits, pickled fruits	0.35	
04.02.02.03	Pickled vegetable	0.20	
05.02	Candies	4.5	
05.02.01	Gum-based candies	5.0	
06.04.02.01	Canned coarse grains	0.35	
11.04	Table-top sweeteners	0.09	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	1.13	
12.04	Soy sauce	2.0	
12.10.03	Compound condiment in liquid form	2.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.68	As in the ready-to-drink status

Natural carotene

CNS No. 08.147 INS No. 160a (ii)

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Natural amaranthus red

CNS No. 08.130 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08	Candied fruit	0.25	
04.01.02.09	Fruit/vegetable for	0.25	

¹² Foods added this food additive shall mark: aspartame-acesulfame salt (containing Phenylalanine). If a food category allows the use aspartame and acesulfame at the same time, and when the two are used together, the maximum use level shall not exceed the maximum use level of aspartame or acesulfame. (maximum use level of aspartame-acesulfame salt * 0.64 could be converted to use level of aspartame, max use level * 0.44 could be converted to the use level of acesulfame).

Food Category No.	Food	Max Level / (g/kg)	Note
	decoration purpose		
05.02	Candies	0.25	
07.02.04	Decorations on pastries	0.25	
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.25	
16.01	Jelly	0.25	If used in jelly powder, increase use by times of dilution

Sesbania gum

CNS No. 20.021

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	5.0	
06.03.02.02	Dried pastas and noodles and similar products	2.0	
06.07	Instant wheat or rice products	2.0	
07.01	Bread	2.0	
14.03.02	Plant-based protein drink	1.0	As in the ready-to-drink status for corresponding solid drink, increase use by times of dilution

Beet red

CNS No. 08.101

INS No. 162

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Steviol glycosides

CNS No. 19.008

INS No. 960

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.18	Calculate by steviol equivalence
01.02.02	Flavored fermented milk	0.2	Calculate by steviol equivalence
03.0	Frozen drinks (except 03.04 edible ice)	0.5	Calculate by steviol equivalence
04.01.02.04	Canned fruit	0.27	Calculate by steviol equivalence
04.01.02.05	Fruit jam	0.22	Calculate by steviol equivalence
04.01.02.08	Candied fruit	3.3	Calculate by steviol equivalence
04.02.02.03	Pickled vegetable	0.23	Calculate by steviol equivalence
04.02.02.06	Fermented vegetable product	0.20	Calculate by steviol equivalence
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	0.09	Calculate by steviol equivalence
04.05.02.01	Cooked nut and seed	1.0	Calculate by steviol equivalence
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	0.83	Calculate by steviol equivalence
05.02	Candies	3.5	Calculate by steviol equivalence
06.04.02.01	Canned coarse grains	0.17	Calculate by steviol equivalence
06.06	Instant cereals, including rolled oats	0.17	Calculate by steviol equivalence
07.02	Pastries	0.33	Calculate by steviol equivalence
07.03	Crackers	0.43	Calculate by steviol equivalence
11.04	Table-top sweeteners	Based on production necessity	Calculate by steviol equivalence
11.05	Flavoring syrup	0.91	Calculate by steviol equivalence
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.35	Calculate by steviol equivalence
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.2	Calculate by steviol equivalence; as in the ready-to-drink status
15.02	Integrated alcoholic beverages	0.21	Calculate by steviol equivalence
16.01	Jelly	0.5	Calculate by steviol equivalence; for jelly powder, increase use by times of dilution
16.06	Puffed food	0.17	Calculate by steviol equivalence
16.02.02	Tea products (including flavored tea and tea substitutes)	10.0	Calculate by steviol equivalence

Dehydroacetic acid, sodium dehydroacetate

CNS No. 17.009 (i), 17.009 (ii)

INS No. 265, 266

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable	0.3	Calculate dehydroacetic acid by
04.03.02.03	Pickled edible fungi and algae	0.3	Calculate dehydroacetic acid by
04.04.02	Fermented bean products	0.3	Calculate dehydroacetic acid by
12.10	Compound condiment	0.5	Calculate dehydroacetic acid by

Deacetylated chitin (chitosan)

CNS No. 20.026

INS No. —

Function: thickener, coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	6.0	
08.03.05	Sausage	6.0	

Microcrystallin cellulose

CNS No. 02.005 INS No. 460 (i)

Function: anticaking agent, thickener, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

Vitamine E (dl- α -tocopherol, d- α - tocopherol, mixed tocopherol concentrate)

CNS No. 04.016

INS No. 307

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.2	Calculate by content in fat/oil
02.01	Fats and oils essentially water-free	Based on production necessity	
02.02	Water-dispersible fat emulsions	0.5	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	0.5	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculate by content in fat/oil
06.03.02.05	Fried flour products	0.2	Calculate by content in fat/oil

06.06	Instant cereals, including rolled oats	0.085	
06.07	Instant wheat or rice products	0.2	Calculate by content in fat/oil
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	0.2	
14.04.02	Other carbonated drinks	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.06.02	Protein solid drink	0.2	
14.07	Drink for special purposes	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.2	As content in fat/oil

Stabilized chlorine dioxide

CNS No. 17.028

INS No. 926

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.01	
04.02.01.02	Surface-treated fresh vegetable	0.01	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished product), 09.05 Canned aquatic products] (only in fish processing)	0.05	

Cellulose

CNS No. 02.012 INS No. 460

Function: anticaking agent, stabilizer and coagulant, thickener

Food Category No.	Food	Max Level	Note
01.06	Cheese, processed cheese and cheese-like products	Based on production necessity	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	
07.0	Bakery food	Based on production necessity	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	Based on production necessity	
08.03.05	Sausage	Based on production necessity	
12.05	Fermented paste	Based on production necessity	
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)	Based on production necessity	
16.03	Collagen casings	Based on production necessity	

Amaranth, amaranth aluminum lake

CNS No. 08.001

INS No. 123

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.025	Calculate by amaranth
04.01.02.05	Fruit jam	0.3	Calculate by amaranth
04.01.02.08	Candied fruit	0.05	Calculate by amaranth
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculate by amaranth
04.02.02.03	Pickled vegetable	0.05	Calculate by amaranth
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.05	Calculate by amaranth
07.02.04	Decorations on pastries	0.05	Calculate by amaranth
07.04	Fillings and topping for bakeries (only filling of crackers)	0.05	Calculate by amaranth
11.05.01	Fruit flavoring syrup	0.3	Calculate by amaranth
12.10.01.01	Solid condiment for soup	0.2	Calculate by amaranth
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculate by amaranth
14.04	Carbonated drinks	0.05	Calculate by amaranth
14.06	Solid drink	0.05	Calculate by amaranth; the maximum level is the quantity of amaranth in the diluted liquid according to times of dilution

Food Category No.	Food	Max Level / (g/kg)	Note
14.08	Flavored drinks (only fruity drink)	0.05	Calculate by amaranth
15.02	Integrated alcoholic beverages	0.05	Calculate by amaranth
16.01	Jelly	0.05	Calculate by amaranth; for jelly powder, increase use by times of dilution

Sodium nitrate, potassium nitrate

CNS No. 09.001, 09.003

INS No. 251, 252

Function: color fixative, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.5	Calculate by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.01	Thick gravy cooked meat	0.5	Calculate by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.5	Calculate by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.03	Fried meat	0.5	Calculate by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.5	Calculate by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.05	Sausage	0.5	Calculate by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.06	Fermented meat products	0.5	Calculate by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$

Octyl and decyl glycerate

CNS No. 10.018

INS No. —

Function: emulsifier

Food Category No.	Food	Max Level	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	Based on production necessity	
02.01.01.02	Hydrogenated vegetable oil	Based on production necessity	
03.01	Ice creams, ice cream bars	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products	Based on production	

	(including chocolate of cocoa butter replacer and its products), and candies	necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

Starch sodium octenyl succinate

CNS No. 10.030 INS No. 1450

Function: emulsifier, other

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-53, 57-68 in Table A.2	Based on production necessity	
13.01.01	Formula for infants	1.0g/L	As in the ready-to-eat status; as carrier of ARA and DHA
13.01.02	Formula for older infants and young children	50.0 g/L	As in the ready-to-eat status; as carrier of ARA and DHA
13.01.03	Formula for special medical purposes for infants	150.0	The max use level is only for powder products; for liquid products, the level shall be converted by times of dilution.

New red, new red aluminum lake

CNS No. 08.004

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculate by new red
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01 Cocoa product)	0.05	Calculate by new red
07.02.04	Decorations on pastries	0.05	Calculate by new red
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculate by new red; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	As new red; as in the ready-to-drink status; for corresponding solid drink, increase use by times of

Food Category No.	Food	Max Level / (g/kg)	Note
			dilution
14.08	Flavored drinks (only fruity drink)	0.05	As new red; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.05	As new red

Linseed gum

CNS No. 20.020

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	0.3	
06.03.02.02	Dried pastas and noodles and similar products	1.5	
08.03	Cooked meat products	5.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	5.0	As in the ready-to-drink status

Potassium ferrocyanide, sodium ferrocyanide

CNS No. 02.001, 02.008

INS No. 536, 535

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
12.01	Salt and salt substitute	0.01	Calculate by ferrocyanide radical

Sodium nitrite, potassium nitrite

CNS No. 09.002, 09.004

INS No. 250, 249

Function: color fixative, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.15	Calculate by sodium nitrite; Residue \leq 30mg/kg
08.03.01	Thick gravy cooked meat	0.15	Calculate by sodium nitrite; Residue \leq 30mg/kg
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.15	Calculate by sodium nitrite; Residue \leq 30mg/kg
08.03.03	Fried meat	0.15	Calculate by sodium nitrite; Residue \leq 30mg/kg
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.15	Calculate by sodium nitrite; Residue \leq 70mg/kg

Food Category No.	Food	Max Level / (g/kg)	Note
08.03.05	Sausage	0.15	Calculate by sodium nitrite; Residue \leq 30mg/kg
08.03.06	Fermented meat products	0.15	Calculate by sodium nitrite; Residue \leq 30mg/kg
08.03.08	Canned meat	0.15	Calculate by sodium nitrite; Residue \leq 50mg/kg

Carmine cochineal, carmine cochineal aluminum lake

CNS No. 08.145

INS No. 120

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.05	Calculate by carminic acid
01.03.02	Modified milk powder and cream powder	0.6	Calculate by carminic acid
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.15	Calculate by carminic acid
01.06	Cheese, processed cheese and cheese-like products	0.1	Calculate by carminic acid
03.0	Frozen drinks (except 03.04 edible ice)	0.15	Calculate by carminic acid
04.01.02.05	Fruit jam	0.6	Calculate by carminic acid
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.1	Calculate by carminic acid
05.01.03	Chocolate of cocoa butter replacer and its products	0.3	Calculate by carminic acid
05.02	Candies	0.3	Calculate by carminic acid
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.5	Calculate by carminic acid
06.05.02.04	Starch-based balls	1.0	Calculate by carminic acid
06.06	Instant cereals, including rolled oats	0.2	Calculate by carminic acid
06.07	Instant wheat or rice products	0.3	Calculate by carminic acid
07.0	Bakery food	0.6	Calculate by carminic acid
08.03	Cooked meat products	0.5	Calculate by carminic acid
12.10	Compound condiment	1.0	Calculate by carminic acid

Food Category No.	Food	Max Level / (g/kg)	Note
12.10.02	Semi-solid compound condiment	0.05	Calculate by carminic acid
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.6	Calculate by carminic acid; as in the ready-to-drink status
15.02	Integrated alcoholic beverages	0.25	Calculate by carminic acid
16.01	Jelly	0.05	Calculate by carminic acid; for jelly powder, increase use by times of dilution
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	0.1	Only carmine cochineal could be used; as carminic acid

Ponceau 4R, ponceau 4R aluminum lake

CNS No. 08.002

INS No. 124

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.05	Calculate by ponceau 4R
01.02.02	Flavored fermented milk	0.05	Calculate by ponceau 4R
01.03.02	Modified milk powder and cream powder	0.15	Calculate by ponceau 4R
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.05	Calculate by ponceau 4R
03.0	Frozen drinks (except 03.04 edible ice)	0.05	Calculate by ponceau 4R
04.01.02.04	Canned fruit	0.1	Calculate by ponceau 4R
04.01.02.05	Fruit jam	0.5	Calculate by ponceau 4R
04.01.02.08	Candied fruit	0.05	Calculate by ponceau 4R
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculate by ponceau 4R
04.02.02.03	Pickled vegetable	0.05	Calculate by ponceau 4R
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.04 Candies for decoration purpose, toppings and sweet sauces)	0.05	Calculate by ponceau 4R
05.03	Coating of candies and chocolate	0.1	Calculate by ponceau 4R

Food Category No.	Food	Max Level / (g/kg)	Note
06.05.02.02	Shrimp-flavored starch flakes	0.05	Calculate by ponceau 4R
07.02.04	Decorations on pastries	0.05	Calculate by ponceau 4R
07.03.03	Egg-biscuit-roll	0.01	Calculate by ponceau 4R
07.04	Fillings and topping for bakeries (only fillings of cookies, fillings of pastries, and syrups on surface)	0.05	Calculate by ponceau 4R
08.04	Edible casings for meat products	0.025	Calculate by ponceau 4R
09.03.03	Roe product	0.16	Only ponceau 4R could be used
11.05	Flavoring syrup	0.2	Calculate by ponceau 4R
11.05.01	Fruit flavoring syrup	0.5	Calculate by ponceau 4R
12.10.02	Semi-solid compound condiment (except 12.10.02.01 Mayonnaise, salad dressing)	0.5	Calculate by ponceau 4R
12.10.02.01	Mayonnaise, salad dressing	0.2	Calculate by ponceau 4R
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculate by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	0.05	Calculate by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	0.025	Calculate by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	Calculate by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.05	Calculate by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.05	Calculate by ponceau 4R
16.01	Jelly	0.05	Calculate by ponceau 4R; for jelly powder, increase use by times of dilution
16.03	Collagen casings	0.025	Calculate by ponceau 4R
16.06	Puffed food	0.05	Only ponceau 4R could be used

Annatto extracts

CNS No. 08.144

INS No. 160b

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.06.02	Ripened cheese	0.6	

Food Category No.	Food	Max Level / (g/kg)	Note
01.06.04	Processed cheese	0.6	
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)	0.05	
02.05	Other fat or oil products (only on-dairy creamer)	0.02	
03.0	Frozen drinks (except 03.04 edible ice)	0.6	
04.01.02.05	Fruit jam	0.6	
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	0.025	
05.01.03	Chocolate of cocoa butter replacer and its products	0.6	
05.02	Candies	0.6	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.01	
06.05.02.04	Starch-based balls	0.15	
06.06	Instant cereals, including rolled oats	0.07	
06.07	Instant wheat or rice products	0.012	
07.0	Bakery food	0.6	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.025	
08.03.05	Sausage	0.025	
12.10	Compound condiment	0.1	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.6	As in the ready-to-drink status
16.01	Jelly	0.6	If used in jelly powder, increase use by times of dilution
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	0.01	

Hydrochloric acid

CNS No. 01.108

INS No. 507

Function: acidity regulator

Food Category No.	Food	Max Level	Note
12.10.02.01	Mayonnaise, salad dressing	Based on production necessity	

Mynica red

CNS No. 08.149

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.2	
05.02	Candies	0.2	
07.02.04	Decorations on pastries	0.2	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	As in the ready-to-drink status
15.02	Integrated alcoholic beverages (only for integrated fruit wine)	0.2	
16.01	Jelly	0.2	If used in jelly powder, increase use by times of dilution

Oxidized starch

CNS No. 20.030 INS No. 1404

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Oxidized hydroxypropyl starch

CNS No. 20.033 INS No. —

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Iron oxide black, iron oxide red

CNS No. 08.014, 08.015 INS No. 172 (i), 172 (ii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.03	Coating of candies and chocolate	0.02	

Lutein

CNS No. 08.146 INS No. 161b (i)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented	0.05	

Food Category No.	Food	Max Level / (g/kg)	Note
	milk)		
03.0	Frozen drinks (except 03.04 edible ice)	0.1	
04.01.02.05	Fruit jam	0.05	
05.02	Candies	0.15	
06.04.02.01	Canned coarse grains	0.05	
06.07	Instant wheat or rice products	0.15	
06.08	Frozen wheat or rice products	0.1	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.05	
07.0	Bakery food	0.15	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.05	As in the ready-to-drink status
16.01	Jelly	0.05	If used in jelly powder, increase use by times of dilution

Copper chlorophyll

CNS No. 08.153

INS No. 141 (i)

Function: color

Food Category No.	Food	Max Level	Note
01.05.01	Cream	Based on production necessity	
05.02	Candies	Based on production necessity	
07.0	Bakery food	Based on production necessity	

Chlorophyllin copper complex, sodium and potassium salts

CNS No. 08.009, 08.155

INS No. 141 (ii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.5	
04.02.02.04	Canned or bottled vegetable	0.5	
04.04.01.06	Cooked bean products	0.5	
04.05.02	Processed nut and seed	0.5	
05.02	Candies	0.5	
06.05.02.04	Starch-based balls	0.5	
07.0	Bakery food	0.5	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02	0.5	Only chlorophyllin copper complex could be used; as in the ready-to-drink

Food Category No.	Food	Max Level / (g/kg)	Note
	Concentrated fruit and vegetable juice (nectar)]		status
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
15.02	Integrated alcoholic beverages	0.5	
16.01	Jelly	0.5	If used in jelly powder, increase use by times of dilution

Carbon dioxide

CNS No. 17.034 INS No. —

Function: preservative

Food Category No.	Food	Max Level	Note
14.04	Carbonated drinks	Based on production necessity	Could also be used in corresponding solid drink
15.03.06	Other fermented alcoholic beverage (carbonated)	Based on production necessity	

Disodium ethylene-diamine-tetra-acetate

CNS No. 18.005 INS No. 386

Function: stabilizer, coagulant substance, antioxidant, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	0.07	
04.01.02.08.03	Preserved fruit (only preserved sweet potato)	0.25	
04.02.02.03	Pickled vegetable	0.25	
04.02.02.04	Canned or bottled vegetable	0.25	
04.02.02.05	Vegetable paste, except tomato sauce	0.07	
04.03.02.03	Pickled edible fungi and algae	0.2	
04.05.02.03	Canned nuts and seeds	0.25	
06.04.02.01	Canned coarse grains	0.25	
12.10	Compound condiment	0.075	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.03	As in the ready-to-drink status

Calcium disodium ethylene-diamine-tetra-acetate

CNS No. 04.020 INS No. 385

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
12.10	Compound condiment	0.075	

Sodium acetate

CNS No. 00.013

INS No. 262 (i)

Function: acidity regulator, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
12.10	Compound condiment	10.0	
16.06	Puffed food	1.0	

Acetylated mono- and diglyceride (acetic and fatty acid esters of glycerol)

CNS No. 10.027

INS No. 472a

Function: emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Acetylated distarch phosphate

CNS No. 20.015

INS No. 1414

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Acetylated distarch adipate

CNS No. 20.031

INS No. 1422

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, Except food categories 1-68 in Table A.2	Based on production necessity	

Acesulfame potassium acesulfame potassium¹³

CNS No. 19.011

INS No. 950

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.35	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk) (only in	0.3	

¹³ If a food category allows the use of aspartame-acesulfame salt at the same time (maximum use level * 0.44 to convert to use level of acesulfame), when the two are used together, the maximum use level shall not exceed the maximum use level of acesulfame in this standard.

Food Category No.	Food	Max Level / (g/kg)	Note
	canned dairy-based desert)		
03.0	Frozen drinks (except 03.04 edible ice)	0.3	
04.01.02.04	Canned fruit	0.3	
04.01.02.05	Fruit jam	0.3	
04.01.02.08.01	Candied fruits, pickled fruits	0.3	
04.02.02.03	Pickled vegetable	0.3	
04.03.02	Processed edible fungi and algae (except 04.03.02.01 Frozen edible fungi and algae)	0.3	
04.04.01.02	Dehydrated soybean curd	0.2	
04.05.02.01	Cooked nut and seed	3.0	
05.02	Candies	2.0	
05.02.01	Gum-based candies	4.0	
06.04.02.01	Canned coarse grains	0.3	
06.04.02.02	Other coarse grain product (only in black sesame paste)	0.3	
06.06	Instant cereals, including rolled oats	0.8	
06.09	Cereal and starch dessert (only in canned grain deserts)	0.3	
07.0	Bakery food	0.3	
07.02	Pastries	0.5	
11.04	Table-top sweeteners	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.5	
12.04	Soy sauce	1.0	
12.10.03	Compound condiment in liquid form	1.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.3	As in the ready-to-drink status
14.05.01	Tea drinks	0.58	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.35	
16.01	Jelly	0.3	If used in jelly powder, increase use by times of dilution

Ethoxy quin

CNS No. 17.010

INS No. 324

Function: preservative

Food Category No.	Food	Max Level	Note
04.01.01.02	Surface-treated fresh fruit	Based on production necessity	Residue ≤ 1 mg/kg

D-isoascorbic acid (erythorbic acid)

(Including sodium D-isoascorbate)

CNS No. 04.004, 04.018 INS No. 315, 316

Function: antioxidant, color fixative

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-62, 64-68 in Table A.2	Based on production necessity	
15.03.01	Grape wine	0.15	Calculate by ascorbic acid

Isomerized lactose

CNS No. 00.003 INS No. —

Function: other

Food Category No.	Food	Max Level / (g/kg)	Note
01.03.02	Modified milk powder and cream powder	15.0	
07.03	Crackers	2.0	
13.01	Formula for infants and young children	15.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	1.5	As in the ready-to-drink status

Isomaltulose (palatinose)

CNS No. 19.003 INS No. —

Function: sweetener

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.04	Canned fruit	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.01.02.08	Candied fruit	Based on production necessity	
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	Based on production necessity	
05.01.03	Chocolate of cocoa butter replacer and its products	Based on production necessity	
05.02	Candies	Based on production necessity	
05.03	Coating of candies and chocolate	Based on production necessity	

Food Category No.	Food	Max Level	Note
06.04.02.02	Other coarse grain product	Based on production necessity	
06.10	Fillings for cereal product	Based on production necessity	
07.01	Bread	Based on production necessity	
07.02	Pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
15.02	Integrated alcoholic beverages	Based on production necessity	

Stearic acid (octadecanoic acid)

CNS No. 14.009

INS No. 570

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	1.2	

Calcium stearate

CNS No. 10.039

INS No. —

Function: emulsifier, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
12.09.01	Herbs, spices, seasonings and condiments and their powder	20.0	
12.10.01	Solid compound condiment	20.0	

Potassium stearate

CNS No. 10.028

INS No. —

Function: emulsifier, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
07.02	Pastries	0.18	
12.09.01	Herbs, spices, seasonings and condiments and their powder	20.0	

Magnesium stearate

CNS No. 02.006

INS No. 470 (iii)

Function: emulsifier, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08	Candied fruit	0.8	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	

Sodium stearoyl lactylate, calcium stearoyl lactylate

CNS No. 10.011, 10.009

INS No. 481 (i), 482 (i)

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level/ (g/kg)	Note
01.01.03	Modified milk	2.0	
01.02.02	Flavored fermented milk	2.0	
01.05.01	Cream	5.0	
01.05.03	Modified cream	5.0	
01.05.04	Cream-like products	5.0	
02.01.01	Vegetable oil and fat	0.3	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	5.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	
02.05	Other fat or oil products (only on-dairy creamer)	10.0	
02.05	Other fat or oil products	2.0	
03.01	Ice creams, ice cream bars	2.0	
04.01.02.05	Fruit jam	2.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	2.0	
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	2.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	2.0	
06.03.02.03	Fermented wheat flour product	2.0	
06.04.02.02	Other coarse grain products (only dehydrated potato products)	2.0	
07.01	Bread	2.0	
07.02	Pastries	2.0	
07.03	Crackers	2.0	
08.03.05	Sausage	2.0	
11.05	Flavoring syrup	2.0	
14.03	Protein drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use

Food Category No.	Food	Max Level/ (g/kg)	Note
			by times of dilution
14.05	Tea, coffee, plant drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Allura red, allura aluminum lake

CNS No. 08.012

INS No. 129

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.07	Calculate by allura red
04.01.02.02	Dried fruit (only in dried apple)	0.07	Calculate by allura red; as carrier for coloring and flavoring of oat flakes
04.01.02.09	Fruit/vegetable for decoration purpose	0.05	Calculate by allura red
04.04.01.06	Cooked bean products	0.1	Calculate by allura red
04.05.02	Processed nut and seed	0.1	Calculate by allura red
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	Calculate by allura red
06.05.02.04	Starch-based balls	0.2	Calculate by allura red
06.06	Instant cereals, including rolled oats (only in cocoa corn chips)	0.07	Calculate by allura red
07.02.04	Decorations on pastries	0.05	Calculate by allura red
07.04	Fillings and topping for bakeries (only filling of crackers)	0.1	Calculate by allura red
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.025	Calculate by allura red
08.03.05	Sausage	0.015	Calculate by allura red
08.04	Edible casings for meat products	0.05	Calculate by allura red
11.05	Flavoring syrup	0.3	Calculate by allura red
12.10.01	Solid compound condiment	0.04	Calculate by allura red

Food Category No.	Food	Max Level / (g/kg)	Note
12.10.02	Semi-solid compound condiment (except 12.10.02.01 Mayonnaise, salad dressing)	0.5	Calculate by allura red
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	Calculate by allura red; as in the ready-to-drink status
15.02	Integrated alcoholic beverages	0.05	Only allura red could be used
16.01	Jelly	0.025	Calculate by allura red; for jelly powder, increase use by times of dilution
16.03	Collagen casings	0.05	Calculate by allura red
16.06	Puffed food	0.1	Only allura red could be used

Corn yellow

CNS No. 08.116

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candies	5.0	

Cowberry red

CNS No. 08.105

INS No. —

Function: color

Food Category No.	Food	Max Level	Note
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (only fruity drink)	Based on production necessity	Could also be used in corresponding solid drink

Spirulina blue

CNS No. 08.137

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.8	
05.02	Candies	0.8	
12.09.01	Herbs, spices, seasonings and	0.8	

	condiments and their powder		
14.02.03	Fruit and vegetable juice (nectar) drink	0.8	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.8	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	0.8	If used in jelly powder, increase use by times of dilution

Gleditsia sinensis lam gum

CNS No. 20.029

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	4.0	
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	4.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	4.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	4.0	As in the ready-to-drink status

Quillaia extract

CNS No. 10.042

INS No. 999

Function: emulsifier

Food Category No.	Food	Max Level (g/kg)	Note
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculate by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	0.05	Calculate by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	Calculate by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.05	Calculate by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.05	Calculate by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Sucrose esters of fatty acids

CNS No. 10.001

INS No. 473

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	3.0	
01.02.02	Flavored fermented milk	1.5	
01.05.03	Modified cream	10.0	
01.05.04	Cream-like products	10.0	
02.01	Fats and oils essentially water-free	10.0	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	10.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	10.0	
03.0	Frozen drinks (except 03.04 edible ice)	1.5	
04.01.01.02	Surface-treated fresh fruit	1.5	
04.01.02.05	Fruit jam	5.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	10.0	
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	5.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	4.0	
06.03.02.02	Dried pastas and noodles and similar products	4.0	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	5.0	
06.04.02.01	Canned coarse grains	1.5	
06.07	Instant wheat or rice products	4.0	
07.0	Bakery food	3.0	
08.0	Meat and meat products (except 08.01 Raw and fresh meat)	1.5	
10.01	Fresh egg	1.5	For egg preservation
11.05	Flavoring syrup	5.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	5.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	1.5	As in the ready-to-drink status
16.01	Jelly	4.0	If used in jelly powder, increase use by times of dilution

Food Category No.	Food	Max Level / (g/kg)	Note
16.07	Other (only ready-to-eat dishes)	5.0	

Gardenia yellow

CNS No. 08.112

INS No. 164

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)	1.5	
03.0	Frozen drinks (except 03.04 edible ice)	0.3	
04.01.02.08.01	Candied fruits, pickled fruits	0.3	
04.02.02.03	Pickled vegetable	1.5	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	1.5	
04.05.02.03	Canned nuts and seeds	0.3	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	1.0	
06.03.02.02	Dried pastas and noodles and similar products	0.3	
06.07	Instant wheat or rice products	1.5	
06.10	Fillings for cereal product	1.5	
07.02	Pastries	0.9	
07.03	Crackers	1.5	
07.04	Fillings and topping for bakeries	1.0	
08.03	Cooked meat products (only in cooked poultry meat)	1.5	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	1.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.3	
14.06	Solid drink	1.5	
14.08	Flavored drinks (only fruity drink)	0.3	
15.02	Integrated alcoholic beverages	0.3	
16.01	Jelly	0.3	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.3	

Gardenia blue

CNS No. 08.123

INS No. 165

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	1.0	
04.01.02.05	Fruit jam	0.3	
04.02.02.03	Pickled vegetable	0.5	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.5	
05.02	Candies	0.3	
06.07	Instant wheat or rice products	0.5	
06.10	Fillings for cereal product	0.5	
07.0	Bakery food	1.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	
14.03	Protein drink	0.5	
14.06	Solid drink	0.5	
14.08	Flavored drinks (only fruity drink)	0.2	
15.02	Integrated alcoholic beverages	0.2	
16.06	Puffed food	0.5	

Phytic acid (inositol hexaphosphoric acid), sodium phytate

CNS No. 04.006, 04.025 INS No. 391, —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.2	Calculate by phytic acid
04.01.02	Processed fruit	0.2	Calculate by phytic acid
04.02.02	Processed vegetable (except 04.02.02.01 Frozen vegetable and 04.02.02.06 Fermented vegetable product)	0.2	Calculate by phytic acid
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.2	Calculate by phytic acid
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculate by phytic acid
08.03.01	Thick gravy cooked meat	0.2	Calculate by phytic acid
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.2	Calculate by phytic acid
08.03.03	Fried meat	0.2	Calculate by phytic acid
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.2	Calculate by phytic acid
08.03.05	Sausage	0.2	Calculate by phytic acid
08.03.06	Fermented meat products	0.2	Calculate by phytic acid
09.01	Fresh aquatic products (only shrimp)	Based on production necessity	Calculate by phytic acid; residue level $\leq 20\text{mg/kg}$

11.05	Flavoring syrup	0.2	Calculate by phytic acid
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	Calculate by phytic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Vegetable carbon

CNS No. 08.138

INS No. 153

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	5.0	
04.04.01.02	Dehydrated soybean curd	Based on production necessity	
04.05.02	Processed nut and seed	Based on production necessity	
05.02	Candies	5.0	
06.05.02.04	Starch-based balls	1.5	
07.02	Pastries	5.0	
07.03	Crackers	5.0	
12.10	Compound condiment	5.0	
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	5.0	

Antioxidant of bamboo leaves

CNS No. 04.019

INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.5	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.5	
06.03.02.05	Fried flour products	0.5	
06.06	Instant cereals, including rolled oats	0.5	
07.0	Bakery food	0.5	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.5	
08.03.01	Thick gravy cooked meat	0.5	
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.5	
08.03.03	Fried meat	0.5	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.5	

Food Category No.	Food	Max Level / (g/kg)	Note
08.03.05	Sausage	0.5	
08.03.06	Fermented meat products	0.5	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished product)]	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.01	Tea drinks	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.5	

Gromwell red

CNS No. 08.140

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.1	
07.02	Pastries	0.9	
07.03	Crackers	0.1	
07.04	Fillings and topping for bakeries	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.03	Fruit wine	0.1	

Purple sweet potato colour

CNS No. 08.154

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	0.2	
05.02	Candies	0.1	

07.02.04	Decorations on pastries	0.2	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.2	

Shellac

CNS No. 14.001

INS No. 904

Function: coating agents, basic substances for gum-based candies, color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit (only citrus)	0.5	
04.01.01.02	Surface-treated fresh fruit (only apple)	0.4	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	0.2	
05.02.01	Gum-based candies	3.0	
05.02.02	Other candies except gum-based candies	3.0	
07.03.02	Waffles	0.2	
16.03	Collagen casings	Based on production necessity	

Lac dye red (lac red)

CNS No. 08.104

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	0.5	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.5	
07.04	Fillings and topping for bakeries (only flavored pie fillings)	0.5	
12.10	Compound condiment	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Integrated alcoholic beverages	0.5	

**Table C.1 List of the Processing Aids Permitted in Processing of Various Kinds of Foods, and
No Restriction of the Residue Level (excluding Enzyme Preparation)**

No.	Processing Aid (in Chinese)	Processing Aid (in English)
1.	氨水及液氨	ammonia
2.	甘油（又名丙三醇）	glycerine (glycerol)
3.	丙酮	acetone
4.	丙烷	propane
5.	单，双甘油脂肪酸酯	mono-and diglycerides of fatty acids
6.	氮气（液氮）	nitrogen
7.	二氧化硅	silicon dioxide
8.	二氧化碳	carbon dioxide
9.	硅藻土	diatomaceous earth
10.	活性炭	activated carbon
11.	磷脂	phospholipid
12.	硫酸钙	calcium sulfate
13.	硫酸镁	magnesium sulfate
14.	硫酸钠	sodium sulfate
15.	氯化铵	ammonium chloride
16.	氯化钙	calcium chloride
17.	氯化钾	potassium chloride
18.	柠檬酸	citric acid
19.	氢气	hydrogen
20.	氢氧化钙	calcium hydroxide
21.	氢氧化钾	potassium hydroxide
22.	氢氧化钠	sodium hydroxide
23.	乳酸	lactic acid
24.	硅酸镁	magnesium trisilicate
25.	碳酸钙（包括轻质碳酸钙，重质碳酸钙）	calcium carbonate (light, heavy)
26.	碳酸钾	potassium carbonate
27.	碳酸镁（包括轻质碳酸镁，重质碳酸镁）	magnesium carbonate (light, heavy)
28.	碳酸钠	sodium carbonate
29.	碳酸氢钾	potassium hydrogen carbonate
30.	碳酸氢钠	sodium hydrogen carbonate
31.	纤维素	cellulose
32.	盐酸	hydrochloric acid
33.	氧化钙	calcium oxide
34.	氧化镁（包括重质氧化镁，轻质氧化镁）	magnesium oxide (heavy, light)
35.	乙醇	ethanol
36.	冰乙酸（又名冰醋酸）	acetic acid
37.	植物活性炭	vegetable carbon (activated)

Table C.2 List of the Processing Aids that Require Clarification of the Functions and Scope of Use (excluding Enzyme preparation)

No.	Processing Aid (English)	Function	Scope of Use
1.	1-butanol	Solvent for extraction	Fermentation
2.	Solvent No. 6	Solvent for oil impregnation; extraction solvent	Fermentation, Oil extraction
3.	D-mannitol	Anti-adhesive agent	Candies processing
4.	DL-disodium malate	Nutrient for fermentation	Fermentation
5.	L-malic acid	Nutrient for fermentation	Fermentation
6.	β -cyclodextrin	Solvent for cholesterol extraction	Processing of pasteurized milk, sterilized milk and modified milk, fermented milk and flavored fermented milk, cream and cream-like products, cheese, processed cheese and cheese-like products
7.	Arabic gum	Clarifying agent	Wine processing
8.	Attapulgitte clay	Decolorant	Oil processing
9.	1,2-propanediol	Coolant, antifoaming agent, Extraction solvent	Beer processing and extraction
10.	Carnauba wax	Release agent	Processing of bakery wares, puffed food, and candied fruits
11.	White mineral oil	Antifoaming agent, Release agent, anti-adhesive agent, Lubricant	Processing and fermentation of potato, oil and fat, candy, collagen casings, puffed foods, cereals (for dustproof), and processing of bean products
12.	Insoluble polyvinylpolypyrrolidone (PVPP)	Absorbent	Processing and fermentation of beer, wine, fruit wine, Chinese rice wine and integrated spirit; processing of tea drinks
13.	Propionic acid, sodium propionate, calcium propionate	Nutrient for fermentation	Production of yeast; residue $\leq 0.1\text{g/kg}$
14.	Edible tannin	Filter aid, clarifying agent, Decolorant	Processing of Chinese rice wine, beer, grape wine and integrated alcoholic beverages; oil and fat bleaching; fermentation
15.	Butane	Extraction solvent	Extraction
16.	Beeswax	Release agent	Processing of bakery foods and puffed foods
17.	Kaolin	Clarifying agent, Filter aid	Processing and fermentation of grape wine, fruit wine, Chinese rice wine, and integrated alcoholic beverages
18.	Higher alcohol fatty acid ester complex	Antifoaming agent	Fermentation, processing of soybean protein
19.	Silica gel	Clarifying agent	Processing of beer, grape wine, fruit wine, integrated alcoholic beverages and Chinese rice wine
20.	Calcium silicate	Filter aid	Processing of oil for frying; maximum

No.	Processing Aid (English)	Function	Scope of Use
			use 40g/kg
21.	Hydrogen peroxide	Desulfurizer, decolorant, deiodizer	Processing of starch sugar and starch; processing of oil and fat; processing of algae
22.	Talc	Release agent, anti-adhesive agent	Candies processing; fermentation extraction
23.	Activated clay	Clarifying agent, Decolorant of edible oil, Absorbent	Fermentation and processing of integrated alcoholic beverages; processing of oil and fat; water treatment
24.	Sodium methylate	Oil and fat transesterification catalysts	processing of oil and fat
25.	Sodium formate	Substance for fermentagion	Fermentation
26.	Sodium metabisulphite	Stickiness regulator	Processing of soybean protein (only isolated soy protein, soy protein concentrate; maximum use 0.03 g/kg (calculated by residue of sulfur dioxide)
27.	Potassium bitartrate	Crystallizer	Processing of grape wine
28.	Polytyrene	Filter aid	Processing of beer
29.	Polyacrylamide	Flocculant, Filter aid	Water treatment in beverage processing; Sugar production and fermentation
30.	Polydimethyl siloxane	Antifoaming agent, release agent	Processing of bean product (max level of use 0.3 g/kg, as used in 1kg of soybeans, calculated by polydimethyl siloxane); processing of meat, beer (max level of use 0.2 g/kg, calculated by polydimethyl siloxane); bakery foods (max level of use 30 mg/dm ² in the mold, calculated by polydimethyl siloxane); processing of oil and fats and frying (max level of use 0.01 g/kg, calculated by polydimethyl siloxane). Processing of jelly/ juice/ concentrated juice powder/ beverage/instant foods/ ice cream/ fruit jam/condiments and vegetables (max level of use 0.05 g/kg, calculated by polydimethyl siloxane); fermentation (max level of use 0.1 g/kg, calculated by polydimethyl siloxane); processing of potatoes (based on production necessity); processing and livestock and poultry blood products (maximum use level of 0.2g/kg, calculated by polydimethyl siloxane)
31.	Polyglycerol esters of fatty acid	Antifoaming agent	Sugar production
32.	Polyoxypropylene glycerol ether(GP)	Antifoaming agent	Fermentation

No.	Processing Aid (English)	Function	Scope of Use
33.	Polyoxypropylene oxyethylene glycerolether(GPE)	Antifoaming agent	Fermentation
34.	Polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleate	Dispersant, Extraction solvent, antifoaming agent	Sugar production, fermentation, extraction, fruit and vegetable juice (pulp), beverages (max level of use 0.75g/kg), plant protein containing drink (max level of use 2.0g/kg); bean products (max level of use 0.05g/kg, as used in 1kg of soybeans)
35.	Polyoxyethylene polyoxypropylene amine ether(BAPE)	Antifoaming agent	Fermentation
36.	Polyoxyethylene polyoxypropylene pentaerythritol ether(PPE)	Antifoaming agent	Fermentation
37.	Carrageenan	Clarifying agent	Beer processing
38.	Ion exchange resins	Decolorant, absorbent	Processing of beer, grape wine, fruit wine, integrated alcoholic beverages, Chinese rice wine, and canned foods, water treatment, sugar production and fermentation
39.	Phosphoric acid	Clarifying agent, refining degumming, Nutrient for fermentation, Autolysis accelerator	Sugar production; processing of oil and fat; fermentation; production of yeast processed products
40.	Ammonium dihydrogen phosphate	Nutrient for fermentation	Fermentation
41.	Diammonium hydrogen phosphate	Nutrient for fermentation	Fermentation
42.	Potassium phosphate, monobasic	Nutrient for fermentation	Fermentation
43.	Sodium dihydrogen phosphate	Nutrient for fermentation	Fermentation
44.	Tricalcium orthophosphate (calcium phosphate)	Dispersant	Processing of dairy products
45.	Disodium hydrogen phosphate	Flocculant, Nutrient for fermentation	Water treatment for processing of beverages; fermentation
46.	Trisodium phosphate	Flocculant, Nutrient for fermentation	Water treatment for processing of beverages; fermentation
47.	Sodium polyphosphate	Chelator	Processing of lactose (residue is 0.2 g/kg)
48.	Sulfur	Clarifying agent	Sugar production
49.	Sulfuric acid	Flocculant, Nutrient for fermentation	Processing of beer; fermentation, processing of starch; processing of dairy products

No.	Processing Aid (English)	Function	Scope of Use
50.	Ammonium sulfate	Nutrient for fermentation	Fermentation
51.	Manganese sulfate	Nutrient for fermentation	Fermentation
52.	Copper sulphate	Clarifying agent, chelator, Nutrient for fermentation	Processing of grape wine; processing of preserved eggs; fermentation
53.	Zinc sulphate	Chelator, Flocculant, Nutrient for fermentation	Processing of preserved eggs; processing of beer; fermentation
54.	Ferrous sulfate	Flocculant	Water treatment for processing of beverages and processing of beer Water treatment for processing of beverages; fermentation
55.	Magnesium chloride	Nutrient for fermentation	Fermentation
56.	Gelatin	Clarifying agent	Processing of fruit wine, Processing of grape wine
57.	Nickel	Catalyzer	Fermentation, processing of oil and fats, processing of sugar alcohols
58.	Bentonite	Absorbent, Filter aid, clarifying agent, decolorant	Processing and fermentation of grape wine, fruit wine, Chinese rice wine, integrated alcoholic beverages, oil and fats, condiments, fruit and vegetable juices, tea beverages, and solid drinks,
59.	Paraffin	Release agent, Feather or hair remover	Processing of candies and bakery foods; depilation treatment of poultry and animals
60.	Petroleum ether	Extraction solvent	Processing of integrated alcoholic beverages, Extraction
61.	Glycerol ester of rosin	Feather or hair remover	Depilation treatment of poultry and animals
62.	Deacetylated chitin(chitosan)	Clarifying agent	Processing of fruit and vegetable juice; Processing of plant-based beverages; processing of beer and malt beverages
63.	Vitamin B family	Nutrient for fermentation	Fermentation
64.	Glutaraldehyde	Cross-linking agent	Processing of collagen casings
65.	Octyl and decyl glycerate	Anti-adhesive agent	Processing of candies; processing of candied fruits and collagen casings; processing of chocolates and chocolate products (max use is 0.08g/kg)
66.	Starch sodium octenylsuccinate	Anti-adhesive agent	Processing of gum-based candies
67.	Nitrous oxide	Propellant, foaming agent	Processing of water-dispersible fat emulsions (non-dairy creamer only) and fat emulsions other than those in food category 02.02, including mixed and/or flavored products based on fat emulsions (non-dairy cream only); processing of cream and cream-like products
68.	Isopropyl alcohol	Extraction solvent	Extraction
69.	Disodium EDTA	Absorbent, chelator	Processing of cooked nuts and seeds, beer and integrated alcoholic beverages;

No.	Processing Aid (English)	Function	Scope of Use
			fermentation; processing of beverages
70.	Ether	Extraction solvent	Processing of integrated alcoholic beverage; processing of rice bran oil (residue ≤ 2 mg/kg)
71.	Sodium acetate	Chelator	Fermentation; processing of starch
72.	Ethyl acetate	Extraction solvent	Processing of integrated alcoholic beverages, processing of yeast extract
73.	Lauric acid	Peel remover	Fruit and vegetable peeling
74.	Sucrose polyoxypropylene ester	Antifoaming agent	Fermentation and Sugar production
75.	Sucrose esters of fatty acid	Antifoaming agent	Sugar production; processing of bean products
76.	Pearl rock	Filter aid	Processing of beer, grape wine, fruit wine and integrated alcoholic beverages; fermentation; processing of oil and fats; processing of starch sugars
77.	N-hexane	Extraction solvent	Extraction; processing of soybean protein
78.	Vegetable activated carbon (Rice husk activated carbon)	Filter aid	Processing of oil and fat

Table C.3 List of Enzyme Preparation for Foods and Their Sources

No.	Enzyme	Source ^a	Donor ^b
1.	α -半乳糖苷酶 Alpha-galactosidase	黑曲霉 <i>Aspergillus niger</i>	
2.	α -淀粉酶 Alpha-amylase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	地衣芽孢杆菌 <i>Bacillus licheniformis</i>
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i> (previously called 嗜热脂解芽孢杆菌 <i>Bacillus stearothermophilus</i>)
		黑曲霉 <i>Aspergillus niger</i>	
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i> (previously called 嗜热脂解芽孢杆菌 <i>Bacillus stearothermophilus</i>)
		米根霉 <i>Rhizopus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i> (previously called 嗜热脂解芽孢杆菌 <i>Bacillus stearothermophilus</i>)	
		猪或牛的胰腺 hog or bovine pancreas	
		李氏木霉 <i>Trichoderma reesei</i>	白曲霉 <i>Aspergillus kawachii</i>
3.	α -乙酰乳酸脱羧酶 Alpha-acetolactate decarboxylase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	短小芽孢杆菌 <i>Bacillus brevis</i>
4.	β -淀粉酶 beta- amylase	大麦、山芋、大豆、小麦和麦芽 barley, taro, soya, wheat and malted barley	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	弯曲芽孢杆菌 <i>Bacillus flexus</i>
5.	β -葡聚糖酶 beta-glucanase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	

No.	Enzyme	Source ^a	Donor ^b
		孤独腐质霉 <i>Humicola insolens</i>	
		哈次木霉 <i>Trichoderma harzianum</i>	
		黑曲霉 ^c <i>Aspergillus niger</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
5.	β -葡聚糖酶 beta-glucanase	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>
		两型孢双侧孢霉 <i>Disporotrichum dimorphosporum</i>	
		埃默森篮状菌 <i>Talaromyces emersonii</i>	
		绿色木霉 <i>Trichoderma viride</i>	
		绳状青霉 <i>Penicillium funiculosum</i>	
6.	阿拉伯呋喃糖苷酶 Arabinofuranosidease	黑曲霉 <i>Aspergillus niger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	<i>Talaromyces pinophilus</i>
7.	氨基肽酶 Aminopeptidase	米曲霉 <i>Aspergillus oryzae</i>	
8.	半纤维素酶 Hemicellulase	黑曲霉 <i>Aspergillus niger</i>	
9.	菠萝蛋白酶 Bromelain	菠萝 <i>Ananas</i> spp.	
10.	蛋白酶 (包括乳凝块酶) Protease (including milk clotting enzymes)	寄生内座壳 (栗疫菌) <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)	寄生内座壳 (栗疫菌) <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		寄生内座壳 (栗疫菌) <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	小牛胃 Calf stomach
		微小毛霉 <i>Mucor pusillus</i>	
		蜂蜜曲霉 <i>Aspergillus melleus</i>	
		嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i> (previously	

No.	Enzyme	Source ^a	Donor ^b
		called 嗜热脂解芽孢杆菌 <i>Bacillus stearothermophilus</i>)	
		李氏木霉 <i>Trichoderma reesei</i>	李氏木霉 <i>Trichoderma reesei</i>
11.	蛋白质谷氨酰胺酶 Protein-glutaminase	解脲金黄杆菌 <i>Chryseobacterium proteolyticum</i>	
12.	单宁酶 Tannase	米曲霉 <i>Aspergillus oryzae</i>	
13.	多聚半乳糖醛酸酶 Polygalacturonase	黑曲霉 <i>Aspergillus niger</i>	
		米根霉 <i>Rhizopus oryzae</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
14.	甘油磷脂胆固醇酰基转移酶 Glycerophospholipid Cholesterol Acyltransferase (GCAT)	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	杀鲑气单胞菌杀鲑亚种 <i>Aeromonas salmonicida</i> subsp. <i>Salmonicida</i>
15.	谷氨酰胺酶 Glutaminase	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
16.	谷氨酰胺转氨酶 Glutamine Transaminase	茂原链轮丝菌 (又名茂源链霉菌) <i>Streptomyces mobaraensis</i>)	
17.	果胶裂解酶 Pectinlyase	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		李氏木霉 <i>Trichoderma reesei</i>	黑曲霉 <i>Aspergillus niger</i>
18.	果胶酶 Pectinase	黑曲霉 <i>Aspergillus niger</i>	
		米根霉 <i>Rhizopus oryzae</i>	
19.	果胶酯酶 (果胶甲基酯酶) Pectinesterase (Pectin methylesterase)	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		米曲霉 <i>Aspergillus oryzae</i>	针尾曲霉 <i>Aspergillus aculeatus</i>
20.	过氧化氢酶 Catalase	黑曲霉 <i>Aspergillus niger</i>	
		牛、猪或马的肝脏 bovine, pig or horse liver	
		溶壁微球菌 <i>Micrococcus lysodeicticus</i>	
21.	核酸酶 Nuclease	橘青霉 <i>penicillium citrinum</i>	
22.	环糊精葡萄糖苷转移酶 Cyclomaltodextrin glucanotransferase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	高温厌氧杆菌 <i>Thermoanaerobacter</i> sp.
23.	己糖氧化酶 Hexose oxidase	(多形) 汉逊酵母 <i>Hansenula polymorpha</i>	皱波角叉菜 <i>Chondrus crispus</i>
24.	菊糖酶 Inulinase	黑曲霉 <i>Aspergillus niger</i>	
25.	壳聚糖酶 Chitosanase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	
26.	磷脂酶 Phospholipase	胰腺 pancreas	

No.	Enzyme	Source ^a	Donor ^b
27.	磷脂酶 A2 Phospholipase A2	猪胰腺组织 porcine pancreas	
		黑曲霉 <i>Aspergillus niger</i>	猪胰腺组织 porcine pancreas
28.	磷脂酶 C Phospholipase C	巴斯德毕赤酵母 <i>Pichia pastoris</i>	Microorganism encoding phospholipase C gene isolated from soil
29.	麦芽碳水化合物水解酶 (α -, β -麦芽碳水化合物水解酶) Malt carbohydrases (alpha- and beta-amylase)	麦芽和大麦 malted barley & barley	
30.	麦芽糖淀粉酶 Maltogenic amylase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i> (previously called 嗜热脂解芽孢杆菌 <i>Bacillus stearothermophilus</i>)
31.	麦芽四糖水解酶 Maltotetraohydrolase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	施氏假单胞菌 <i>Pseudomonas stutzeri</i>
32.	木瓜蛋白酶 Papain	木瓜 <i>Carica papaya</i>	
33.	木聚糖酶 Xylanase	<i>Fusarium venenatum</i>	棉状嗜热丝孢菌 <i>Thermomyces lanuginosus</i>
		巴斯德毕赤酵母 <i>Pichia pastoris</i>	
		孤独腐质霉 <i>Humicola insolens</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		李氏木霉 <i>Trichoderma reesei</i>	
		绿色木霉 <i>Trichoderma viride</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	枯草芽孢杆菌 <i>Bacillus subtilis</i>
		米曲霉 <i>Aspergillus oryzae</i>	棉状嗜热丝孢菌 <i>Thermomyces lanuginosus</i>
		米曲霉 <i>Aspergillus oryzae</i>	黑曲霉 ^c <i>Aspergillus niger</i>
		李氏木霉 <i>Trichoderma reesei</i>	<i>Talaromyces leycettanus</i>
34.	凝乳酶 A Chymosin A	大肠杆菌 K-12 <i>Escherichia Coli</i> K-12	小牛前凝乳酶 A 基因 calf prochymosin A gene
35.	凝乳酶 B Chymosin B	黑曲霉泡盛变种 <i>Aspergillus niger</i> var. <i>awamori</i>	小牛前凝乳酶 B 基因 calf prochymosin B gene
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	小牛前凝乳酶 B 基因 calf prochymosin B gene
36.	凝乳酶或粗制凝乳酶 Chymosin or Rennet	小牛、山羊或羔羊的皱胃 calf, kid, or lamb abomasum	

No.	Enzyme	Source ^a	Donor ^b
37.	葡糖淀粉酶（淀粉葡糖苷酶） Glucoamylase (amyloglucosidase)	戴尔根霉 <i>Rhizopus delemar</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		黑曲霉 <i>Aspergillus niger</i>	埃默森篮状菌 <i>Talaromyces emersonii</i>
		米根霉 <i>Rhizopus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		雪白根霉 <i>Rhizopus niveus</i>	
		李氏木霉 <i>Trichoderma reesei</i>	李氏木霉 <i>Trichoderma reesei</i>
38.	葡糖氧化酶 Glucose oxidase	黑曲霉 <i>Aspergillus niger</i>	
		米曲霉 <i>Aspergillus oryzae</i>	黑曲霉 <i>Aspergillus niger</i>
		产黄青霉 <i>Penicillium chrysogenum</i>	
39.	葡糖异构酶（木糖异构酶） Glucose isomerase (xylose isomerase)	橄榄产色链霉菌 <i>Streptomyces olivochromogenes</i>	
		橄榄色链霉菌 <i>Streptomyces olivaceus</i>	
		密苏里游动放线菌 <i>Actinoplanes missouriensis</i>	
		凝结芽孢杆菌 <i>Bacillus coagulans</i>	
		锈棕色链霉菌 <i>Streptomyces rubiginosus</i>	
		紫黑吸水链霉菌 <i>Streptomyces violaceoniger</i>	
		鼠灰链霉菌 <i>Streptomyces murinus</i>	
		锈棕色链霉菌 <i>Streptomyces rubiginosus</i>	锈棕色链霉菌 <i>Streptomyces rubiginosus</i>
40.	β -葡萄糖苷酶 beta- glucosidase(also called 纤维二糖酶 Cellobiase)	黑曲霉 <i>Aspergillus niger</i>	
41.	α -葡萄糖苷酶 Alpha-glucosidase	李氏木霉 <i>Trichoderma reesei</i>	黑曲霉 <i>Aspergillus niger</i>
42.	普鲁兰酶 Pullulanase	产气克雷伯氏菌 <i>Klebsiella aerogenes</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜酸普鲁兰芽孢杆菌 <i>Bacillus acidopullulyticus</i>
		嗜酸普鲁兰芽孢杆菌 <i>Bacillus acidopullulyticus</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	<i>Bacillus deramificans</i>
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	<i>Bacillus deramificans</i>
		长野解普鲁兰杆菌 <i>Pullulanibacillus naganoensis</i>	

No.	Enzyme	Source ^a	Donor ^b
43.	漆酶 Laccase	米曲霉 <i>Aspergillus oryzae</i>	嗜热毁丝霉 <i>Myceliophthora thermophila</i>
44.	溶血磷脂酶 (磷脂酶 B) Lysophospholipase (lecithinase B)	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
45.	乳糖酶 (β -半乳糖苷酶) Lactase (beta-galactosidase)	脆壁克鲁维酵母 <i>Kluyveromyces fragilis</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	乳克鲁维酵母 <i>Kluyveromyces lactis</i>
		巴斯德毕赤酵母 <i>Pichia pastoris</i>	米曲霉 <i>Aspergillus oryzae</i>
		两歧双歧杆菌 <i>Bifidobacterium bifidum</i>	
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	两歧双歧杆菌 <i>Bifidobacterium bifidum</i>
46.	羧肽酶 Carboxypeptidase	黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
47.	天门冬酰胺酶 Asparaginase	黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		米曲霉 <i>Aspergillus oryzae</i>	米曲霉 <i>Aspergillus oryzae</i>
48.	脱氨酶 Deaminase	蜂蜜曲霉 <i>Aspergillus melleus</i>	
49.	胃蛋白酶 Pepsin	猪、小牛、小羊、禽类的胃组织 hog, calf, lamb (kid) or poultry stomach	
50.	无花果蛋白酶 Ficin	无花果 <i>Ficus</i> spp.	
51.	纤维素酶 Cellulase	黑曲霉 <i>Aspergillus niger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
		绿色木霉 <i>Trichoderma viride</i>	
52.	右旋糖酐酶 Dextranase	无定毛壳菌 <i>Chaetomium erraticum</i> (also called 细丽毛壳 <i>Chaetomium gracile</i>)	
53.	胰蛋白酶 Trypsin	猪或牛的胰腺 porcine or bovine pancreas	
54.	胰凝乳蛋白酶 (糜蛋白酶) Chymotrypsin	猪或牛的胰腺 porcine or bovine pancreas	
55.	蔗糖 1-果糖转移酶 (also called 果糖基转移酶) Sucrose 1-fructosyltransferase	米曲霉 <i>Aspergillus oryzae</i>	

No.	Enzyme	Source ^a	Donor ^b
56.	脂肪酶 Lipase	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	南极假丝酵母 <i>Candida antarctica</i>
		米根霉 <i>Rhizopus oryzae</i>	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	尖孢镰刀菌 <i>Fusarium oxysporum</i>
		米曲霉 <i>Aspergillus oryzae</i>	棉状嗜热丝孢菌 <i>Thermomyces lanuginosus</i>
		小牛或小羊的唾液腺或前胃组织 salivary glands or forestomach of calf, kid, or lamb	
		雪白根霉 <i>Rhizopus niveus</i>	
		羊咽喉 goat gullets	
		猪或牛的胰腺 hog or bovine pancreas	
		米曲霉 <i>Aspergillus oryzae</i>	米黑根霉 <i>Rhizomucor miehei</i>
		柱晶假丝酵母 <i>Candida cylindracea</i>	
		卷枝毛霉 <i>Mucor circinelloides</i> (also known as 爪哇毛霉 <i>Mucor javanicus</i>)	
		黑曲霉 <i>Aspergillus niger</i>	黄色镰刀菌 <i>Fusarium culmorum</i>
		多形汉逊酵母 <i>Hansenula polymorpha</i>	异孢镰刀菌 <i>Fusarium heterosporum</i>
57.	酯酶 Esterase	黑曲霉 <i>Aspergillus niger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
58.	植酸酶 phytase	黑曲霉 <i>Aspergillus niger</i>	
59.	转化酶 (蔗糖酶) Invertase (saccharase)	酿酒酵母 <i>Saccharomyces cerevisiae</i>	
60.	转葡萄糖苷酶 Transglucosidase	黑曲霉 <i>Aspergillus niger</i>	
^a Refers to animal, plant or microbio used to extract enzyme preparations; ^b Refers to animal, plant or microbio that provides gene segments for biotechnological sources of enzyme preparations; ^c Including <i>Aspergillus aculeatus</i> and <i>A. awamori</i> .			

Appendix D Food Additive's Function Categories

Note: a food additive usually has one or multiple functions. A food additive's common function(s) is (are) listed under each food additive in this standard, which is not an exhaustive list.

- D.1 Acidity regulator: substance used for maintaining or changing the pH value of foods.
- D.2 Anticaking agent: substance used for preventing foods in form of particles or powder from agglomerating, and keep the loose or flow status (of the food).
- D.3 Antifoaming agent: substance to reduce surface tension and dispel foams in the course of food processing.
- D.4 Antioxidant: substance that can prevent or postpone oxidative cleavage or deterioration of oil or food ingredients, and increase the food stability.
- D.5 Bleaching agent: substance being added in the course of food processing that destroys and suppresses the chromogenic factors of food, which fade the food, or prevent food from browning.
- D.6 Bulking agent: substances added in the course of food processing to enable flour pasta or dough to form a dense and multi-porous structure so as to make products fluffy, soft or crispy.
- D.7 Basic substances in gum-based candies: substance to create chewing gum functions such as bubbling, plasticization, and sustain chewing.
- D.8 Coloring agent: substance that adds color to food and improves the color of food.
- D.9 Color retention agent: substance that can interact with the coloring matters in meats and meat products so that the coloring matters will not break down or deteriorate in the course of food processing or storage, and will present fine color and luster.
- D.10 Emulsifier: substance that can improve the surface tension between the various constitutive phases in the emulsification body to form the even dispersion or emulsification bodies.
- D.11 Enzyme preparation: biological product directly extracted from edible or non-edible parts of plants or animals, or fermented and extracted from traditional or genetically modified microorganisms (including but not limited to bacteria, ray fungi, or fungi) that is used in food processing and functions as biological catalysis.
- D.12 Flavor enhancer: substance to complement or enhance the original flavor of food.
- D.13 Flour treatment agent: substance that facilitates flour ripeness, and improve product quality.
- D.14 Coating agents: substance to be coated on the surface of food for the purpose of maintaining

quality, freshness, polish the food, and preventing moisture evaporation.

D.15 Humectant (water retention agent): substance added for the purpose of retention of water in food.

D.16 Nutrition fortification substances: chemical compounds, such as vitamins, mineral substances and (or) other nutrients, added into foods for the purpose of fortifying nutrition.

D.17 Preservative: substance to prevent food from putrefying and deteriorating, and to extend the storage period of food.

D.18 Stabilizer and coagulant substance: to stabilize or maintain food structure, and strengthen the sticky solids of food.

D.19 Sweetener: substance that provides sweet taste to food.

D.20 Thickener: substance that can improve stickiness of food or form gel, change the physical properties of food, provide the food with sticky wetting and fine taste, and also present functions of emulsification, stabilization, or in suspending state.

D.21 Food flavoring substances: the substances added into food products to produce, modify or enhance aroma (except substances that only produce the taste of sweet, sour or salty, nor do they include flavor enhancers).

D.22 Food processing aid: refers to various kinds of substances that enable smooth operation of food processing, which has nothing to do with food itself. They may function for the purpose of filtration, clarification, absorption, peeling, decoloring, solvent extraction, etc.

D.23 Other: other functions that are not covered by the above functions.

Appendix E The Food Categorization System

Please refer to Table E.1 for the food categorization system.

Table E.1 Food Categorization System

Food Category Number	Food Category
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes)
01.01	Pasteurized milk, sterilized milk and modified milk
01.01.01	Pasteurized milk
01.01.02	Sterilized milk
01.01.03	Modified milk
01.02	Fermented milk and flavored fermented milk
01.02.01	Fermented milk
01.02.02	Flavored fermented milk
01.03	Milk powder and cream powder, and their modified products
01.03.01	Milk powder and cream powder
01.03.02	Modified milk powder and modified cream powder
01.04	Condensed milk and its modified products
01.04.01	Condensed milk (plain)
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.)
01.05	Cream and cream-like products
01.05.01	Cream
01.05.02	--
01.05.03	Modified cream
01.05.04	Cream-like products
01.06	Cheese, processed cheese and cheese-like products
01.06.01	Fresh cheese
01.06.02	Ripened cheese
01.06.03	Whey cheese
01.06.04	Processed cheese
01.06.04.01	Plain processed cheese
01.06.04.02	Flavored processed cheese
01.06.05	Cheese-like products
01.06.06	Whey protein cheese
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)
01.08	Other dairy products (whey powder, casein powder, etc.)
02.0	Fats and oils, and fat emulsion products
02.01	Fats and oils essentially water-free
02.01.01	Vegetable oil and fat

Food Category Number	Food Category
02.01.01.01	Vegetable oil
02.01.01.02	Hydrogenated vegetable oil
02.01.02	Animal fat (including lard, tallow, fish oil, and other animal fats)
02.01.03	Water-free butter, water-free milkfat
02.02	Water-dispersible fat emulsions
02.02.01	Emulsions containing > 80% fat
02.02.01.01	Butter and concentrated butter
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)
02.02.02	Emulsions containing < 80% fat
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products
02.04	Fat-based dessert
02.05	Other fat or oil products
03	Frozen drinks
03.01	Ice creams, ice cream bars
03.02	--
03.03	Flavored ice, popsicle
03.04	Edible ice
03.05	Other frozen drinks
04.0	Fruits, vegetables (including roots and tubers), pulses, edible fungi, algae, nuts and seeds
04.01	Fruits
04.01.01	Fresh fruits
04.01.01.01	Untreated fresh fruits
04.01.01.02	Surface-treated fresh fruit
04.01.01.03	Peeled or pre-cut fresh fruit
04.01.02	Processed fruit
04.01.02.01	Frozen fruit
04.01.02.02	Dried fruit
04.01.02.03	Fruit in vinegar, oil, or brine
04.01.02.04	Canned fruit
04.01.02.05	Fruit jam
04.01.02.06	Fruit paste
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g. chutney)
04.01.02.08	Candied fruit
04.01.02.08.01	Candied fruits, pickled fruits
04.01.02.08.02	—
04.01.02.08.03	Preserved fruit

Food Category Number	Food Category
04.01.02.08.04	Dried and salted fruit
04.01.02.08.05	Fruit pastille
04.01.02.09	Fruit/vegetable for decoration purpose
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts
04.01.02.11	Fermented fruit product
04.01.02.12	Boiled or fried fruit
04.01.02.13	Other processed fruit
04.02	Vegetable
04.02.01	Fresh vegetable
04.02.01.01	Unprocessed vegetables
04.02.01.02	Surface-treated fresh vegetable
04.02.01.03	Peeled, cut or shredded vegetable
04.02.01.04	Bean sprouts
04.02.02	Processed vegetable
04.02.02.01	Frozen vegetable
04.02.02.02	Dried vegetable
04.02.02.03	Pickled vegetable
04.02.02.04	Canned or bottled vegetable
04.02.02.05	Vegetable paste, except tomato sauce
04.02.02.06	Fermented vegetable product
04.02.02.07	Boiled or fried vegetable
04.02.02.08	Other processed vegetable
04.03	Edible fungi and algae
04.03.01	Fresh edible fungi and algae
04.03.01.01	Unprocessed fresh edible fungi and algae
04.03.01.02	Surface-treated fresh edible fungi and algae
04.03.01.03	Peeled, sliced or stripped edible fungi and algae
04.03.02	Processed edible fungi and algae
04.03.02.01	Frozen edible fungi and algae
04.03.02.02	Dried edible fungi and algae
04.03.02.03	Pickled edible fungi and algae
04.03.02.04	Canned or bottled edible fungi and algae
04.03.02.05	Boiled or fried algae
04.03.02.06	Other processed edible fungi and algae
04.04	Pulse (bean) products
04.04.01	Unfermented pulse products
04.04.01.01	Soybean curd
04.04.01.02	Dehydrated soybean curd
04.04.01.03	Re-processed dried soybean curd
04.04.01.03.01	Deep fried semi-dehydrated soybean curd

Food Category Number	Food Category
04.04.01.03.02	Thick gravy-stewed semi-dehydrated soybean curd
04.04.01.03.03	Smoked semi-dehydrated soybean curd
04.04.01.03.04	Other semi-dehydrated soybean curd
04.04.01.04	Bean curd stick (including bean curd stick, soybean milk skin)
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)
04.04.01.06	Cooked bean products
04.04.02	Fermented bean products
04.04.02.01	Fermented bean curd
04.04.02.02	Fermented soybeans (including natto)
04.04.03	Other bean products
04.05	Nut and seed
04.05.01	Fresh nut and seed
04.05.02	Processed nut and seed
04.05.02.01	Cooked nut and seed
04.05.02.01.01	Cooked nut and seed (in-shell)
04.05.02.01.02	Cooked nut and seed (shelled)
04.05.02.02	--
04.05.02.03	Canned nuts and seeds
04.05.02.04	Nut and seed paste (jam), including peanut butter
04.05.02.05	Other processed nuts and seeds (e.g. pickled nuts or seeds)
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products
05.01.01	Cocoa product (including fat, powder, pulp, jam and fillings using cocoa as the main ingredient)
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01
05.01.03	Chocolate of cocoa butter replacer and its products
5.02	Candies
05.02.01	Gum-based candies
05.02.02	Other candies except gum-based candies
05.03	Coating of candies and chocolate
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces
06.0	Cereals and cereal products, including rice, wheat flour, coarse grains, roots and tubers, and starch extracted from legume and corn (except bakery products in 07.0)
06.01	Crude cereal
06.02	Rice and rice products
06.02.01	Rice
06.02.02	Rice products

Food Category Number	Food Category
06.02.03	Rice flour (including glutinous rice ball flour)
06.02.04	Rice flour products
06.03	Wheat flour and its product
06.03.01	Wheat flour
06.03.01.01	All-purpose wheat flour
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)
06.03.02	Wheat flour product
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/ <i>shuo mai</i> wrap)
06.03.02.02	Dried pastas and noodles and similar products
06.03.02.03	Fermented wheat flour product
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder
06.03.02.05	Fried flour products
06.03.02.06	Other wheat flour products (such as wheat gluten)
06.04	Coarse grain flour and products
06.04.01	Coarse grain flour
06.04.02	Coarse grain product
06.04.02.01	Canned coarse grains
06.04.02.02	Other coarse grain products
06.05	Starch and starch products
06.05.01	Edible starch
06.05.02	Starch products
06.05.02.01	Starch noodles and vermicelli
06.05.02.02	Shrimp-flavored starch flakes
06.05.02.03	Flavored lotus root starch
06.05.02.04	Starch-based balls
06.05.02.05	Other starch products (such as jelly)
06.06	Instant cereals, including rolled oats
06.07	Instant wheat or rice products
06.08	Frozen wheat or rice products
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)
06.10	Fillings for cereal product
06.11	Other cereal products
07.0	Bakery food
07.01	Bread
07.02	Pastries
07.02.01	Chinese type pastries (except mooncake)
07.02.02	Western type pastries
07.02.03	Moon cake

Food Category Number	Food Category
07.02.04	Decorations on pastries
07.03	Crackers
07.03.01	Crackers with fillings or decorations
07.03.02	Waffles
07.03.03	Egg-biscuit-roll
07.03.04	Other crackers
07.04	Fillings and topping syrups for bakeries
07.05	Other bakery food
08.0	Meat and meat products
08.01	Raw and fresh meat
08.01.01	Fresh meat
08.01.02	Chilled meat
08.01.03	Frozen meat
08.02	Pre-processed meat product
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)
08.02.03	Other pre-processed meat products
08.03	Cooked meat products
08.03.01	Thick gravy cooked meat
08.03.01.01	Boiled meat
08.03.01.02	Sauce braised or stewed meat
08.03.01.03	Steamed salted pork in wine
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)
08.03.03	Fried meat
08.03.04	Western hams (grilled, smoked and steam/boiled ham)
08.03.05	Sausage
08.03.06	Fermented meat products
08.03.07	Cooked dried meat product
08.03.07.01	Meat floss
08.03.07.02	Meat jerky
08.03.07.03	—
08.03.08	Canned meat
08.03.09	Other cooked meat products
08.04	Edible casings for meat products
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products)
09.01	Fresh aquatic products
09.02	Frozen aquatic products and their processed products

Food Category Number	Food Category
09.02.01	Frozen aquatic products
09.02.02	Frozen battered fish and fish products
09.02.03	Frozen minced and creamed fish products (including fish balls)
09.03	Pre-processed aquatic products (half-finished product)
09.03.01	Vinegar-pickled aquatic products, or jelly-form fish product
09.03.02	Pickled aquatic products
09.03.03	Roe product
09.03.04	Air-dry, heat-dry, press-dry aquatic product
09.03.05	Other pre-processed aquatic product (e.g. fish dumpling wrap)
09.04	Cooked aquatic products (can be directly consumed)
09.04.01	Cooked dried aquatic product
09.04.02	Fried or deep-fried aquatic products
09.04.03	Smoked or grilled aquatic products
09.04.04	Fermented aquatic products
09.04.05	Fish sausage
09.05	Canned aquatic products
09.06	Other aquatic product and their products
10.0	Eggs and egg products
10.01	Fresh egg
10.02	Processed egg (no change of physical properties)
10.02.01	Sauced egg
10.02.02	Salted egg in wine
10.02.03	Preserved egg
10.02.04	Salted egg
10.02.05	Other processed egg
10.03	Egg products (changed physical properties)
10.03.01	Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips)
10.03.02	Heat-clotted egg product (e.g. yolk cream, preserved egg sausage)
10.03.03	Beaten egg, or egg in liquid form
10.04	Other egg products
11.0	Sweeteners, including honey
11.01	Sugar
11.01.01	Sugar and its products, cane sugar, brown sugar, brown sugar pieces
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups
11.02	Starch sugars (edible glucose, Isomalto-oligosaccharide, fructose corn syrup, maltose, maltodextrin, glucose syrup, etc.)
11.03	Honey and pollen
11.03.01	Honey
11.03.02	Pollen
11.04	Table-top sweeteners
11.05	Flavoring syrup

Food Category Number	Food Category
11.05.01	Fruit flavoring syrup
11.05.02	Other flavoring syrup
11.06	Other sweeteners
12.0	Condiments
12.01	Salt and salt substitute
12.02	Flavor enhancer and taste enhancers
12.03	Edible vinegar
12.04	Soy sauce
12.05	Fermented paste
12.06	--
12.07	Cooking wine and products
12.08	--
12.09	Herbs, spices, seasonings and condiments
12.09.01	Herbs, spices, seasonings and condiments and their powder
12.09.02	Oil of herbs, spices, seasonings and condiments
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)
12.09.04	Other herbs, spices, seasonings and condiments processed products
12.1	Compound condiment
12.10.01	Solid compound condiment
12.10.01.01	Solid condiment for soup
12.10.01.02	Chicken essence, chicken powder
12.10.01.03	Other solid compound condiment
12.10.02	Semi-solid compound condiment
12.10.02.01	Mayonnaise, salad dressing
12.10.02.02	Condiment paste
12.10.02.03	—
12.10.02.04	Other semi-solid compound condiment
12.10.03	Compound condiment in liquid form
12.10.03.01	Concentrated soup
12.10.03.02	Meat or bone soup
12.10.03.03	Condiment sauce
12.10.03.04	Oyster sauce, shrimp oil, fish gravy
12.10.03.05	Other compound condiment in liquid form
12.11	Other condiments
13.0	Foods for special dietary purposes
13.01	Formula for infants and young children
13.01.01	Formula for infants
13.01.02	Formula for older infants and young children
13.01.03	Formula for special medical purposes for infants
13.02	Complementary foods for infants and young children

Food Category Number	Food Category
13.02.01	Cereal-based complementary foods for infants and young children
13.02.02	Canned complementary foods for infants and young children
13.03	Other foods for special dietary purposes
14.0	Beverages
14.01	Packaged drinking water
14.01.01	Natural mineral water
14.01.02	Drinking distilled water
14.01.03	Other drinking water
14.02	Fruit and vegetable juice and drink
14.02.01	Fruit and vegetable juice (pulp)
14.02.02	Concentrated fruit and vegetable juice (nectar)
14.02.03	Fruit and vegetable juice (nectar) drink
14.03	Protein beverage
14.03.01	Beverages containing milk
14.03.01.01	Fermented milk drink
14.03.01.02	Modified milk drink
14.03.01.03	Lactobacillus drinks
14.03.02	Plant-based protein drink
14.03.03	Blended protein drink
14.03.04	Other protein drinks
14.04	Carbonated drinks
14.04.01	Cola type carbonated drink
14.04.02	Other carbonated drinks
14.05	Tea, coffee, plant drink
14.05.01	Tea drinks
14.05.02	Coffee drinks
14.05.03	Plant drink
14.06	Solid drink
14.06.01	--
14.06.02	Protein solid drink
14.06.03	Instant coffee
14.06.04	Other solid drink
14.07	Drink for special purposes
14.08	Flavored drinks
14.09	Other drinks
15.0	Alcoholic beverages
15.01	Distilled spirit
15.01.01	Chinese <i>baijiu</i>
15.01.02	Flavored distilled spirit
15.01.03	Brandy

Food Category Number	Food Category
15.01.04	Whisky
15.01.05	Vodka
15.01.06	Rum
15.01.07	Other distilled spirits
15.02	Integrated alcoholic beverages
15.03	Fermented alcoholic beverages
15.03.01	Grape wine
15.03.01.01	Still grape wine
15.03.01.02	Sparkling or semi-sparkling grape wine
15.03.01.03	Flavored grape wine
15.03.01.04	Special grape wines (grape wines that are brewed with specific methods, such as adding brandy or concentrated grape juice to raw grape wine)
15.03.02	Chinese rice wine
15.03.03	Fruit wine
15.03.04	Mead
15.03.05	Beer and malt beverage
15.03.06	Other fermented alcoholic beverage (carbonated)
16.0	Other foods (except products in 01.0-15.0)
16.01	Jelly
16.02	Tea, coffee and tea products
16.02.01	Tea, coffee
16.02.02	Tea products (including flavored tea and tea substitutes)
16.03	Collagen casings
16.04	Yeast and yeast products
16.04.01	Dried yeast
16.04.02	Other yeast and yeast products
16.05	Microbial strains for food use (except yeast)
16.06	Puffed food
16.07	Other

Appendix F Index for Search of Food Additives that are Listed in the Appendix A

(In order of Chinese *Pin Yin Name* of the Food Additives)

Translation omitted.

Food Additive's Chinese Name	INS No.	Page No.
...		

END OF TRANSLATION

Attachments:

No Attachments.