



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

GB 26687-2011

**[Including 2012XG1] National food safety standards -- Complex
with the General Principles of Food Additives**

复配食品添加剂通则

(English Translation)

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Table of Contents

1 Scope...	3
2 Terms and Definitions...	3
3 Designation Principle...	3
4 Requirements...	3
5 Marking...	5
No.1 Amendment 2012XG1...	7

1 Scope

This standard is applicable to all the compound food additives except food flavor and chewing gum bases.

2.1 Compound food additives

Food additives mixed with two or more single-variety food additives by physical method with or without minor ingredient for the purpose of improving food quality and facilitating food processing.

2.2 Minor ingredient

Raw food material added for the purpose of such processes as processing, storage and dissolution of compound food additives.

3 Designation Principle

3.1

The compound of food additive varieties with the same single function shall be designated according to its function in final foods, i.e., "compound" + "functional category name of food additive in GB 2760", such as compound colorant and compound preservative etc.

3.2 The compound of food additives with the same multiple functions or food

additives with different functions may be designated according to all functions or main functions of end foods, i.e., "compound" + "functional category name of food additive in GB 2760", or category names of end foods may be added in its designation, i.e., "compound" + "food category" + "functional category name of food additive in GB 2760".

4.1 Basic requirements

4.1.1

Compound food additives shall not cause any harm to human health.

4.1.2 Provided that compound food additives achieve their expected effect, their consumption in foods shall be minimized.

4.1.3 Various food additives for production of compound food additives shall meet the requirements of GB 2760 and Announcement of the Ministry of Health and have the common application scope.

4.1.4 Quality specification of various food additives and minor ingredients for

production of compound food additives shall comply with corresponding national food safety standards or relevant standards.

4.1.5 Compound food additives shall not have any chemical reaction or produce new compound in production process.

4.1.6 Manufacturers of compound food additives shall organize production, establish production management system of compound food additives and define content and inspection methods of various food additives according to national standards and relevant standards.

4.2 Sensory requirements. in accordance with those specified in Table 1.

4.3.1 According to the requirements for such harmful substances as lead and arsenic

in national food safety standards or relevant standards for single variety and minor ingredients in compound food additives, the manufacturers shall establish and control the limits of harmful substances by weighted calculation method. Corresponding harmful substances in final products shall not exceed limits.

For example. certain compound food additive is compounded of single variety in

Class A, B and C food additives; if the limit of lead in this compound food additive is d , the value is expressed in mg/kg and calculated according to Formula (1).

Where, a - the lead limit of Class A in national food safety standard, mg/kg;

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