



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

GB 29938-2020

**National food safety standard - General Principles for Food
Spices**

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Foreword

This Standard replaced GB 29938-2013 National Food Safety Standard - General Principles

for Food Species.

Compared with GB 29938-2013, the major changes of this Standard are as follows.

---Modified the relevant content of the text.

According to GB/T 21171-2018 Technical Terms of Fragrances and Flavor, "natural flavor compound for food" is unified to replace "natural synthetic spice for food" in the original text;

--- Revise Appendix C "Requirements for the Content of Natural Monomeric Spice for Food". revise Table C.1 Detection Method of Oleic Acid in the Content Requirements of Natural Monomeric Spice for Food;

--- Revise Appendix D "Requirements for the Content of Synthetic Spice for Food".

- a) According to the relevant announcement of the health administrative department, delete the existing food spices of national food safety standards;
- b) According to the characteristics of food spices, supplement suitable detection methods, such as GB/T 27579-2011 Essential Oils - Analysis by High Performance Liquid Chromatography - General Method, etc.;
- c) Refer to the information of JECFA to clarify the isomers, minor components, etc. of individual spices;
- d) Revise the content requirements of individual food spices.

National Food Safety Standard -

General Principles for Food Spices

1 Scope

This Standard applies to the food spices that are allowed to be used in GB 2760 and have no

separate quality specification standards or relevant announcement specifications.

2 Terms and Definitions

The following terms and definitions are applicable to this Document.

2.1 Food spices

Substances that are added to food products to create, modify, or enhance flavor. Food spices

include edible natural flavor substances, edible natural flavor compounds, synthetic spices for

food, heat-processed spices for food, and smoked edible spices.

2.2 Natural spice for food

Spicy preparation or spicy substance of specific chemical structure obtained from animals and

plants through the process of physical method, enzyme method or microbiological method. It

includes natural compound spice for food and natural monomeric spice for food.

2.3 Natural spice compound for food

Spicy preparation (composed of multiple component/multicomponent) obtained from animals

and plants through the process of physical method, enzyme method or microbiological method.

The animals and plants as source materials may be either crude or processed through traditional

food preparation procedure,

2.4 Natural monomeric spice for food

Spicy substance with specific chemical structure obtained from animals and plants through

the

process of physical method, enzyme method or microbiological method.

2.5 Synthetic spice for food

Spicy substances with specific chemical structure formed through chemosynthesis.

3.1 General requirements of natural spice for food

3.1.1 During the production and processing of natural spice for food, if it is necessary to use an

extraction solvent due to technological necessity, the amount of used solvent shall be reduced

as much as possible under the premise of achieving the intended purpose. See Table A.1 in Appendix A for the list of extraction solvents allowed to be used by natural spices for food.

3.1.4 The content of natural monomeric spice for food shall be in accordance with the

provisions of Table C.1 in Appendix C. The detection method shall be in accordance with the

provisions of GB/T 11539 or GB/T 11538. If special requirements are indicated, the detection

shall be carried out in accordance with the special requirements.

3.1.5 Control heavy metals and arsenic in natural spice for food according to the safety limit

values in Table 1.

3.2 Requirements for synthetic spice for food

The content of synthetic spice for food shall be in accordance with the provisions of Table D.1

in Appendix D.

Appendix A

List of Extraction Solvents Allowed to be Used by Natural Spices for Food

The list of extraction solvents allowed to be used by natural spices for food is shown in Table A.1.

Appendix B

List of Natural Spice (Seafood-Derived) for Food

The list of seafood-derived natural spice for food is shown in Table B.1.

Appendix C

Requirements for Content of Natural Monomeric Spices for Food

The requirements for content of natural monomeric spices for food is shown in Table C.1.

Appendix D

Requirements for Content of Synthetic Spice for Food

The requirements for content of synthetic spice for food is shown in Table D.1.

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