



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

**GB 30616-2020**

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**National food safety standard - Food flavor**

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Market Regulation**

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### Foreword

This Standard replaces GB 30616-2014 "National food safety standard - Food flavor".

Compared with GB 30616-2014, the main changes of this Standard are as follows.

- Modify the definitions of food flavor, heat-processed spice for food, food flavor auxiliary materials, liquid flavor, and emulsified flavor;
  - ADD the definition of food spice;
  - Modify the terms and definitions of reference sample, slurry (paste) flavor, and mixed powder flavor;
  - Modify the term of capsule-type powder flavor;
  - Modify "3.1 Raw material requirements";
  - Modify inspection methods for aroma, moisture, peroxide value, granularity, stability of 1000-fold dilution, heavy metal content, and arsenic content;
  - Modify "4 Label";
  - ADD Appendix A "Raw material and process requirements for heat-processed spices for food" and Appendix D "Quality specification of food flavor auxiliary material - sucrose acetate isobutyrate";
  - Modify the list of auxiliary materials permitted in food flavor in Appendix B.
- a) ADD the INS coding of gelatin in Table B.1;

- b) ADD triacetin, triethyl citrate and isopropyl alcohol in Table B.1;
- c) ADD CNS coding of sodium ethyl p-hydroxy benzoate and DL-tartaric acid in Table B.2;
- d) ADD the footnote of rosemary extract in Table B.2;
- e) ADD the CNS coding and INS coding of DL-malic acid in Table B.2;
- f) ADD the INS coding of sodium DL-malate in Table B.2;
- g) Delete beet red, sorghum red, orange yellow, natural carotene, xylitol, mogroside, and erythritol from Table B.2.

National food safety standard - Food flavor

## 1 Scope

This Standard applies to food flavor.

## 2 Terms and definitions

The following terms and definitions apply to this document.

### 2.1 Food flavor

The concentrated blending mixture composed of food spice (2.2) and food flavor auxiliary materials (2.4) used for flavoring (except for preparations which only produce salty, sweet or sour taste; it does not include flavor enhancers). Food flavors may or may not contain food flavor auxiliary materials. It is usually not directly used for consumption, but for food processing.

### 2.2 Food spice

The substance, which is added to food products to produce flavor, modify flavor, or enhance flavor.

### 2.3 Heat-processed spice for food

Heat-processed spice for food refers to a product or mixture prepared for its flavor characteristics. It is a product made from food materials or food ingredients through a food preparation process similar to cooking. There must

be non-enzymatic browning products in heat-processed spice for food.

## **2.4 Food flavor auxiliary materials**

Any basic substances (such as antioxidants, preservatives, diluents, solvents, etc.) necessary to play the role of food flavors and/or improve their stability.

## **2.6 Liquid flavor**

Various flavors in liquid form.

## **2.7 Emulsified flavor**

Various flavors in the form of emulsions.

## **2.8 Paste flavor**

Various flavors in the form of paste.

## **2.9 Mixed solid (powder) flavor**

The flavor in which aroma and/or aroma components are mixed with a solid (including powder) carrier.

## **2.10 Capsule-type solid (powder) flavor**

The granular flavor in which aroma and/or aroma components are wrapped in a solid wall material in the form of a core material.

## **3.1 Raw material requirements**

Food spices used in food flavors shall comply with the provisions of GB 2760 "National Food Safety Standard - Food Additive Usage Standard". The raw materials and process requirements of heat-processed spice for food shall meet the requirements of Appendix A. Edible alcohol shall meet the requirements of GB 31640 "National Food Safety Standard - Edible Alcohol".

## **3.2 Sensory requirements**

Sensory requirements shall meet the requirements of Table 1.

## **3.3 Physical-chemical indicators**

The physical-chemical indicators shall meet the requirements of Table 2.

### 3.4 Microbiological indicators

The microbiological indicators shall meet the requirements in Table 3.

## 4 Label

It shall be labelled in accordance with GB 29924 "National Standard of Food Safety - General rule of designation of food additives". For liquid flavors whose relative density and refractive index cannot be detected because they contain heat-processed spices for food,

## 5 Other

According to process requirements, the colorants, sweeteners and caffeine allowed in GB 2760 "National Food Safety Standard - Food Additive Usage Standard" can be used in food flavors.

### Appendix A

Raw material and process requirements for heat-processed spices for food

#### A.1 Raw materials of heat-processed spices for food

The raw materials of heat-processed spices for food include protein nitrogen sources, reducing sugar sources, fat or fatty acid sources, and other raw and auxiliary materials that are allowed to be used during thermal processing.

##### A.1.1 Protein nitrogen sources

A.1.1.1 Protein nitrogen includes foods (livestock, poultry, eggs, dairy products, aquatic products, grains, beans, fruits and vegetables, yeast) and their extracts.

A.1.1.2 The above hydrolysate, autolyzed yeast/yeast extract, peptides, amino acids and/or their salts.

##### A.1.2 Reducing sugar sources

A.1.2.1 Foods containing carbohydrates (cereals, beans, fruits and vegetables) and their extracts.