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

**GB/Z 149-2026**

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**Guidance of the use for natural food ingredients**

天然食品成分使用指南

**(English Translation)**

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Standardization Administration of the PRC**

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### Foreword

This document is a standard or guiding technical document.

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents". Drafting.

This document is modified to adopt ISO /T S19657.2017 "Definition and technical requirements of ingredients in natural foods".

Compared with ISO /T S19657.2017, this document has undergone the following structural adjustments.

---4.1, 4.2, 4.3, 4.4, and 4.5 correspond to Chapter 4 of ISO /T S19657.2017, where 4.1a), 4.1b), and 4.1c) correspond to respectively Clauses 4(a), 4(b), and 4(c) of ISO /T S19657.2017.

The technical differences between this document and ISO /T S19657.2017, and the reasons therefor, are as follows.

---The scope of application has been modified according to the actual intended use of the standard (see Chapter 1);

---Based on my country's actual needs, food terminology and definitions have been revised (see 3.1);

---Regarding the technical requirements clauses, this document has been revised in accordance with the requirements of the guideline standards. The specific revisions are as follows.

- Change "Technical Requirements" (see Chapter 4) to "Technical Elements" to comply with the guidelines and standards writing requirements;

- Change the requirement-type word "should" (see Chapter 4) to recommendation-type and statement-type words such as "should" and "is" to conform to the guideline standards.

Writing requirements.

The following editorial changes have been made to this document.

---To better meet the actual needs of my country's industry, the document title has been changed to "Guidelines for the Use of Natural Food Ingredients".

## 1 Scope

This document provides guidance on the use of natural food ingredients.

This document applies to food ingredients.

This document does not apply to spices, natural mineral water, and bottled drinking water.

## 2 Normative references

This document has no normative references.

## 3 Terms and Definitions

The following terms and definitions apply to this document.

### 3.1 Food

All kinds of finished products and raw materials intended for human consumption or drinking, as well as items that are traditionally both food and Chinese medicinal materials, but excluding those used for treating... Items intended for therapeutic purposes.

### 3.2 Food ingredients

Any substance used in the manufacture or preparation of food and which may be present in the final product in a modified form.

**Note:** Substances approved for use by the state. Food additives are excluded.

## 4 Technical Elements

### 4.1

Food ingredients that meet the following technical requirements will be considered natural.

- a) The raw materials are derived from one or more of the following. plants, algae, fungi, animals, microorganisms, minerals, or seawater. Fossil fuels are not included. raw material.
- b) Natural food ingredients are obtained from raw materials through physical and/or enzymatic and/or microbial processing. Enzymatic and/or microbial processing... The products are composed of substances that exist in nature. These production processes can adjust the pH.
- c) When no physical and/or enzymatic and/or microbial treatment processes are available,

other processes that do not alter the composition may be used.

**4.2**

If it is a natural compound food, each component is a natural food ingredient.

**4.3**

Water may be used and added during the production of food ingredients.

**4.4**

One or more components may be removed during the processing of natural food ingredients.

**4.5**

It is advisable to use the decision tree in Appendix A to determine whether the ingredients are natural.