

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

SN/T 2360.13-2009

**Rules for the inspection of food additives for import and export.
Part 13: Flavour enhancers**

进出口食品添加剂检验规程 第13部分：增味剂
(English Translation)

Issued on: September 2, 2009

Implemented on: March 16, 2010

Issued by: General Administration of Customs

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Foreword

SN/T 2360 to GB 2760-2007 "food additives health standards" and after 2006 additions to food additives Objects, according to China's existing food additives national standards, industry standards, and the FAO/WHO JECFA, US, EU and Japan Food additive standards, with laws and regulations related to the development of our country and other international food additive.

SN/T 2360 "for the inspection of import and export food additives," consists of the following components.

- Part 1. General;
- Part 2. acidity regulator;
- Part 3. anti-caking agent;
- Part 4. defoamers;
- Part 5. antioxidants;
- Part 6. bleach;
- Part 7. leavening agent;
- Part 8. candy gum base agent substances and ingredients;
- Part 9. colorants;
- Part 10. color fixative;
- Part 11. emulsifier;

- Part 12. enzymes;
- Part 13. flavor enhancers;
- Part 14. flour treatment agent;
- Part 15. Coating agent;
- Part 16. water retention agent;
- Part 17. Nutrition Enhancer;
- Part 18. preservatives;
- Part 19. stability and coagulant;
- Part 20. sweeteners;
- Part 21. thickener;
- Part 22. spice flavors;
- Part 23. Compound food additives;
- Part 24. Specific use of food additives;
- Part 25. Food processing aids.

This section is part 13 SN/T 2360's.

Appendix A of this section is an informative annex.

This section proposed and managed by the National Certification and Accreditation Administration Committee.

1 Scope

This section SN/T 2360 provisions of the import and export of food additives (flavor enhancer) technical requirements, sampling, testing, results of evaluation, comprehensive Assessment and disposal and the principles of the reinspection.

Inspection applies to the import and export of food additives (flavor enhancer) of this section.

2 Normative references

The following documents contain provisions which, through reference SN/T 2360 and become part of the provisions of this section. For dated references, all subsequent amendments (not including errata content) or revisions do not apply to this section, however, encourage the agreement on this section Whether the parties can study the latest versions of these documents. For undated reference documents, the latest versions apply

to this section.

GB/T 8967-2007 food additive monosodium glutamate GB 10795-1989 Food Additives flavor nucleotides disodium 5' GB 10796-1989 food additives disodium 5'-guanylate HG/T 3883-2006 glycine SN/T 2360.1-2009 import and export inspection of food additives - Part 1. General Import and export commodity approach reinspection (State Administration of Quality Supervision, Inspection and Quarantine [2005] 77 of Decree) FAO/WHO JECFA's food additive standards FCC, 2004 the US Food Chemicals Codex 2008/84EC, 95/45/2004/EC European Directive on Food Additives JSSFA, 2007 Japan Food Additives Kimisada book

3 Terms and Definitions

The following terms and definitions apply to this part of the SN/T 2360's.

Supplement or enhance the original flavor of food substances.

4.1 Require the use of an amount of varieties

Disodium succinate, L- alanine, glycine.

4.2 According to production needs appropriate to use varieties

5'flavor nucleotides disodium 5'-inosine monophosphate disodium 5'-guanylate disodium, sodium glutamate.

5 Technical requirements, antioxidants

See Appendix A.

6 Inspection

Conducted in accordance with SN/T 2360.1-2009 Chapter 5.