

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

SN/T 2360.16-2009

**Rules for the inspection of food additives for import and export.
Part 16: Humectants**

进出口食品添加剂检验规程 第16部分：水分保持剂
(English Translation)

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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. gum base agent;
- 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. spices;
- Part 23. Mixed food additives;
- Part 24. Specific use of food additives;
- Part 25. food processing aids.

This part of Section 16 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 (water retention agent) technical requirements, sampling, testing, evaluation results, Comprehensive assessment and disposal and the principles of the reinspection.

This section applies to the import and export of food additives (water retention agent) of supervision and inspection.

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 1908-1980 food additive, sodium dihydrogen phosphate GB 1909-1987 food additives disodium hydrogen phosphate GB 1890-2005 food additive hexametaphosphate HG2923-1999 food additive sodium pyrophosphate HG2927-1999 food additive calcium dihydrogen phosphate QB1034-1991 food additive sodium tripolyphosphate 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 Order [2005] No. 77) FAO/WHO JECFA's food additive standards FCC, 2004 the US Food Chemicals Codex 1996/77/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.

It helps to maintain moisture in foods and added substances.

4.1 Require the use of an amount of varieties

Trisodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, sodium pyrophosphate, calcium dihydrogen phosphate, disodium dihydrogen pyrophosphate, dipotassium hydrogen phosphate, dicalcium phosphate Potassium.

4.2 According to production needs appropriate to use varieties

Sodium dihydrogen phosphate, disodium hydrogen phosphate, potassium lactate, sodium lactate, glycerol.

5 Technical requirements, water retention agents

See Appendix A.