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

SN/T 2360.21-2009

**Rules for the inspection of food additives for import and export.
Part 21: Thickener**

进出口食品添加剂检验规程 第21部分：增稠剂
(English Translation)

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Table of Contents

Foreword

1 Scope

2 Normative references

3 Terms and Definitions

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 in substance;
- 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 of the SN/T 2360 of 21.

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 (thickeners) technical requirements, sampling, testing, results of evaluation, comprehensive Assessment and disposal and the principles of the reinspection.

This section applies to the import and export of food additives (thickening) 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 reference documents Member, all subsequent amendments (not including errata content) or revisions do not apply to this section, however, encouraged to reach under this section Research into whether the parties to the agreement to use the latest versions of these documents. For undated references, the latest version applies to this section.

GB 1904-2005 food additive sodium carboxymethylcellulose GB 1975-1980 Food Additives Agar GB 1976-1980 food additive sodium alginate GB 6783-1994 food additive gelatin GB 10616-2004 food additive propylene glycol alginate HG/T 2787-1996 Food Additives Sesbania gum QB1229-1991 food additive hydroxypropyl starch ethers QB1613-1992 food additives beta- cyclodextrin QB2246-1996 Food Additives guar gum QB2484-2000 pectin

food additives QB2731-2005 flaxseed gum Food Additives 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 JSSFA, 1999 Japan Food Additives Kimisada book Korea Food Additives

3 Terms and Definitions

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

Added to foods can increase the viscosity of the food or the formation of a gel, thereby changing the physical properties of food, given food sticky Run, suitable Taste, and both emulsify, stabilize or in suspension so that the role of a food additive.