

ICS 67.220.20
CCS X 40

SN

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

SN/T 2360.22-2009

**Rules for the inspection of food additives for import and export.
Part 22: Flavor substances and flavorings**

进出口食品添加剂检验规程 第22部分：香料香精

(English Translation)

Issued on: September 2, 2009

Implemented on: March 16, 2010

Issued by: General Administration of Customs

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 the Ministry of Health announced later additions food additive product Target species, reference our existing national and industry standards for food additives, FAO/WHO standards for food additives, as well as the US, Japan and EU and other countries and organizations in the food additive product standards, according to my country and internationally on food additives laws, regulations Making.

"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. spice flavors;
- Part 23. Mixed food additives;
- Part 24. Specific use of food additives;
- Part 25. food processing aids.

This section is Part 22 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 (spices, flavor/aroma yl) sampling, testing, test results and determination Disposal of non-conforming products.

This section applies to the import and export of food additives (spices, flavor/aroma yl) test.

2 Normative references

The following documents contain provisions which, through reference SN/T 2360 to the present, constitute 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 Parties to research agreement to use the latest versions of these documents. For undated reference documents, the latest versions apply to this section.

GB 2716-2005 hygienic standard of edible vegetable oil GB 2760 Hygienic standards for uses of food additives GB 3861-1983 food additive vanillin GB 3862-2006 food additives natural menthol GB 10343-2002 consumption of alcohol GB 12487-2004 food additives ethyl maltol GB/T 5009.74-2003 heavy metals in food additives limit test method Determination of GB/T 5009.76-2003 arsenic in food additives GB/T 11538-2006 oils by capillary column gas chromatography - General method GB/T 11539-2008 spices Packed

Column Gas Chromatography common method QB/T 1505-2007 food flavors QB/T 1791-2006 ethyl vanillin QB/T 2642-2004 maltol 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

3 Terms and Definitions

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

Fit for human consumption with the aroma and (or) fragrance substances. The former refers to the human sense of smell can be perceived by the material, which directs human capacity Health and taste (aroma, taste and texture of the combined effect of) substances. Generally less than 300 molecular weight, having a considerable volatile, generally not straight Then consumption, but formulated as a food flavor for flavored products on indirect consumption. It divided into natural spices, natural identical and artificial flavoring agents Three, natural flavors can be divided into animal and plant natural spices natural spices. The main purpose is for the deployment of spice flavor.