

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

SN/T 2360.3-2009

**Rules for the inspection of food additives for import and export.
Part 3: Anticaking agent**

进出口食品添加剂检验规程 第3部分：抗结剂
(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
4 Approved the use of antioxidants
4.1 Require the use of an amount of varieties
5 Technical requirements of anti-caking agent
6 Inspection
7 Inspection

Foreword

After this series of procedures to GB 2760-2007 "food additives health standards" and standards promulgated by the Ministry of Health announced later Make food additives for the object reference of the existing national and industry standards for food additives, FAO/WHO JECFA for food additives Additives standards, product standards and food additives, the United States, Japan and the European Union and other countries and organizations, and relevant to our cooperation on international food Additives laws and regulations formulated.

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 section is Part 3 SN/T 2360's.

Appendix A of this section is an informative annex.

1 Scope

This section SN/T 2360 provisions of the import and export of food additives (anti-caking agent) sampling, testing, determination and unqualified examination results Disposal of goods.

This section applies to the import and export of food additives (anti-caking agent) 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 references, the latest version applies to this Part Minute.

HG2791-1996 food additives silica HG2789-1996 food additives tricalcium phosphate
HG2918-1999 Food additives hexacyanoferrate acid four potassium 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) FCC, 2004 the US Food Chemicals Codex 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 of.

Prevent particle aggregation or agglomeration of powdered food to maintain its loose or free
flowing substances. Also known as anti-caking agent.

4.1 Require the use of an amount of varieties

Silica, sodium aluminosilicate, talc, tricalcium phosphate, magnesium carbonate,
microcrystalline cellulose, potassium ferrocyanide, and magnesium stearate.

5 Technical requirements of anti-caking agent

See Appendix A.

6 Inspection

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

7 Inspection

Press the test based on SN/T 2360.1-2009 provisions of Chapter 6, on-site inspection,
sampling and samples, sample management and laboratory testing get on.