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

SN/T 2360.4-2009

**Rules for the inspection of food additives for import and export.
Part 4: Antifoaming agents**

进出口食品添加剂检验规程 第4部分：消泡剂
(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. 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. food spice flavors;
- Part 23. Compound food additives;
- Part 24. Specific use of food additives;
- Part 25. Food processing aids.

This section, Part 4 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 (defoamers) 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 (defoamers) 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 1906-1980 Food Additives silicone emulsion 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) FCC, 2004 the US Food Chemicals Codex FAO/WHO JECFA's food additive standards 2000/63/EC European Directive on Food Additives

3 Terms and Definitions

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

Reduce the surface tension in the food processing, the elimination of the foam material.

4.1 Require the use of an amount of varieties

Polydimethylsiloxanes, silicone emulsions.

4.2 According to production needs appropriate to use varieties

Polyoxypropylene glyceryl ether, polyoxyethylene polyoxypropylene glyceryl ether, polyoxyethylene polyoxypropylene amine ethers, polyoxyethylene polyoxypropylene pentaerythritol Ether.

5 Defoamer technical requirements

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