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

SN/T 3257-2012

**The guideline of HACCP for export food additives for producing
establishments**

出口食品添加剂生产企业HACCP应用指南
(English Translation)

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Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules.

This standard is proposed and managed by the National Certification and Accreditation Administration Committee.

This standard was drafted. Shanxi People's Republic of China Exit Inspection and Quarantine, People's Republic of China Guangdong Entry-Exit Inspection and Quarantine Bureau, Chinese Academy of Inspection and Quarantine, Liaocheng People's Republic of China Exit Inspection and Quarantine, Chongqing, People's Republic of China Entry-Exit Inspection and Quarantine Bureau.

Introduction

Many kinds of food additives occupies a pivotal position in the international market, the establishment and implementation of the food additive producers HACCP is a system of international standards and practices in favor of harmonization with the international advanced standards, to further improve China's food additive in the international market competitiveness, and promote with other countries to carry out international exchanges and trade and mutual recognition of each region will help to strengthen the food additives Additives quality and safety supervision and management. Food Additives classification table in Appendix A.

HACCP system is a scientific, economical and effective food safety hazards are identified, assessed and controlled to prevent scientific body System, with its emphasis on prevention rather than relying mainly on end-product testing. Establish systems to provide application guide and standardize the establishment of food additives Agent HACCP system for food additives production enterprises food safety control has important significance.

This standard is based on the principles of HACCP on food additive manufacturers to provide steps to establish HACCP system and the real Implementation and application notes held. This standard is also integrated into the GB/T 22000-2006 "Food safety

management systems in the food chain organization Requirements "spirit. This standard and GB/T 22000-2006 correspondence table in Appendix B.

This standard is GB/T 19538 "Hazard Analysis and Critical Control Point (HACCP) System and Its Application Guide" on the basis of norms Food additive enterprises to establish and implement the HACCP system developed, it is the national standard GB/T 19538-2004 refinement and extension.

To help producers understand and apply the standards listed in Appendix standard food hazard analysis and HACCP plan examples additives.

Export of food additive producers HACCP Application Guide

1 Scope

This standard specifies the establishment of food additive producers (hereinafter referred to as enterprises) HACCP system, implement and maintain the basic Claim.

This standard applies to the establishment of food additive producers HACCP system, implementation and management, but also as an external validation of the technology in accordance with.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

GB 2760 Hygienic standards for uses of food additives GB 4285 standard safe use of pesticides GB 7718 National Food Safety Standard pre-packaged food labels General GB/T 8321 guidelines for the use of pesticides GB/T 19080-2003 Food & Beverage GB/T 19001-2000 Application Guide GB/T 19538 Hazard Analysis and Critical Control Point (HACCP) System and Application Guide Requirements GB/T 22000 food safety management system for any organization in the food chain Food additives and health management approach Food additives manufacturing enterprises health norms CAC/PCR1-1969, Rev.4 (2003) General Principles of Food Hygiene

3 Terms and Definitions

GB/T 19538 and defined by the following terms and definitions apply to this document.

Food Additives foodadditive in order to improve food quality and color, smell and taste as well as the need for preservation, and processing technology into food or synthetic Day Natural substances.

Compound Food Additives compoundfoodadditive Two or more kinds of food additives

single species made by physical mixing of food additives.

Food additive producers establishment of processing food additives Food additive plant as well as for storing food additives depot, referred business.