



GB 30616-2020

National Food Safety Standard Food Flavorings

食品安全国家标准 食品用香精

National Health Commission of the People's
Republic of China
State Administration for Market Regulation

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National Standard of the People's Republic of China

GB 30616-2020

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食品用香精

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Foreword

This standard replaces GB 30616-2014 “National food safety standard Food flavorings”.

Compared with GB 30616-2014, the major changes of this standard are as follows:

——revised definitions of food flavorings, thermal process flavorings, flavoring adjunct, liquid flavorings and emulsified flavorings;

——added the definition of flavor ingredient;

——revised the terms and definitions of reference sample, paste flavorings and blended powder flavorings;

——revised the term of encapsulated powder flavorings;

——revised “3.1 Raw material requirements”;

——revised the test methods for flavor, moisture, peroxide value, particle size, stability of thousand-fold diluent, heavy metal content and arsenic content;

——revised “4 Labeling”;

——added Annex A “Raw materials and process requirements of thermal process flavorings” and Annex D “Flavoring adjunct Quality specifications of sucrose acetate isobutyrate”;

——revised the list of adjunct permitted for use in food flavorings in Annex B;

a) added the INS code of gelatin in Table B.1;

b) added triacetin, triethyl citrate and isopropyl alcohol in Table B.1;

c) added the CNS code of sodium ethyl *p*-hydroxy benzoate and DL-tartaric acid in Table B.2;

d) added the footnote of rosemary extract in Table B.2;

e) added the CNS code and INS code of DL-malic acid in Table B.2;

- f) added the INS code of sodium DL-malate in Table B.2;
- g) deleted the beet red, sorghum red, orange yellow, natural carotene, xylitol, lo-han-kuo extract and erythritol from Table B.2.

National Food Safety Standard

Food Flavorings

1. Scope

This standard applies to food flavorings.

2. Terms and Definitions

The following terms and definitions apply to this document.

2.1 Food flavorings

It is defined as the prepared mixture concentrate (except the preparations that only produce salty taste, sweet taste or sour taste, and excluding flavoring agent) functioned to enhance flavor, which is composed of flavor ingredient (2.2) and flavoring adjunct (2.4), and it may contain or not contain flavoring adjunct. Generally, they are not directly used for consumption but for food processing.

2.2 Flavor ingredient

It is defined as the substances added to the food products so as to produce, modify and enhance fragrance.

Flavor ingredient includes natural flavoring substances, natural flavoring complex, thermal process flavorings, smoke flavorings and synthetic flavor ingredient.

2.3 Thermal process flavorings

It is defined as a kind of product or mixture which is prepared for its fragrance characteristics. It is a kind of product prepared from food materials or their components through the food preparation technology similar to cooking. Thermal process flavorings must contain non-enzymatic browning products.

2.4 Flavoring adjunct

It is defined as any basic substance (e.g. antioxidant, preservative, diluent and solvent, etc.) necessary for playing the role of food flavorings and (or) improving its stability.



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