



GB 4806.15-2024

National Food Safety Standard

Adhesives for Food Contact Materials and Products

食品安全国家标准 食品接触材料及制品用黏合剂

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

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National Food Safety Standard

Adhesives for Food Contact Materials and Products

1. Scope

This standard applies to adhesives for food contact materials and products.

2. Terms and Definitions

2.1 Adhesives for food contact materials and products

Food contact materials and products that are in direct or indirect contact with food through physical or chemical bonding.

3. Product Categories

Adhesives for food contact materials and products can be divided into two categories according to whether they are in direct contact with food:

——Adhesives for direct food contact: Adhesives used on the food contact surface of food contact materials and products that are intended to come into direct contact with food.

——Adhesives for indirect food contact: Adhesives used on non-food contact surfaces of food contact materials and products that are not expected to come into direct contact with food, but whose components may be transferred to food.

4. Basic Requirements

4.1 Adhesives used in food contact materials and products should comply with the requirements of GB 4806.1.

4.2 Manufacturers of adhesives for food contact materials and products should control the safety risks of adhesive products through formula design, raw material selection, production process control, product information transmission, etc.

4.3 Companies using adhesives for food contact materials and products should control safety risks from adhesives through packaging design such as seams and edges, adding effective barrier layers, curing process control, and product information transmission; the

amount of adhesive used and the amount of residue should be reduced as much as possible while achieving the desired effect.

5. Technical Requirements

5.1 Raw material requirements

5.1.1 The use of basic raw materials for adhesives in direct contact with food shall comply with the requirements of Annex A and relevant announcements. The use of basic raw materials for indirect food contact adhesives shall comply with the requirements of Annex A, Annex B and relevant announcements.

5.1.2 The use of adhesive additives for food contact materials and products shall comply with the requirements of GB 9685 and related announcements. Additives used in adhesives for direct food contact can also be used in adhesives for indirect food contact.

5.2 Sensory requirements

The sensory requirements for adhesive layers in direct contact with food shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project	Requirement
Sensory	Normal color, no odor, impurities, etc.
Soaking liquid	The soaking liquid obtained from the migration test has no deterioration in sensory properties such as coloration, turbidity, precipitation, and odor

5.3 Physical and chemical indicators

5.3.1 General physical and chemical indicators

The general physical and chemical indicators of the adhesive layer should comply with the requirements of Table 2.

Table 2 General physical and chemical indicators

Project	Index	Detection method
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Free



Free trial



Standard



Corporate



Special

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