



GB 30616-2014

National Food Safety Standard Food Flavorings (containing NO.1 modification list)

食品安全国家标准

食品用香精（含第 1 号修改单）

National Health and Family Planning
Commission of the People's Republic of China

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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 refers to the prepared mixture concentrated (except the preparations that only produce salty taste, sweet taste or sour taste) with the function of enhancing flavor, which is composed of flavoring substances and (or) thermal process flavorings and flavoring auxiliary materials for food use, and it contains or does not contain flavoring auxiliary materials. Generally, they are not directly used for consumption but for food processing.

Note 1: Food flavorings shall be strictly distinguished from food seasonings. Seasoning is a type of food and usually can be eaten directly. Food flavorings can be a small part of seasonings.

Note 2: Food flavoring shall be used in moderation based on the production needs.

2.2 Food flavoring auxiliary materials

It refers to the food additives and food ingredients necessary for the production, storage and application of food flavorings. The food additives added (except flavor enhancers and acidity regulators) have no functions in the final flavored products.

2.3 Thermal processed food flavorings

It refers to 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 technique similar to cooking.

2.4 Test sample

It refers to the sample used for determination which is taken from the samples drawn.

2.5 Reference sample

It is identified as the reference sample used for determination through testing the sample and evaluating its fragrance by the enterprise technical department with related departments/personnel.

2.6 Liquid flavorings

It refers to the flavoring with the oil or oil-soluble substances as solvents or with water or water-soluble substances as solvents. It is usually in liquid state at room temperature.

2.7 Emulsified flavorings

It refers to the oil-in-water flavoring obtained from emulsification and homogenizing.

2.8 Slurry (paste) flavorings

It refers to all kinds of flavorings appearing in slurry (paste) form.

2.9 Blending powder flavorings

It refers to the powdery flavoring prepared by blending the aroma and (or) fragrance components with the solid powder carrier.

2.10 Encapsulated powder flavorings

It refers to the granular flavoring with the aroma and (or) fragrance components wrapped within the solid wall materials in the form of core materials.

3. Technical Requirements

3.1 Raw material requirements

Various flavoring substances used in food flavorings shall comply with the provisions of GB 2760 "Standards for uses of food additives"; edible alcohol shall comply with the provisions of GB 10343 "Edible alcohol"; Vegetable oil shall comply with the provisions of GB 2716 "Hygienic standard for edible vegetable oil". See Annex A for the list of auxiliary materials permitted in food flavorings.

3.2 Sensory requirements

Sensory requirements shall comply with the provisions stipulated in Table 1.

Table 1 Sensory requirements

Items	Requirements	Test methods
Color and appearance ^a	It shall comply with the same type of reference sample	Section B.1 in Annex B
Aroma	It shall comply with the same type of reference sample	GB/T 14454.2
Fragrance ^b	It shall comply with the same type of reference sample	Section B.2 in Annex B
^a During the storage period, some products may present the phenomena of mild turbidity, precipitation or discoloration, which shall not affect the use effect. Testing of color and appearance is not required for emulsified flavoring. ^b The determination of aroma does not apply to products with animal and vegetable oil as solvents.		

3.3 Physicochemical indicators

Physicochemical indicators shall comply with the provisions stipulated in Table 2.

Table 2 Physicochemical indicators

Free

\$1299
per year

Single user

\$3699
per year

Users ≤ 30

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Standard	√	√	√	√	√	√	x	√	√	√	3 pieces	√	Limited
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