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Voluntary - Public

Date: 9/25/2009

GAIN Report Number: CH9079

China - Peoples Republic of

Post: Beijing

Change in Food Additive Scope and Use

Report Categories:

FAIRS Subject Report

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Report Highlights:

On August 18, 2009, the “Letter Issued by the Supervision Bureau of the Ministry of Health Seeking Public Opinion on Expanding Usage Scope and Increasing Usage Amount for Some Food Additives” was released. This report contains an UNOFFICIAL translation of this letter.

Executive Summary:

On August 18, 2009, the “Letter Issued by the Supervision Bureau of the Ministry of Health Seeking Public Opinion on Expanding Usage Scope and Increasing Usage Amount for Some Food Additives” was released. The feedback period for this letter was one month, closing on September 19, 2009. This is the common form of announcement used by the Ministry of Health to periodically update the scope and use of additives corresponding to National Standard GB2760. As this was approved by the Third Food Additives Appraisal Conference of 2009, it is likely that these new standards will be confirmed as national standards.

Special thanks go to the Embassy of Australia in China for their assistance in translating this

measure.

General Information:

BEGIN TRANSLATION

Letter Issued by the Supervision Bureau of the Ministry of Health Seeking Public Opinions on Expanding usage scope and Increasing usage Amount for Some Food Additives

www.moh.gov.cn

2009-8-18

MoH (2009)287

To relevant organizations,

The National Additives Standardization Technique Committee Hygiene Group examined and approved some food additives to be used more extensively in scope and in amount during the Third Food Additives Appraisal Conference of 2009 (see appendix). It is now published for open comments. We would welcome feedback from relevant organizations and individuals through below contact by 18 September, 2009.

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Appendix: Food additives approved for expansion of scope of use and usage amount during the Third Food Additives Appraisal Conference of 2009

12 August, 2009

Appendix:

**Food additives approved for expansion of scope of use and usage amount during the Third
Food Additives Appraisal Conference of 2009**

No.	Name	Category	Food Catalogue No.	Name/Category of Food	Maximum Usage/kg)
1	Polyglyceryl fatty acid ester	emulsifier	12.0	Seasoning (used for fried food, puffed food)	10.0
2	Sodium pyrophosphate	humectant metaphosphate	06.08	Frozen rice and flour products	5.0
			08.03.10	other meat and meat products (quick-frozen meat ball only)	
			09.02.03	Frozen fish meat product (including fish meat ball)	
3	Sodium hexa-meta-phosphate	humectant metaphosphate	06.08	Frozen rice and flour products	5.0
			08.03.10	other meat and meat products (quick-frozen meat ball only)	
			09.02.03	Frozen fish meat product (including fish meat ball)	
4	Calcium hydrogen phosphate	stabilizing agent and coagulator	05.02.08	Jelly candy	apply as appropriate per production requirement
5	Sodium tripolyphosphate	humectant metaphosphate	06.08	Frozen rice and flour products	5.0
			08.03.10	other meat and meat products (quick-frozen meat ball only)	
			09.02.03	Frozen fish meat product (including fish meat ball)	

6	Sodium tripolyphosphate	humectant metaphosphate	03.0	Frozen drink (03.04 exclude edible ice)	1.5
7	Potassium carbonate	acidity regulators	06.03.02.01	Raw wet flour products (like noodle, dumpling wrapping etc.)	60.0
8	Sodium dehydroacetate	preservative	04.02.02.03	preserved edible fungi and algae	0.3