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GAIN Report

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Guidelines for Use of Flavorings

Report Categories:

FAIRS Subject Report

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Report Highlights:

On August 4, China's Ministry of Health notified the WTO of Guidelines for Use of Flavorings as G/SPS/N/CHN/306. The date for submission of final comments to China is October 3, 2010. The proposed date of entry is to be determined. Contact information on where to send comments is inside the report. This report is an INFORMAL translation of this document.

Executive Summary:

On August 4, China's Ministry of Health notified the WTO of Guidelines on Use of Flavorings as G/SPS/N/CHN/306. The date for submission of final comments to China is October 3, 2010. The proposed date of entry is to be determined.

Comments can be sent to the China WTO SPS Enquiry Point at: SPS@aqsq.gov.cn.

This report contains an UNOFFICIAL translation of this document.

General Information:

BEGIN TRANSLATION

Guidelines for Use of Flavorings in Food
(Draft for comments)

1. The purpose of flavorings added in food is to produce, change or improve the flavor of food. Generally, spice used for food shall be prepared as edible essence first, and then used for food perfuming. Some spice may also be used directly for food perfuming.
2. Food flavorings shall be used appropriately as required in production of various kinds of food. Unless otherwise specified, it is unnecessary to add flavors to food listed in the annexed table; therefore, no flavorings shall be added to these foods.
3. Flavorings used for preparing edible essence shall meet the requirements of *Food Additive Hygiene Standard* (GB 2760). Food with fragrance characteristics, made from food (either unprocessed or having been processed by traditional food preparation technology appropriate for human consumption) by physical method, enzyme method, or microbiological method (for which the enzyme preparation must meet the requirements of GB2760),, or natural flavoring complex ¹⁾ and thermal reaction edible fragrance and spice²⁾ shall be used for preparing edible essence, and they may also be used directly for food.
4. Food flavorings with other food additive functions shall meet the requirements of GB2760, such as benzoic acid, cinnamaldehyde, guarana extract, sodium diacetate, disodium succinate, tricalcium phosphate, and amino acid.
5. Food flavorings may contain supplementary materials necessary for the production, storage, and application (including food additive and food). Supplementary materials of edible essence shall meet the following requirements:
 - 5.1. Supplementary materials used in food flavorings shall meet the requirements of related food flavoring standards, and varieties used shall be reduced to the minimum when the anticipated

effects are achieved.

5.2. Food additive added in flavorings as supplementary materials shall not function technically in the final food, and the usage shall be reduced to the reasonably minimum levels.

6. The labeling of flavorings shall meet the requirements of *General Requirements for the Labeling of Flavorings*.

7. Food using flavorings shall be labeled in accordance with relevant national standards.

Note:

1) Natural flavoring complex is a kind of preparation containing edible fragrance materials.

2) Process flavoring is a product prepared for the fragrance characteristics, and they are made from the constituents of themselves allowable to be used as food, or those naturally existing in food, or those allowable to be used in thermal reaction edible fragrance and spice by preparation technology.

Table 1 List of foods prohibited to add food flavorings

Food classification No.	Name of food
01.01.01	Pure milk (full cream, partially skimmed milk, and skimmed milk)
01.02.01	Rancid milk with primary taste (full cream, partially skimmed milk, and skimmed milk)
01.05.01	Diluted cream
02.01.01	Vegetation fat
02.01.02	Animal oil and fat (lard, tallow, fish oil, and other animals fat)
02.01.03	Anhydrous butter, anhydrous butter fat
04.01.01	Fresh fruit
04.02.01	Fresh vegetable
04.02.02.01	Frozen vegetable
04.03.01	Fresh fungus alga
04.03.02.01	Frozen fungus and alga
06.01	Unprocessed food grains
06.02.01	Rice
06.03.01.01	Baking powder
06.03.01.02	Dumpling powder
06.04.01	Coarse cereals powder
06.05.01	Edible starch
08.01	Raw/fresh meat
09.01	Fresh aquatic products
10.01	Fresh egg
11.01	Sugar
11.03.01	Honey
12.01	Salt and substitutes
13.01	Compound food for baby, elder baby and infant (except otherwise specified laws and regulations)
14.01	Packed drinking water

END TRANSLATION