



NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB 2760—2011

NATIONAL STANDARD OF FOOD SECURITY Usage Standard of Food Additives

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Foreword

The standard is the replacement of GB 2760—2007 *Hygienic Standard of Using Food Additives*

Compared with GB 2760—2007, the main changes are as follows:

-----Modify the standard name;

----- Add in the Food Additives Provision declared by No.4 Ministry of Health from 2007 to 2010;

-----Adjust the usage provision of part of food additives;

----- Delete the allowed additives and their usage amount of food in Table A.2;

-----Adjust classification system of part of food, and usage provision of food additives according to the adjusted food category;

-----Add in the usage principles of food perfume and food essence, and adjust the category of spice used in food

-----Increase the usage principles of processing agent for food industry, and adjust the list of processing agent for food industry.

National Standard of Food Security

Usage Standard of Food Additives

1 Scope

The standard provides the usage principles of food additives, the varieties of food additives allowed in food, application scope, and the maximum usage amount or residue amount.

2 Terms and definitions

2.1 Food additives

It refers to synthetic or natural substances added in the food to improve the quality, color, taste and flavor of food, and meet the needs of corrosion prevention, refreshment and processing technology. Nutritive fortifier, food perfume, bodying agent in gum-based candy, and processing agent for food industry are also included.

2.2 The Maximum usage amount

It refers to the maximum usage amount of food additive which is allowed in the usage of food additives.

2.3 The maximum residual amount

It refers to the allowed residual level of food additives or their decomposition product in the final food.

2.4 Processing agent for food industry

It refers to the various substances which can guarantee the successful food processing, and are unrelated to food, including filter aid, clarificant, sorbent, releasing agent, decolorant, decrustation, and extraction solvent, fermented nutrients, etc.

2.5 International coding system (INS)

The international coding system of food additives is used to replace the complicated name description of chemical structure.

2.6 Chinese coding system (CNS)

Chinese coding of food additives consists of the codes of main functional categories (refer to Appendix E) and the sequence number in the category of the function.

3 The usage principle of food additives

3.1 The usage of food additives should be in line with the following basic requirements:

- a) It should not generate any health hazard for our body.
- b) It should not conceal food decay and deterioration;
- c) It should not conceal the quality defect of the food itself or, during processing, or food additives should not be used for the purpose of addition, adulteration, and falsification;
- d) It should not reduce the nutritional value of food itself;
- e) Under the premises of achieving expected purpose, we should reduce the usage amount in food as far as possible.

3.2 We can use food additives in the following circumstances:

- a) Keep or improve the nutritional value of food itself;
- b) Treat them as the necessary ingredient or composition;
- c) Improve the quality and stability of food, and its sensory characteristics;
- d) It is convenient for the production, processing, packing, transportation or storage of food.

3.3 The quality standard of food additives

The food additives used in accordance with the standard should fit relevant quality specification requirements.

3.4 The principle to put into:

Under the following circumstances, food additives can be put into food through food ingredient (including food additives).

- a) According to this standard, the food additive is allowed to be used in the food ingredient;
- b) The usage amount of the additive in food ingredient should not exceed the allowed Maximum Usage Amount;
- c) These ingredient should be used in regular production process condition, and the amount of additive in food should be less than the put in amount through ingredient.
- d) The amount of additive put in through ingredient should be obviously less than the amount directly put in the food.

4 Food classification system

Food classification system is used to define the application scope of food additives, and is only applicable to this standard. Please see Appendix F. If a certain food additive is allowed to be added in a certain food category, it can be used in all the food in the category, unless otherwise specified.

5 The usage provision of food additive

The usage of food additives should be in accordance with the provisions in Appendix A

6 Nutritive fortifier

The usage of nutritive fortifier should be in accordance with GB14880 and relevant provisions.

7 Food perfume

Food perfume used in production of food essence should be in accordance with the provisions in Appendix B

8 Processing agent for food industry

Processing agent for food industry should be in accordance with the provisions in Appendix C.

9 Bodying agent and ingredient in gum-based candy

The usage of bodying agent and ingredient in gum-based candy should accord with the provisions in Appendix D.

Appendix A
Usage Provision of Food
Additives

A.1 Table A.1 provides the allowed usage varieties, application scope, and maximum usage amount or residual amount of food additives.

A.2 When the food additives with the same functions (same colorant, preservative, and antioxidant) listed in Table A.1 are mixed to use, the sum of proportion of each in the maximum usage amount should not exceed 1.

A.3 Table A.2 provides the food additives that can be used in moderation according to manufacturing needs in various foods.

A.4 Table A.3 provides the exceptional food categories in Table A.2, and these food categories should accord with the provisions in A.1. At the same time, the food categories should not use the food additives allowed in the higher class food categories stipulated in Table A.1.

A.5 Table A.1 and Table A.2 don't contain relevant provisions about food perfume, bodying agent of gun-based candy, and food additives used as processing agent for food industry.

A.6 "Function" columns in the above tables are the main functions of the additives, refer to it when using.

Table A.1 The allowed usage varieties, application scope^a and maximum usage amount or residual amount of food additives

Glycine CNS
 CNS No.12.007
 INS No.640
 Function: Flavor enhancer

Food Classification No.	Food Name	Maximum Usage Amount/ (g/kg)	Remark
08.02	Prefabricated meat products	3.0	
08.03	Cooked meat product	3.0	
12.0	Condiment	1.0	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	1.0	
14.03.02	Vegetable protein drinks	1.0	

Ammonium phosphatide
 CNS No. 10.033
 INS No.442
 Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
05.01.02	Chocolate and chocolate products, and cocoa products except that in 05.01.01	10.0	

^a In chart A.1, application scope is showed by food classification No. and food name.

Carnauba wax
 CNS No. 14.008
 INS No. 903
 Function: Coating agent, anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount / (g/kg)	Remark
04.01.01	Fresh fruits	0.0004	Measured according to residual amount
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.6	

Mineral oil, white (liquid paraffin)
 CNS No. 14.003
 INS No. 905a
 Function: Coating agent

Food classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02.02	Other candies except gum-based candy	5.0	
10.01	Fresh eggs	5.0	

L-cysteine and its hydrochlorides sodium and potassium salts
 CNS No. 13.003
 INS No. 920
 Function: Flour treatment agent

Food classification No.	Food Name	Maximum Usage Amount	Remark
06.03.02.03	Fermented flour product	0.06	
06.08	Frozen rice and flour	0.6	Measured according to

Benzoic acid, sodium benzoate
 CNS No. 17.001, 17.002
 INS No. 210, 211
 Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.03	Relish ice, frozen sucker	1.0	Measured according to benzoic acid
04.01.02.05	Jam (except canned food)	1.0	Measured according to benzoic acid

04.01.02.08	Preserved cool fruit	0.5	Measured according to benzoic acid
04.02.02.03	Pickled vegetables	1.0	Measured according to benzoic acid
05.02.01	Gum-based candy	1.5	Measured according to benzoic acid
05.02.02	Other candies except gum-based candies	0.8	Measured according to benzoic acid
11.05	Flavored syrup	1.0	Measured according to benzoic acid
12.03	Vinegar	1.0	Measured according to benzoic acid
12.04	Soy sauce	1.0	Measured according to benzoic acid
12.05	Soy Sauce and soy product	1.0	Measured according to benzoic acid
12.10	Compound seasoning	0.6	Measured according to benzoic acid
12.10.02	Semisolid compound seasoning	1.0	Measured according to benzoic acid
12.10.03	Liquid compound seasoning (12.03 and 12.04 excluded)	1.0	Measured according to benzoic acid
14.02.02	Fruit and vegetable juice concentrate (syrup) (limit to food industry)	2.0	Measured according to benzoic acid
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	1.0	Measured according to benzoic acid
14.03	Protein beverage	1.0	Measured according to benzoic acid
14.04.01	Carbonated beverage	0.2	Measured according to benzoic acid
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.)	1.0	Measured according to benzoic acid
14.05	Tea, coffee and vegetable beverage	1.0	Measured according to benzoic acid
15.02	Assembled alcoholic drinks (only limit to prefabricated alcoholic drinks)	0.4	Measured according to benzoic acid
15.03.03	Cider	0.8	Measured according to benzoic acid

4-phenylphenol
CNS No. 17.024
INS No. —

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment (only limit to citrus fruits)	1.0	Residual amount ≤ 12mg/kg

Sodium 2- phenylphenol
 CNS No. 17.023
 INS No. —
 Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment (only limit to citrus fruits)	0.95	Residual amount ≤ 12 mg/kg

Ice structuring protein
 CNS No. 00.020
 INS No. —
 Function: Others

Food classification No.	Food Name	Maximum Usage Amount	Remark
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	

L-alanine
 CNS No. 12.006
 INS No.
 Function: Flavor enhancer

Food classification No.	Food Name	Maximum Usage Amount	Remark
12.0	condiment	Use in moderation according to manufacturing needs	

Propylene glycol
 CNS No. 18.004
 INS No. 1520
 Function: Stabilizer & coagulators, anticaking agent, antifoaming agent, emulsifier, humectants and thickener

Food classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	1.5	
07.02	Pastry	3.0	

Propylene glycol esters of fatty acid
 CNS No. 10.020
 INS No. 477
 Function: Emulsifier and stabilizing agent

Food classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.0	Milk and milk products (except the referred varieties in 01.01.01, 01.01.02 and 13.0)	5.0	
02.0	Fat, oil and fat emulsion products	10.0	
03.0	Frozen drinks (except the edible ice in 03.04)	5.0	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	2.0	
06.03.02.05	Fried flour products	2.0	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remarks
07.02	Pastry	3.0	
12.10	Compound seasoning	20.0	
16.06	Puffed food	2.0	

Propionic acid, sodium propionate, calcium propionate
 CNS No. 17.029, 17.006, 17.005
 INS No.280,281,282
 Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount / (g/kg)	Remark
04.04	Bean products	2.5	Measured according to propionic acid
06.01	Unprocessed grains	1.8	Measured according to propionic acid
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	0.25	Measured according to propionic acid
07.01	Bread	2.5	Measured according to propionic acid
07.02	Pastry	2.5	Measured according to propionic acid
12.03	Vinegar	2.5	Measured according to propionic acid
12.04	Soy sauce	2.5	Measured according to

			propionic acid
16.07	Others (used in canned arbutus processing technic)	50.0	Measured according to propionic acid

Unsaturated fatty acid of monoglycerides

CNS No. 10.036

INS No.

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount	Remark
02.02	Fat emulsion products like water and oil	10.0	

Tea polyphenol (TP)

CNS No. 04.005

INS No. —

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01	Anhydrous fat and oil	0.4	Measured according to catechin in fat
04.05.02.01	Cooked nuts and seeds (limit to fried nuts and seeds)	0.2	Measured according to catechin in fat
06.03.02.05	Fried flour products	0.2	Measured according to catechin in fat
06.06	Instant grains, including rolled oats(slice)	0.2	Measured according to catechin in fat
06.07	Instant rice & flour products	0.2	Measured according to catechin in fat
07.02	Pastry	0.4	Measured according to catechin in fat
07.04	Bakery food fillings and surface battering (limit to fillings with fat)	0.4	Measured according to catechin in fat
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.4	Measured according to catechin in fat
08.03.01	Sauce stewed meat products	0.3	Measured according to catechin in fat
08.03.02	Smoked, roasted and baked meat	0.3	Measured according to catechin in fat
08.03.03	Fried meat	0.3	Measured according to catechin in fat

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.03.04	Western pork ham(grilled , smoked, and cured pork hams)	0.3	Measured according to catechin in fat
08.03.05	Meat sausage	0.3	Measured according to catechin in fat
08.03.06	Fermenting meat products	0.3	Measured according to catechin in fat
09.03	Prefabricated aquatic products(semi-finished products)	0.3	Measured according to catechin in fat
09.04	Cooked aquatic products (can eat directly)	0.3	Measured according to catechin in fat
09.05	Canned aquatic product	0.3	Measured according to catechin in fat
12.10	Compound seasoning	0.1	Measured according to catechin in fat
14.03.02	Vegetable protein drinks	0.1	Measured according to catechin in fat
14.06.02	Protein type solid beverage	0.8	Measured according to catechin in fat
16.06	Puffed food	0.2	Measured according to catechin in fat

Tea yellow pigment, tea green pigment

CNS No. 08.141, 08.142

INS No.

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.09	Decorative fruit and vegetables	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	
07.02.04	Color decorations of pastry	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to	Usage amount in solid drink is to increase according to the dilution

		manufacturing needs	ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to increase according to the dilution ratio
14.05.01	Tea beverage	Used in moderation according to manufacturing needs	Usage amount in solid drink is to increase according to the dilution ratio
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	

Erythrosine, erythrosine aluminum lake
 CNS No. 08.003
 INS No. 127
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.08.02	Cold fruit	0.05	Measured according to erythrosine
04.01.02.09	Decorative fruit and vegetables	0.1	Measured according to erythrosine
04.05.02.01	Cropping nuts and seeds (only limit to fried nuts and seeds)	0.025	Measured according to erythrosine
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy (except for the cocoa products in 05.01.01)	0.05	Measured according to erythrosine
07.02.04	Color decorations of pastry	0.05	Measured according to erythrosine
08.03.05	Meat sausage	0.015	Measured according to erythrosine

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.03.08	Canned meat	0.015	Measured according to erythrosine
12.05	Soy Sauce and soy products	0.05	Measured according to erythrosine
12.10	Compound seasoning	0.05	Measured according to erythrosine

14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.05	Measured according to erythrosine, and usage amount in solid drink is to increase according to the dilution ratio.
14.04.01	Carbonated beverage	0.05	Measured according to erythrosine
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.05	Measured according to erythrosine, and the usage amount in solid drink is to increase according to the dilution ratio.
15.02	Assembled alcoholic drinks	0.05	Measured according to erythrosine
16.06	Puffed food	0.025	Measured according to erythrosine

Karaya gum
 CNS No. 18.010
 INS No. 416
 Function: Stabilizing agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.01.03	Modulation milk	Used in moderation according to manufacturing needs	
02.02	Fat emulsion products like water and oil	Used in moderation according to manufacturing needs	

Tara gum
 CNS No. 20.041
 INS No. 417
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.06	Cheese	8.0	
03.0	Frozen drinks (except the edible ice in 03.04)	5.0	
04.01.02.05	Jam	5.0	
07.0	Bakery product	1.5	
08.02	Prefabricated meat products	10.0	
08.03	Cooked meat products	10.0	
14.0	Beverage (except the packaged water in 14.01)	2.5	
16.01	Jelly	5.0	When used in jelly powder, the usage amount should be

			increased according to the dilution ratio
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Starch acetate
 CNS No. 20.03
 INS No. 1420
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.02.01	Unprocessed and fresh flour products (for example noodles, dumpling wrappers, wonton wrappers, and steamed pork dumpling wrappers) (only limit to unprocessed and fresh noodles)	Used in moderation according to manufacturing needs	

Mono-and diglycerides of fatty acids (Oleic acid, linoleic acid, linolenic acid, palmitic acid, behenic acid, stearic acid, lauric acid)
 CNS No.10.006
 INS No. 471
 Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.02.01	Fermented milk	5.0	
01.05.01	Single cream	Used in moderation according to manufacturing needs	
02.02.01.01	Butter and concentrated butter	20.0	
06.03.02.01	Unprocessed and wet flour products (for example noodles, dumpling wrappers, wonton wrappers and steamed pork dumpling wrappers)	Used in moderation according to manufacturing needs	
06.03.02.02	Raw or dry flour product	30.0	
11.01.02	Other sugar and syrup (for example brown sugar, brown granulated sugar, maple syrup)	6.0	
12.09	Natural spice	5.0	
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	

13.02	Infant and baby supplementary food	Used in moderation according to manufacturing needs	
14.05.02	Coffee beverage	Used in moderation according to manufacturing needs	

Capryl monoglyceride
 CNS No. 17.031
 INS No. —
 Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	1.0	
07.02	Pastry	1.0	
07.04	Bakery food fillings and surface battering (only limit to bean fillings)	1.0	
08.03.05	Meat sausage	0.5	

Sodium starch phosphate
 CNS No. 20.013
 INS No. —
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount	Remark
02.02.01	Emulsion products with more than 80% fat content	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.01.02.05	Jam	Used in moderation according to manufacturing needs	
06.0	Grain and grain products, including rice	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
	Cereal and cereal products, including rice, flour, cereal, root crops, beans and corns starch extraction, etc. (unprocessed grain in 06.01 and bakery product in 07.0 excluded)		

12.0	Condiment	Used in moderation according to manufacturing needs	
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	

Indigotine, indigotine aluminum lake

CNS No. 08.008

INS No. 132

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
04.01.02.08.01	Preserves	0.1	Calculated by indigotine
04.01.02.08.02	Cold fruit	0.1	Calculated by indigotine
04.01.02.09	Decorative fruit and vegetables	0.2	Calculated by indigotine
04.02.02.03	Pickled vegetables	0.01	Calculated by indigotine
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.05	Calculated by indigotine
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy (05.01.01 except cocoa products)	0.1	Calculated by indigotine
05.02.02	Other candies except gum-based candy	0.3	Calculated by indigotine
07.02.04	Color decorations of pastry	0.1	Calculated by indigotine
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits)	0.1	Calculated by indigotine
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.1	Measured according to indigotine, and the usage amount in solid drink is to increase according to the dilution ratio.
14.04.01	Carbonated beverage	0.1	Measured according to indigotine
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored	0.1	Measured according to indigotine, the usage amount in solid drink is to

	tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)		increase according to the dilution ratio
15.02	Assembled alcoholic drinks	0.1	Measured according to indigotine
16.06	Puffed food	0.05	Measured according to indigotine

Butylated hydroxyanisole

CNS No.: 04.001

INS No.: 320

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.0	Fat, oil and fat emulsion products	0.2	Measured according to the content in fat
02.01	Anhydrous fat and oil	0.2	Measured according to the content in fat

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.2	Measured according to the content in fat
04.05.02.03	Canned nuts and seeds	0.2	Measured according to the content in fat
05.02.01	Gum-based candy	0.4	Measured according to the content in fat
06.03.02.05	Fried flour products	0.2	Measured according to the content in fat
06.04.01	Coarse cereal powder	0.2	Measured according to the content in fat
06.06	Instant grains, including rolled oats(slice)	0.2	Measured according to the content in fat
06.07	Instant rice & flour products	0.2	Measured according to the content in fat
07.03	Biscuit	0.2	Measured according to the content in fat
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.2	Measured according to the content in fat
09.03.04	Aquatic products after seasoning, drying, and freeze drying	0.2	Measured according to the content in fat
16.06	Puffed food	0.2	Measured according to the content in fat

Methyl p-hydroxy benzoate and its salts (sodium methyl p-hydroxy benzoate, ethyl p-hydroxy benzoate, sodium ethyl p-hydroxy benzoate)

CNS No. 17.032, 17.007

INS No. 219,214,215

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.012	Measured according to hydroxybenzoic acid
04.01.02.05	Jam (except canned food)	0.25	Measured according to hydroxybenzoic acid
04.02.01.02	Fresh vegetables with surface treatment	0.012	Measured according to hydroxybenzoic acid
07.04	Bakery food fillings and surface battering (limit to fillings of pastries)	0.5	Measured according to hydroxybenzoic acid
10.03.02	Thermal coagulation egg products (e.g. egg yolk cheese, preserved duck egg sausage)	0.2	Measured according to hydroxybenzoic acid
12.03	vinegar	0.25	Measured according to hydroxybenzoic acid
12.04	Soy sauce	0.25	Measured according to hydroxybenzoic acid
12.05	Soy Sauce and soy products	0.25	Measured according to hydroxybenzoic acid
12.10.03.04	Oyster sauce, shrimp sauce, fish sauce, etc.	0.25	Measured according to hydroxybenzoic acid
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.25	Measured according to hydroxybenzoic acid
14.04.01	Carbonated beverage	0.2	Measured according to hydroxybenzoic acid
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.25	Measured according to hydroxybenzoic acid

Tanoak brown

CNS No. 08.128

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.4	

05.02	Candy	0.4	
14.04.01.01	Cola carbonated beverage	1.0	
15.02	Assembled alcoholic drinks	0.4	

Butylated hydroxytoluene

CNS No. 04.002

INS No. 321

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.0	Fat, oil and fat emulsion products	0.2	Measured according to the content in fat
02.01	Anhydrous fat and oil	0.2	Measured according to the content in fat
04.02.02.02	Dry cooked vegetables (limit to dehydrated potato)	0.2	Measured according to the content in fat
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.2	Measured according to the content in fat
04.05.02.03	Canned nuts and seeds	0.2	Measured according to the content in fat
05.02.01	Gum-based candy	0.4	Measured according to the content in fat
06.03.02.05	Fried flour products	0.2	Measured according to the content in fat
06.06	Instant grains, including rolled oats(slice)	0.2	Measured according to the content in fat
06.07	Instant rice & flour products	0.2	Measured according to the content in fat
07.03	Biscuit	0.2	Measured according to the content in fat
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.2	Measured according to the content in fat
09.03.04	Aquatic products after seasoning, drying, and freeze drying	0.2	Measured according to the content in fat
16.06	Puffed food	0.2	Measured according to the content in fat

Dimethyl dicarbonate

CNS No. 17.033

INS No. 242

Function: Preservative

Food	Food Name	Maximum Usage	Remark
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Classification No.		Amount (g/kg)	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.25	
14.04.01	Carbonated beverage	0.25	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.25	
14.05.01	Tea beverage	0.25	

2,4-dichlorophenoxy acetic acid

CNS No. 17.027

INS No. —

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.01	Residual amount \leq 2.0 mg/kg
04.02.01.02	Fresh vegetables with surface treatment	0.01	Residual amount \leq 2.0 mg/kg

Silicon dioxide

CNS No. 02.004

INS No. 551

Function: Anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.03	Milk powder (including sugar milk powder) and cream powder, and their modulation products	15.0	
02.05	Other fat and fat products (limit to coffee creamer)	15.0	
03.0	Frozen drinks (except edible ice in 03.04)	0.5	
05.01.01	Cocoa products (including grease, powder, syrup, sauce, filling and others with cocoa as the main raw material)	15.0	
06.01	Unprocessed grains	1.2	

10.03.01	Dehydrated egg products (e.g. egg white powder, egg yolk powder, and egg white flake)	15.0	
11.06	Other sweeteners (limit to powdered sugar)	15.0	
12.01	Salt and salt substitutes	20.0	
12.09	Natural spice	20.0	
12.10.01	Solid compound seasoning	20.0	
14.06	Solid beverage	15.0	
16.07	Others (Used in beans product processing)	0.025	Used in compound antifoaming agent, measured according to the usage amount of soy beans per kilogram

Sulfur dioxide, potassium metabisulphite,
Sodium metabisulphite, sodium sulfite, sodium
hydrogen sulfite, sodium hyposulfite
CNS No. 05.001, 05.002, 05.003, 05.004, 05.005, 05.006
INS No. 220,224,223,221,222
Function: Decolorant, preservative and antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.01.02.02	Dried fruit	0.1	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.01.02.08	Preserved cool fruit	0.35	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.02.02.02	Dried vegetables	0.2	

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
			The maximum usage

			amount is measured according to residual amount of sulfur dioxide
04.02.02.02	Dried vegetables (limit to dehydrated potato)	0.4	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.02.02.03	Pickled vegetables	0.1	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.02.02.04	Canned vegetables (limit to bamboo shoots and pickled Chinese cabbage)	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.03.02.02	Dried edible mushrooms and algae	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.03.02.04	Canned edible mushrooms and algae (limit to canned mushrooms)	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.04.01.04	Dried bean curd stick (including dried bean curd stick, bean curd skin, etc.)	0.2	The maximum usage amount is measured according to residual amount of sulfur dioxide
04.05.02.03	Canned nuts and seeds	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.1	The maximum usage amount is measured according to residual amount of sulfur dioxide
06.02.04	Rice flour products (limit to rice cakes)	0.05	Measured according to residual amount of sulfur dioxide
06.05.01	Edible starch	0.03	The maximum usage amount is measured according to residual amount of sulfur dioxide
06.05.02.01	Silk noodles and vermicelli	0.1	The maximum usage amount is measured

			according to residual amount of sulfur dioxide
06.08	Frozen rice and flour products	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
07.03	Biscuit	0.1	The maximum usage amount is measured according to residual amount of sulfur dioxide
11.01	Sugar	0.1	The maximum usage amount is measured according to residual amount of sulfur dioxide
11.02	Starch sugar (fructose, glucose, caramel, part of inverted sugar, etc.)	0.04	The maximum usage amount is measured according to residual amount of sulfur dioxide
11.05	Flavored syrup	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
12.10.02	Semisolid compound seasoning	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide
14.02.01	Fruit and vegetable juice (syrup)	0.05	

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
			The maximum usage amount is measured according to residual amount of sulfur dioxide, for fruit and vegetable juice concentrate (thick liquid), the usage amount should be increased according to the dilution ratio
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.05	The maximum usage amount is measured according to residual amount of sulfur dioxide, for fruit and vegetable juice concentrate (thick liquid), the usage amount should be increased according to the dilution ratio
15.03.01	Wine	0.25g/L	The maximum usage amount for sweet wine and cider series of beverage is 0.4g/L, and is

			measured according to the residual quantity of sulfur dioxide
15.03.03	Cider	0.25g/L	The maximum usage amount for sweet wine and cider series of beverage is 0.4g/L, and is measured according to the residual quantity of sulfur dioxide
15.03.05	Beer and malt beverage	0.01	The maximum usage amount is measured according to the residual quantity of sulfur dioxide

Titanium dioxide
CNS No. 08.011
INS No. 171
Function: Colorant

Food Classification No.		Maximum Usage Amount (g/kg)	Remark
04.01.02.05	Jam	5.0	
04.01.02.08.02	Cold fruit	10.0	
04.01.02.08.04	Pickling fruits (liquorice products)	10.0	
04.02.02.02	Dried vegetables (limit to dehydrated potato)	0.5	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	10.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	2.0	
05.02.01	Gum-based candy	5.0	
05.02.02	Other candies except gum-based candy	10.0	
05.03	Coating for candy and chocolate products	Used in moderation according to manufacturing needs	
05.04		5.0	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
	Decorative candy (e.g. processing technology and model, or cake decorating), cresting (non-fruit material) and sweet juice		
11.05	Flavored syrup	5.0	

12.10.02.01	Mayonnaise, salad dressing	0.5	
14.06	Solid beverage	Used in moderation according to manufacturing needs	
16.01	Jelly	10.0	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	10.0	
16.07	Others (beverage clouding agent)	10.0g/L	
16.07	Others (limit to konjac gel product)	2.5	

Carbon dioxide
 CNS No. 17.014
 INS No. 290
 Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount	Remark
05.02.02	Other candies except gum-based candy	Used in moderation according to manufacturing needs	
14.0	Beverage	Used in moderation according to manufacturing needs	
15.03.06	Other fermented liquors (air inflation type)	Used in moderation according to manufacturing needs	

Tomato red
 CNS No. 08.150
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.02.02	Flavored fermented milk	0.006	
14.0	Beverage (except packaged water in 14.01)	0.006	Usage amount in solid drink is to be increased according to the dilution ratio.

Lycopene (synthetic)
 CNS No. 08.017
 INS No. 160d (i)

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
05.02	Candy	0.06	Measured according to pure lycopene
12.10.01.01	Solid soup bases	0.39	Measured according to pure lycopene
12.10.02	Semisolid compound seasoning	0.04	Measured according to pure lycopene
14.0	Beverage (except packaged water in 14.01)	0.015	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
			Measured according to pure lycopene, and the usage amount in solid drink is to be increased according to the dilution ratio.

Beeswax

CNS No. 14.013

INS No. 901

Function: Coating agent

Food Classification No.	Food name	Maximum Usage Amount	Remark
05.02	Candy	Used in moderation according to manufacturing needs	
05.03	Coating for candy and chocolate products	Used in moderation according to manufacturing needs	

Fumaric acid

CNS No. 01.110

INS No. 297

Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02.01	Gum-based candy	8.0	
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	0.6	
07.01	Bread	3.0	
07.02	Pastry	3.0	
07.03	Biscuit	3.0	
07.04	Bakery food fillings and surface battering	2.0	
07.05	Other bakery food	2.0	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.6	
14.04.01	Carbonated beverage	0.3	

Monosodium fumarate

CNS No. 01.311

INS No. 365

Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02.01	Gum-based candy	Used in moderation according to manufacturing needs	
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	Used in moderation according to manufacturing needs	
07.0	Bakery food	Used in moderation according to manufacturing needs	
08.0	Meat and meat products (except raw and fresh meat in 08.01)	Used in moderation according to manufacturing needs	
09.0	Aquatic food and their products (including fish, crustacean, shellfish, molluscs, echinodermata, and other aquatic food and processed products) (except fresh aquatic products in 09.01)	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	

Glycyrrhiza, ammonium glycyrrhizinate, monopotassium and tripotassium glycyrrhizinate
 CNS No. 19.009, 19.012, 19.010
 INS No. 958
 Function: Sweetener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.02.08	Preserved cool fruit	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	
08.03.08	Canned meat	Used in moderation according to manufacturing needs	
12.0	Condiment	Used in moderation according to manufacturing needs	
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	

Antioxidant of glycyrrhiza
 CNS No. 04.008
 INS No. —
 Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.01	Anhydrous fat and oil	0.2	Measured according to glycyrrhizic acid

04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.2	Measured according to glycyrrhizic acid
06.03.02.05	Fried flour products	0.2	Measured according to glycyrrhizic acid
06.07	Instant rice & flour products	0.2	Measured according to glycyrrhizic acid
07.03	Biscuit	0.2	Measured according to glycyrrhizic acid
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.2	Measured according to glycyrrhizic acid
08.03.01	Sauce stewed meat products	0.2	Measured according to glycyrrhizic acid
08.03.02	Smoked, roasted and baked meat	0.2	Measured according to glycyrrhizic acid
08.03.03	Fried meat	0.2	Measured according to glycyrrhizic acid
08.03.04	Western pork ham (grilled, smoked, and cured pork hams)	0.2	Measured according to glycyrrhizic acid
08.03.05	Meat sausage	0.2	Measured according to glycyrrhizic acid
08.03.06	Fermented meat products	0.2	Measured according to glycyrrhizic acid
09.03.02	Preserved aquatic products	0.2	Measured according to glycyrrhizic acid
16.06	Puffed food	0.2	Measured according to glycyrrhizic acid

D-mannitol

CNS No. 19.017

INS No. 421

Function: Sweetener, emulsifier, swelling agent, stabilizer, and thickener

Food Classification No.	Food Name	Maximum Usage Amount	Remark
05.02	Candy	Used in moderation according to manufacturing needs	

Orange yellow
 CNS No. 08.143
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount	Remark
06.03.02.02	Raw or dry flour product	Used in moderation according to manufacturing needs	

potassium permanganate
 CNS No. 00.001
 INS No. —
 Function: Others

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
06.05.01	Edible starch	0.5	
15.0	Liquor	0.5	The residual amount of wine is measured according to manganese $\leq 2\text{mg/kg}$

Glutamine transaminase
 Function: Stabilizer & coagulators
 INS No. —

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.04	Bean product	0.25	

Guar gum
CNS No. 20.025
INS No. 412

Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.05.01	Single cream	1.0	
13.01.02	Follow-up infant and baby formula	1.0g/L	

sodium aluminosilicate
CNS No. 02.002
INS No. 554
Function: Anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.03	Milk powder (including sugar milk powder) and cream powder, and their modulation products	Used in moderation according to manufacturing needs	
01.06	Cheese	Used in moderation according to manufacturing needs	
02.05	Other fat and fat products (limit to coffee creamer)	5.0	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.01.01	Cocoa products (including grease, powder, syrup, sauce, filling and others with cocoa as the main raw material)	Used in moderation according to manufacturing needs	
06.05	Starch and starch products	Used in moderation according to manufacturing needs	
11.01	Sugar	Used in moderation according to manufacturing needs	
11.04	Table sweeteners	Used in moderation according to manufacturing needs	
12.01	Salt and salt substitutes	Used in moderation according to manufacturing needs	
12.09.01	Natural spice or spice powder	Used in moderation according to manufacturing needs	
12.10	Compound seasoning	Used in moderation according to manufacturing needs	
14.06	Solid beverage	Used in moderation according to manufacturing needs	
16.04	Yeast and yeast products	Used in moderation according to manufacturing needs	

Calcium silicate
 CNS No. 02.009
 INS No. 552
 Function: Anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark

01.03	Milk powder (including sugar milk powder) and cream powder, and their modulation products	Used in moderation according to manufacturing needs	
01.06	Cheese	Used in moderation according to manufacturing needs	
05.01.01	Cocoa products (including grease, powder, syrup, sauce, filling and others with cocoa as the main raw material)	Used in moderation according to manufacturing needs	
06.05	Starch and starch products	Used in moderation according to manufacturing needs	
11.01	Sugar	Used in moderation according to manufacturing needs	
11.04	Table sweeteners	Used in moderation according to manufacturing needs	
12.01	Salt and salt substitutes	Used in moderation according to manufacturing needs	
12.09.01	Natural spice or spice powder	Used in moderation according to manufacturing needs	
12.10	Compound seasoning	Used in moderation according to manufacturing needs	
14.06	Solid beverage	Used in moderation according to manufacturing needs	
16.04	Yeast and yeast products	Used in moderation according to manufacturing needs	

Cinnamaldehyde
CNS No. 17.012
INS No. —
Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount	Remark
04.01.01.02	Fresh fruits with surface treatment	Used in moderation according to manufacturing needs	Residual amount \leq 0.3 mg/kg

Pectins
CNS No. 20.006
INS No. 440

Function: Emulsifier, stabilizer, and thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.02.01	Fermented milk	Used in moderation according to manufacturing needs	
01.05.01	Single cream	Used in moderation according to manufacturing needs	
02.02.01.01	Butter and concentrated butter	Used in moderation according to manufacturing needs	
06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	Used in moderation according to manufacturing needs	
06.03.02.02	Raw or dry flour product	Used in moderation according to manufacturing needs	
11.01.02	Other sugar and syrup (for example brown sugar, brown granulated sugar, maple syrup)	Used in moderation according to manufacturing needs	
12.09	Natural spice	Used in moderation according to manufacturing needs	
14.02.01	Fruit and vegetable juice (syrup)	3.0	

Funoran (*gloiopeltis furcata*)
CNS No. 20.040
INS No. —

Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02.01	Gum-based candy	10.0	

Propylene glycol alginate

CNS No. 20.010

INS No. 405

Function: Thickener, emulsifier, and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.0	Milk and milk products (except the varieties in 01.01.01, 01.01.02, 01.04.0, 13.0)	3.0	
01.01.02.01	Flavored milk	4.0	
01.02.02	Flavored fermented milk	4.0	
01.04.01	Unsweetened condensed milk (original taste)	5.0	
02.01.01.02	Hydrogenated vegetable oil	5.0	
02.02	Fat emulsion products like water	5.0	
02.03	Fat emulsion products except those in 02.02, including mixed and (or) flavored fat emulsion products	5.0	
03.01	Ice cream, stick ice cream bar	1.0	
04.01.02.05	Jam	5.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate with cocoa butter substitute and its products	5.0	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02.01	Gum-based candy	5.0	
05.04	Decorative candy (e.g. processing technology and model, or for cake decoration), cresting (non-fruit material) and sweet juice	5.0	
06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	5.0	
06.03.02.02	Raw or dry flour product	5.0	
06.07	Instant rice & flour products	5.0	
11.05	Flavored syrup	5.0	
12.10.02	Semisolid compound seasoning	8.0	
14.0	Beverage (except packaged water in 14.01, vegetable protein drinks in 14.03.02, fruit and vegetable juice (flesh) drinks in 14.02.03 (including fermentation products, etc.))	0.3	Usage amount in solid drink is to be increased according to the dilution ratio
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	3.0	
14.03.01	Milk beverage	4.0	
14.03.02	Vegetable protein drinks	5.0	
14.05.02	Coffee beverage	3.0	
15.03.05	Beer and malt beverage	0.3	

Sodium alginate
CNS No. 20.004
INS No. 401
Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
01.02.01	Fermented milk	Used in moderation according to manufacturing needs	
01.05.01	Single cream	Used in moderation according to manufacturing needs	
02.02.01.01	Butter and concentrated butter	Used in moderation according to manufacturing needs	
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	Used in moderation according to manufacturing needs	
06.03.02.02	Raw or dry flour product	Used in moderation according to manufacturing needs	
11.01.02	Other sugar and syrup (for example brown sugar, brown granulated sugar, maple syrup)	10.0	
12.09	Natural spice	Used in moderation according to manufacturing needs	
14.02.01	Fruit and vegetable juice (syrup)	Used in moderation according to manufacturing needs	

Riboflavin
 CNS No. 08.148
 INS No. 101(i)
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.02.02.02	Dried vegetables (limit to dehydrated potato)	0.3	
06.07	Instant rice & flour products	0.05	

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
12.10.01	Solid compound seasoning	0.05	

Black bean red
 CNS No. 08.114
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02	Candy	0.8	
07.02.04	Color decorations of pastry	0.8	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.8	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.8	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.8	

Black currant red
 CNS No. 08.122
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
07.02.04	Color decorations of pastry	Used in moderation according to manufacturing needs	
14.04.01	Carbonated beverage	Used in moderation according to manufacturing needs	

15.03.03	Cider	Used in moderation according to manufacturing needs	
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Carthamins yellow
 CNS No. 08.103
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.5	
04.01.02.04	Canned fruit	0.2	
04.01.02.08	Preserved cool fruit	0.2	
04.01.02.09	Decorative fruit and vegetables	0.2	
04.02.02.03	Pickled vegetables	0.5	
04.02.02.04	Canned vegetables	0.2	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.5	
05.02	Candy	0.2	
06.04.02.01	Canned eight- ingredient porridge	0.2	
06.07	Instant rice & flour products	0.5	
06.10	Cereal fillings	0.5	
07.02.04	Color decorations of pastry	0.2	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.5	
12.0	Condiment (except salt and salt substitutes in 12.01)	0.5	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.2	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.01	Carbonated beverage	0.2	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.2	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.2	
16.01	Jelly	0.2	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.5	

Red rice red
 CNS No. 08.111
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.01.03	Modulation milk	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	

05.02	Candy	Used in moderation according to manufacturing needs	
14.03.01	Milk beverage	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	

Red kojic rice, monascus red

CNS No. 08.119, 08.120

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.01.03	Modulation milk	Used in moderation according to manufacturing needs	
01.02.02	Flavored fermented milk	0.8	
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.01.02.05	Jam	Used in moderation according to manufacturing needs	
04.02.02.03	Pickled vegetables	Used in moderation according to manufacturing needs	
04.02.02.05	Vegetable paste (sauce), except tomato sauce	Used in moderation according to manufacturing needs	
04.04.02.01	Preserved bean curd	Used in moderation according to manufacturing needs	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02	Candy	Used in moderation according to manufacturing needs	
05.04	Decorative candy (e.g. processing technology and model, or cake decoration), cresting (non-fruit material) and sweet juice	Used in moderation according to manufacturing needs	
06.07	Instant rice & flour products	Used in moderation according to manufacturing needs	
06.10	Cereal fillings	Used in moderation according to manufacturing needs	
07.02	Pastry	0.9	
07.03	Biscuit	Used in moderation according to manufacturing needs	
07.04	Bakery food fillings and surface battering	1.0	
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	Used in moderation according to manufacturing needs	
08.03	Cooked meat product	Used in moderation according to manufacturing needs	
11.05	Flavored syrup	Used in moderation according to manufacturing needs	
12.0	Condiment (except Salt and salt substitutes in 12.01)	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	

14.03	Protein beverage	Used in moderation according to manufacturing needs	
14.04.01	Carbonated beverage	Used in moderation according to manufacturing needs	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	
14.06	Solid beverage	Used in moderation according to manufacturing needs	
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	
16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	Used in moderation according to manufacturing needs	

Fenugreek gum
 CNS No. 20.035
 INS No. —
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.1	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.2	
06.03.01	Wheat flour	0.3	
07.0	Bakery food	0.15	

Succinylated monoglycerides

CNS No. 10.038

INS No.

472g

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.01.03	Modulation milk	5.0	
01.06.05	Cheese analogues	10.0	
01.07	Instant flavored dessert or its prefabricated product with milk as the major ingredient (ice cream and flavored yoghurt excluded)	5.0	
02.0	Fat, oil and fat emulsion products (except anhydrous fat and oil in 02.01)	10.0	
07.0	Bakery food	5.0	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	2.0	
14.03	Protein beverage	2.0	
14.03.01	Milk beverage	5.0	
14.05	Tea, coffee, and vegetable beverage	2.0	
14.06	Solid beverage	20.0	Measured according to diluting 10 times

Disodium succinate

CNS No. 12.005

INS No. —

Function: Flavor enhancer

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
12.0	Condiment	20.0	

Peanut skin red
 CNS No. 08.134
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02	Candy	0.4	
07.03	Biscuit	0.4	
08.03.05	Meat sausage	0.4	
14.04.01	Carbonated beverage	0.1	

Talc
 CNS No. 02.007
 INS No. 553 iii
 Function: Anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.02.08.02	Cold fruit	20.0	
04.01.02.08.04	Pickling fruits (liquorice products)	20.0	

Carob bean gum
 CNS No. 20.023
 INS No. 410
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
13.01	Infant and baby formula	7.0	

Sodium cyclamate, calcium
 CNS No. 19.002
 INS No. 952
 Function: Sweetener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.65	Measured according to cyclamic acid
04.01.02.04	Canned fruit	0.65	Measured according to cyclamic acid
04.01.02.05	Jam	1.0	Measured according to cyclamic acid
04.01.02.08	Preserved cool fruit	1.0	Measured according to cyclamic acid
04.01.02.08.02	Cold fruit	8.0	Measured according to cyclamic acid
04.01.02.08.04	Pickling fruits (liquorice products)	8.0	Measured according to cyclamic acid
04.01.02.08.05	Chowchow fruits	8.0	Measured according to cyclamic acid
04.02.02.03	Pickled vegetables	0.65	Measured according to cyclamic acid
04.04.02.01	Preserved bean curd	0.65	Measured according to cyclamic acid
04.05.02.01.01	Cooked nuts and seeds with shell	6.0	Measured according to cyclamic acid
04.05.02.01.02	Unshelled cooked nuts and seeds	1.2	Measured according to cyclamic acid

07.01	Bread	0.65	Measured according to cyclamic acid
07.02	Pastry	0.65	Measured according to cyclamic acid
07.03	Biscuit	0.65	Measured according to cyclamic acid
12.10	Compound seasoning	0.65	Measured according to cyclamic acid
14.0	Beverage (except packaged water in 14.01)	0.65	Measured according to cyclamic acid, and the usage amount in solid drink is to increase according to the dilution ratio

Food Classification No.	Food Name	Maximum Usage Amount(g/kg)	Remark
15.02	Assembled alcoholic drinks	0.65	Measured according to cyclamic acid
16.01	Jelly	0.65	Measured according to cyclamic acid and the usage amount in jelly powder is to increase according to the dilution ratio

Ablmoschus manihot gum

CNS No. 20.019

INS No. —

Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	5.0	
04.01.02.05	Jam	10.0	
07.01	Bread	10.0	
07.02	Pastry	10.0	
07.03	Biscuit	10.0	

Xanthan gum

CNS No. 20.009

INS No. 415

Function: Stabilizer and thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.05.01	Single cream	Used in moderation according to manufacturing needs	
02.02.01.01	Butter and concentrated butter	5.0	
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	10.0	
06.03.02.02	Raw or dry flour product	4.0	

11.01.02	Other sugar and syrup (for example brown sugar, brown granulated sugar, maple syrup)	5.0	
12.09	Natural spice	Used in moderation according to manufacturing needs	
14.02.01	Fruit and vegetable juice (syrup)	Used in moderation according to manufacturing needs	

Adipic acid

CNS No. 01.109

INS No. 355

Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02.01	Gum-based candy	4.0	
14.06	Solid beverage	0.01	
16.01	Jelly	0.1	When used in jelly powder, the usage amount should be increased according to the dilution ratio

4-hexylresorcinol
 CNS No. 04.013
 INS No. 586
 Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
09.01	Fresh aquatic products	Used in moderation according to manufacturing needs	Residual amount ≤ 1 mg/kg

Chitin
 CNS No. 20.018
 INS No. —
 Function: Thickener and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.01.01.02	Hydrogenated vegetable oil	2.0	
02.05	Other fat and fat products (limit to coffee creamer)	2.0	
03.0	Frozen drinks (except edible ice in 03.04)	2.0	
04.01.02.05	Jam	5.0	
04.05.02.04	Nuts and seeds paste (butter), including peanut butter, etc.	2.0	
12.03	vinegar	1.0	
12.10.02.01	Mayonnaise, salad dressing	2.0	
14.03.01.03	Lactic acid bacteria beverage	2.5	
15.03.05	Beer and malt beverage	0.4	

Turmeric
 CNS No. 08.102
 INS No. 100 ii
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
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01.03.02	Modulation milk powder and cream powder (including flavored milk powder and cream powder)	0.4	Measured according to curcumin
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.01.02.05	Jam	Used in moderation according to manufacturing needs	
04.01.02.08.02	Cold fruit	Used in moderation according to manufacturing needs	
04.01.02.09	Decorative fruit and vegetables	Used in moderation according to manufacturing needs	
04.02.02.03	Pickled vegetables	0.01	Measured according to curcumin
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	Used in moderation according to manufacturing needs	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	
06.06	Instant grains, including rolled oats(slice)	0.03	Measured according to curcumin
06.07	Instant rice & flour products	Used in moderation according to manufacturing needs	
07.0	Bakery food	Used in moderation according to manufacturing needs	
12.0	Condiment	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio.
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	
16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.2	Measured according to curcumin

Curcumin
 CNS No. 08.132
 INS No. 100i
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.02.01.02	Margraine and the similar products (e.g. the mixed product of butter and margraine)	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	0.15	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	Used in moderation according to manufacturing needs	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.01	
05.02.01	Gum-based candy	0.7	
05.04	Decorative candy (e.g. processing technology and model, or cake decoration), cresting (non-fruit material) and sweet juice	0.5	

06.03.02.04	Panada (used to coat fish or poultry for example) , wrapping powder, frying powder	0.3	
06.07	Instant rice & flour products	0.5	
06.10	Cereal fillings	Used in moderation according to manufacturing needs	
11.05	Flavored syrup	0.5	
12.10	Compound seasoning	0.1	
14.04.01	Carbonated beverage	0.01	
16.01	Jelly	0.01	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	Used in moderation according to manufacturing needs	

Caramel colour class III – ammonia process

CNS No.08.110

INS No. 150c

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount	Remark
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount	Remark
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.01.02.05	Jam	1.5g/kg	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	
06.03.02.04	Panada (used to coat fish or poultry for example) , wrapping powder, frying powder	Used in moderation according to manufacturing needs	
06.05.02.04	Tortilla	Used in moderation according to manufacturing needs	
06.06	Instant grains, including rolled oats(slice)	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	
11.05	Flavored syrup	Used in moderation according to manufacturing needs	
12.03	vinegar	Used in moderation according to manufacturing needs	
12.04	Soy sauce	Used in moderation according to manufacturing needs	
12.05	Soy Sauce and soy products	Used in moderation according to manufacturing needs	
12.10	Compound seasoning	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	sage amount in solid drink is to be increased according to the dilution ratio

14.03.01	Milk beverage	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
14.08	Other beverages (limit to beverage of chick essence)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
15.01.03	Brandy	Used in moderation according to manufacturing needs	
15.01.04	Whiskey	6.0g/L	
15.01.06	Rum	6.0g/L	
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	
15.03.01.03	Blending wine	Used in moderation according to manufacturing needs	
15.03.02	Rice wine	Used in moderation according to manufacturing needs	
15.03.05	Beer and malt beverage	Used in moderation according to manufacturing needs	
16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Caramel colour class I – plain

CNS No. 08.108

INS No. 150a

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.01.02.05	Jam	1.5g/kg	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	Used in moderation according to manufacturing needs	
06.06	Instant grains, including rolled oats(slice)	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	
07.04	Bakery food fillings and surface battering (limit to flavored fillings)	Used in moderation according to manufacturing needs	
08.02.01	Seasoning meat product (add seasoning into raw meat)	Used in moderation according to manufacturing needs	
11.05	Flavored syrup	Used in moderation according to manufacturing needs	
12.03	Vinegar	Used in moderation according to manufacturing needs	
12.04	Soy sauce	Used in moderation according to manufacturing needs	
12.05	Soy Sauce and soy products	Used in moderation according to manufacturing needs	
12.10	Compound seasoning	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio

14.03.01	Milk beverage	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
14.08	other beverages (limit to beverage of chick essence)	Used in moderation according to manufacturing needs	
15.01.03	Brandy	Used in moderation according to manufacturing needs	
15.01.04	Whiskey	6.0g/L	
15.01.06	Rum	6.0g/L	
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	
15.03.01.03	Blending wine	Used in moderation according to manufacturing needs	
15.03.02	Rice wine	Used in moderation according to manufacturing needs	
15.03.05	Beer and malt beverage	Used in moderation according to manufacturing needs	
16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	2.5g/kg	

Caramel colour class IV – ammonia sulphite process

CNS No. 08.109

INS No. 150d

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount	Remark
03.0	Frozen drinks (except edible ice in 03.04)	2.0g/kg	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	
06.03.02.04	Panada (used to coat fish or poultry for example) , wrapping powder, frying powder	Used in moderation according to manufacturing needs	
06.06	Instant grains, including rolled oats(slice)	Used in moderation according to manufacturing needs	
06.10	Cereal fillings (limit to flavored type)	7.5g/kg	
07.03	Biscuit	Used in moderation according to manufacturing needs	
12.04	Soy sauce	Used in moderation according to manufacturing needs	
12.05	Soy Sauce and soy products	Used in moderation according to manufacturing needs	
12.07	Cooking wine and its products	Used in moderation according to manufacturing needs	
12.10	Compound seasoning	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	
14.03.01	Milk beverage	Used in moderation according to manufacturing needs	
14.04.01	Carbonated beverage	Used in moderation according to manufacturing needs	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	

14.05.01	Tea beverage	Used in moderation according to manufacturing needs	
14.06	Solid beverage	Used in moderation according to manufacturing needs	
14.08	Other beverages (limit to beverage of chick essence)	Used in moderation according to manufacturing needs	
15.01.03	Brandy	Used in moderation according to manufacturing needs	
15.01.04	Whiskey	6.0g/L	
15.01.06	Rum	6.0g/L	
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	
15.03.01.03	Blending wine	Used in moderation according to manufacturing needs	
15.03.02	Rice wine	Used in moderation according to manufacturing needs	
15.03.05	Beer and malt beverage	Used in moderation according to manufacturing needs	

Rose laevigata michx brown

CNS No. 08.131

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
07.02	Pastry	0.9	
07.04	Bakery food fillings and surface battering	1.0	
14.04.01	Carbonated beverage	1.0	
15.02	Assembled alcoholic drinks	0.2	

Potassium bitartrate
 CNS No. 06.007
 INS No. 336
 Function: Swelling agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
06.03	Wheat flour and its products	Used in moderation according to manufacturing needs	
07.0	Bakery food	Used in moderation according to manufacturing needs	

Coreopsis yellow
 CNS No. 08.113
 INS No. —
 Function :Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.3	
07.02.04	Color decorations of pastry	0.3	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.3	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.3	Usage amount in solid drink is to be increased according to the dilution ratio

Sodium polyacrylate
 CNS No.
 INS No. —
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	2.0	

Polydimethyl siloxane
 CNS No. 03.007
 INS No. 900a
 Function: Coating agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.0009	
04.02.01.02	Fresh vegetables with surface treatment	0.0009	

Polyglycerol polyricinoleate (polyglycerol esters of interesterified ricinoleic acid)
 CNS No. 10.029
 INS No. 476
 Function: Emulsifier and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.02	Fat emulsion products like water and oil	10.0	
05.01	Cocoa products, chocolate and chocolate products including chocolate with cocoa butter substitute and its products	5.0	

Polyglycerol esters of fatty acid

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.03	Coating for candy and chocolate products	5.0	

CNS No. 10.022
 INS No. 475
 Function: Emulsifier, stabilizer, thickener, and anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.01.03	Modulation milk	10.0	
01.03.02	Modulation milk powder and cream powder (including flavored milk powder and cream powder)	10.0	
01.05	Single cream (unsalted butter) and its similarities	10.0	
02.0	Fat, oil and fat emulsion products (except the vegetable oil in 02.01.01.01)	20.0	
02.01.01.01	Vegetable oil (limit to frying oil)	10.0	
03.0	Frozen drinks (except edible ice in 03.04)	10.0	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate with cocoa butter substitute and its products	10.0	
05.02	Candy	5.0	
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	10.0	
06.06	Instant grains, including rolled oats (slice)	10.0	
06.07	Instant rice & flour products	10.0	
07.0	Bakery food	10.0	
12.0	Condiment (limit to seasoner used in puffed food)	10.0	
12.10.01	Solid compound seasoning	10.0	
12.10.02	Semisolid compound seasoning	10.0	

14.0	Beverage (except packaged water in 14.01)	10.0	
16.01	Jelly	10.0	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	10.0	

Polydextrose
 CNS No. 20.022
 INS No. 1200

Function: Thickener, swelling agent, humectants, stabilizer

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark

Food Classification No.	Food Name	Maximum Usage Amount	Remark
01.01.03	Modulation milk	Used in moderation according to manufacturing needs	
01.02.02	Flavored fermented milk	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	
07.0	Bakery food	Used in moderation according to manufacturing needs	
08.03.05	Meat sausage	Used in moderation according to manufacturing needs	
12.10.02.01	Mayonnaise, salad dressing	Used in moderation according to manufacturing needs	
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	

16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio
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Polyoxyethylene xylitan monostearate

CNS No. 10.017

INS No. —

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.01.01.02	Hydrogenated vegetable oil	5.0	
16.07	Others (used in fermentation process)	5.0	

polyoxyethylene (20) sorbitan monolaurate,

polyoxyethylene (20) sorbitan monopalmitate,

polyoxyethylene (20) sorbitan monostearate,

polyoxyethylene (20) sorbitan monooleat

CNS No. 10.025, 10.026, 10.015, 10.016

INS No. 432,434,435,433

Function: Emulsifier, antifoaming agent and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.01.03	Modulation milk	1.5	
01.05.01	Single cream	1.0	
02.02	Fat emulsion products like	5.0	

02.03	Fat emulsion products except those in 02.02, including mixed and (or) flavored fat emulsion products	5.0	
03.0	Frozen drinks (except edible ice in 03.04)	1.5	
04.04	Bean products	0.05	Measured according to usage amount of per kilogram soy beans
07.01	Bread	2.5	
07.02	Pastry	2.0	
12.10.01	Solid compound seasoning	4.5	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
12.10.02	Semisolid compound seasoning	5.0	
12.10.03	Liquid complex condiment (12.03 and 12.04 excluded)	1.0	
14.0	Beverage (except packaged water in 14.01 and solid beverage in 14.06)	0.5	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.75	
14.03.01	Milk beverage	2.0	
14.03.02	Vegetable protein drinks	2.0	
16.07	Others (emulsifying natural pigment)	10.0	

Polyethylene glycol
 CNS No. 14.012
 INS No. 1521
 Function: Coating agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.03	Coating for candy and chocolate products	Used in moderation according to manufacturing needs	

Polyvinyl alcohol
 CNS No. 14.010
 INS No. —
 Function: Coating agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.03	Coating for candy and chocolate products	18.0	

Cassia gum
 CNS No. 20.045
 INS No. 427
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.02.02	Flavored fermented milk	2.5	
01.05.01	Single cream	2.5	
01.07	Instant flavored dessert or its prefabricated product with milk as the major ingredient (ice cream and flavored yoghurt excluded)	2.5	
03.01	Ice cream, stick ice cream bar	2.5	
06.03.02	Wheat flour products	3.0	
06.07	Instant rice & flour products	2.5	
07.0	Bakery food	2.5	
08.03.05	Meat sausage	1.5	

12.10.02	Semisolid compound seasoning	2.5	
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Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
12.10.03	Liquid compound seasoning	2.5	
14.03.01.03	Lactic acid bacteria beverage	2.5	

Caffeine
 CNS No. 00.007
 INS No. —
 Function: Others

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
14.04.01.01	Cola carbonated beverage	0.15	

Carrageenan
 CNS No. 20.007
 INS No. 407
 Function : Emulsifier, stabilizer and thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.05.01	Single cream	Used in moderation according to manufacturing needs	
02.02.01.01	Butter and concentrated butter	Used in moderation according to manufacturing needs	

06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and Steamed Pork Dumplings)	Used in moderation according to manufacturing needs	
06.03.02.02	Raw or dry flour product	8.0	
11.01.02	Other sugar and syrup (for example brown sugar, brown granulated sugar, maple syrup)	5.0	
12.09	Natural spice	Used in moderation according to manufacturing needs	
13.01	Infant and baby formula	0.3g/L	Measured according to usage amount of instant food
14.02.01	Fruit and vegetable juice (syrup)	Used in moderation according to manufacturing needs	

Ascorbic acid (vitamin C)

CNS No. 04.014

INS No. 300

Function: Flour treatment agent and antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
06.03.01	Wheat flour	0.2	

14.02.02	Fruit and vegetable juice concentrate(syrup)	Used in moderation according to manufacturing needs	
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Sodium ascorbate
 CNS No.
 INS No. 301
 Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
14.02.02	Fruit and vegetable juice concentrate(syrup)	Used in moderation according to manufacturing needs	

Calcium ascorbate
 CNS No. 04.009
 INS No. 302
 Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.03	Peeled or precut fresh fruits	1.0	Measured according to the residual amount of calcium ascorbate in fruit

04.02.01.03	Peeled, chopped or shredded vegetables	1.0	Measured according to the residual amount of calcium ascorbate in vegetable
14.02.02	Fruit and vegetable juice concentrate (syrup)	Used in moderation according to manufacturing needs	

Ascorbyl palmitate
 CNS No. 04.011
 INS No. 304
 Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.03	Milk powder (including sugar milk powder) and cream powder, and their modulation products	0.2	Measured according to the residual amount of calcium ascorbate in fat
02.0	Fat, oil and fat emulsion products	0.2	
02.01	Anhydrous fat and oil	0.2	
06.06	Instant grains, including rolled oats (slice)	0.2	

06.07	Instant rice & flour products	0.2	
07.01	Bread	0.2	
13.01	Infant and baby formula	0.05	Measured according to the residual amount of calcium ascorbate in fat
13.02	Infant and baby supplementary food	0.05	Measured according to the residual amount of calcium ascorbate in fat

Curdlan
 CNS No. 20.042
 INS No. 424
 Function: Stabilizer, coagulator and thickener

Food Classification No.	Food Name	Maximum Usage Amount	Remark
04.04.01.01	Bean curd	Used in moderation according to manufacturing needs	
06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and Steamed Pork Dumplings)	Used in moderation according to manufacturing needs	
06.03.02.02	Raw or dry flour product	Used in moderation according to manufacturing needs	

06.07	Instant rice & flour products	Used in moderation according to manufacturing needs	
08.03	Cooked meat product	Used in moderation according to manufacturing needs	
09.02.03	Frozen minced fish products (including fish ball, etc.)	Used in moderation according to manufacturing needs	
16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio Usage amount

Food Classification No.	Food Name	Maximum Usage Amount	Remark
16.07	Others (artificial seafood products, e.g. artificial abalone, artificial sea cucumber, artificial seafood shellfish, etc.)	Used in moderation according to manufacturing needs	

Cocoa husk pigment

CNS No. 08.118

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.04	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	3.0	
07.02	Pastry	0.9	
07.02.04	Color decorations of pastry	3.0	
07.03	Biscuit	0.04	
07.04	Bakery food fillings and surface battering	1.0	

14.03.02	Vegetable protein drinks	0.25	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.01	Carbonated beverage	2.0	
15.02	Assembled alcoholic drinks	1.0	

Soluble soybean polysaccharide

CNS No. 20.044

INS No. —

Function: Thickener, emulsifier, coating agent, and anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.04	Fat dessert	10.0	
03.0	Frozen drinks (except edible ice in 03.04)	10.0	
06.02.02	Rice products	10.0	
06.03.02	Wheat flour products	10.0	
06.05.02	Starch products	10.0	
06.07	Instant rice & flour products	10.0	
06.08	Frozen rice and flour products	10.0	
07.0	Bakery food	10.0	
12.0	Condiment	10.0	
14.0	Beverage (except packaged water in 14.01)	10.0	

Quinoline yellow
 CNS No. 08.016
 INS No. 104
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/L)	Remark
15.02	Assembled alcoholic drinks (only limit to prefabricated alcoholic drinks)	0.1	

Paprika orange
 CNS No. 08.107
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	
07.02	Pastry	0.9g/kg	
07.02.04	Color decorations of pastry	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	
07.04	Bakery food fillings and surface battering	1.0g/kg	

08.03	Cooked meat product	Used in moderation according to manufacturing needs	
09.02.03	Frozen minced fish products (including fish ball, etc.)	Used in moderation according to manufacturing needs	
12.05	Soy Sauce and soy products	Used in moderation according to manufacturing needs	
12.10.02	Semisolid compound seasoning	Used in moderation according to manufacturing needs	

Paprika red
 CNS No. 08.106
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount	Remark
02.02.01.02	Margraine and the similar products (e.g. the mixed product of butter and margraine)	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.02.02.03	Pickled vegetables	Used in moderation according to manufacturing needs	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	Used in moderation according to manufacturing needs	

05.01	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	Used in moderation according to manufacturing needs	
06.07	Instant rice & flour products	Used in moderation according to manufacturing needs	
06.08	Frozen rice and flour products	2.0g/kg	
06.10	Cereal fillings	Used in moderation according to manufacturing needs	
07.02	Pastry	0.9g/kg	
07.02.04	Color decorations of pastry	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
07.04	Bakery food fillings and surface battering	1.0g/kg	
08.02.01	Seasoning meat product (add seasoning into raw meat)	0.1g/kg	
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	Used in moderation according to manufacturing needs	
08.03	Cooked meat product	Used in moderation according to manufacturing needs	
09.02.03	Frozen minced fish products (including fish ball, etc.)	Used in moderation according to manufacturing needs	
12.0	Condiment (except salt and salt substitutes in 12.01)	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio

14.03	Protein beverage	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
16.01		Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	Used in moderation according to manufacturing needs	

Paprika oleoresin
 CNS No. 00.012
 INS No. 160c
 Function: Flavor enhancer, and colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
12.10	Compound seasoning	10.0	
16.06	Puffed food	1.0	

Uguisukagura red
 CNS No. 08.136
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark

03.0	Frozen drinks (except edible ice in 03.04)	1.0	
05.02	Candy	2.0	
07.02	Pastry (except color decorations of pastry in 07.02.04)	2.0	
07.02.04	Color decorations of pastry	3.0	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	1.0	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	1.0	Usage amount in solid drink is to be increased according to the dilution ratio

Diphenyl ether (diphenyl oxide)

CNS No. 17.022

INS No. —

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment (only limit to citrus fruits)	3.0	Residual amount ≤ 12 mg/kg

Brilliant blue, brilliant blue aluminum lake

CNS No. 08.007

INS No. 133
Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.02.02	Flavored fermented milk	0.025	Measured according to brilliant blue
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	0.025	Measured according to brilliant blue
03.0	Frozen drinks (except edible ice in 03.04)	0.025	Measured according to brilliant blue
04.01.02.05	Jam	0.5	Measured according to brilliant blue
04.01.02.08.02	Cold fruit	0.025	Measured according to brilliant blue
04.01.02.09	Decorative fruit and vegetables	0.1	Measured according to brilliant blue
04.02.02.03	Pickled vegetables	0.025	Measured according to brilliant blue
04.04.01.06	Cooked beans	0.025	Measured according to brilliant blue
04.05.02	Processed nuts and seeds	0.025	Measured according to brilliant blue
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.05	Measured according to brilliant blue

05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.3	Measured according to brilliant blue
06.05.02.02	Shrimp flavored slices	0.025	Measured according to brilliant blue
06.05.02 .04	Tortilla	0.1	Measured according to brilliant blue
06.06	Instant grains, including rolled oats (limit to cocoa corn flakes)	0.015	Measured according to brilliant blue
07.02	Pastry	0.025	Measured according to brilliant blue
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits)	0.025	
07.04	Bakery food fillings and surface battering (limit to flavored fillings)	0.05	Limit to use brilliant blue
11.05	Flavored syrup	0.025	Measured according to brilliant blue
11.05.01	Fruit flavored syrup	0.5	Measured according to brilliant blue
12.09.01	Natural spice or spice powder	0.01	Measured according to brilliant blue
12.09.03	Spice sauce (e.g. mustard sauce and green mustard sauce)	0.01	Measured according to brilliant blue
12.10.02	Semisolid compound seasoning	0.5	Measured according to brilliant blue

14.0	Beverage (except packaged water in 14.01)	0.02	Measured according to brilliant blue
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.025	Measured according to brilliant blue

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
14.03.01	Milk beverage	0.025	Measured according to brilliant blue
14.04.01	Carbonated beverage	0.025	Measured according to brilliant blue
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.025	Measured according to brilliant blue
14.06	Solid beverage	0.2	Measured according to brilliant blue
15.02	Assembled alcoholic drinks	0.025	Measured according to brilliant blue
16.01	Jelly	0.025	Measured according to brilliant blue, when used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.05	Measured according to brilliant blue

Phosphoric acid, disodium, dihydrogenpyrophosphate, tetrasodium pyrophosphate, calcium dihydrogen phosphate, potassium dihydrogen phosphate, diammonium hydrogen phosphate, dipotassium hydrogen phosphate, calcium hydrogen phosphate (dicalcium orthophosphate), tricalcium orthophosphate, tripotassium orthophosphate, trisodium orthophosphate, sodium polyphosphate, sodium tripolyphosphate, sodium dihydrogen phosphate, sodium phosphatedibasic

CNS No. 01.106, 15.008, 15.004,
15.007, 15.010, 06.008, 15.009, 06.006,
02.003, 01.308, 15.001, 15.002, 15.003,
15.005, 15.006
INS No. 338, 450, 450iii, 341i, 340i, 342ii,
340ii, 341ii, 341iii, 340iii, 339iii, 452i, 451i,
339i, 339ii

Function: Humectants, swelling agent, acidity regulator, stabilizer, coagulator and anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.0	Milk and milk products (except the referred varieties in 01.01.01, 01.01.02 and 13.0)	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
01.03.01	Milk powder and cream powder	10.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
02.02	Fat emulsion products like water and oil	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
02.03	Fat emulsion products except those in 02.02, including mixed and (or) flavored fat emulsion products	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
02.05	Other fat and fat products (limit to coffee creamer)	20.0	Used solely or after blending, and the usage amount is measured according to phosphate radical (PO_4^{3-})

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except ice cream and stick ice cream bar in 03.01, and edible ice in 03.04)	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
04.02.02.04	Canned vegetables	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	2.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.02.03	Rice flour (including glutinous rice flour)	1.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.03	Wheat flour and its products	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.03.01	Wheat flour	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.04.01	Coarse cereal powder	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.04.02.01	Canned eight-ingredient	1.0	Used solely or after

	porridge		blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.04.02.02	Other cereal products (limit to frozen potato chips, frozen potato pancakes, and canned cereal sweet food)	1.5	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.05.01	Edible starch	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.06	Instant grains, including rolled oats(slice)	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.07	Instant rice & flour products	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.08	Frozen rice and flour products	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
06.09	Cereal and starchy desserts (e.g. rice pudding, tapioca pudding) (limit to frumentum sweet canned food)	1.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
07.0	Bakery food	15.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
08.02	Prefabricated meat products	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
08.03	Cooked meat product	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}) 4
09.02.03	Frozen minced fish products (including fish ball, etc.)	5.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}) 4
09.03	Prefabricated aquatic products (semi-finished products)	1.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}) 4
09.05	Canned aquatic food	1.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}) 4
11.05	Flavored syrup	10.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}) 4

12.10	Compound seasoning	20.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}) 3-
12.10.01.03	Other Solid compound seasoning (limit to seasoning package of instant wetted noodles)	80.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}) 4
13.01	Infant and baby formula	1.0	Limit to use calcium hydrogen phosphate and sodium dihydrogen phosphate, and used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})
13.02	Infant and baby supplementary food	1.0	Limit to use calcium hydrogen phosphate and sodium dihydrogen phosphate, and used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})

14.0	Beverage (except packaged water in 14.01)	5.0	4 Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}), and the usage amount in solid drink is to be increased according to the dilution ratio
16.01	Jelly	5.0	4 Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-}); when used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	2.0	Used solely or after blending, and the maximum usage amount is measured according to phosphate radical (PO_4^{3-})

Phosphated distarch phosphate
 CNS No. 20.017
 INS No. 1413
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.02.05	Jam	1.0	

06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	0.2	
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Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
06.07	Instant rice & flour products	0.2	
14.06	Solid beverage	0.5	

Phospholipid

CNS No. 04.010

INS No. 322

Function: Antioxidant and emulsifier

Food Classification No.	Food Name	Maximum Usage Amount	Remark
01.05.01	Single cream	Used in moderation according to manufacturing needs	
02.01.01.02	Hydrogenated vegetable oil	Used in moderation according to manufacturing needs	
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	
13.02	Infant and baby supplementary food	Used in moderation according to manufacturing needs	

Dilauryl thiodipropionate

CNS No. 04.012

INS No. 389

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark

02.0	Fat, oil and fat emulsion products	0.2	
02.01	Anhydrous fat and oil	0.2	
04.01.01.02	Fresh fruits with surface treatment	0.2	
04.02.01.02	Fresh vegetables with surface treatment	0.2	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.2	
06.03.02.05	Fried flour products	0.2	
16.06	Puffed food	0.2	

Sulfur (sulphur)

CNS No. 05.007

INS No. —

Function: Decolorant and preservative

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.02.02	Dried fruit	0.1	Limit to fumigation, the maximum usage amount is measured according to residual amount of sulfur dioxide

04.01.02.08	Preserved cool fruit	0.35	Limit to fumigation, the maximum usage amount is measured according to residual amount of sulfur dioxide
04.02.02.02	Dried vegetables	0.2	Limit to fumigation, the maximum usage amount is measured according to residual amount of sulfur dioxide
04.03.01.02	Fresh edible mushrooms and alga with surface treatment	0.4	Limit to fumigation, the maximum usage amount is measured according to residual amount of sulfur dioxide

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
06.05.02.01	Silk noodles and vermicelli	0.1	Limit to fumigation, the maximum usage amount is measured according to residual amount of sulfur dioxide
11.01	Sugar	0.1	Limit to fumigation, the maximum usage amount is measured according to residual amount of sulfur dioxide

Calcium sulfate

CNS No. 18.001

INS No. 516

Function: Stabilizer, coagulator, thickener and acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.04	Bean products	Used in moderation according to manufacturing needs	
07.01	Bread	10.0	
07.02	Pastry	10.0	
07.03	Biscuit	10.0	

08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage) (limit to Chinese sausage)	5.0	
08.03.05	Meat sausage	3.0	

Aluminium

potassium sulfate ,
aluminium ammonium sulfate

CNS No. 06.004, 06.005

INS No. 522, 553

Function: Swelling agent and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount	Remark
04.04	Bean products	Used in moderation according to manufacturing needs	The residual amount of aluminium \leq 100 mg/kg, (dry sample is measured according to aluminium)
06.03	Wheat flour and its products	Used in moderation according to manufacturing needs	The residual amount of aluminium \leq 100 mg/kg, (dry sample is measured according to aluminium)

06.05.02.02	Shrimp flavored slices	Used in moderation according to manufacturing needs	The residual amount of aluminium \leq 100 mg/kg, (dry sample is measured according to aluminium)
07.0	Bakery foods	Used in moderation according to manufacturing needs	The residual amount of aluminium \leq 100 mg/kg, (dry sample is measured according to aluminium)
09.0	Aquatic food and their products (including fish, crustacean, shellfish, molluscs, echinodermata, and other aquatic food and processed products)	Used in moderation according to manufacturing needs	The residual amount of aluminium \leq 100 mg/kg, (dry sample is measured according to aluminium)
16.06	Puffed food	Used in moderation according to manufacturing needs	The residual amount of aluminium \leq 100 mg/kg, (dry sample is measured

Food Classification No.	Food Name	Maximum Usage Amount	Remark

Magnesium sulfate
 CNS No. 00.021
 INS N0.518
 Function: Others

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
14.01.03	Other drinking water (except the natural water)	0.05	

zinc sulfate
 CNS No. 00.018
 INS No. —
 Function: Others

Food Classification No.	Food Name	Maximum Usage Amount (g/L)	Remark
14.01.03	Other drinking water (except the natural water)	0.006	Measured according to zinc, 2.4mg/L

Calcium chloride
 CNS No.: 18.002
 INS No.: 509
 Function: Stabilizer, coagulator and thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark

01.05.01	Single cream	Used in moderation according to manufacturing needs	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Jam	1.0	
04.02.02.04	Canned vegetables	1.0	
04.04	Bean products	Used in moderation according to manufacturing needs	
05.04	Decorative candy (e.g. processing technology and model, or cake decoration), cresting (non-fruit material) and sweet juice	0.4	
11.05	Flavored syrup	0.4	
14.01.03	Other drinking water (except the natural water)	0.1g/L	Measured according to calcium, 36 mg/L

Potassium chloride
 CNS No. 00.080
 INS No. 508
 Function: Others

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
12.01	Salt and salt substitutes	350	

14.01.03	Other drinking water (except the natural water)	Used in moderation according to manufacturing needs	
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Magnesium chloride

CNS No. 18.003

INS No. 511

Function: Stabilizer and coagulator

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.04	Bean products	Used in moderation according to manufacturing needs	

Tamarind polysaccharide gum

CNS No. 20.011

INS No. —

Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	2.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	2.0	

16.01	Jelly	2.0	When used in jelly powder, the usage amount should be increased according to the dilution ratio
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Radish red
 CNS No. 08.117
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.01.02.05	Jam	Used in moderation according to manufacturing needs	
04.01.02.08.01	Preserves	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	
07.02	Pastry	Used in moderation according to manufacturing needs	

12.03	Vinegar	Used in moderation according to manufacturing needs	
12.05	Soy sauce and soy products	Used in moderation according to manufacturing needs	
12.10	Compound seasoning	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	
16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio

CNS No. 08.121
INS No. —
Function :Colorant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
05.02	Candy	0.1	
07.02.04	Color decorations of pastry	0.2	
14.04.01	Carbonated beverage	0.13	
16.01	Jelly	0.25	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Morpholine fatty acid salt fruit wax
CNS No. 14.004
INS No. —
Function: Coating agent

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	Used in moderation according to manufacturing needs	

Maltitol and maltitol syrup
CNS No. 19.005
INS No. 965(i), 965(ii)
Function: Sweetener, stabilizer, humectants, emulsifier, swelling agent and thickener

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
01.01.02.01	Modified milk	Used in moderation according to manufacturing needs	
01.04	Condensed milk and its modulation products	Used in moderation according to manufacturing needs	
01.05.04	Single cream analogues and similar products	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.02.02.03	Pickled vegetables	Used in moderation according to manufacturing needs	
04.04.01.06	Cooked beans	Used in moderation according to manufacturing needs	
04.05.02	Processed nuts and seeds	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	
07.01	Bread	Used in moderation according to manufacturing needs	
07.02	Pastry	Used in moderation according to manufacturing needs	

07.03	Biscuit	Used in moderation according to manufacturing needs	
07.04	Bakery food fillings and surface battering	Used in moderation according to manufacturing needs	
09.02.03	Frozen minced fish products (including fish ball, etc.)	0.5	
12.10.03	Liquid complex condiment (12.03 and 12.04 excluded)	Used in moderation according to manufacturing needs	
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	
16.01	Jelly	Used in moderation according to manufacturing needs	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.07	Others (used in bean product technology)	Used in moderation according to manufacturing needs	
16.07	Others (used in sugar production technology)	Used in moderation according to manufacturing needs	
16.07	Others (used in brewing technology)	Used in moderation according to manufacturing needs	

Propyl gallate

GB2760—2011

CNS No. 04.003
 INS No. 310
 Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount (g/kg)	Remark
02.0	Fat, oil and fat emulsion products	0.1	Measured according to the content in fat
02.01	Anhydrous fat and oil	0.1	Measured according to the content in fat
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.1	Measured according to the content in fat
04.05.02.03	Canned nuts and seeds	0.1	Measured according to the content in fat
05.02.01	Gum-based candy	0.4	Measured according to the content in fat
06.03.02.05	Fried flour products	0.1	Measured according to the content in fat
06.07	Instant rice & flour products	0.1	Measured according to the content in fat
07.03	Biscuit	0.1	Measured according to the content in fat
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.1	Measured according to the content in fat
09.03.04	Aquatic products after seasoning, drying, and freeze drying	0.1	Measured according to the content in fat
16.06	Puffed food	0.1	Measured according to the content in fat

Roselle red
 CNS No. 08.125
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount	Remark
05.02	Candy	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	

Rosemary extract
 CNS No. 04.017
 INS No. —
 Function: Antioxidant

Food Classification No.	is measured	Maximum Usage Amount/(g/kg)	Remark
02.01.01	Vegetable oil and fat	0.7	

02.01.02	Animal oil and fat (including lard oil, beef tallow, fish oil and other animal oil and fat)	0.3	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.3	
06.03.02.05	Fried flour products	0.3	
08.02	Prefabricated meat products	0.3	
08.03.01	Sauce stewed meat products	0.3	
08.03.02	Smoked, roasted and baked meat	0.3	
08.03.03	Fried meat	0.3	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.03.04	Western pork ham (grilled , smoked, and cured pork hams)	0.3	
08.03.05	Meat sausage	0.3	
08.03.06	Fermented meat products	0.3	
16.06	Puffed food	0.3	

Buddleia yellow
 CNS No. 08.139
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
05.02	Candy	Used in moderation according to manufacturing needs	
07.01	Bread	Used in moderation according to manufacturing needs	
07.02	Pastry	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio

14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	

Xylitan monostearate

CNS No. 10.00

INS No. —

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	
07.01	Bread	3.0	
07.02	Pastry	3.0	

Natamycin

CNS No. 17.030

INS No. 235

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark

01.06	Cheese	0.3	10mg/kg Used on surface, spraying or soaking in suspension and the residual amount should be less than 10 mg/kg
07.02	Pastry	0.3	Used on surface, spraying or soaking in suspension and the residual amount should be less than 10 mg/kg
08.03.01	Sauce stewed meat products	0.3	Used on surface, spraying or soaking in suspension and

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.03.02	Smoked, roasted and baked meat	0.3	Used on surface, spraying or soaking in suspension and the residual amount should be less than 10 mg/kg
08.03.03	Fried meat	0.3	Used on surface, spraying or soaking in suspension and the residual amount should be less than 10 mg/kg
08.03.04	Western pork ham (grilled , smoked, and cured pork hams)	0.3	Used on surface, spraying or soaking in suspension and the residual amount should be less than 10 mg/kg

08.03.05	Meat sausage	0.3	Used on surface, spraying or soaking in suspension and the residual amount should be less than 10 mg/kg
08.03.06	Fermented meat products	0.3	Used on surface, spraying or soaking in suspension and the residual amount should be less than 10 mg/kg
12.10.02.01	Mayonnaise, salad dressing	0.02	Residual amount \leq 10mg/kg
14.02.01	Fruit and vegetable juice (syrup)	0.3	Spraying or soaking in suspension and the residual amount should be less than 10 mg/kg
15.03	Fermented alcoholic beverage	0.01g/L	

Tartrazine, tartrazine aluminum lake

CNS No. 08.005

INS No. 102

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark

01.02.02	Flavored fermented milk	0.05	Measured according to tartrazine
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	0.05	Measured according to tartrazine
03.0	Frozen drinks (except edible ice in 03.04)	0.05	Measured according to tartrazine
04.01.02.05	Jam	0.5	Measured according to tartrazine
04.01.02.08	Preserved cool fruit	0.1	Measured according to tartrazine
04.01.02.09	Decorative fruit and vegetables	0.1	Measured according to tartrazine
04.02.02.03	Pickled vegetables	0.1	Measured according to tartrazine

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.04.01.06	Cooked beans	0.1	Measured according to tartrazine
04.05.02	Processed nuts and seeds	0.1	Measured according to tartrazine
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy (except cocoa products in 05.05.01)	0.1	Measured according to tartrazine
05.02.02	Other candies except gum-based candy	0.3	Measured according to tartrazine
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	0.3	Measured according to tartrazine
06.05.02.02	Shrimp flavored slices	0.1	Measured according to tartrazine
06.05.02.04	Tortilla	0.2	Measured according to tartrazine
06.06	Instant grains, including rolled oats (slice)	0.08	Measured according to tartrazine

06.09	Cereal and starchy desserts (e.g. rice pudding, tapioca pudding)	0.06	Measured according to tartrazine, when used in pudding powder, the usage amount should be increased according to the dilution ratio
07.02.04	Color decorations of pastry	0.1	Measured according to tartrazine
07.03.03	Egg roll	0.04	Measured according to
07.04	Bakery food fillings and surface battering (limit to flavored fillings)	0.05	Limit to use tartrazine
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits and cakes)	0.05	Measured according to tartrazine
07.04	Bakery food fillings and surface battering (limit to pudding and pastry)	0.3	Measured according to tartrazine
11.05.01	Fruit flavored syrup	0.5	Measured according to tartrazine
11.05.02	Other flavored syrup	0.3	Measured according to tartrazine
12.09.03	Spice sauce (e.g. mustard sauce and green mustard sauce)	0.1	Measured according to tartrazine
12.10.01	Solid compound seasoning	0.2	Measured according to tartrazine

12.10.02	Semisolid compound seasoning	0.5	Measured according to tartrazine
12.10.03	Liquid compound seasoning (12.03 and 12.04 excluded)	0.15	Measured according to tartrazine
14.0	Beverage (except packaged water in 14.01)	0.1	Measured according to tartrazine, when used in jelly powder, the usage amount should be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.1	Measured according to tartrazine
16.01	Jelly	0.05	Measured according to tartrazine, when used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.1	Measured according to tartrazine

Citric acid, trisodium citrate, tripotassium citrate

CNS No. 01.101, 01.303, 01.304

INS No. 330, 331 iii, 332 ii

Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	
13.02	Infant and baby supplementary food	Used in moderation according to manufacturing needs	

Citric and fatty acid esters of glycerol

CNS No. 10.032

INS No. 472c

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
13.01	Infant and baby formula	24.0	

Disodium stannous citrate

CNS No. 18.006

INS No. —

Function: Stabilizer and coagulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.04	Canned fruits	0.3	
04.02.02.04	Canned vegetables	0.3	
04.03.02.04	Canned edible mushrooms and algae	0.3	

Azodicarbonamide

CNS No. 13.004

INS No. 927a

Function: Flour treatment agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.01	Wheat flour	0.045	

Metatartaric acid

CNS No. 01.105

INS No. 353

Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.04	Canned fruits	Used in moderation according to manufacturing needs	

Grape skin extract
 CNS No. 08.135
 INS No. 163 ii
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	1.0	
04.01.02.05	Jam	1.5	
05.02	Candy	2.0	
07.02	Pastry	2.0	
14.0	Beverage (except packaged water in 14.01)	2.5	Usage amount in solid drink is to be

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
15.02	Assembled alcoholic drinks	1.0	

Ferrous gluconate
 CNS No. 09.005
 INS No. 579
 Function: Color fixatives

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.02.02.03	Pickled vegetables (limit to Chinese olives)	0.15	Measured according to ferrum

Pullulan
 CNS No. 14.001
 INS No. 1204
 Function: Coating agent and thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
05.02.01	Gum-based candy	50.0	
05.02.02	Other candies except gum-based candy	50.0	
05.03	Coating for candy and chocolate products	50.0	
09.03	Prefabricated aquatic products	30.0	
12.10	Compound seasoning	50.0	

14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	3.0	
14.06.02	Protein solid beverage	50.0	
16.07	Others (limit to coating)	Used in moderation according to manufacturing needs	

Oxystearin
 CNS No. 00.017
 INS No. 387
 Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01	Anhydrous fat and oil	0.5	

Glycerol ester of hydrogenated rosin
 CNS No. 10.013
 INS No. —
 Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.5	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.1	

14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.1	
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Calcium hydroxide
 CNS No. 01.202
 INS No. 526
 Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.03	Milk powder (including sugar milk powder) and cream powder, and their modulation products	Used in moderation according to manufacturing needs	
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	

Potassium hydroxide
 CNS No. 01.203
 INS No. 525
 Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.03.02	Modulation milk powder and cream powder (including flavored milk powder and cream powder)	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	

Sunset yellow, sunset yellow aluminum lake
 CNS No. 08.006
 INS No. 110
 Function: Colorant

Comment [微软中国1]: 没问题

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.01.03	Modulation milk	0.05	Measured according to sunset yellow
01.02.02	Flavored fermented milk	0.05	Measured according to sunset yellow
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	0.05	Measured according to sunset yellow
03.0	Frozen drinks (except edible ice in 03.04)	0.09	Measured according to sunset yellow
04.01.02.04	Canned fruits (limit to canned watermelon jam)	0.1	Measured according to sunset yellow
04.01.02.05	Jam	0.5	Measured according to sunset yellow
04.01.02.08	Preserved cool fruit	0.1	Measured according to sunset yellow
04.01.02.09	Decorative fruit and vegetables	0.2	Measured according to sunset yellow
04.04.01.06	Cooked beans	0.1	Measured according to sunset yellow
04.05.02	Processed nuts and seeds	0.1	Measured according to sunset yellow

05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy(except cocoa products in 05.05.01 cocoa products, and decorative candy, cresting, and sweet juice in 05.04)	0.1	Measured according to sunset yellow
05.01.02	Chocolate and chocolate products, and cocoa products except that in 05.05.01	0.3	Measured according to sunset yellow
05.02.02	Other candies except gum-based candy	0.3	Measured according to sunset yellow

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
05.03	Coating for candy and chocolate products	0.2	Measured according to sunset yellow
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	0.3	Measured according to sunset yellow
06.05.02.02	Shrimp flavored slices	0.1	Measured according to sunset yellow
06.05.02.04	Tortilla	0.2	Measured according to sunset yellow
06.09	Cereal and starchy desserts (e.g. rice pudding, tapioca pudding)	0.02	Measured according to sunset yellow, when used in pudding powder, the usage amount should be increased according to the dilution ratio
07.02.04	Color decorations of pastry	0.1	Measured according to sunset yellow
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits)	0.1	Measured according to sunset yellow
07.04	Bakery food fillings and surface battering (limit to pudding and pastry)	0.3	Measured according to sunset yellow

11.05.01	Fruit flavored syrup	0.5	Measured according to sunset yellow
11.05.02	Other flavored syrup	0.3	Measured according to sunset yellow
12.10	Compound seasoning	0.2	Measured according to sunset yellow
12.10.02	Semisolid compound seasoning	0.5	Measured according to sunset yellow
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.1	Measured according to sunset yellow
14.03.01	Milk beverage	0.05	Measured according to sunset yellow
14.03.01.03	Lactic acid bacteria beverage	0.1	Measured according to sunset yellow
14.03.02	Vegetable protein drinks	0.1	Measured according to sunset yellow
14.04.01	Carbonated beverage	0.1	Measured according to sunset yellow
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.1	Measured according to sunset yellow
14.06	Solid beverage	0.6	Measured according to sunset yellow
15.02	Assembled alcoholic drinks	0.1	Measured according to sunset yellow

16.01	Jelly	0.025	Measured according to sunset yellow, when used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.1	Measured according to sunset yellow

lactic acid
 CNS No. 01.102
 INS No. 270
 Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	

Calcium lactate
 CNS No. 01.310
 INS No. 327
 Function: Acidity regulator, antioxidant, emulsifier, stabilizer, coagulator and thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02	Processed fruits	Used in moderation according to manufacturing needs	

04.02.02.04	Canned vegetables (limit to pickled cucumber)	1.5	
05.02	Candy	Used in moderation according to manufacturing needs	
12.10	Compound seasoning (limit to the condiment of potato chips)	10.0	
14.06	Solid beverage	21.6	
16.06	Puffed food	1.0	

Nisin

CNS No. 17.019

INS No. 234

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.0	Milk and milk products (except the referred varieties in 01.01.01,01.01.02,and 13.0)	0.5	
04.03.02.04	Canned edible mushrooms and algae	0.2	
06.04.02.01	Canned eight- ingredient porridge	0.2	
06.04.02.02	Other cereal products (limit to cereal sausage products)	0.25	

06.07	Instant rice & flour products (limit to instant wetted noodles products)	0.25	
06.07	Instant rice & flour products (limit to rice and flour sausage products)	0.25	
08.02	Prefabricated meat products	0.5	
08.03	Cooked meat product	0.5	
09.04	Cooked aquatic products (can be eaten directly)	0.5	
10.03	Egg products (change their physical traits)	0.25	
12.03	Vinegar	0.15	
12.04	Soy sauce	0.2	
12.05	Soy sauce and soy products	0.2	
12.10	Compound seasoning	0.2	
14.0	Beverage (except packaged water in 14.01)	0.2	Usage amount in solid drink is to be increased according to the dilution ratio

Sodium lactate
CNS No. 15.012
INS No. 325

Function: Humectants, acidity regulator, antioxidant, swelling agent, thickener and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, wantun and steamed pork dumplings)	2.4	

lactic and fatty acid esters of glycerol
 CNS No. 10.031
 INS No. 472b
 Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.05.01	Single cream	5.0	

lactitol
 CNS No. 19.014
 INS No. 966
 Function: Emulsifier, stabilizer, sweetener, and thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.02.01	Fermented milk	30.0	
01.05.01	Single cream	Used in moderation according to manufacturing needs	
12.09	Natural spice	Used in moderation according to manufacturing needs	

Tripolyglyceryl monostearate
 CNS No. 10.021
 INS No. —
 Function: Emulsifier and antifoaming agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.01	Ice cream, stick ice cream bar	3.0	

07.01	Bread	0.1	
07.02	Pastry	0.1	

Sucralose
 CNS No. 19.016
 INS No. 955
 Function: Sweetener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.01.02.01	Flavored milk	0.3	
01.02.02	Flavored fermented milk	0.3	
01.03.02	Modulation milk powder and cream powder (including flavored milk powder and cream powder)	1.0	
03.0	Frozen drinks (except edible ice in 03.04)	0.25	
04.01.02.02	Dried fruit	0.15	
04.01.02.04	Canned fruit	0.25	
04.01.02.05	Jam	0.45	
04.01.02.08	Preserved cool fruit	1.5	
04.01.02.12	Boiled or fried fruits	0.15	
04.02.02.03	Pickled vegetables	0.25	
04.04.02.01	Preserved bean curd	1.0	

05.02	Candy	1.5	
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Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.04.02.01	Canned eight-ingredient porridge	0.25	
06.04.02.02	Other cereal products (limit to microwave puffed rice)	0.9	
06.06	Instant grains, including rolled oats(slice)	1.0	
07.0	Bakery food	0.25	
11.04	Table sweeteners	0.05g/piece	
12.03	Vinegar	0.25	
12.04	vinegar	0.25	
12.05	Soy sauce and soy products	0.25	
12.09.03	Spice sauce (e.g. mustard sauce and green mustard sauce)	0.4	
12.10	Compound seasoning	0.25	
12.10.02.01	Mayonnaise, salad dressing	1.25	
14.0	Beverage (except packaged water in 14.01)	0.25	Usage amount in solid drink is to be increased according to the dilution ratio

14.02.02	Fruit and vegetable juice concentrate (syrup)	1.25	
15.02	Assembled alcoholic drinks	0.25	
15.03	Fermented alcoholic beverage	0.65	
16.01	Jelly	0.45	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Mulberry red

CNS No. 08.129

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.08.06	Fruitcake	5.0	
05.02	Candy	2.0	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	1.5	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	1.5	Usage amount in solid drink is to be increased according to the dilution ratio
15.03.03	Cider	1.5	

16.01	Jelly	5.0	When used in jelly powder, the usage amount should be increased according to the dilution ratio
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Rtemisia gum (sa-hao seed gum)

CNS No. 20.037

INS No. —

Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.01.02	Special wheat flour (e.g. self raising flour, dumpling flour)	0.3	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.02.02	Raw or dry flour product	0.3	
06.04.02	Coarse cereal products	0.3	
06.07	Instant rice & flour products(limit to instant noodles)	0.3	
08.02	Prefabricated meat products	0.5	
08.03.04	Western pork ham(grilled , smoked, and cured pork hams)	0.5	
08.03.05	Meat sausage	0.5	
09.02.03	Frozen minced fish products (including fish ball, etc.)	0.5	

Hippophae rhamnoides yellow

CNS No. 08.124

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01.01.02	Hydrogenated vegetable oil	1.0	
07.02.04	Color decorations of pastry	1.5	

monopalmitate (span 40), sorbitan monostearate (span 60), sorbitan tristearate (span 65), sorbitan monooleate (span 80)

Sorbitan monolaurate (span 20), sorbitan

CNS No. 10.024, 10.008, 10.003, 10.004, 10.005

INS No. 493,495,491,492,494

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.01.03	Modulation milk	3.0	
01.05	Single cream (unsalted butter) and its similar products	10.0	
02.0	Fat, oil and fat emulsion products (except the vegetable oil in 02.01.01.01)	15.0	
02.01.01.02	Hydrogenated vegetable oil	10.0	
03.01	Ice cream, stick ice cream bar	3.0	
04.01.01.02	Fresh fruits with surface treatment	Used in moderation according to manufacturing needs	
04.02.01.02	Fresh vegetables with surface treatment	Used in moderation according to manufacturing needs	
04.04	Bean products	1.6	Measured according to usage amount of per kilogram soy beans
05.01	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	10.0	
05.02.02	Other candies except gum-based candy	3.0	
07.01	Bread	3.0	
07.02	Pastry	3.0	
07.03	Biscuit	3.0	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	3.0	
14.03.02	Vegetable protein drinks	6.0	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.5	
14.06	Solid beverage (except instant coffee)	3.0	
14.06.03	Instant coffee	10.0	
16.04.01	Dried yeast	10.0	
16.07	Other (beverage clouding agent)	0.05	

Sorbic acid, potassium sorbate

CNS No. 17.003, 17.004

INS No. 200, 202

Function: Preservatives, antioxidant and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.06	Cheese	1.0	Measured according to sorbic acid
02.01.01.02	Hydrogenated vegetable oil	1.0	Measured according to sorbic acid
02.02.01.02	Margraine and the similar products (e.g. the mixed product of butter and margraine)	1.0	Measured according to sorbic acid
03.03	Relish ice and frozen sucker	0.5	Measured according to sorbic acid

04.01.01.02	Fresh fruits with surface treatment	0.5	Measured according to sorbic acid
04.01.02.05	Jam	1.0	Measured according to sorbic acid
04.01.02.08	Preserved cool fruit	0.5	Measured according to sorbic acid
04.02.01.02	Fresh vegetables with surface treatment	0.5	Measured according to sorbic acid
04.02.02.03	Pickled vegetables	0.5	Measured according to sorbic acid
04.02.02.03	Pickled vegetables (limit to instant dried bamboo shoots)	1.0	Measured according to sorbic acid
04.03.02	Processed edible mushrooms and algae	0.5	Measured according to sorbic acid
04.04.01.03	Dried bean curd products	1.0	Measured according to sorbic acid
04.04.01.05	New bean products (soy protein puffed food, bean vegetarian meat, etc.)	1.0	Measured according to sorbic acid
05.02.01	Gum-based candy	1.5	Measured according to sorbic acid
05.02.02	Other candies except gum-based candy	1.0	Measured according to sorbic acid
06.04.02.02	Other cereal products (limit to cereal sausage products)	1.5	Measured according to sorbic acid
06.07	Instant rice & flour products (limit to rice & flour sausage products)	1.5	Measured according to sorbic acid
07.01	Bread	1.0	Measured according to sorbic acid

07.02	Pastry	1.0	Measured according to sorbic acid
07.04	Bakery food fillings and surface battering	1.0	Measured according to sorbic acid
08.03	Cooked meat products	0.075	Measured according to sorbic acid
08.03.05	Meat sausage	1.5	Measured according to sorbic acid
09.03	Prefabricated aquatic products(semi-finished products)	0.075	Measured according to sorbic acid
09.03.04	Aquatic products after seasoning, drying, and freeze drying	1.0	Measured according to sorbic acid

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
09.06	Other aquatic and its products (limit to instant jellyfish)	1.0	Measured according to sorbic acid
10.03	Egg products (change its physical traits)	1.5	Measured according to sorbic acid
11.05	Other flavored syrup	1.0	Measured according to sorbic acid
12.03	vinegar	1.0	Measured according to sorbic acid
12.04	Soy sauce	1.0	Measured according to sorbic acid
12.05	Soy sauce and soy products	0.5	Measured according to sorbic acid
12.10	Compound seasoning	1.0	Measured according to sorbic acid
14.0	Beverage (except packaged water in 14.01)	0.5	Measured according to sorbic acid, and usage amount in solid drink is to increase according to the dilution ratio
14.02.02	Fruit and vegetable juice concentrate (syrup) (limit to be used in food industry)	2.0	Measured according to sorbic acid
14.03.01.03	Lactic acid bacteria beverage	1.0	Measured according to sorbic acid
15.02	Assembled alcoholic drinks	0.4	Measured according to sorbic acid

15.03.01	Wine	0.2	Measured according to sorbic acid
15.03.03	Cider	0.6	Measured according to sorbic acid
16.01	Jelly	0.5	Measured according to sorbic acid, when used in jelly powder, the usage amount should be increased according to the dilution ratio
16.03	Collagen protein casing	0.5	Measured according to sorbic acid

Sorbitol and sorbitol syrup

CNS No. 19.006

INS No. 420(i), 420(ii)

Function: Sweetener, swelling agent, emulsifier, humectants, stabilizer and thickener

Food Classification No.	Food Name	Maximum Usage Amount	Remark
01.04	Condensed milk and its modulation products	Used in moderation according to manufacturing needs	
02.03	Fat emulsion products except those in 02.02, including mixed and (or) flavored fat emulsion products (limit to non-dairy cream)	Used in moderation according to manufacturing needs	
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.02.02.03	Pickled vegetables	Used in moderation according to manufacturing needs	

04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	Used in moderation according to manufacturing needs	
05.01.02	Chocolate and chocolate products, except the cocoa products in 05.05.01	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	
06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	30.0	

Food Classification No.	Food Name	Maximum Usage Amount	Remark
07.01	Bread	Used in moderation according to manufacturing needs	
07.02	Pastry	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	
09.02.03	Frozen minced fish products (including fish ball, etc.)	0.5g/kg	
12.0	Condiment	Used in moderation according to manufacturing needs	
14.0	Beverage (except packaged water in 14.01)	Use in moderation according to manufacturing needs	
16.06	Puffed food	Used in moderation according to manufacturing needs	
16.07	Others (used in bean product technology)	Used in moderation according to manufacturing needs	
16.07	Others (used in sugar production technology)	Used in moderation according to manufacturing needs	
16.07	Others (used in brewing technology)	Used in moderation according to manufacturing needs	

Sodium diacetate

CNS No. 17.013

INS No. 262 ii

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01	Anhydrous fat and oil	1.0	
04.04.01.02	Dried bean curd	1.0	

04.04.01.03	Dried bean curd products	1.0	
06.01	Unprocessed grains	1.0	
06.02.01	Rice	0.2	Residual amount ≤30 mg/kg
06.05.02.04	Tortilla	4.0	
07.02	Pastry	4.0	
08.02	Prefabricated meat products	3.0	
08.03	Cooked meat product	3.0	
09.04	Cooked aquatic products (can eat directly)	1.0	
12.0	Condiment	2.5	
12.10	Compound seasoning	10.0	
16.06	Puffed food	1.0	

Diacetyl tartaric acid ester of mono(di)glycerides(DATEM)

CNS No. 10.010

INS No. 472e

Function: Emulsifier and thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.02.01	Fermented milk	Used in moderation according to manufacturing needs	
01.05.01	Single cream	Used in moderation according to manufacturing needs	
02.02.01.01	Butter and concentrated butter	10.0	
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and Steamed Pork Dumplings)	10.0	
06.03.02.02	Raw or dry flour product	10.0	
11.01.02	Other sugar and syrup (for example brown sugar, brown granulated sugar, maple syrup)	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
12.09	Natural spice	0.001	

Pentaerythritol ester of wood rosin

CNS No. 14.005

INS No. —

Function: Coating agent and chewing gum bases

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.09	
04.02.01.02	Fresh vegetables with surface treatment	0.09	

Carmoisine (azorubine)

CNS No. 08.013

INS No. 122

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.05	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.05	
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits)	0.05	

Sodium aluminium phosphate-acidic

CNS No. 06.009

INS No. 541i

Function: Swelling agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark

06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	Used in moderation according to manufacturing needs	The residual amount of aluminium in dry products $\leq 100\text{mg/kg}$
06.03.02.05	Fried flour products	Used in moderation according to manufacturing needs	The residual amount of aluminium in dry products $\leq 100\text{mg/kg}$
07.0	Bakery food	Used in moderation according to manufacturing needs	The residual amount of aluminium in dry products $\leq 100\text{mg/kg}$

Jujube pigment

CNS No. 08.133

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.02.02.03	Pickled vegetables	1.0	
05.02	Candy	0.2	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
07.02	Pastry	0.2	
12.04	Soy sauce	1.0	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	1.0	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	1.0	Usage amount in solid drink is to be increased according to the dilution ratio

Sodium carboxy methyl starch

CNS No. 20.012

INS No. —

Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.01	Ice cream, stick ice cream bar	0.06	
04.01.02.05	Jam	0.1	
06.07	Instant rice & flour products	15.0	
07.01	Bread	0.02	
12.05	Soy sauce and soy products	0.1	

Potassium carbonate
CNS No. 01.301
INS No. 501i

Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and Steamed Pork Dumplings)	60.0	
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	

Magnesium carbonate
CNS No. 13.005
INS No. 504i

Function: Flour treatment agent, swelling agent, stabilizer and anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.01	Wheat flour	1.5	
14.06	Solid beverage	10.0	Measured according to magnesium carbonate

Sodium carbonate
CNS No. 01.302
INS No. 500i

Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount	Remark
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and Steamed Pork Dumplings)	Used in moderation according to manufacturing needs	
06.03.02.02	Raw or wet flour product	Used in moderation according to manufacturing needs	

Potassium hydrogen carbonate
 CNS No. 01.307
 I INS No. 501 ii
 Function: Acidity agent

Food Classification No.	Food Name	Maximum Usage Amount	Remark
13.01	Infant and baby formula	Used in moderation according to manufacturing needs	
13.03	Formula food for Special medical purpose (except the referred varieties in 13.01)	Used in moderation according to manufacturing needs	

Sodium sesquicarbonate
 CNS No. 01.305
 INS No. 500 iii
 Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount	Remark
01.0	Milk and milk products (except the referred varieties in 01.01.01,01.01.02, and 13.0)	Used in moderation according to manufacturing needs	Limit to goat milk
07.02	Pastry	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	

Sodium saccharin

CNS No. 19.001

INS No. 954

Function: Sweetener and flavor enhancer

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.15	Measured according to saccharin
04.01.02.02	Dried fruit (limit to dried mangoes, and dried figs)	5.0	Measured according to saccharin
04.01.02.05	Jam	0.2	Measured according to saccharin

04.01.02.08	Preserved cool fruit	1.0	Measured according to saccharin
04.01.02.08.02	Cold fruit	5.0	Measured according to saccharin
04.01.02.08.04	Pickling fruits (liquorice products)	5.0	Measured according to saccharin
04.01.02.08.05	Chowchow fruits	5.0	Measured according to saccharin
04.02.02.03	Pickled vegetables	0.15	Measured according to saccharin
04.04.01.05	New bean products (soy protein puffed food, bean vegetarian meat, etc.)	1.0	Measured according to saccharin
04.04.01.06	Cooked beans (spiced beans and fried beans)	1.0	Measured according to saccharin
04.05.02.01.01	Cooked nuts and seeds with shell	1.2	Measured according to saccharin
04.05.02.01.02	Unshelled cooked nuts and seeds	1.0	Measured according to saccharin
07.01	Bread	0.15	Measured according to saccharin
07.02	Pastry	0.15	Measured according to saccharin
07.03	Biscuit	0.15	Measured according to saccharin
12.10	Compound seasoning	0.15	Measured according to saccharin
14.0	Beverage (except packaged water in 14.01)	0.15	Measured according to saccharin, and the usage amount in solid drink is to be increased according to the dilution ratio

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
15.02	Assembled alcoholic drinks	0.15	Measured according to saccharin

Tertiary butylhydroquinone (TBHQ)

CNS No. 04.007

INS No. 319

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.0	Fat, oil and fat emulsion products	0.2	Measured according to the content in fat
02.01	Anhydrous fat and oil	0.2	Measured according to the content in fat
04.05.02.01	Cooked nuts and seeds	0.2	Measured according to the content in fat
04.05.02.03	Canned nuts and seeds	0.2	Measured according to the content in fat
06.03.02.05	Fried flour products	0.2	Measured according to the content in fat
06.07	Instant rice & flour products	0.2	Measured according to the content in fat
07.03	Biscuit	0.2	Measured according to the content in fat
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.2	Measured according to the content in fat

09.03.04	Aquatic products after seasoning, drying, and freeze drying	0.2	Measured according to the content in fat
16.06	Puffed food	0.2	Measured according to the content in fat

L- α -天冬氨酰-N- (2,2,4,4-四甲基-3-硫化三亚甲基) -D-丙氨酰胺 (又名阿力甜) Aitame

CNS No. 19.013

INS No. 956

Function: Sweetener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.1	
04.01.02.08.04	Pickling fruits (liquorice products)	0.3	
05.02.01	Gum-based candy	0.3	
11.04	Table sweeteners	0.15g/piece	
14.0	Beverage (except packaged water in 14.01)	0.1	Usage amount in solid drink is to be increased according to the dilution ratio
16.01	Jelly	0.1	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Natural amaranthus red

CNS No. 08.130

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.08	Preserved cool fruit	0.25	
04.01.02.09	Decorative fruit and vegetables	0.25	
05.02	Candy	0.25	
07.02.04	Color decorations of pastry	0.25	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.25	Usage amount in solid drink is to be increased according to the dilution ratio

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
14.04.01	Carbonated beverage	0.25	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.25	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.25	
16.01	Jelly	0.25	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Sesbania gum
 CNS No. 20.021
 INS No. —
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.01	Ice cream, stick ice cream bar	5.0	
06.03.02.02	Raw or wet flour product	2.0	
06.07	Instant rice & flour products	2.0	
07.01	Bread	2.0	
14.03.02	Vegetable protein drinks	1.0	

Steviol glycosides
 CNS No. 19.008
 INS No. 960
 Function: Sweetener

Food Classification No.	Food Name	Maximum Usage Amount	Remark
04.01.02.08	Preserved cool fruit	Used in moderation according to manufacturing needs	
04.05.02.01	Cooked nuts and seeds	Used in moderation according to manufacturing needs	
05.02	Candy	Used in moderation according to manufacturing needs	

07.02	Pastry	Used in moderation according to manufacturing needs	
12.0	Condiment	Used in moderation according to manufacturing needs	
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	
16.06	Puffed food	Used in moderation according to manufacturing needs	

Dehydroacetic acid, sodium dehydroacetate

CNS No. 17.009(i), 17.009 (ii)

INS No. 265,266

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.02.01.01	Butter and concentrated butter	0.3	Measured according to dehydroacetic acid
04.02.02.03	Pickled vegetables	0.3	Measured according to dehydroacetic acid
04.03.02.03	Pickled edible mushrooms and algae	0.3	Measured according to dehydroacetic acid
04.04.02	Fermented bean products	0.3	Measured according to dehydroacetic acid

06.05.02	Starch products	1.0	Measured according to dehydroacetic acid
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Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
07.01	Bread	0.5	Measured according to dehydroacetic acid
07.02	Pastry	0.5	Measured according to dehydroacetic acid
07.04	Bakery food fillings and surface battering	0.5	Measured according to dehydroacetic acid
08.02	Prefabricated meat products	0.5	Measured according to dehydroacetic acid
08.03	Cooked meat product	0.5	Measured according to dehydroacetic acid
12.10	Compound seasoning	0.5	Measured according to dehydroacetic acid
14.02.01	Fruit and vegetable juice (syrup)	0.3	Measured according to dehydroacetic acid

Deacetylated chitin (chitosan)

CNS No. 20.026

INS No. —

Function: Thickener and coating agent

Food Classification No.	Food Name	Maximum Usage Amount	Remark
06.02.01	Rice	0.1	

08.03.04	Western pork ham(grilled , smoked, and cured pork hams)	6.0	
08.03.05	Meat sausage	6.0	

Vitamine E (dl- α -tocopherol, d- α - tocopherol, mixed tocopherol concentrate)

CNS No. 04.016

INS No. 307

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01	Anhydrous fat and oil	Used in moderation according to manufacturing needs	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.2	Measured according to fat
06.03.02.05	Fried flour products	0.2	Measured according to the content in fat
06.06	Instant grains, including rolled oats(slice)	0.085	
12.10	Compound seasoning	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.2	
14.03	Protein beverage	0.2	
14.04.01.02	Other carbonated beverages	0.2	
14.04.02	Non-carbonated beverage(including beverage for special uses and relish beverages)	0.2	
14.05	Tea, coffee, and vegetable beverage	0.2	
14.06.02	Protein solid beverage	0.2	
16.06	Puffed food	0.2	Measured according to fat

Stabilized chlorine dioxide

CNS No. 17.028

INS No. 926

Function: Preservative

GB2760—2011

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.01	
04.02.01.02	Fresh vegetables with surface treatment	0.01	
09.0	Aquatic food and its products (including fish, crustacean, shellfish, molluscs, echinodermata, and other aquatic food and processed products) (limit to fish processing)	0.05	

Amaranth, amaranth aluminum lake
 CNS No. 08.001
 INS No. 123
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.025	Measured according to amaranth
04.01.02.05	Jam	0.3	Measured according to amaranth
04.01.02.08	Preserved cool fruit	0.05	Measured according to amaranth
04.01.02.09	Decorative fruit and vegetables	0.1	Measured according to amaranth
04.02.02.03	Pickled vegetables	0.05	Measured according to amaranth

05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.05	Measured according to amaranth
07.02.04	Color decorations of pastry	0.05	Measured according to amaranth
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits)	0.05	Measured according to amaranth
11.05.01	Fruit flavored syrup	0.3	Measured according to amaranth
12.10.01.01	Solid soup bases	0.2	Measured according to amaranth
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.05	Measured according to amaranth, high sugar fruits and vegetable juice (flesh) is to be increased according to the dilution ratio
14.04.01	Carbonated beverage	0.05	Measured according to amaranth
14.04.02.02	Relish drinks (including fruit flavored milk, flavored tea, drinks, other flavored drinks flavored drinks)	0.05	Measured according to amaranth, high sugar fruits and vegetable juice (flesh) is to be increased according to the dilution ratio

14.06	Solid beverage	0.05	Measured according to amaranth, high sugar fruits and vegetable juice (flesh) is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.05	Measured according to amaranth
16.01	Jelly	0.05	Measured according to amaranth, when used in jelly powder, the usage amount should be increased according to the dilution ratio

Acorn shell brown

CNS No. 08.126

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
14.04.01.01	Cola carbonated beverage	1.0	
15.02	Assembled alcoholic drinks	0.3	

sodium nitrate, potassium nitrate

CNS No. 09.001, 09.003

INS No. 251, 252

Function: Color fixative and preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.5	Measured according to sodium nitrite, and the residual amount $\leq 30\text{mg/kg}$
08.03.01	Sauce stewed meat products	0.5	Measured according to sodium nitrite, and the residual amount $\leq 30\text{mg/kg}$
08.03.02	Smoked, roasted and baked meat	0.5	Measured according to sodium nitrite, and the residual amount $\leq 30\text{mg/kg}$
08.03.03	Fried meat	0.5	Measured according to sodium nitrite, and the residual amount $\leq 30\text{mg/kg}$

08.03.04	Western pork ham (grilled , smoked, and cured pork hams)	0.5	Measured according to sodium nitrite, and the residual amount ≤30mg/kg
08.03.05	Meat sausage	0.5	Measured according to sodium nitrite, and the residual amount ≤30mg/kg
08.03.06	Fermented meat products	0.5	Measured according to sodium nitrite, and the residual amount ≤30mg/kg

Octyl and decyl glycerate

CNS No. 10.018

INS No. —

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount	Remark
01.03	Milk powder (including sugar milk powder) and cream powder, and their modulation products (except the pure milk powder)	Used in moderation according to manufacturing needs	
02.01.01.02	Hydrogenated vegetable oil	Used in moderation according to manufacturing needs	
03.01	Ice cream, stick ice cream bar	Used in moderation according to manufacturing	

		needs	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	

Food Classification No.	Food Name	Maximum Usage Amount	Remark
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	

Octylphenol polyoxyethylene

CNS No. 14.006

INS No. —

Function: Coating agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	0.075	
04.02.01.02	Fresh vegetables with surface treatment	0.075	

Starch aluminum octenylsuccinate

CNS No. 20.038

INS No. —

Function: Thickener, anticaking agent and emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	

06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	Used in moderation according to manufacturing needs	
06.07	Instant rice & flour products	Used in moderation according to manufacturing needs	
12.10.01	Solid compound seasoning	Used in moderation according to manufacturing needs	
12.10.02	Semisolid compound seasoning	Used in moderation according to manufacturing needs	
14.06	Solid beverage	Used in moderation according to manufacturing needs	

New red, new red aluminum lake

CNS No. 08.004

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.08.02	Cold fruit	0.05	Measured according to new red
04.01.02.09	Decorative fruit and vegetables	0.1	Measured according to new red
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy(except cocoa products in 05.05.01)	0.05	Measured according to new red

07.02.04	Color decorations of pastry	0.05	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.05	Measured according to new red, and the usage amount in solid drink is to be increased according to the dilution ratio
14.04.01	Carbonated beverage	0.05	Measured according to new red
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.05	Measured according to new red, and the usage amount in solid drink is to be increased according to the dilution ratio

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
15.02	Assembled alcoholic drinks	0.05	Measured according to new red

Mesona chinensis benth extract
 CNS No. 18.009
 INS No. —
 Function: Stabilizer and coagulator

Food Classification No.	Food Name	Maximum Usage Amount	Remark
04.04.01.01	Bean curd	Used in moderation according to manufacturing needs	

Linseed gum
 CNS No. 20.020
 INS No. —
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.01	Ice cream, stick ice cream bar	0.3	
06.03.02.02	Raw or wet flour product	1.5	
08.03	Cooked meat product	5.0	
14.0	Beverage (except packaged water in 14.01)	5.0	Usage amount in solid drink is to be increased according to the dilution ratio

Potassium ferrocyanide, sodium ferrocyanide
 CNS No. 02.001, 02.008
 INS No.536, 535
 xFunction: Anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
12.01	Salt and salt substitutes	0.01	Measured according to ferrocyanide

Sodium nitrite, potassium nitrite
 CNS No. 09.002, 09.004
 INS No.250, 249
 Function: Color fixative and preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.15	Measured according to sodium nitrite, and the residual amount ≤ 30 mg/kg
08.03.01	Sauce stewed meat products	0.15	Measured according to sodium nitrite, and the residual amount ≤ 30 mg/kg
08.03.02	Smoked, roasted and baked meat	0.15	Measured according to sodium nitrite, and the residual amount ≤ 30 mg/kg
08.03.03	Fried meat	0.15	Measured according to sodium nitrite, and the

GB2760—2011

			residual amount ≤30mg/kg
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Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.03.04	Western pork ham (grilled , smoked, and cured pork hams)	0.15	Measured according to sodium nitrite, and the residual amount ≤ 70 mg/kg g
08.03.05	Meat sausage	0.15	Measured according to sodium nitrite, and the residual amount ≤ 30 mg/kg
08.03.06	Fermented meat products	0.15	Measured according to sodium nitrite, and the residual amount ≤ 30 mg/kg
08.03.08	Canned meat products	0.15	according to sodium nitrite, and the residual amount ≤ 50 mg/kg

Carmines cochineal
 CNS No. 08.145
 INS No. 120
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.02.02	Flavored fermented milk	0.05	Measured according to carminic acid
01.03.02	Modulation milk powder and cream powder (including flavored milk powder and cream powder)	0.6	Measured according to carminic acid
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	0.15	Measured according to carminic acid
01.06	Cheese	0.1	Measured according to carminic acid
02.03	Fat emulsion products except those in 02.02, including mixed and (or) flavored fat emulsion products	0.6	Measured according to carminic acid
03.0	Frozen drinks (except edible ice in 03.04)	0.15	Measured according to carminic acid
04.01.02.05	Jam	0.6	Measured according to carminic acid
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.1	Measured according to carminic acid

05.01.03	Chocolate with cocoa butter substitute and chocolate-like products with cocoa butter substitute	0.3	Measured according to carminic acid
05.02	Candy	0.3	Measured according to carminic acid
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	Used in moderation according to manufacturing needs	Measured according to carminic acid
06.06	Instant grains, including rolled oats(slice)	0.2	Measured according to carminic acid
06.07	Instant rice & flour products	0.3	Measured according to carminic acid
07.0	Bakery food	0.6	Measured according to carminic acid
08.03	Cooked meat product	0.5	Measured according to carminic acid
12.10		1.0	Measured according to carminic acid

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
	Compound seasoning (except semi-solid complex condiment in 12.10.02)		
12.10.02	Semisolid compound seasoning	0.05	Measured according to carminic acid
14.0	Beverage (except packaged water in 14.01)	0.6	Measured according to carminic acid, and the usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.25	Measured according to carminic acid
16.01	Jelly	0.05	Measured according to carminic acid, when used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.1	Measured according to carminic acid

Ponceau 4R, ponceau 4R aluminum lake

CNS No. 08.002

INS No. 124

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.01.03	Modulation milk	0.05	Measured according to ponceau 4R
01.02.02	Flavored fermented milk	0.05	Measured according to ponceau 4R
01.03.02	Modulation milk powder and cream powder (including flavored milk powder and cream powder)	0.15	Measured according to ponceau 4R
01.04.02	Modulation condensed milk (including sweetened condensed milk, flavored sweetened condensed milk, and other modulation condensed milk with non-milk material)	0.05	Measured according to ponceau 4R
03.0	Frozen drinks (except edible ice in 03.04)	0.05	Measured according to ponceau 4R
04.01.02.04	Canned fruit	0.1	Measured according to ponceau 4R
04.01.02.05	Jam	0.5	Measured according to ponceau 4R
04.01.02.08	Preserved cool fruit	0.05	Measured according to ponceau 4R
04.01.02.09	Decorative fruit and vegetables	0.1	Measured according to ponceau 4R

04.02.02.03	Pickled vegetables	0.05	Measured according to ponceau 4R
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy(except decorative candy, crestring, and sweet juice in 05.04)	0.05	Measured according to ponceau 4R
05.03	Coating for candy and chocolate products	0.1	Measured according to ponceau 4R
06.05.02.02	Shrimp flavored slices	0.05	Measured according to ponceau 4R
07.02.04	Color decorations of pastry	0.05	Measured according to ponceau 4R
07.03.03	Egg roll	0.01	Measured according to ponceau 4R
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits and cakes)	0.05	Measured according to ponceau 4R
08.03.09	Edible animal casings	0.025	Measured according to ponceau 4R
11.05	Flavored syrup	0.2	Measured according to ponceau 4R
11.05.01	Fruit flavored syrup	0.5	Measured according to ponceau 4R
12.10.02		0.5	Measured according to ponceau 4R

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
	Semi-solid complex condiment (except mayonnaise, salad dressing in 12.10.02.01)		
12.10.02.01	Mayonnaise, salad dressing	0.2	Measured according to ponceau 4R
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.05	Measured according to ponceau 4R, and the usage amount in solid drink is to be increased according to the dilution ratio
14.03.01	Milk beverage	0.05	Measured according to ponceau 4R, and the usage amount in solid drink is to be increased according to the dilution ratio
14.03.02	Vegetable protein drinks	0.025	Measured according to ponceau 4R, and the usage amount in solid drink is to be increased according to the dilution ratio
14.04.01	Carbonated beverage	0.05	Measured according to ponceau 4R

14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.05	Measured according to ponceau 4R, and the usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.05	Measured according to ponceau 4R
16.01	Jelly	0.05	Measured according to ponceau 4R, when used in jelly powder, the usage amount should be increased according to the dilution ratio
16.03	Collagen protein casing	0.025	Measured according to ponceau 4R
16.06	Puffed food	0.05	Measured according to ponceau 4R

Annatto extract
 CNS No. 08.144
 INS No. 160b
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.06.04	Reproduced cheese	0.6	

02.02.01.02	Margarine and the similar products (e.g. the mixed product of butter and margarine)	0.05	
02.05	Other fat and fat products (limit to coffee creamer)	0.02	
03.0	Frozen drinks (except edible ice in 03.04)	0.6	
04.01.02.05	Jam	0.6	
05.01.02	Chocolate and chocolate products, and cocoa products except that in 05.01.01	0.025	
05.01.03	Chocolate with cocoa butter substitute and chocolate-like products with cocoa butter substitute	0.6	
05.02	Candy	0.6	
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	0.01	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.06	Instant grains, including rolled oats (slice)	0.07	
06.07	Instant rice & flour products	0.012	
07.0	Bakery food	0.6	
08.03.04	Western pork ham (grilled , smoked, and cured pork hams)	0.025	
08.03.05	Meat sausage	0.025	
12.10	Compound seasoning	0.1	
14.0	Beverage (except packaged water in 14.01)	0.6	Usage amount in solid drink is to be increased according to the dilution ratio
16.01	Jelly	0.6	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.01	

Hydrochloric acid
 CNS No. 01.108
 INS No. 507
 Function: Acidity regulator

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
12.10.02.01	Mayonnaise, salad dressing	Used in moderation according to manufacturing needs	

Mynica red
 CNS No. 08.149
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.2	
05.02	Candy	0.2	
07.02.04	Color decorations of pastry	0.2	
12.10.02	Semisolid compound seasoning	0.2	
15.03.03	Cider (limit to make cider)	0.2	
14.0	Beverage (except packaged water in 14.01)	0.1	Usage amount in solid drink is to be increased according to the dilution ratio

16.01	Jelly	0.2	When used in jelly powder, the usage amount should be increased according to the dilution ratio
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Iron oxide black, iron oxide red

CNS No. 08.014, 08.015

INS No. 172 i, 172 ii

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
05.03	Coating for candy and chocolate products	0.02	

Lutein

CNS No. 08.146

INS No. 161b

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.07	Instant flavored dessert or its prefabricated product with milk as the major ingredient (ice cream and flavored yoghurt excluded)	0.05	
03.0	Frozen drinks (except edible ice in 03.04)	0.1	
04.01.02.05	Jam	0.05	

06.04.02.01	Canned eight- ingredient porridge	0.05	
06.04.02.02	Other cereal products (limit to canned cereal sweet food)	0.05	
06.07	Instant rice & flour products	0.15	
06.08	Frozen rice and flour products	0.1	
06.09	Frumentum and starchy sweet food (limit to frumentum sweet canned food)	0.05	
07.0	Bakery food	0.15	
14.0	Beverage (except packaged water in 14.01)	0.05	Usage amount in solid drink is to be increased according to the dilution ratio
16.01	Jelly	0.05	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Chlorophyllin copper complex, sodium and potassium salts

CNS No. 08.009

INS No. 141 ii

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.5	
04.02.02.04	Canned vegetables	0.5	

04.04.01.06	Cooked beans	0.5	
04.05.02	Processed nuts and seeds	0.5	
05.02	Candy	0.5	
07.0	Bakery food	0.5	
14.0	Beverage (except packaged water in 14.01)	0.5	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
			Usage amount in solid drink is to be increased according to the dilution ratio, except fruit and vegetable juice (flesh) beverage
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	
15.02	Assembled alcoholic drinks	0.5	
16.01	Jelly	0.5	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Carbon dioxide

CNS No. 17.034

INS No. —

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount	Remark

14.04.01	Carbonated beverage	Used in moderation according to manufacturing needs	
15.03.06	Other fermented liquors (air inflation type)	Used in moderation according to manufacturing needs	

Disodium ethylene-diamine-tetra-acetate

CNS No. 18.005

INS No. 386

Function: Stabilizer, coagulator, antioxidant and preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.05	Jam	0.07	
04.01.02.08.03	Preserved fruits (limit to preserved sweet potato)	0.25	
04.02.02.03	Pickled vegetables	0.25	
04.02.02.04	Canned vegetables	0.25	
04.02.02.05	Vegetable paste (sauce), except tomato sauce	0.07	
04.05.02.03	Canned nuts and seeds	0.25	
06.04.02.01	Canned eight- ingredient porridge	0.25	
12.10	Compound seasoning	0.075	
14.0	Beverage (except packaged water in 14.01)	0.03	

Calcium disodium ethylene-diamine-tetra-acetate

CNS No. 04.020

INS No. 385

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
12.10	Compound seasoning	0.075	

 β -naphthol

CNS No. 17.021

INS No. —

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02		0.1	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
	Fresh fruits with surface treatment (only limit to citrus fruits)		Residual amount ≤ 70 mg/kg

Sodium acetate
 CNS No. 00.013
 INS No. 262i
 Function: Acidity regulator, preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
12.10	Compound seasoning	10.0	
16.06	Puffed food	1.0	

Acesulfame potassium
 CNS No. 19.011
 INS No. 950
 Function: Sweetener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.02.02	Flavored fermented milk	0.35	
01.07	Instant flavored dessert or its prefabricated product with milk as the major ingredient (limit to canned milk-based dessert)	0.3	
03.0	Frozen drinks (except edible ice in 03.04)	0.3	

04.01.02.04	Canned fruits	0.3	
04.01.02.05	Jam	0.3	
04.01.02.08.01	Preserves	0.3	
04.02.02.03	Pickled vegetables	0.3	
04.03.02	Processed edible mushrooms and algae	0.3	
04.05.02.01	Cooked nuts and seeds	3.0	
05.02	Candy	2.0	
05.02.01	Gum-based candy	4.0	
06.04.02.01	Canned eight- ingredient porridge	0.3	
06.04.02.02	Other cereal products (limit to black sesame paste and canned cereal sweet food)	0.3	
06.09	Frumentum and starchy sweet food (limit to frumentum sweet canned food)	0.3	
07.0	Bakery food	0.3	
11.04	Table sweeteners	0.04 g/piece	
12.0	Condiment	0.5	
12.04	Soy sauce	1.0	
14.0	Beverage (except packaged water in 14.01)	0.3	Usage amount in solid drink is to be increased according to the dilution ratio

16.01	Jelly	0.3	When used in jelly powder, the usage amount should be increased according to the dilution ratio
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Ethoxy quin
 CNS No. 17.010
 INS No. —
 Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	Used in moderation according to manufacturing needs	Residual amount ≤ 1 mg/kg

Isomerized lactose syrup
 CNS No. 00.003
 INS No. —
 Function: Others

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.03	Milk powder (including sugar milk powder) and cream powder, and their modulation products	15.0	
07.03	Biscuit	2.0	
13.01	Infant and baby formula	15.0	

14.0	Beverage (except packaged water in 14.01)	1.5	Usage amount in solid drink is to be increased according to the dilution ratio
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D-isoascorbic acid (erythorbic acid), sodium D-isoascorbate

CNS No. 04.004, 04.018

INS No. 315,316

Function: Antioxidant, color fixative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.04.02.01	Canned eight- ingredient porridge	1.0	Measured according to ascorbic acid
15.03.01	Wine	0.15	Measured according to ascorbic acid

Isomaltulose (palatinose)

CNS No. 19.003

INS No. —

Function: Sweetener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
04.01.02.05	Jam	Used in moderation according to manufacturing needs	

05.02	Candy	Used in moderation according to manufacturing needs	
07.01	Bread	Used in moderation according to manufacturing needs	
07.02	Pastry	Used in moderation according to manufacturing needs	
07.03	Biscuit	Used in moderation according to manufacturing needs	
14.0	Beverage (except packaged water in 14.01)	Used in moderation according to manufacturing needs	
15.02	Assembled alcoholic drinks	Used in moderation according to manufacturing needs	

Stearic acid (octadecanoic acid)

CNS No.14.009

INS No.570

Function: Coating agent and chewing gum bases

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
05.0		1.2	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy		

Calcium stearate

CNS No.10.039

INS No.470

Function: Emulsifier and anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
12.09.01	Natural spice or spice powder	20.0	
12.10.01	Solid compound seasoning	20.0	

Potassium stearate

CNS No.10.028

INS No. 470

Function: Emulsifier and anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
07.02	Pastry	0.18	
12.09.01	Natural spice or spice powder	20.0	

Magnesium stearate

CNS No. 02.006

INS No. 470

Function: Emulsifier and anticaking agent

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.08	Preserved cool fruit	0.8g/kg	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	Used in moderation according to manufacturing needs	

Sodium stearoyl lactylate, calcium stearoyl lactylate

CNS No. 10.011, 10.009

INS No. 481i, 482i

Function: Emulsifier and stabilizer

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.01.03	Modulation milk	2.0	
01.02.02	Flavored fermented milk	2.0	
01.05.01	Single cream	5.0	
01.05.03	Flavored single cream	5.0	
01.05.04	Single cream analogue	5.0	
02.02	Fat emulsion products like	5.0	

02.03	Fat emulsion products except those in 02.02, including mixed and (or) flavored fat emulsion products	5.0	
02.05		10.0	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
	Other fat and fat products (limit to coffee creamer)		
04.01.02.05	Jam	2.0	
04.02.02.02	Dried vegetables (limit to dehydrated potato)	2.0	
05.04	Decorative candy (e.g. processing technology and model, or cake decoration), cresting (non-fruit material) and sweet juice	2.0	
06.03.01.02	Special wheat flour (e.g. self raising flour, dumpling flour)	2.0	
06.03.02.01	Raw or wet flour product	2.0	
06.03.02.03	Fermented flour product	2.0	
07.01	Bread	2.0	
07.02	Pastry	2.0	
07.03	Biscuit	2.0	
08.03.05	Meat sausage	2.0	
11.05	Flavored syrup	2.0	
14.03	Protein beverage	2.0	

14.04.02.01	Beverages for special uses (including sports beverages, and nutritional beverages)	2.0	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, and other flavored drinks.)	2.0	
14.05	Tea, coffee, and vegetable beverage	2.0	

Allura red, allura aluminum lake

CNS No. 08.012

INS No. 129

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.07	Measured according to allura red
04.01.02.02	Dried fruit (limit to dried apples)	0.07	Measured according to allura red, used as the carrier of making oatmeal colorful and flavor savory
04.01.02.09	Decorative fruit and vegetables	0.05	Measured according to allura red
04.04.01.06	Cooked beans	0.1	Measured according to allura red
04.05.02	Processed nuts and seeds	0.1	Measured according to allura red

05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.3	Measured according to allura red
06.05.02.04	Tortilla	0.2	Measured according to allura red
06.06	Instant grains, including rolled oats (limit to cocoa corn flakes)	0.07	Measured according to allura red
07.02.04	Color decorations of pastry	0.05	Measured according to allura red
07.04	Bakery food fillings and surface battering (limit to fillings of biscuits)	0.1	Measured according to allura red

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
08.03.04	Western pork ham(grilled , smoked, and cured pork hams)	0.025	Measured according to allura red
08.03.05	Meat sausage	0.015	Measured according to allura red
08.03.09	Edible animal casing	0.05	Measured according to allura red
11.05	Flavored syrup	0.3	Measured according to allura red
12.10.01	Solid compound seasoning	0.04	Measured according to allura red
12.10.02	Semi-solid complex condiment (except mayonnaise, salad dressing in 12.10.02.01)	0.5	Measured according to allura red
14.0	Beverage (except packaged water in 14.01)	0.1	Measured according to allura red, and usage amount in solid drink is to increase according to the dilution ratio
15.02	Assembled alcoholic drinks	0.05	except aluminum lake
16.01	Jelly	0.025	Measured according to allura red, When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.03	Collagen protein casing	0.05	Measured according to allura red

16.06	Puffed food	0.1	Measured according to allura red
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Corn yellow
CNS No.08.116
INS No. —
Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	

Cowberry red
CNS No.08.105
INS No. —
Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	Used in moderation according to manufacturing needs	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	Used in moderation according to manufacturing needs	Usage amount in solid drink is to be increased according to the dilution ratio

Spirulina blue (algae blue, lina blue)
CNS No.08.137
INS No. —
Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
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Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.06	Cheese	0.8	
03.0	Frozen drinks (except edible ice in 03.04)	0.8	
05.02	Candy	0.8	
12.09.01	Natural spice or spice powder	0.8	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.8	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.8	Usage amount in solid drink is to be increased according to the dilution ratio
16.01	Jelly	0.8	When used in jelly powder, the usage amount should be increased according to the dilution ratio

Gleditsia sinensis lam gum
 CNS No. 20.009
 INS No. —
 Function: Thickener

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.01	Ice cream, stick ice cream bar	4.0	
06.03.01.02	Special wheat flour (e.g. self raising flour, dumpling flour)	4.0	
12.0	Condiment	4.0	
14.0	Beverage (except packaged water in 14.01)	4.0	Usage amount in solid drink is to be increased according to the dilution ratio

Sucrose esters of fatty acid

CNS No. 10.001

INS No. 473

Function: Emulsifier

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
01.01.03	Modulation milk	3.0	
01.05	Single cream and its similar products	10.0	
02.01	Anhydrous fat and oil	10.0	
02.02	Fat emulsion products like water and oil	10.0	
02.03	Fat emulsion products except those in 02.02, including mixed and (or) flavored fat emulsion products	10.0	
03.0	Frozen drinks (except edible ice in 03.04)	1.5	
04.01.01.02	Fresh fruits with surface treatment	1.5	
04.01.02.05	Jam	5.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	10.0	
06.03.01.02	Special wheat flour (e.g. self	5.0	

	raising flour, dumpling flour)		
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Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	4.0	
06.03.02.02	Raw or wet flour product	4.0	
06.03.02.04	Panada (used to coat fish or poultry for example), wrapping powder, frying powder	5.0	
06.04.02.01	Canned eight-ingredient porridge	1.5	
06.07	Instant rice & flour products	4.0	
07.0	Bakery food	3.0	
08.0	Meat and meat products	1.5	
10.01	Fresh eggs	1.5	Used for retaining freshness of eggs
11.05	Flavored syrup	5.0	
12.0	Condiment	5.0	
14.0	Beverage (except packaged water in 14.01)	1.5	Usage amount in solid drink is to be increased according to the dilution ratio
16.01	Jelly	4.0	

16.07	Others (emulsified natural pigment)	10.0	
16.07	Others (limit to instant meals)	5.0	
16.07	Others (used in sugar production technology)	Used in moderation according to manufacturing needs	

Gardenia yellow

CNS No. 08.112

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.02.01.02	Margraine and the similar products (e.g. the mixed product of butter and margraine)	1.5	
03.0	Frozen drinks (except edible ice in 03.04)	0.3	
04.01.02.08.01	Preserves	0.3	
04.02.02.03	Pickled vegetables	1.5	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	1.5	
04.05.02.03	Canned nuts and seeds	0.3	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.3	
06.03.02.01	Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings)	1.0	
06.03.02.02	Raw or wet flour product	0.3	
06.07	Instant rice & flour products	1.5	
06.10	Cereal fillings	1.5	
07.02	Pastry	0.9	
07.03	Biscuit	1.5	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
07.04	Bakery food fillings and surface battering	1.0	
08.03	Cooked meat product (limit to cooked poultry products)	1.5	
12.0	Condiment (except salt and salt substitutes in 12.01)	1.5	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.3	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.3	
14.06	Solid beverage	1.5	
15.02	Assembled alcoholic drinks	0.3	
16.01	Jelly	0.3	When used in jelly powder, the usage amount should be increased according to the dilution ratio
16.06	Puffed food	0.3	

Gardenia blue
 CNS No. 08.123
 INS No. —
 Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	1.0	
04.01.02.05	Jam	0.3	
04.02.02.03	Pickled vegetables	0.5	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.5	
05.02	Candy	0.3	
06.07	Instant rice & flour products	0.5	
06.10	Cereal fillings	0.5	
07.02	Pastry	0.9	
07.04	Bakery food fillings and surface battering	1.0	
12.0	Condiment (except salt and salt substitutes in 12.01)	0.5	
14.02	Fruit and vegetable juice	0.5	
14.03	Protein beverage	0.5	

14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.2	
14.06	Solid beverage	0.5	
15.02	Assembled alcoholic drinks	0.2	
16.06	Puffed food	0.5	

Phytic acid (inositol hexaphosphoric acid), sodium phytate

CNS No. 04.006

INS No. —

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01	Anhydrous fat and oil	0.2	
04.01.02	Processed fruits	0.2	
04.02.02	Processed vegetables	0.2	
05.04	Decorative candy (e.g. processing technology and model, or cake decoration), cresting (non-fruit material) and sweet juice	0.2	
08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.2	

08.03.01	Sauce stewed meat products	0.2	
08.03.02	Smoked, roasted and baked meat	0.2	
08.03.03	Fried meat	0.2	
08.03.04	Western pork ham(grilled , smoked, and cured pork hams)	0.2	
08.03.05	Meat sausage	0.2	
08.03.06	Fermented meat products	0.2	
09.01	Fresh aquatic products (limit to shrimp)	Used in moderation according to manufacturing needs	Residual amount ≤ 20 mg/kg
11.05	Flavored syrup	0.2	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.2	

Vegetable carbon,carbon black

CNS No. 08.138

INS No. 153

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	5.0	
05.02	Candy	5.0	
06.02.02	Rice products	5.0	
06.03.02	Wheat products	5.0	
07.02	Pastry	5.0	
07.03	Biscuit	5.0	

Secondary butyamine

CNS No. 17.011

INS No. —

Function: Preservative

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment	Used in moderation according to manufacturing needs	Residual amount: Citrus

Food Classification No.	Food Name	Maximum Usage Amount	Remark
04.02.01	Fresh vegetables (limit to garlic and green pepper)	Used in moderation according to manufacturing needs	Residual amount ≤ 3 mg/kg

Antioxidant of bamboo leaves

CNS No. 04.019

INS No. —

Function: Antioxidant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
02.01	Anhydrous fat and oil	0.5	
04.05.02.01	Cooked nuts and seeds (only limit to fried nuts and seeds)	0.5	
06.03.02.05	Fried flour products	0.5	
06.06	Instant grains, including rolled oats (slice)	0.5	
07.0	Bakery food	0.5	

08.02.02	Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage)	0.5	
08.03.01	Sauce stewed meat products	0.5	
08.03.02	Smoked, roasted and baked meat	0.5	
08.03.03	Fried meat	0.5	
08.03.04	Western pork ham(grilled , smoked, and cured pork hams)	0.5	
08.03.05	Meat sausage	0.5	
08.03.06	Fermented meat products	0.5	
09.0	Aquatic food and their products (including fish, crustacean, shellfish, molluscs, echinodermata, and other aquatic food and processed products)	0.5	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.5	
14.05.01	Tea beverage	0.5	
16.06	Puffed food	0.5	

CNS No.08.140

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
03.0	Frozen drinks (except edible ice in 03.04)	0.1	
07.02	Pastry	0.9	
07.03	Biscuit	0.1	
07.04	Bakery food fillings and surface battering	1.0	

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.1	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.1	Usage amount in solid drink is to be increased according to the dilution ratio
15.03.03	Cider	0.1	

Shellac

CNS No.14.001

INS No. 904

Function: Coating agent and chewing gum bases

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.01.02	Fresh fruits with surface treatment (only limit to citrus fruits)	0.5	
04.01.01.02	Fresh fruits with surface treatment (only limit to apple)	0.4	

05.01	Cocoa products, chocolate and chocolate products including chocolate with cocoa butter substitute and its products	0.2	
05.02.01	Gum-based candy	3.0	
07.03.02	Wafer biscuit	0.2	

Lac dye red (lac red)

CNS No. 08.104

INS No. —

Function: Colorant

Food Classification No.	Food Name	Maximum Usage Amount/(g/kg)	Remark
04.01.02.05	Jam	0.5	
05.0	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy	0.5	
07.04	Bakery food fillings and surface battering (limit to flavored fillings)	0.5	
12.10	Compound seasoning	0.5	
14.02.03	Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.)	0.5	Usage amount in solid drink is to be increased according to the dilution ratio
14.04.01	Carbonated beverage	0.5	
14.04.02.02	Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) (limit to fruit flavored drinks)	0.5	Usage amount in solid drink is to be increased according to the dilution ratio
15.02	Assembled alcoholic drinks	0.5	

Table A.2 List of food additive that can be used in various foods according to manufacturing needs

SN	Name of Food additives	CNS No.	English name	INS No.	Function
1	5'-呈味核苷酸二钠	12.004	disodium 5'-ribonucleotide	635	Flavor enhancer
2	5'-肌苷酸二钠	12.003	disodium 5'-inosinate	631	Flavor enhancer
3	5'-鸟苷酸二钠	12.002	disodium 5'-guanylate	627	Flavor enhancer
4	D-异抗坏血酸及其钠盐	04.004,04.018	d-isoascorbic acid (erythorbic acid), sodium d-isoascorbate	315, 316	Antioxidant
5	L(+)-酒石酸	01.111	L(+)-tartaric acid	334	Acidity regulator
6	N-[N-(3,3-二甲基丁基)]-L-α-天门冬氨酸-L-苯丙氨酸1-甲酯(纽甜)	19.019	neotame	961	Sweetener
7	β-胡萝卜素	08.010	β-carotene	160a	Colorant
8	β-环状糊精	20.024	β-cyclodextrin	459	Thickener
9	阿拉伯胶	20.008	arabic gum	414	Thickener
10	半乳甘露聚糖	00.014	galactomannan	—	Others
11	冰乙酸(低压羧基化法)	01.112		—	Acidity regulator
12	赤藓糖醇 ^a	19.018	erythritol	—	Sweetener
13	醋酸酯淀粉	20.039	starch acetate	1420	Thickener

14	单, 双甘油脂肪酸酯(油酸、亚油酸、亚麻酸、棕榈酸、山嵛酸、硬脂酸、豆蔻酸)	10.006	mono- and diglycerides of fatty acids	471	Emulsifier
15	改性大豆磷脂	10.019	modified soybean phospholipid	—	Emulsifier
16	柑桔黄	08.143	orange yellow	—	Colorant
17	甘油	15.014	glycerine	422	Humectant and emulsifier
18	高粱红	08.115	sorghum red	—	Colorant
19	谷氨酸钠	12.001	monosodium glutamate	621	Flavor enhancer
20	瓜尔胶	20.025	guar gum	412	Thickener
21	果胶	20.006	pectins	440	Thickener
22	海藻酸钾	20.005	potassium alginate	402	Thickener

表 A.2(续)

SN	Name of Food Additives	CNS No.	English Name	INS No.	Function
23	海藻酸钠	20.004	sodium alginate	401	Thickener
24	槐豆胶 (刺槐豆胶)	20.023	Carob bean gum	410	Thickener
25	黄原胶 (汉生胶)	20.009	xanthan gum	415	Thickener
26	甲基纤维素	20.043	methyl cellulose	461	Thickener
27	结冷胶	20.027	gellan gum	418	Thickener
28	酒石酸	01.103	tartaric acid	334	Acidity regulator
29	聚丙烯酸钠	20.036	sodium polyacrylate	—	Thickener
30	卡拉胶	20.007	carrageenan	407	Thickener
31	抗坏血酸 (又名维生素C)	04.014	ascorbic acid	300	Antioxidant
32	抗坏血酸钠		sodium ascorbate	301	Antioxidant
33	抗坏血酸钙	04.009	calcium ascorbate	302	Antioxidant
34	酪蛋白酸钠 (酪朊酸钠)	10.002	sodium caseinate	—	Emulsifier
35	磷酸酯双淀粉	20.034	distarch phosphate	1412	Thickener
36	磷脂	04.010	phospholipid	322	Antioxidant and emulsifier
37	氯化钾	00.008	potassium chloride	508	Others
38	罗汉果甜苷	19.015	lohan-kuo extract	—	Sweetener
39	酶解大豆磷脂	10.040	enzymatically decomposed soybean phospholipid	—	Emulsifier

40	明胶	20.002	gelatin ^{表 A.2(续)}	—	Thickener
41	木糖醇	19.007	xylitol	967	Sweetener
42	柠檬酸	01.101	Citric acid	330	Acidity regulator
43	柠檬酸钾	01.304	tripotassium citrate	332 ii	Acidity regulator
44	柠檬酸钠	01.303	trisodium citrate	331 iii	Acidity regulator and stabilizer
45	柠檬酸一钠	01.306	sodium dihydrogen citrate	331i	Acidity regulator
46	柠檬酸脂肪酸甘油酯	10.032	citric and fatty acid esters of glycerol	472c	Emulsifier
47	苹果酸	01.104	malic acid	296	Acidity regulator
48	葡萄糖酸- δ -内酯	18.007	glucono delta-lactone	575	Stabilizer and coagulator
49	羟丙基淀粉	20.014	hydroxypropyl starch	1440	Emulsifier, Thickener, swelling agent and emulsifier
50	羟丙基二淀粉磷酸酯	20.016	hydroxypropyl distarch phosphate	1442	Thickener
51	羟丙基甲基纤维	20.028	hydroxypropyl methyl	464	Thickener

表 A.2(续)

SN.	Name of food additives	CNS No.	English name	INS No.	Function
	素 (HPMC)		cellulose		
52	琼脂	20.001	agar	406	Thickener
53	乳酸	01.102	lactic acid	270	Acidity regulator
54	乳酸钾	15.011	potassium lactate	326	Humectants
55	乳酸钠	15.012	sodium lactate	325	Humectants, acidity regulator, antioxidant, swelling agent, thickener and stabilizer
56	乳酸脂肪酸甘油酯	10.031	lactic and fatty acid esters of glycerol	472b	Emulsifier
57	乳糖醇 (4-β-D-吡喃半乳糖-D-山梨醇)	19.014	lactitol	966	Sweetener
58	双乙酰酒石酸单双甘油酯	10.010	diacetyl tartaric acid ester of mono(di)glycerides	472e	Emulsifier
59	酸处理淀粉	20.032	acid treated starch	1401	Thickener
60	羧甲基纤维素钠	20.003	sodium carboxy methyl cellulose	466	Thickener
61	碳酸钙 (包括轻质和重质碳酸钙)	13.006	calcium carbonate(light and heavy)	170i	Swelling agent and flour treatment agent

62	碳酸钾	01.301	potassium carbonate	501i	Acidity regulator
63	碳酸钠	01.302	sodium carbonate	500i	Acidity regulator
64	碳酸氢铵	06.002	ammonium hydrogen carbonate	503ii	Swelling agent
65	碳酸氢钾	01.307	potassium hydrogen carbonate	501ii	Acidity regulator
66	碳酸氢钠	06.001	sodium hydrogen carbonate	500ii	Swelling agent, acidity regulator and stabilizer
67	天门冬酰苯丙氨酸甲酯（阿斯巴甜） ^b	19.004	aspartame	951	Sweetener
68	天然胡萝卜素	08.147		—	Colorant
69	甜菜红	08.101	beet red	162	Colorant
70	微晶纤维素	02.005	microcrystallin cellulose	460 i	Anticaking agent, thickener and stabilizer
71	辛烯基琥珀酸淀粉钠	10.030	sodium starch octenyl succinate	1450	Emulsifier
72	氧化淀粉	20.030	oxidized starch	1404	Thickener
73	氧化羟丙基淀粉	20.033	oxidized	—	Thickener

表 A.2(续)

SN	Name of food additives	CNS No.	English Name	INS No.	Function
			hydroxypropyl starch		
74	乙酸（醋酸）	01.107	acetic acid	260	Acidity regulator
75	乙酰化单、双甘油脂肪酸酯	10.027	acetylated mono- and diglyceride (acetic and fatty acid esters of glycerol)	472a	Emulsifier
76	乙酰化二淀粉磷酸酯	20.015	acetylated distarch phosphate	1414	Thickener
77	乙酰化双淀粉己二酸酯	20.031	acetylated distarch adipate	1422	Thickener
<p>^a The producing bacteria strains are <i>Moniliellapollinis</i>, <i>Trichosporonidesmegachiliensis</i> and <i>Candidalipolytica</i></p> <p>^b The food adding aspartame should be marked with “Aspartame (PHE included)”</p>					

Table A.3 List of exceptive food categories that the food additives should be used in moderation according to the manufacturing needs

Food Classification No.	Food Name
01.01.01	Pasteurized milk
01.01.02	Sterilized milk
01.02.01	Fermented Milk
01.03.01	Milk powder and cream powder
01.05.01	Single cream
02.01	Anhydrous fat and oil
02.02.01.01	Butter and concentrated butter
04.01.01	Fresh fruits
04.02.01	Fresh vegetables
04.02.02.01	Frozen vegetables
04.02.02.06	Fermented vegetable products
04.03.01	Fresh edible mushrooms and algae
04.03.02.01	Frozen edible mushrooms and algae
06.01	Unprocessed grains
06.02	Rice and its products
06.03.01	Wheat flour
06.03.02.01	Raw or wet flour product (e.g.: noodles and wrappers for dumpling, Wantun and steamed pork dumplings)
06.03.02.02	Raw or wet flour product (dried noodles)
08.01	Raw and fresh meat
09.01	Fresh aquatic products
09.03	Prefabricated aquatic products(semi-finished products)
10.01	Fresh eggs
10.03.01	Dehydrated egg products (e.g. egg white powder, egg yolk powder, and egg white flake)
10.03.03	Frozen egg products (e.g. frozen eggs)
11.01	Sugar
11.01.02	Other sugar and syrups (e.g. brown sugar, brown granulated sugar, rock sugar in tablet, raw sugar, molasses, part inverted sugar, maple syrup, etc.)
11.03.01	Honey
12.01	Salt and salt substitutes

12.09	Natural spice
13.01	Infant and baby formula
13.02	Infant and baby supplementary food
13.03	Formula food for Special medical purpose (except the referred varieties in 13.01)
14.01.01	Drinking natural mineral water
14.01.02	Drinking pure water
14.01.03	Other drinking water
14.02.01	Fruit and vegetable juice (syrup)
14.02.02	Fruit and vegetable juice concentrate(syrup)
15.03.01	Wine
16.02	Tea and coffee

Appendix B Usage Standard of Food Perfume

B.1 Usage principles of food perfume and food flavor

B.1.1 The purpose of using food perfume and food flavor is to generate, change and improve the flavor of food. Generally, the food flavor making from food perfume is used for adding flavor to food, while some food perfume can be directly used. Food perfume and food flavor do not contain the substances only generating sweet, sour and saline taste, and flavor enhancer either.

B.1.2 The food perfume and food flavor should be used in moderation according to manufacturing needs. If it is of no need to add the flavor, food perfume and food flavor are not allowed to be added in the food listed in Table B.1, except those explicitly stipulated in law, regulations and national food security standard. As to adding flavor, except the food listed in Table B.1, other food should be carried out according to related food product standard.

B.1.3 The varieties of food perfume used for confecting food flavor should accord with provisions of this standard. Adopting physical method, enzymatic method or microorganism method (all the enzyme preparations should accord with relevant stipulations of the standard), the substances with the characteristic of perfume or natural perfume composites making from food (it can be unprocessed, and it also can be processed with traditional preparation technology) can be used to confect food flavor.

Note: Natural perfume composite is a kind of preparation containing food perfume

B.1.4 The Food perfume with the functions of other food additives should accord with provisions of the standard when they show the functions of other food additive, for example, benzoic acid, cinnamic aldehyde, guarana extract, sodium diacetate, disodium succinate, tricalcium phosphate, amino acid, etc.

B.1.5 Food flavor can contain the food flavor accessories which are necessary for its production, storage and usage (including food additives and food). The food flavor accessories should accord with the following requirements:

- a) The accessories allowed in food flavor should accord with the provisions of QB/T 1505 *Food Flavor* standard. Under the premises of achieving expected purposes, we should reduce the using varieties as far as possible.
- b) The food additives added into food flavor as the accessories should not work in the final food. Under the premises of achieving expected purposes, we should reduce the usage amount as far as possible.

B.1.6 The label of food perfume should accord with the provisions of QB/T 4003 *General Requirements for Labels of Food Flavour*

B.1.7 The food added with food perfume and food flavor should be marked according to corresponding national standards.

B.2 Food perfume contains two parts: natural perfume and synthetic perfume.

B.3 The list of natural perfume allowed for food: See Table B.2

B.4 The list of synthetic perfume allowed for food: See Table B.3

Table B.1 List of food not allowed for adding food perfume and food flavor

Food Classification No.	Food Name
01.01.01	Pasteurized milk
01.01.02	Sterilized milk
01.02.01	Fermented Milk
01.05.01	Single cream
02.01.01	Vegetable oil and fat
02.01.02	Animal oil and fat (lard oil, beef tallow, fish oil and other animal fat)
02.01.03	Anhydrous butter and anhydrous cream
04.01.01	Fresh fruits
04.02.01	Fresh vegetables
04.02.02.01	Frozen vegetables
04.03.01	Fresh edible mushrooms and algae
04.03.02.01	Frozen edible mushrooms and algae
06.01	Unprocessed grains
06.02.01	Rice
06.03.01	Wheat flour
06.04.01	oarse cereal powder
06.05.01	Edible starch
08.01	Raw and fresh meat
09.01	Fresh aquatic products
10.01	Fresh eggs
11.01	Sugar
11.03.01	Honey
12.01	Salt and salt substitutes
13.01	Infant and baby formula ^a
14.01.01	Drinking natural mineral water
14.01.02	Drinking pure water
14.01.03	Other drinking water

a Follow-up infant and baby formula can use vanillin, ethyl vanillin, and vanilla bean concrete with maximum usage amount being respectively 5mg/100mL, 5mg/100mL. They are used in moderation according to the manufacturing needs. If we measure it according to 100mL instant food, the production enterprises will increase usage amount according to the dilution ratio; infant and baby grain supplementary food can use vanillin, with the maximum usage amount being 7mg/100g. If we measure it according to 100g instant food, the production enterprises will increase the usage amount of grain food according to the dilution ratio; for the infant formula for 0-6 months, no food perfume is allowed.

Table B.2 The list of natural perfume allowed for food

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1	N001	丁香叶油	Clove leaf oil (<i>Eugeniaspp.</i>)	2325
2	N002	丁香花蕾酊(提取物)	Clove bud tincture (extract) (<i>Eugenia spp.</i>)	2322
3	N003	丁香花蕾油	Clove bud oil (<i>Eugeniaspp.</i>)	2323
4	N004	罗勒油	Basil oil (<i>OcimumbasilicumL.</i>)	2119
5	N005	八角茴香油	Anise star oil (<i>Illiciumverum Hook,F.</i>)	2096
6	N006	九里香浸膏	Common Jasmin orange concrete (<i>Murrayspaniculata</i>)	—
7	N007	广藿香油	Patchouli oil (<i>Pogostemoncablin</i>)	2838
8	N008	万寿菊油	Tagetes oil (<i>Tagetesspp.</i>)	3040
9	N009	大茴香脑	<i>trans</i> -Anethole Anise camphor	2086
10	N010	小豆蔻油	Cardamom oil (Cardamom seed)	2241
11	N011	小豆蔻酊	Cardamom tincture(<i>Elletaria cardamomum</i>)	2240
12	N012	小茴香酊	Fennel tincture (<i>Foeniculumvulgare Mill.</i>)	—
13	N013	山苍籽油	<i>Litseaacubebaberry oil</i>	3846
14	N014	山楂酊	Hawthorn fruit tincture (<i>Crataegus spp.</i>)	—
15	N015	大蒜油	Garlic oil (<i>AlliumsativumL.</i>)	2503
16	N016	大蒜油树脂	Garlic oleoresin (<i>Alliumsativum L.</i>)	—
17	N017	天然康酿克油	Cognac oil, green <i>and its derivatives</i>	2331
18	N018	天然薄荷脑	<i>l</i> -Menthol, natural	2665
19	N019	云木香油	Costus root oil (<i>Saussureslappa Clanke</i>)	2336
20	N020	月桂叶油	Bay, sweet, oil (<i>LaurusnobilisL.</i>)	2125
21	N021	乌梅酊	Wumei tincture (<i>Prunusmume</i>)	—
22	N022	布枯叶油	Buchu leaves oil (<i>Barosmaspp.</i>)	2169
23	N023	可可酊	Cocoa tincture (<i>Theobromacacao Linn.</i>)	—

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
24	N024	可可壳酊	Cocoa husk tincture (<i>Theobromacacao</i> Linn.)	—
25	N025	甘松油	China nardostachys oil (<i>Nardostachys chinensis</i> Patel.)	—
26	N026	甘草酊	Licorice tincture (<i>Glycyrrhiza</i>)	2628
27	N027	甘草流浸膏	Licorice extract (<i>Glycyrrhiza</i> spp.)	2628
28	N028	冬青油	Wintergreen oil (<i>Gaultheria procumbens</i> L.)	3113
29	N029	白兰花油	<i>Micheliaalba</i> flower oil	3950
30	N030	白兰叶油	<i>Micheliaalba</i> leaf oil	3950
31	N031	白兰净油	<i>Micheliaalba</i> flower absolute	3950
32	N032	白兰浸膏	<i>Micheliaalba</i> flower concrete	3950
33	N033	白芷酊	<i>Angelica dahurica</i> tincture	—
34	N034	白柠檬油	Lime oil (<i>Citrus aurantifolia</i> (Christman) Swingle)	2631
35	N035	白柠檬萜烯	Lime oil terpene	—
36	N036	生姜油树脂	Ginger oleoresin (<i>Zingiber officinale</i> Rosc.)	2523
37	N037	肉豆蔻油	Nutmeg oil (<i>Myristica fragrans</i> Houtt.)	2793
38	N038	肉豆蔻酊	Nutmeg tincture (<i>Myristica fragrans</i> Houtt.)	—
39	N039	中国肉桂油	Cassia oil (<i>Cinnamomum cassia</i> Blume)	2258
40	N040	中国肉桂皮酊(提取物)	Cassia bark tincture (extract) (<i>Cinnamomum cassia</i> Blume)	2257
41	N041	红茶酊	Black tea tincture	—
42	N042	印蒿油	Davana oil (<i>Artemisia pallens</i>)	2359
43	N043	吐鲁酊(提取物)	Tolu balsam tincture (extract) (<i>Myroxylon</i> spp.)	3069
44	N044	吐鲁香膏	Tolu balsam gum (<i>Myroxylon</i>)	3070
45	N045	豆豉酊	Soya bean fermented tincture	—
46	N046	杜松籽油(刺柏子油)	Juniper berry oil (<i>Juniperus communis</i> L.)	2604
47	N047	芫荽籽油	Coriander oil (<i>Coriandrum sativum</i>)	2334
48	N048	芹菜花油	Celery flower oil (<i>Apium graveolens</i>)	—
49	N049	芹菜籽油	Celery seed oil (<i>Apium graveolens</i>)	2271
50	N050	牡荆叶油	<i>Vitex cannabifolia</i> leaf oil	—

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
51	N051	圆柚油	Grapefruit oil, expressed (<i>Citrus paradisi</i> Mact.)	2530
52	N052	苍术脂(苍术硬脂, 苍术油)	Atractylodes	—
53	N053	枣子酊	Chinese date (common Jujube) tincture (<i>Ziziphus jujuba</i> Mill.)	—
54	N054	玫瑰花油	Rose oil (<i>Rosa</i> spp.)	2989
55	N055	玫瑰净油	Rose absolute (<i>Rosa</i> spp.)	2988
56	N056	玫瑰浸膏	Rose concrete (<i>Rosa</i> spp.)	—
57	N057	鸢尾浸膏	Orris concrete (<i>Iris florentina</i> L.)	2829
58	N058	鸢尾脂(鸢尾凝脂)	Orris root extract (<i>Iris florentina</i> L.)	2830
59	N059	杭白菊油	Chrysanthemum Hang Zhou flower oil (<i>Dendranthem amorphifolium</i> 或 <i>Chrysanthemum morifolium</i>)	—
60	N060	杭白菊浸膏(杭菊花流浸膏)	Chrysanthemum Hang Zhou flower extract (<i>Dendranthem amorphifolium</i> 或 <i>Chrysanthemum morifolium</i>)	—
61	N061	枫槭油	Maple oil (<i>Acer</i> spp.)	—
62	N062	枫槭浸膏	Maple concrete (<i>Acer</i> spp.)	—
63	N063	岩蔷薇浸膏(赖百当浸膏)	Labdanum	2610
64	N064	咖啡酊	Coffee tincture (<i>Coffea</i> spp.)	—
65	N065	罗汉果酊	Luohanfruit tincture (<i>Siraitia grosvenorii</i> (Swingle) C. Jeffrey)	—
66	N066	金合欢浸膏	Cassie concrete (<i>Acacia farnesiana</i> Willd.)	—
67	N067	依兰依兰油	Ylang ylang oil (<i>Cananga odorata</i> Hook.f. and Thomas)	3119
68	N068	大花茉莉净油	<i>Jasminum grandiflorum</i> absolute	2598
69	N069	大花茉莉浸膏	<i>Jasminum grandiflorum</i> concrete	2599
70	N070	小花茉莉净油	<i>Jasminum sambac</i> absolute	—
71	N071	小花茉莉浸膏	<i>Jasminum sambac</i> concrete	—
72	N072	佛手油	Sarcodactylis oil (<i>Citrus medicus</i> L. var. <i>Sarcodactylus</i> Swingle)	3899
73	N073	独活酊	Angelica root tincture (extract) (<i>Angelica archangelica</i> L.)	2087
74	N074	洋葱油	Onion oil (<i>Allium cepa</i> L.)	2817
75	N075	生姜油	Ginger oil (<i>Zingiber officinale</i>)	2522
76	N076	姜黄油	Turmeric oil (<i>Curcuma longa</i> L.)	3085
77	N077	姜黄油树脂	Turmeric oleoresin (<i>Curcuma longa</i> L.)	3087
78	N078	姜黄浸膏	Turmeric extract (<i>Curcuma longa</i> L.)	3086

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
79	N079	胡芦巴酊	Fenugreek tincture (extract) (<i>Trigonella foenumgraecum</i> L.)	2485
80	N080	玳玳花油	Daidai flower oil (<i>Citrus aurantium</i> L. 'Daidai')	2771
81	N081	玳玳花浸膏	Daidai flower concrete (<i>Citrus aurantium</i> L. 'Daidai')	2771
82	N082	玳玳果油	Daidai fruit oil (<i>Citrus aurantium</i> L. 'Daidai')	2771
83	N083	柚皮油	Pummelo peel oil (<i>Citrus grandis</i> (L.) Osbeck)	—
84	N084	柏木油(北美香柏)	Cedar leaf oil (<i>Thuja occidentalis</i>)	2267
85	N085	枯茗籽油(孜然油)	Cumin seed oil (<i>Cuminum cyminum</i> L.)	2343
86	N086	柠檬油	Lemon oil (<i>Citrus limon</i> (L.) Burm.f.)	2625
87	N087	无萜柠檬油	Lemon oil, terpeneless (<i>Citrus limon</i> (L.) Burm.f.)	2626
88	N088	柠檬油萜烯	Terpenes of lemon oil	—
89	N089	柠檬叶油	Petitgrain lemon oil (<i>Citrus limon</i> (L.) Burm.f.)	2853
90	N090	柠檬草油	Lemongrass oil (<i>Cymbopogon citratus</i> DC. and <i>C. flexuosus</i>)	2624
91	N091	梔子花浸膏	Gardenia flower concrete (<i>Gardenia jasminoides</i> Ellis)	—
92	N092	树兰油	<i>Aglaiodorata</i> flower oil	—
93	N093	树兰花酊	<i>Aglaiodorata</i> flower tincture	—
94	N094	树兰花浸膏	<i>Aglaiodorata</i> flower concrete	—
95	N095	树苔净油	Treemoss absolute (<i>Evernia furfuraceae</i>)	—
96	N096	树苔浸膏	Treemoss concrete (<i>Evernia furfuraceae</i>)	—
97	N097	香叶油(玫瑰香叶油)	Geranium oil (geranium rose oil) (<i>Pelargonium graveolens</i> L'Her)	2508
98	N098	除萜香叶油	Geranium oil terpeneless	2508
99	N099	香风茶油	Xiang Feng cha oil (<i>Rabdosia</i>)	—
100	N101	香柠檬油	Bergamot oil (<i>Citrus aurantium</i> L. subsp. <i>bergamia</i>)	2153
101	N102	香根油	Vertiver oil (<i>Vetiveria zizanioides</i> Nash.)	—
102	N103	香根浸膏	Vertiver concrete (<i>Vetiveria zizanioides</i> Nash.)	—
103	N104	香荚兰豆酊	Vanilla bean tincture (<i>Vanilla</i> spp.)	3105

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
104	N105	香荚兰豆浸膏(提取物)	Vanilla bean concrete (extract) (<i>Vanilla</i> spp.)	3105
105	N106	香附子油	Cyperus oil	—
106	N107	香葱油	Chives oil	—
107	N108	香紫苏油	Clary sage oil (<i>Salvia sclarea</i> L.)	2321
108	N109	香榧子壳浸膏	<i>Torreya grandis</i> shell concrete	—
109	N110	桔子油	Mandarin oil (<i>Citrus reticulata</i> Blanco)	2657
110	N111	除萜桔子油	Mandarin oil, terpeneless	—
111	N112	酒花酊	Hops tincture (extract) (<i>Humulus lupulus</i> L.)	2578
112	N113	酒花浸膏	Hops extract, solid (<i>Humulus lupulus</i> L.)	2579
113	N114	桉叶油(蓝桉油)	Eucalyptus oil (<i>Eucalyptus globulus</i> Labille)	2466
114	N115	海狸酊	Castoreum tincture (extract) (<i>Castor</i> spp.)	2261
115	N116	斯里兰卡桂皮油	Cinnamon bark oil (<i>Cinnamomum</i> spp.)	2291
116	N117	斯里兰卡桂叶油	Cinnamon leaf oil (<i>Cinnamomum</i> spp.)	2292
117	N118	桂花净油	<i>Osmanthus fragrans</i> flower	3750
118	N119	桂花酊	<i>Osmanthus fragrans</i> flower	—
119	N120	桂花浸膏	<i>Osmanthus fragrans</i> flower	—
120	N121	桂圆酊	Longan tincture	—
121	N122	留兰香油	Spearmint oil (<i>Mentha spicata</i>)	3032
122	N123	核桃壳提取物	Walnut hull extract (<i>Juglans</i> spp.)	3111
123	N124	素方花净油	Common white jasmine flower absolute (<i>Jasminum jasminum officinale</i> L.)	—
124	N125	桦焦油	Birch sweet oil (<i>Betula lenta</i> L.)	2154
125	N126	蚕豆花酊	Broad bean flower tincture (<i>Vicia faba</i> Linn.)	—
126	N127	绿茶酊	Green tea tincture (<i>Thea sinensis</i> 或 <i>Camellia sinensis</i>)	—
127	N128	野玫瑰浸膏	Wild rose concrete	—
128	N129	甜小茴香油	Fennel oil, sweet (<i>Foeniculum vulgare</i> Mill. var. <i>dulce</i> D.C.)	2483
129	N130	甜叶菊油	<i>Stevia rebaudiana</i> oil	—
130	N131	甜橙油	Orange oil (<i>Citrus sinensis</i> (L.) Osbeck)	2821

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
131	N132	除萜甜橙油	Orange oil, terpeneless (<i>Citrus sinensis</i> (L.) Osbeck)	2822
132	N133	甜橙油萜烯	Terpenes of orange oil	—
133	N134	菊苣浸膏	Chicory concrete (extract) (<i>Cichoriumintybus</i> L.)	2280
134	N135	晚香玉浸膏	Tuberose concrete (<i>Polianthes tuberosa</i>)	—
135	N136	紫罗兰浸膏	Violet leaf concrete	3110
136	N137	椒样薄荷油	Peppermint oil (<i>Menthapiperita</i>)	2848
137	N138	黑加仑酊	Black currant tincture (<i>Ribesnigrum</i>)	2346
138	N139	黑加仑浸膏	Black currant concrete (<i>Ribesnigrum</i>)	2346
139	N140	槐树花净油	<i>Sophorajaponica</i> flower absolute	—
140	N141	槐树花浸膏	<i>Sophorajaponica</i> flower concrete	—
141	N142	辣椒酊	Capsicum tincture (extract) (<i>Capsicum</i> spp.)	2233
142	N143	辣椒油树脂(灯笼辣椒油树脂)	Paprika oleoresin (<i>Capsicumannuum</i>)	2834
143	N144	愈疮木油	Guaiac wood oil (<i>Bulnesiasarmi</i>)	2534
144	N145	缬草油	Valerian root oil (<i>Valerianaofficinalis</i>)	3100
145	N146	墨红花净油	<i>Rosecrimsonglory</i> flower	—
146	N147	墨红花浸膏	<i>Rosecrimsonglory</i> flower	—
147	N149	橙叶油	Petitgrain bigarade oil (<i>Citrus aurantium</i> L.)	2855
148	N150	亚洲薄荷油	<i>Menthaarvensis</i> oil (Cornmint oil)	4219
149	N151	亚洲薄荷素油	<i>Menthaarvensis</i> oil, partially dementholized	—
150	N152	檀香油	Sandalwood oil (<i>Santalumalbum</i>)	3005
151	N153	薰衣草油	Lavender oil (<i>Lavandula angustifolia</i>)	2622
152	N154	头状百里香油(西班牙牛至油)	Origanum oil (<i>Thymuscapitatus</i>)	2828
153	N155	可乐果提取物	Kolas nut extract (<i>Colaacuminata</i> Schott et EndL.)	2607
154	N156	加州胡椒油	Schinus molle oil (<i>Schinusmolle</i>)	3018
155	N157	卡黎皮油	Cascarilla bark oil (<i>Croton</i> spp.)	2255
156	N158	百里香油	Thyme oil (<i>Thymusvulgaris</i> or <i>zigis</i>)	3064

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
157	N159	奶油发酵起子蒸馏物(黄油蒸馏)	Butter starters distillate	2173
158	N160	卡南伽油	Cananga oil (<i>Canangaodorata</i> Hook. and Thonn.)	2232
159	N161	月桂叶提起物/油树脂	Laurel leaves extract/oleoresin (<i>Laurusnobilis</i> L.)	2613
160	N162	生姜提取物(生姜浸膏)	Ginger extract (Ginger concrete.) (<i>Zingiberofficinale</i>)	2521
161	N163	白栎木屑提取物	Oak chips extract (<i>Quercusalba</i>)	2794
162	N164	龙蒿油	Estragon oil (<i>Artemisiadracunculus</i>)	2412
163	N165	白樟油	Camphor oil, white (<i>Cinnamomum camphora</i> (L.) Presl.)	2231
164	N166	肉豆蔻衣油	Mace oil (<i>Myristicafragrans</i>)	2653
165	N167	众香叶油	Pimento leaf oil (<i>Pimentaofficinalis</i> Lindl.)	2901
166	N168	西班牙鼠尾草油	Sage oil, Spanish (<i>Salvia lavandulaefolia</i> Vahl.)	3003
167	N169	红桔油	Tangerine oil (<i>Citrusreticulata</i> Blanco)	3041
168	N170	杂薰衣草油	Lavandin oil (<i>Lavandulahydrida</i>)	2618
169	N171	杏仁油	Apricot Kernel oil (<i>Prunus armeniaca</i> L.)	2105
170	N172	苏合香油	Styrax oil (<i>Liquidambar</i> spp.)	—
171	N173	苏合香提取物	Styrax extract (<i>Liquidambar</i> spp.)	3037
172	N174	长角豆油	Locust bean oil (<i>Ceratoniasiliqua</i>)	—
173	N175	角豆提取物	Carob bean extract (<i>Ceratoniasiliqua</i>)	2243
174	N176	皂树皮提取物	Quillaia (<i>Quillajasaponaria</i>)	2973
175	N177	乳香油	Olibanum oil (<i>Boswelliaspp.</i>)	2816
176	N178	没药油	Myrrh oil (<i>Commiphora</i> spp.)	2766
177	N179	良姜根提取物	Galangal root extract (<i>Alpinia</i>)	2499
178	N180	苏格兰松油	Pine oil, scotch (<i>Pinussylvestris</i>)	2906
179	N181	小茴香油(普通小茴香油)	Fennel oil, (common) (<i>Foeniculum vulgare</i> Mill.)	2481
180	N182	苦杏仁油	Almond oil, bitter (<i>Prunus amygdalus</i>)	2046
181	N183	阿魏油	Asafoetida oil (<i>Ferulaasafoetida</i>)	2108
182	N184	金合欢净油	Cassie absolute (<i>Acaciafarnesiana</i> (L.) Willd.)	2260

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
183	N185	欧芹叶油	Parsley leaf oil (<i>Petroselinum Crispum.</i>)	2836
184	N186	松针油	Pine needle oil (<i>Abies</i> spp.)	2905
185	N187	波罗尼花净油	Boronia absolute (<i>Boronia megastigma</i> Nees)	2167
186	N188	玫瑰木油	Bois de rose oil (<i>Anibarosaeodora DuRoi</i>)	2156
187	N189	玫瑰草油	Palmarosa oil (<i>Cymbopogonmartini</i> (Pav.) Stapf)	2831
188	N190	香茅油	Citronella oil (<i>Cymbopogonnardus</i> Rendle)	2308
189	N191	迷迭香油	Rosemary oil (<i>Rosemarinus officinalis</i> L.)	2992
190	N192	香脂冷杉油	Balsam fir oil (<i>Abiesbalsamea</i> (L.) Mill.)	2114
191	N193	香脂冷杉油树脂	Balsam fir oleoresin (<i>Abiesbalsamea</i> (L.) Mill.)	2115
192	N194	胡萝卜籽油	Carrot seed oil (<i>Daucuscarota</i> L.)	2244
193	N195	春黄菊花油(罗马)	Chamomile flower oil (Roman) (<i>Anthemisnobilis</i> L.)	2275
194	N196	春黄菊净油(提取物)(罗马)	Chamomile flower absolute (extract) (<i>Anthemisnobilis</i> L.)	2274
195	N197	药鼠李提取物	Cascara bitterless extract (<i>Rhamnus purshiana</i> DC)	2253
196	N198	荜澄茄油	Cubeb oil (<i>Piper cubeba</i> L.f.)	2339
197	N199	胡薄荷油(欧亚薄荷油)	Pennyroyal oil (<i>Menthapulegium</i>)	2839
198	N200	圆叶当归油(欧当归油)	Lovage oil (<i>Levisticumofficinale</i> Koch.)	2651
199	N201	夏至草提取物	Horehound extract (<i>Marrubium vulgare</i> L.)	2581
200	N202	莫哈弗丝兰提取物	Yucca mohave extract (<i>Yucca</i>)	3121
201	N203	海草(藻)提取物	Kelp (<i>Laminaria</i> and <i>Kereocystis</i> spp.)	2606
202	N204	海索草油	Hyssop oil (<i>Hyssopusofficinalis</i>)	2591
203	N205	莳萝草油(莳萝油)	Dill herb oil	2383
204	N206	秘鲁香脂	Balsam peru (<i>Myroxylonpereirae</i> Klotzsch)	2116
205	N207	格蓬油	Galbanum oil (<i>Ferulagalbaniflua</i>)	2501
206	N208	脂檀油	Amyris oil (<i>Amyrisbalsamifera</i> L.)	—
207	N209	银白金合欢净油(含羞草净油)	Mimosa absolute (<i>Acaciadecurrens</i> Willd. var. <i>dealbata</i>)	2755

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
208	N210	接骨木花净油	Elder flower absolute (<i>Sambucus canadensis</i> L. and <i>S.nigra</i> L.)	—
209	N211	甘牛至油	Marjoram oil, sweet (<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.))	2663
210	N212	黄龙胆根提取物	Gentian root extract (<i>Gentiana lutea</i> L.)	2506
211	N213	黄葵籽油	Ambrette seed oil (<i>Hibiscus abelmoschus</i> L.)	2051
212	N214	野黑樱桃树皮提取物	Cherry bark extract (wild) (<i>Prunus serotina</i> Ehrh.)	2276
213	N215	黑胡椒油	Pepper oil, black (<i>Pipernigrum</i> L.)	2845
214	N216	葛缕籽油	Caraway seed oil (<i>Carum carvi</i> L.)	2238
215	N217	榄香香树脂	Elemi resinoid (<i>Canarium</i> ssp.)	2407
216	N218	蜡菊提取物	Immortelle extract (<i>Helichrysum angustifolium</i> DC.)	2592
217	N219	蜜蜂花油	Balm oil (<i>Melissa officinalis</i> L.)	2113
218	N220	<i>d</i> -樟脑	<i>d</i> -Camphor	2230
219	N221	橙花净油	Orange flower absolute (<i>Citrus aurantium</i> L. subsp. <i>amara</i>)	2818
220	N222	橙苷(柚皮甙提取物)	Naringin extract (<i>Citrus paradisi</i> Macf.)	2769
221	N223	穗薰衣草油	Spike lavender oil (<i>Lavandula latifolia</i> L.)	3033
222	N224	鹰爪豆净油	Genet absolute (<i>Spartium junceum</i> L.)	2504
223	N225	玳玳果皮油	Daidai peel oil (<i>Citrus aurantium</i> L. "Daidai")	3823
224	N226	甜橙油(橙皮压榨法)	Orange oil, sweet cold pressed (<i>Citrus sinensis</i> (L.) Osbeck)	2825
225	N227	小米辣椒油树脂	Bush red pepper oleoresin (<i>Capsicum frutescens</i> L.)	2234
226	N228	丁香茎油	Clove stem oil (<i>Eugeniaspp.</i>)	2328
227	N229	大茴香油(茴芹油)	Anise oil (<i>Pimpinella anisum</i> L.)	2094
228	N230	<i>L</i> -天冬酰胺	<i>L</i> -Asparagine	—
229	N231	巴拉圭茶净油/提取物	Mate absolute/extract (<i>Ilex paraguariensis</i> St.Hil.)	—
230	N232	白山核桃树皮提取物	Hickory bark extract (<i>Caryaspp.</i>)	2577
231	N233	瓜拉纳提取物	Guarana extract (<i>Paullinia cupana</i> (L.) DC.)	2536
232	N234	甘草根	Licorice root (<i>Glycyrrhiza glabra</i>)	2630

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
233	N235	白百里香油	Thyme oil, white (<i>Thymuszygis</i>)	3065
234	N236	白胡椒油	Pepper oil, white (<i>pipernigrumL.</i>)	2851
235	N237	白胡椒油树脂	Pepper oleoresin, white (<i>piper nigrumL.</i>)	2852
236	N238	白康酿克油	Cognac oil, white	2332
237	N239	白脱酯	Butter esters	2172
238	N240	白脱酸	Butter acids	2171
239	N241	众香果油	Pimenta oil (<i>Pimentaofficinalis</i>)	2018
240	N242	安息香树脂	Benzoin resinoid (<i>Styraxtonkinensis</i>)	2133
241	N243	当归籽油	Angelica seed oil (<i>Angelica archangelicaL.</i>)	2090
242	N244	当归根油	Angelica root oil (<i>Angelica archangelicaL.</i>)	2088
243	N245	肉豆蔻衣油树脂/提取物	Mace oleoresin/extract (<i>Myristica fragransHoutt</i>)	2654
244	N246	西印度月桂叶提取物	Bay leaves,west Indian, extract (<i>Pimentaacriskostel</i>)	2121
245	N247	西印度月桂叶油	Bay leaves, West Indian, oil (<i>Pimenta acriskestel</i>)	2122
246	N248	<i>l</i> -阿戊糖	<i>l</i> -Arabinose	3255
247	N249	阿拉伯胶	Arabic gum	2001
248	N250	欧当归提取物(圆叶当归提取)	Lovage extract (<i>Levisticumofficinale</i>)	2650
249	N251	欧芹油树脂	Parsley oleoresin (<i>Petroselinum</i>)	2837
250	N252	油酸	Oleic acid	2815
251	N253	苦木提取物	Quassia extract (<i>Picrasmaexcelsa</i>)	2971
252	N254	苦橙叶净油	Orange leaf absolute (<i>Citrus aurantiumL.</i>)	2820
253	N255	苦橙油	Orange oil, bitter (<i>Citrusaurantium</i>)	2823
254	N256	金鸡纳树皮	Cinchona bark (yellow) (<i>Cinchona</i>)	2283
255	N257	金钮扣油树脂	Jambu oleoresin (<i>Spilanthesacmelia</i>)	3783
256	N258	奎宁盐酸盐	Quinine hydrochloride	2976
257	N259	枯茗油	Cumin oil (<i>CuminumcyminumL.</i>)	2340
258	N260	洋葱油树脂	Onion oleoresin (<i>AlliumcepaL.</i>)	—
259	N261	茶树油	Tea tree oil	3902

表 B.2(续)

SN	Codir g	Chinese Name of Perfume	English Name of Perfume	FEMA No.
260	N262	除萘白柠檬油	Lime oil, expressed terpeneless (<i>Citrus aurantifolia</i> Swingle)	2632
261	N263	除萘甜橙皮油	Orange peel oil, sweet, terpeneless (<i>Citrus sinensis</i> (L.) Osbeck)	2826
262	N264	莳萝籽	Dill seed, Indian (<i>Anethum sowa</i> D.C.)	2384
263	N265	黄芥末提取物/黄芥末油树脂	Mustard extract/oleoresin, yellow (<i>Brassica</i> spp.)	—
264	N266	棕芥末提取物	Mustard extract, brown (<i>Brassica</i> spp.)	—
265	N267	焦木酸	Pyroligneous acid	2967
266	N268	紫苏油	Perilla leaf oil (Shiso oil) (<i>Perilla</i> <i>frutescens</i>)	4013
267	N269	葡萄柚油萘烯	Grapefruit oil terpenes (<i>Citrus</i> <i>paradisi</i> Macf)	—
268	N270	黑胡椒油树脂/黑胡椒油提取	Pepper oleoresin/extract black (<i>Piper</i> <i>nigrum</i> L.)	2846
269	N271	榄香油/提取物/香树脂	Elemi oil/extract/ resinoid (<i>Canarium cimmune</i> or <i>luzonicum</i> Miq)	2408
270	N272	蜂蜡净油	Beeswax absolute (<i>Apis Mellifera</i> L.)	2126
271	N273	赖百当净油(岩蔷薇净油)	Labdanum absolute (<i>Cistus</i> spp.)	2608
272	N274	鼠尾草油	Sage oil (<i>Salvia officinalis</i> L.)	3001
273	N275	蜡菊净油	Helichrysum absolute (<i>Helichrysum</i> <i>argenteifolium</i>)	—
274	N276	糖蜜提取物	Molasses extract	—
275	N277	檀香醇(α -, β -)	Santalol, α - and β -	3006
276	N278	山达草流浸膏	Yerba santa fluid extract (<i>Eriodictyon</i> <i>californicum</i> (Hook and Arn) Torr)	3118
277	N279	苜蓿提取物	Alfalfa extract (<i>Medicago sativa</i>)	2013
278	N280	众香子	Allspice (<i>Pimenta officinalis</i> Lind)	2017
279	N281	众香子油树脂/提取物	Allspice oleoresin/extract (<i>Pimenta</i> <i>officinalis</i> Lind L.)	2019
280	N282	黄葵籽净油	Ambrette seed absolute (<i>Hibiscus</i> <i>abramsii</i> (L.)	2050
281	N283	秘鲁香膏油	Balsam oil, Peru (<i>Myroxylon pereirae</i> Klotzsch)	2117
282	N284	罗勒提取物	Basil extract (<i>Ocimum basilicum</i>)	2120
283	N285	芹菜籽提取物(固体)	Celery seed extract solid (<i>Apium</i> <i>graveolens</i> L.)	2269

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
284	N286	芹菜籽(CO ₂)提取物	Celery seed (CO ₂) Extract (<i>Apium graveolens</i> L.)	2270
285	N287	母菊油(匈牙利春黄菊油)	Chamomile flower oil (Hungarian) (<i>Matricaria chamomilla</i> L.)	2273
286	N288	黄色金鸡纳树皮提取物	Cinchona bark extract (yellow) (<i>Cinchona</i> spp.)	2284
287	N289	丁香花蕾油树脂	Clove bud oleoresin (<i>Eugenia</i>	2324
288	N290	红三叶草提取物(固体)	Clover tops red extract solid (<i>Trifolium pratense</i> L.)	2326
289	N291	蒲公英流浸膏	Dandelion fluid extract (<i>Taraxacum</i>	2357
290	N292	蒲公英根固体提取物	Dandelion root solid extract (<i>Taraxacum</i> spp.)	2358
291	N293	加拿大飞蓬草油	Fleabane	2409
292	N294	穗花槭提取物(固体)	Mountain maple extract solid (<i>Acer spicatum</i> Lam.)	2757
293	N295	芸香油	Rue oil (<i>Ruta graveolens</i> L.)	2995
294	N296	鼠尾草油树脂/提取物	Sage oleoresin/extract (<i>Salvia officinalis</i> L.)	3002
295	N297	菝葜提取物	Sarsaparilla extract (<i>Smilax</i> spp.)	3009
296	N298	水蒸气蒸馏松节油	Turpentine, steam-distilled (<i>Pinus</i> spp.)	3089
297	N299	缬草根提取物	Valerian root extract (<i>Valeriana officinalis</i> L.)	3099
298	N300	香荚兰油树脂	Vanilla oleoresin	3106
299	N301	紫罗兰叶净油	Violet leaves absolute (<i>Viola odorata</i>	3110
300	N302	洋艾油	Wormwood oil (<i>Artemisia absinthium</i>	3116
301	N303	玫瑰茄	Roselle (<i>Hibiscus sabdariffa</i> L.)	—
302	N304	桔柚油	Tangelo oil	—
303	N305	晚香玉净油	Tuberose absolute (<i>Polianthes tuberosa</i> L.)	—
304	N306	美国栗树叶提取物	Chestnut leaves extract (<i>Castanea</i>	—
305	N307	古巴香脂油	Copaiba oil (South American spp. of <i>Copaifera</i>)	—
306	N308	达迷草叶	Damiana leaves (<i>Turnera diffusa</i> Willd.)	—

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
307	N309	匈牙利春黄菊(母菊)花净油	Chamomile flower absolute (Hungarian) (<i>Matricaria chamomilla</i> L.)	—
308	N310	接骨木花提取物	Elder flowers extract (<i>Sambucus canadensis</i> L. and <i>S. nigra</i> L.)	—
309	N311	防风根油	Opoponax oil (<i>Commiphora</i> sp.)	—
310	N312	藏红花提取物	Saffron extract (<i>Crocus sativus</i> L.)	2999
311	N313	香叶提取物	Geranium extract (<i>Pelargonium</i>	—
312	N314	胡芦巴油树脂	Fenugreek oleoresin (<i>Trigonella foenum-graecum</i> L.)	2486
313	N315	柠檬提取物	Lemon extract (<i>Citrus limon</i> (L.) Burm.f.)	2623
314	N316	德国鸢尾树脂	Orris resinoid (<i>Iris germanica</i> L.)	—
315	N317	罗望子提取物(浸膏)	Tamarind extract (<i>Tamarindus indica</i> L.)	—
316	N318	辣根油	Horseradish oil (<i>Armoracia lapathifolia</i> Gilib)	—
317	N319	胡芦巴籽浸膏	Fenugreek seed extract (<i>Trigonella foenum-graecum</i> L.)	2485
318	N320	芹菜叶油	Celery leaf oil (<i>Apium graveolens</i>	—
319	N321	柏木油萜烯	Cedarwood oil terpenes	—
320	N322	肉豆蔻油树脂	Nutmeg oleoresin (<i>Myristica fragrans</i> Houtt)	—
321	N323	八角茴香	Anise star (<i>Illicium verum</i> Hook.F.)	2095
322	N324	芫荽油/油树脂	Coriander oil/oleoresin (<i>Coriandrum sativum</i> L.)	2334
323	N325	胡芦巴	Fenugreek (<i>Trigonella foenum-graecum</i> L.)	2484
324	N326	韭葱油	Leek oil (<i>Allium porrum</i>)	—
325	N327	甜橙皮提取物	Orange peel extract, sweet (<i>Citrus sinensis</i> (L.) Osbeck)	2824
326	N328	牛至	<i>Origanum vulgare</i>	2660
327	N329	香橙皮油	<i>Citrus junos</i> peel oil	2318
328	N330	海藻净油	<i>Algues</i> absolute	—
329	N331	墨西哥牛至油树脂	Oregano oleoresin (<i>Lippia</i> spp.)	2827
330	N332	甘草酸胺	Glycyrrhizin, ammoniated (<i>Glycyrrhiza</i> spp.)	2528
331	N333	冬香草油	Savory winter oil (<i>Satureja montana</i> L.)	3016
332	N334	安息香	Styrax (<i>Liquidambar</i> spp.)	3036

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
333	N335	阿魏液态提取物(流浸膏)	Asafoetida fluid extract (<i>Ferula assafoetida</i> L.)	2106
334	N336	桃树叶净油	Peach tree leaf absolute (<i>Prunus persica</i> L.Batsch)	—
335	N337	白藜牛至	Dittany of crete (<i>Origanum dictamnus</i> L.)	2399
336	N338	酒花油	Hops oil (<i>Humulus lupulus</i> L.)	2580
337	N339	赖百当油	Labdanum oil (<i>Cistus ladaniferus</i>)	2609
338	N340	薰衣草净油	Lavender absolute (<i>Lavandula angustidolia</i>)	2620
339	N341	没药树脂提取物	Opoponax extract resinoid (<i>Commiphora</i> spp.)	—
340	N342	花椒提取物	Ash bark, prickly, extract (<i>Xanthoxylum</i> spp.)	2110
341	N343	蓖麻油	Castor oil (<i>Ricinus communis</i>)	2263
342	N344	儿茶粉	Catechu powder (<i>Acacia catechu</i> Willd.)	2265
343	N345	苦艾	Wormwood (<i>Artemisia absinthium</i> L.)	3114
344	N346	苦橙花油	Neroli bigarade oil (<i>Citrus aurantium</i>)	2771
345	N347	达瓦树胶	Ghatti gum (<i>Anogeissus latifolia</i> Wall.)	2519
346	N348	苦艾提取物	Wormwood extract (<i>Artemisia absinthium</i> L.)	3115
347	N349	刺柏提取物	Juniper extract (<i>Juniperus communis</i>)	2603
348	N350	甘草提取物(粉)	Licorice extract powder (<i>Glycyrrhiza glabra</i>)	2629
349	N351	甜菜碱(天然提取)	Betaine (Natural Extract)	4223
350	N352	松焦油	Pine tar oil (<i>Pinus</i> spp.)	2907
351	N353	橡苔净油	Oakmoss absolute (<i>Evernia</i> spp.)	2795
352	N354	苏格兰留兰香油	Scotch spearmint oil (<i>Mentha cardiaca</i> L.)	4221
353	N355	海索草提取物(神香草提取物)	Hyssop extract (<i>Hyssopus officinalis</i>)	2590
354	N356	安古树皮提取物	Angostura extract (<i>Galipea officinalis</i> Hancock)	2092
355	N357	德国春黄菊花(母菊花)提取物	Chamomile (German) extract (<i>Matricaria chamomilla</i> L.)	—
356	N358	石榴果汁浓缩物	Pomegranate concentrate	—

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
357	N359	L-苏氨酸	L-Threonine	—
358	N360	L-丝氨酸	L-Serine	—
359	N361	灵猫净油	Civet absolute (<i>Viverracivetta</i> Schreber V. <i>zibetha</i> Schreber)	2319
360	N362	胭脂树提取物	Annatto extract (<i>Bixaorellana</i> L.)	2103
361	N363	卡黎皮提取物	Cascarilla bark extract (<i>Croton</i>	2254
362	N364	肉桂皮油/油树脂	Cinnanon bark oil/oleoresin (<i>Cinnamoma</i> spp.)	2290
363	N365	刺梧桐树脂	Karaya gum (<i>Sterculiaurens</i>)	2605
364	N366	桔叶油	Petitgrain mandarin oil (<i>Citrus reticulata</i> Blanco var. mandarin)	2854
365	N367	欧洲山松针叶油	Pine needle oil, dwarf, oil (<i>Pinus mugoturravar. pumilio</i> (Haenke) Zenari)	2904
366	N368	玫瑰果籽提取物	Rose hips extract (<i>Rosaspp.</i>)	2990
367	N369	夏香草油	Savory summer oil (<i>Satureja hortensis</i> L.)	3013
368	N370	加拿大细辛油	Snakeroot oil, Canadian (<i>Asarum canadense</i> L.)	3023
369	N371	单宁酸	Tannic acid	3042
370	N372	黄耆胶	Tragacanth gum (<i>Astragalus</i>	3079
371	N373	甘牛至油树脂/提取物	Marjoram oleoresin/extract (<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.))	2659
372	N374	摩洛哥豆蔻提取物	Grains of paradise extract (<i>Aframomum melegueta</i> (Rosc.) K. Schum)	2529
373	N375	橙皮素	Hesperetin	4313
374	N376	根皮素	Phloretin	4390
375	N377	芝麻(CO ₂)提取物	Sesame CO ₂ extract	—
376	N378	芝麻蒸馏物	Sesame dist.	—
377	N379	干制鲑鱼(CO ₂)提取物	Katsuobushi CO ₂ extract	—
378	N380	郎姆酒净油	Rum absolute	—
379	N381	豆豉油树脂	Toushi oleoresin (Douchi)	—
380	N382	药蜀葵	Althea root (<i>Altheaofficinalis</i> L.)	2048
381	N383	香蜂草	Balm (<i>Melissaofficinalis</i> L.)	2111
382	N384	白千层油	Cajeput oil (<i>Melaleucacajuputi</i> Powell)	2225
383	N385	中国肉桂	Cassia (<i>Cinnamomumcassia</i>	2256
384	N386	丁香	Cloves (<i>Eugeniaspp.</i>)	2327
385	N387	玉米穗丝	Corn silk (<i>Zeamays</i> L.)	2335

表 B.2(续)

SN	Coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
386	N388	毕澄茄	Cubebs (<i>Pipercubeba</i> L. f.)	2338
387	N389	芦荟提取物	Aloe extract (<i>Aloespp.</i>)	2047
388	N390	龙涎香酊	Ambergris tincture	2049
389	N391	黄葵酊	Ambrette tincture (<i>Hibiscus abelmoschus</i> L.)	2052
390	N392	燕根(萝藦科植物)提取物	Swallowroot (<i>Decalepishamiltonii</i>) extract	4283
391	N393	红枣浸膏	date concrete (<i>Ziziphusjuzuba</i>)	—
392	N394	高倍天然苹果香料	Folded Apple Essence	—
393	N395	β -愈疮木烯	β -Guaiene Guaia-1(5),7(11)-diene	—
394	N396	褐藻胶	Algin (<i>Laminaria</i> spp. and other kelps)	2014
395	N397	香厚壳桂皮油	massoia bark oil (<i>Cryptocarya massoio</i>)	3747
396	N398	(-)-高圣草酚钠盐	(-)-homoeriodictiol sodium salt	4228
397	N399	酶处理异槲皮苷	isoquercitrin, enzymatically	4225
398	N400	葡萄籽提取物	grape seed extract (<i>Vitisvinifera</i>)	4045
399	N401	留兰香提取物	spearmint extract (<i>Menthaspicata</i>)	3031
400	N402	杂醇油(精制过)	Fusel oil, refined	2497

Table b.3 The list of synthetic perfume allowed for food

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1	S000	I1001	1,2-丙二醇	1,2-Propanediol (Propylene glycol)	2940
2	S000	I1002	丙三醇(甘油)	1,2,3-Propanetriol (Glycerol)	2525
3	S000	I1003	异丙醇	Isopropyl alcohol	2929
4	S000	I1004	正丁醇	1-Butanol (Butyl alcohol)	2178
5	S000	I1005	异丁醇	Isobutyl alcohol	2179
6	S000	I1006	正戊醇	1-Pentanol (Amyl alcohol)	2056
7	S000	I1007	2-戊醇	2-Pentanol	3316
8	S000	I1008	异戊醇	Isoamyl alcohol	2057
9	S000	I1009	1-戊烯-3-醇	1-Penten-3-ol	3584
10	S001	I1010	正己醇	1-Hexanol (Hexyl alcohol)	2567
11	S001	I1011	2-己烯-1-醇	2-Hexen-1-ol	2562
12	S001	I1012	4-己烯-1-醇	4-Hexen-1-ol	3430
13	S001	I1013	正庚醇	1-Heptanol (Heptyl alcohol)	2548
14	S001	I1014	正辛醇	1-Octanol (Octyl alcohol)	2800
15	S001	I1015	2-辛醇	2-Octanol	2801
16	S001	I1016	1-辛烯-3-醇	1-Octen-3-ol	2805
17	S001	I1017	顺式-5-辛烯-1-醇	<i>cis</i> -5-Octen-1-ol	3722
18	S001	I1018	正壬醇	1-Nonanol (Nonyl alcohol)	2789
19	S001	I1019	顺式-6-壬烯-1-醇	<i>cis</i> -6-Nonen-1-ol	3465
20	S002	I1020	反式-2-壬烯-1-醇	<i>trans</i> -2-Nonen-1-ol	3379
21	S002	I1021	2,6-壬二烯-1-醇	2,6-Nonadien-1-ol	2780
22	S002	I1022	正癸醇	1-Decanol (Decyl alcohol)	2365
23	S002	I1023	十一醇	Undecyl alcohol	3097
24	S002	I1024	月桂醇(十二醇)	Lauryl alcohol (Dodecyl alcohol)	2617
25	S002	I1025	1-十六醇	1-Hexadecanol	2554
26	S002	I1026	小茴香醇	Fenchyl alcohol	2480
27	S002	I1027	叶醇(顺式-3-己烯-1-醇)	Leaf alcohol (<i>cis</i> -3-Hexen-1-ol)	2563
28	S002	I1028	龙脑	Borneol	2157
29	S002	I1030	芳樟醇	Linalool	2635
30	S003	I1031	氧化芳樟醇	Linalool oxide	3746
31	S003	I1032	异胡薄荷醇	Isopulegol	2962
32	S003	I1033	苏合香醇(α -甲基苄醇)	Styralyl alcohol (α -Methylbenzyl alcohol)	2685
33	S003	I1034	苯甲醇	Benzyl alcohol	2137
34	S003	I1035	苯乙醇	Phenethyl alcohol	2858
35	S003	I1036	苯丙醇	Phenylpropyl alcohol	2885
36	S003	I1037	玫瑰醇	Rhodinol	2980

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
37	S003	I1038	α -松油醇	α -Terpineol	3045
38	S003	I1039	金合欢醇	Farnesol	2478
39	S003	I1040	香叶醇	Geraniol	2507
40	S004	I1041	<i>dl</i> -香茅醇	<i>dl</i> -Citronellol	2309
41	S004	I1042	茴香醇	Anisyl alcohol	2099
42	S004	I1043	肉桂醇	Cinnamic alcohol	2294
43	S004	I1044	α -紫罗兰醇(甲位紫罗兰醇)	α -Ionol	3624
44	S004	I1045	β -紫罗兰醇(乙位紫罗兰醇)	β -Ionol	3625
45	S004	I1046	二氢- β -紫罗兰醇	Dihydro- β -ionol	3627
46	S004	I1047	橙花醇	Nerol	2770
47	S004	I1048	橙花叔醇	Nerolidol	2772
48	S004	I1049	二甲基苄基原醇	Dimethyl benzyl carbinol	2393
49	S004	I1050	正丙醇	1-Propanol (Propyl alcohol)	2928
50	S005	I1051	3-己醇	3-Hexanol	3351
51	S005	I1052	1-己烯-3-醇	1-Hexen-3-ol	3608
52	S005	I1053	2-乙基己醇	2-Ethyl-1-hexanol	3151
53	S005	I1054	2-庚醇	2-Heptanol	3288
54	S005	I1055	3-辛醇	3-Octanol	3581
55	S005	I1056	顺式-3-辛烯-1-醇	<i>cis</i> -3-Octen-1-ol	3467
56	S005	I1057	2-十一醇	2-Undecanol	3246
57	S005	I1058	对, α -二甲基苄醇	<i>p</i> , α -Dimethylbenzyl alcohol	3139
58	S005	I1059	对-异丙基苄醇	<i>p</i> -Isopropylbenzyl alcohol	2933
59	S005	I1060	对, α , α -三甲基苄醇	<i>p</i> , α , α -Trimethylbenzyl	3242
60	S006	I1061	β -石竹烯醇	β -Caryophyllene alcohol	-
61	S006	I1062	龙蒿脑	Estragole	2411
62	S006	I1063	四氢香叶醇	Tetrahydrogeraniol	2391
63	S006	I1064	二氢香芹醇	Dihydrocarveol	2379
64	S006	I1065	1-对- 萜 烯-4-醇	1- <i>p</i> -Menthen-4-ol	2248
65	S006	I1066	紫苏醇	Perilla alcohol	2664
66	S006	I1067	薄荷脑 (<i>dl</i> -薄荷脑, <i>l</i> -薄荷脑)	Menthol (<i>dl</i> -Menthol, <i>l</i> -	2665
67	S006	I1068	3-(<i>l</i> -薄荷氧基)-2-甲基-1,2-丙二	3-(<i>l</i> -Menthoxo)-2-methylpropan	3849
68	S006	I1069	3,5,5-三甲基环己醇	3,5,5-Trimethylcyclohexanol	3962
69	S006	I1070	顺式-2-壬烯-1-醇	<i>cis</i> -2-Nonen-1-ol	3720
70	S007	I1071	反式,反式-2,4-癸二烯醇	<i>E,E</i> -2,4-Decadien-1-ol (<i>trans,trans</i> -2,4-Decadien-1-ol)	3911
71	S007	I1072	反式-2-辛烯-4-醇	(<i>E</i>)-2-Octen-4-ol	3888
72	S007	I1073	对- 萜 -3-烯-1-醇	<i>p</i> -Menth-3-en-1-ol	3563
73	S007	I1074	对- 萜 -1,8(10)二烯-9-醇	Menthadienol (<i>p</i> -mentha-1,8(10)-dien-9-ol)	-
74	S007	I1075	柏木烯醇	Cedrenol	-

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
75	S0075	I1076	脱氢芳樟醇	Dehydrolinalool ((<i>E</i>)-3,7-Dimethyl-1,5,7-octatrie n-3-ol)	3830
76	S007	I1077	<i>d</i> -木糖	<i>d</i> -Xylose	3606
77	S007	I1078	<i>d</i> -核糖	<i>d</i> -Ribose	3793
78	S007	I1079	<i>l</i> -鼠李糖	<i>l</i> -Rhamnose	3730
79	S007	I1080	二苯醚	Diphenyl ether	3667
80	S008	I1081	对-甲酚甲醚	<i>p</i> -Cresyl methyl ether	2681
81	S008	I1082	异丁香酚甲醚	<i>iso</i> -Eugenyl methyl ether	2476
82	S008	I1083	甲基苯乙醚	Methyl phenethyl ether	3198
83	S008	I1084	朗姆醚(乙醇氧化水合物)	Rum ether (Ethyl	2996
84	S008	I1085	仲丁基乙醚	<i>sec</i> -Butyl ethyl ether	3131
85	S008	I1086	乙基苄基醚	Ethyl benzyl ether	2144
86	S008	I1087	大茴香醚	Anisole	2097
87	S008	I1088	邻-甲基大茴香醚	<i>o</i> -Methylanisole	2680
88	S008	I1089	橙花醚	Nerol oxide	3661
89	S008	I1090	2,4-二甲基大茴香醚	2,4-Dimethylanisole	3828
90	S009	I1091	香兰基乙醚	Vanillyl ethyl ether	3815
91	S009	I1101	丁香酚	Eugenol	2467
92	S009	I1102	异丁香酚	Isoeugenol	2468
93	S009	I1103	甲基丁香酚	Methyl eugenol	2475
94	S009	I1104	对-甲酚	<i>p</i> -Cresol	2337
95	S009	I1105	邻-甲酚	<i>o</i> -Cresol	3480
96	S009	I1106	间-甲酚	<i>m</i> -Cresol	3530
97	S009	I1107	百里香酚	Thymol	3066
98	S009	I1108	麦芽酚	Maltol	2656
99	S009	I1109	苯酚	Phenol	3223
100	S010	I1110	2-甲氧基-4-甲基苯酚	2-Methoxy-4-methylphenol	2671
101	S010	I1111	对-乙基苯酚	<i>p</i> -Ethylphenol	3156
102	S010	I1112	2-甲氧基-4-乙烯基苯酚	2-Methoxy-4-vinylphenol	2675
103	S010	I1113	对-二甲氧基苯	<i>p</i> -Dimethoxybenzene	2386
104	S010	I1114	愈疮木酚	Guaiacol	2532
105	S010	I1115	4-乙基愈疮木酚	4-Ethylguaiacol	2436
106	S010	I1116	苯甲醛丙二醇缩醛	Benzaldehyde propylene glycol acetal	2130
107	S010	I1117	2-异丙基苯酚	2-Isopropylphenol	3461
108	S010	I1118	2,6-二甲基苯酚	2,6-Xylenol	3249
109	S010	I1119	2,6-二甲氧基苯酚	2,6-Dimethoxyphenol	3137
110	S011	I1120	间苯二酚	Resorcinol	3589
111	S011	I1121	香芹酚	Carvacrol	2245
112	S011	I1122	2-甲氧基-4-丙基苯酚	2-Methoxy-4-propylphenol	3598

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
113	S011	I1123	2,5-二甲基苯酚	2,5-Xylenol	3595
114	S011	I1124	对-乙炔基苯酚	<i>p</i> -Vinylphenol	3739
115	S011	I1131	乙醛	Acetaldehyde	2003
116	S011	I1132	乙醛二乙缩醛	Acetaldehyde diethyl acetal	2002
117	S011	I1133	丙醛	Propionaldehyde	2923
118	S011	I1134	3-(2-呋喃基)丙烯醛	3-(2-Furyl)acrolein	2494
119	S011	I1135	丁醛	Butyraldehyde	2219
120	S012	I1136	2-甲基丁醛	2-Methylbutyraldehyde	2691
121	S012	I1137	2-甲基-2-丁烯醛	2-Methyl-2-butenal	3407
122	S012	I1138	2-苯基-2-丁烯醛	2-Phenyl-2-butenal	3224
123	S012	I1139	戊醛	Valeraldehyde	3098
124	S012	I1140	异戊醛	Isovaleraldehyde	2692
125	S012	I1141	2-甲基戊醛	2-Methylvaleraldehyde	3413
126	S012	I1142	2-戊烯醛	2-Pentenal	3218
127	S012	I1143	2-甲基-2-戊烯醛	2-Methyl-2-pentenal	3194
128	S012	I1144	4-甲基-2-苯基-2-戊烯醛	4-Methyl-2-phenyl-2-	3200
129	S012	I1145	2,4-戊二烯醛	2,4-Pentadienal	3217
130	S013	I1146	己醛	Hexanal	2557
131	S013	I1147	2-己烯醛(叶醛)	2-Hexenal (Leaf aldehyde)	2560
132	S013	I1148	顺式-3-己烯醛	<i>cis</i> -3-Hexenal	2561
133	S013	I1149	5-甲基-2-苯基-2-己烯醛	5-Methyl-2-phenyl-2-hexenal	3199
134	S013	I1150	2-异丙基-5-甲基-2-己烯醛	2-Isopropyl-5-methyl-2-	3406
135	S013	I1151	反式,反式-2,4-己二烯醛	<i>trans,trans</i> -2,4-Hexadienal	3429
136	S013	I1152	庚醛	Heptyl aldehyde	2540
137	S013	I1153	4-庚烯醛	4-Heptenal	3289
138	S013	I1154	反式-2-庚烯醛	<i>trans</i> -2-Heptenal	3165
139	S013	I1155	2,6-二甲基-5-庚烯醛	2,6-Dimethyl-5-heptenal	2389
140	S014	I1156	2,4-庚二烯醛	2,4-Heptadienal	3164
141	S014	I1157	辛醛	Octylaldehyde	2797
142	S014	I1158	2-辛烯醛	2-Octenal	3215
143	S014	I1159	反式,反式-2,4-辛二烯醛	<i>trans,trans</i> -2,4-Octadienal	3721
144	S014	I1160	反式,反式-2,6-辛二烯醛	<i>Trans,trans</i> -2,6-Octadienal	3466
145	S014	I1161	壬醛	Nonanal	2782
146	S014	I1162	甲基壬乙醛(2-甲基十一醛)	Methylnonylacetaldehyde (2-Methylundecanal)	2749
147	S014	I1163	2-壬烯醛	2-Nonenal	3213
148	S014	I1164	顺式-6-壬烯醛	<i>cis</i> -6-Nonenal	3580
149	S014	I1165	2,4-壬二烯醛(反式-2-反式-4-壬)	2,4-Nonadienal (<i>trans</i> -2- <i>trans</i> -4-Nonadienal)	3212
150	S015	I1166	反式-2-顺式-6-壬二烯醛	Nona-2- <i>trans</i> -6- <i>cis</i> -dienal	3377
151	S015	I1167	甲酸桃金娘烯酯	Myrtenyl formate	3405

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
152	S015	I1168	正癸醛(癸醛)	<i>n</i> -Decyl aldehyde (Decanal)	2362
153	S015	I1169	2-癸烯醛	2-Decenal	2366
154	S015	I1170	2,4-癸二烯醛	2,4-Decadienal	3135
155	S015	I1171	十一醛	Undecanal	3092
156	S015	I1172	2-十一烯醛	2-Undecenal	3423
157	S015	I1173	2,4-十一碳二烯醛	2,4-Undecadienal	3422
158	S015	I1174	月桂醛	Lauric aldehyde	2615
159	S015	I1175	2-十二碳烯醛	2-Dodecenal	2402
160	S016	I1176	反式-2-顺式-6-十二碳二烯醛	2- <i>trans</i> -6- <i>cis</i> -Dodecadienal	3637
161	S016	I1177	十四醛	Tetradecyl aldehyde	2763
162	S016	I1178	桃醛(γ -十一烷内酯)	Peach aldehyde (γ -Undecalactone)	3091
163	S016	I1179	大茴香醛	<i>p</i> -Anisaldehyde	2670
164	S016	I1180	水杨醛	Salicylaldehyde	3004
165	S016	I1181	苯甲醛	Benzaldehyde	2127
166	S016	I1182	甲基苯甲醛(邻、对、间位混合)	Tolualdehydes(mixed <i>o</i> , <i>m</i> , <i>p</i>)	3068
167	S016	I1183	3,4-二甲氧基苯甲醛	3,4-	3109
168	S016	I1184	苯乙醛	Phenylacetaldehyde	2874
169	S016	I1185	苯乙醛二甲缩醛	Phenylacetaldehyde dimethyl acetal	2876
170	S017	I1186	苯丙醛(3-苯基丙醛)	Phenylpropyl aldehyde (3-Phenylpropionaldehyde)	2887
171	S017	I1187	枯茗醛	Cuminaldehyde	2341
172	S017	I1188	香兰素	Vanillin	3107
173	S017	I1189	香茅醛	Citronellal	2307
174	S017	I1190	柠檬醛	Citral	2303
175	S017	I1191	洋茉莉醛(胡椒醛)	Heliotropin (Piperonal)	2911
176	S017	I1192	肉桂醛	Cinnamic aldehyde	2286
177	S017	I1193	乙二醇缩肉桂醛	Cinnamaldehyde ethylene glycol acetal	2287
178	S017	I1194	紫葳醛	Perillaldehyde	3557
179	S017	I1195	对-1-烯-9-醛	<i>p</i> -Menth-1-en-9-al	3178
180	S018	I1196	糠醛	Furfural	2489
181	S018	I1197	5-甲基糠醛	5-Methylfurfural	2702
182	S018	I1198	1,1-二甲氧基乙烷	1,1-Dimethoxyethane	3426
183	S018	I1199	2,6,6-三甲基环己-1,3-二烯基甲	(2,6,6-Trimethylcyclohexa-1,3-dienyl) methanol	3389
184	S018	I1200	异丁醛	Isobutyraldehyde	2220
185	S018	I1201	顺式-4-己烯醛	<i>cis</i> -4-Hexenal	3496
186	S018	I1202	顺式-5-辛烯醛	<i>cis</i> -5-Octenal	3749

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
187	S018	I1203	4-癸烯醛	4-Decenal	3264
188	S018	I1204	反式,反式-2,4-十二碳二烯醛	<i>trans,trans</i> -2,4-Dodecadienal	3670
189	S018	I1205	2-十三烯醛	2-Tridecenal	3082
190	S019	I1206	4-乙基苯甲醛	4-Ethylbenzaldehyde	3756
191	S019	I1207	2-羟基-4-甲基苯甲醛	2-Hydroxy-4-methylbenzaldehyde	3697
192	S019	I1208	邻-甲氧基肉桂醛	<i>o</i> -Methoxycinnamaldehyde	3181
193	S019	I1209	龙脑烯醛	Campholenic aldehyde	3592
194	S019	I1210	α -己基肉桂醛	α -Hexylcinnamaldehyde	2569
195	S019	I1211	香兰素1,2-丙二醇缩醛	Vanillin propylene glycol	3905
196	S019	I1212	乙醛乙醇顺式-3-己烯醇缩醛	Acetaldehyde ethyl <i>cis</i> -3-hexenyl acetal	3775
197	S019	I1213	反式,反式-2,6-壬二烯醛	2- <i>trans</i> -6- <i>trans</i> -Nonadienal	3766
198	S019	I1214	2,4,7-癸三烯醛	2,4,7-Decatrienal	4089
199	S019	I1215	β -甜橙醛	β -Sinensal	3141
200	S020	I1216	4-羟基苯甲醛	4-Hydroxy benzaldehyde	3984
201	S020	I1217	邻-甲氧基苯甲醛	<i>o</i> -Methoxybenzaldehyde	4077
202	S020	I1218	12-甲基十三醛	12-Methyltridecanal	4005
203	S020	I1231	甲乙酮	Methyl ethyl ketone	2170
204	S020	I1232	3-羟基-2-丁酮(乙偶姻)	3-Hydroxy-2-butanone	2008
205	S020	I1233	4-(对-甲氧基苯基)-2-丁酮	4-(<i>p</i> -Methoxyphenyl)-2-butanone	2672
206	S020	I1234	4-苯基-3-丁烯-2-酮	4-Phenyl-3-buten-2-one	2881
207	S020	I1235	丁二酮 2,3-丁二酮	Diacetyl 2,3-Diketo butane	2370
208	S020	I1236	2-戊酮	2-Pentanone	2842
209	S020	I1237	1-戊烯-3-酮	1-Penten-3-one	3382
210	S021	I1238	2,3-戊二酮	2,3-Pentanedione	2841
211	S021	I1239	3-乙基-2-羟基-2-环戊烯-1-酮	3-Ethyl-2-hydroxy-2-cyclopentenone	3152
212	S021	I1240	甲基环戊烯醇酮(3-甲基-2-羟基-2-环戊烯-1-酮)	Methylcyclopentenolone (3-methyl-2-hydroxy-2-cyclopenten-1-one)	2700
213	S021	I1241	4-己烯-3-酮	4-Hexene-3-one	3352
214	S021	I1242	5-甲基-3-己烯-2-酮	5-Methyl-3-hexen-2-one	3409
215	S021	I1243	3,4-己二酮	3,4-Hexanedione	3168
216	S021	I1244	2-庚酮	2-Heptanone	2544
217	S021	I1245	3-庚烯-2-酮	3-Hepten-2-one (Methyl pentenyl ketone)	3400
218	S021	I1246	6-甲基-5-庚烯-2-酮	6-Methyl-5-hepten-2-one	2707
219	S021	I1247	1-辛烯-3-酮	1-Octen-3-one	3515

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
220	S022	I1248	2-壬酮	2-Nonanone	2785
221	S022	I1249	2-十一酮	2-Undecanone	3093
222	S022	I1250	2-十三酮	2-Tridecanone	3388
223	S022	I1251	圆柚酮	Nootkatone	3166
224	S022	I1252	<i>l</i> -香芹酮	L-Carvone	2249
225	S022	I1253	苯乙酮	Acetophenone	2009
226	S022	I1254	4-甲基苯乙酮 对-甲基苯乙酮	4-Methylacetophenone <i>p</i> -Methylacetophenone	2677
227	S022	I1255	对-甲氧基苯乙酮	<i>p</i> -Methoxyacetophenone	2005
228	S022	I1256	顺式茉莉酮	<i>cis</i> -Jasmone	3196
229	S022	I1257	覆盆子酮(悬钩子酮)	Raspberry ketone (4-(<i>p</i> -Hydroxyphenyl)-2-butanone)	2588
230	S023	I1258	α -突厥酮	α -Damascone	3659
231	S023	I1259	突厥烯酮	Damascenone	3420
232	S023	I1260	苯甲醛甘油缩醛	Benzaldehyde glyceryl acetal	2129
233	S023	I1261	α -鸢尾酮	α -Irone	2597
234	S023	I1262	α -紫罗兰酮	α -Ionone	2594
235	S023	I1263	β -紫罗兰酮	β -Ionone	2595
236	S023	I1264	<i>dl</i> -樟脑	<i>dl</i> -Camphor	-
237	S023	I1265	薄荷酮	Menthone	2667
238	S023	I1266	<i>d,l</i> -异薄荷酮	<i>d,l</i> -Isomenthone	3460
239	S023	I1267	4-(2-呋喃基)-3-丁烯-2-酮	4-(2-Furyl)-3-buten-2-one	2495
240	S024	I1268	2-乙基-4-羟基-5-甲基-3(2H)-呋喃	2-Ethyl-4-hydroxy-5-methyl-3(2H)-furanone	3623
241	S024	I1269	4,5-二甲基-3-羟基-2,5-二氢呋喃	4,5-Dimethyl-3-hydroxy-2,5-dihydrofuran-2-one	3634
242	S024	I1270	2-乙基-3-甲基-4-羟基二氢-2,5-呋喃-5-酮	2-Ethyl-3-methyl-4-hydroxydihydro-2,5-furan-5-one	3153
243	S024	I1271	4,5-二氢-3(2H)噻吩酮(四氢噻吩)	4,5-Dihydro-3-(2H)thiophenone (Tetrahydrothiophen-2-one)	3266
244	S024	I1272	2-乙基呋喃	2-Ethylfuran	3673
245	S024	I1273	2-乙酰基呋喃	2-Acetylfuran	3163
246	S024	I1274	2-乙酰基-5-甲基呋喃	2-Acetyl-5-methylfuran	3609
247	S024	I1275	丙酮	Acetone	3326
248	S024	I1276	1-苯基-1,2-丙二酮	1-Phenyl-1,2-propanedione	3226
249	S024	I1277	3,4-二甲基-1,2-环戊二酮	3,4-Dimethyl-1,2-cyclopentadio	3268
250	S025	I1278	3,5-二甲基-1,2-环戊二酮	3,5-Dimethyl-1,2-cyclopentadio	3269

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
251	S025	I1279	2,3-己二酮	2,3-Hexanedione	2558
252	S025	I1280	1-甲基-2,3-环己二酮	1-Methyl-2,3-cyclohexadione	3305
253	S025	I1281	2,2,6-三甲基环己酮	2,2,6-	3473
254	S025	I1282	2,6,6-三甲基-2-环己烯-1,4-二酮	2,6,6-Trimethylcyclohex-2-ene-1,4-dione	3421
255	S025	I1283	3-庚酮	3-Heptanone	2545
256	S025	I1284	5-甲基-2-庚烯-4-酮	5-Methyl-2-hepten-4-one	3761
257	S025	I1285	6-甲基-3,5-庚二烯-2-酮	6-Methyl-3,5-heptadien-2-	3363
258	S025	I1286	2-辛酮	2-Octanone	2802
259	S025	I1287	3-辛酮	3-Octanone	2803
260	S026	I1288	3-辛烯-2-酮	3-Octen-2-one	3416
261	S026	I1289	6,10-二甲基-5,9-十一碳二烯-2-酮	6,10-Dimethyl-5,9-undecadien-2-one	3542
262	S026	I1290	2-十五酮	2-Pentadecanone	3724
263	S026	I1291	3-甲基环十五酮	3-Methyl-1-	3434
264	S026	I1292	环十七-9-烯-1-酮	Cycloheptadeca-9-en-1-one	3425
265	S026	I1293	二苯甲酮	Benzophenone	2134
266	S026	I1294	2-羟基苯乙酮	2-Hydroxyacetophenone	3548
267	S026	I1295	异弗尔酮	Isophorone	3553
268	S026	I1296	二氢茉莉酮(2-戊基-3-甲基-2-环戊酮)	Dihydrojasmonone(2-Pentyl-3-methyl-2-cyclopenten-1-one)	3763
269	S026	I1297	新甲基橙皮苷二氢查耳酮	Neohesperidin dihydrochalcone	3811
270	S027	I1298	姜油酮	Neohesperidin DHC Zingerone	3124
271	S027	I1299	β -突厥酮(4-(2,6,6-三甲基环己-1-烯基)丁-2-烯-4-酮)	β -Damascone 4-(2,6,6-Trimethylcyclohex-1-en-yl)but-2-en-4-one	3243
272	S027	I1300	3-甲硫基丁醛	3-(Methylthio) butanal	3374
273	S027	I1301	α -戊基桂醛	α -Amylcinnamaldehyde	2061
274	S027	I1302	<i>d</i> -葑酮	<i>d</i> -Fenchone	2479
275	S027	I1303	2-甲基四氢呋喃-3-酮	2-Methyltetrahydrofuran-3-	3373
276	S027	I1304	4-羟基-2,5-二甲基-3(2H)呋喃酮	4-Hydroxy-2,5-dimethyl-3(2H)furanone	3174
277	S027	I1305	2,5-二甲基-4-甲氧基-3(2H)呋喃酮	2,5-Dimethyl-4-methoxy-3(2H)-furanone	3664
278	S027	I1306	2-戊基呋喃	2-Pentylfuran	3317
279	S027	I1307	4,5,6,7-四氢-3,6-二甲基苯并呋喃	4,5,6,7-Tetrahydro-3,6-dimethylbenzofuran(Menthofuran)	3235
280	S028	I1308	1,5,5,9-四甲基-13-氧杂三环[8.3.0.0(4,9)]十三烷	1,5,5,9-Tetramethyl-13-oxatricyclo[8.3.0.0(4,9)]tridecane	3471

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
281	S028	I1309	顺式-二氢香芹酮	cis-Dihydrocarvone	3565
282	S028	I1310	3-巯基-2-丁酮(3-巯基-丁-2-酮)	3-Mercapto-2-butanone	3298
283	S028	I1311	胡椒基丙酮	Piperonyl acetone	2701
284	S028	I1312	二氢- β -紫罗兰酮	Dihydro- β -ionone	3626
285	S028	I1313	4-甲基-2,3-戊二酮	4-Methyl-2,3-pentanedione	2730
286	S028	I1314	反式-7-甲基-3-辛烯-2-酮	(E)-7-Methyl-3-octen-2-one	3868
287	S028	I1315	3-乙酰硫基-2-甲基呋喃	3-(Acetylthio)-2-methylfuran	3973
288	S028	I1316	4-乙酰氧基-2,5-二甲基-3(2H)呋喃	4-Acetoxy-2,5-dimethyl-3(2H)-furan	3797
289	S028	I1317	3-乙基-2-羟基-4-甲基-2-环戊烯	3-Ethyl-2-hydroxy-4-methylcyclopent-2-en-1-one	3453
290	S029	I1318	环己酮	Cyclohexanone	3909
291	S029	I1319	2,3-庚二酮	2,3-Heptanedione	2543
292	S029	I1320	2,3-辛二酮	2,3-Octanedione	4060
293	S029	I1321	乙酸	Acetic acid	2006
294	S029	I1322	丙酸	Propionic acid	2924
295	S029	I1323	丙酮酸	Pyruvic acid	2970
296	S029	I1324	丁酸	Butyric acid	2221
297	S029	I1325	异丁酸	Isobutyric acid	2222
298	S029	I1326	2-甲基丁酸	2-Methylbutyric acid	2695
299	S029	I1327	2-乙基丁酸	2-Ethylbutyric acid	2429
300	S030	I1328	戊酸	Valeric acid	3101
301	S030	I1329	2-甲基戊酸	2-Methylvaleric acid	2754
302	S030	I1330	2-甲基-2-戊烯酸(草莓酸)	2-Methyl-2-pentenoic acid (Strawberriff)	3195
303	S030	I1331	异戊酸	Isovaleric acid	3102
304	S030	I1332	己酸	Hexanoic acid	2559
305	S030	I1333	己二酸	Adipic acid	2011
306	S030	I1334	反式-2-己烯酸	trans-2-Hexenoic acid	3169
307	S030	I1335	3-己烯酸	3-Hexenoic acid	3170
308	S030	I1336	庚酸	Heptanoic acid	3348
309	S030	I1337	辛酸	Octanoic acid	2799
310	S031	I1338	壬酸	Nonoic acid	2784
311	S031	I1339	癸酸	Decanoic acid	2364
312	S031	I1340	十二酸(月桂酸)	Dodecanoic acid (Lauric acid)	2614
313	S031	I1341	十四酸(肉豆蔻酸)	Tetradecanoic acid (Myristic acid)	2764
314	S031	I1342	十六酸(棕榈酸)	Hexadecylic acid (Palmitic acid)	2832
315	S031	I1343	苯甲酸	Benzoic acid	2131
316	S031	I1344	苯乙酸	Phenylacetic acid	2878
317	S031	I1345	柠檬酸	Citric acid	2306

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
318	S031	I1346	肉桂酸	Cinnamic acid	2288
319	S031	I1347	富马酸	Fumaric acid	2488
320	S032	I1348	3-甲基戊酸(酞酐酸)	3-Methylpentanoic acid	3437
321	S032	I1349	β -丙氨酸	β -Alanine	3252
322	S032	I1350	<i>l</i> -苯基丙氨酸	<i>l</i> -Phenylalanine	3585
323	S032	I1351	<i>l</i> -半胱氨酸	<i>l</i> -Cysteine	3263
324	S032	I1352	甘氨酸	Glycine	3287
325	S032	I1353	<i>l</i> -谷氨酸	<i>l</i> -Glutamic acid	3285
326	S032	I1354	<i>l</i> -亮氨酸	<i>l</i> -Leucine	3297
327	S032	I1355	<i>dl</i> -蛋氨酸	<i>dl</i> -Methionine	3301
328	S032	I1356	乙酰丙酸	Levulinic acid	2627
329	S032	I1357	2-氧代丁酸	2-Oxobutyric acid	3723
330	S033	I1358	2-甲基己酸	2-Methylhexanoic acid	3191
331	S033	I1359	2-甲基庚酸	2-Methyloctanoic acid	2706
332	S033	I1360	4-甲基辛酸	4-Methyloctanoic acid	3575
333	S033	I1361	3,7-二甲基-6-辛烯酸	3,7-Dimethyl-6-octenoic acid	3142
334	S033	I1362	9-癸烯酸	9-Decenoic acid	3660
335	S033	I1363	十一酸	Undecanoic acid	3245
336	S033	I1364	10-十一碳烯酸	10-Undecenoic acid	3247
337	S033	I1365	3-苯丙酸	3-Phenylpropionic acid	2889
338	S033	I1366	乳酸	Lactic acid	2611
339	S033	I1367	<i>l</i> -脯氨酸	<i>l</i> -Proline	3319
340	S034	I1368	<i>dl</i> -缬氨酸	<i>dl</i> -Valine	3444
341	S034 1	I1369	2-(4-甲氧基苯氧基)-丙酸钠	Sodium 2-(4-methoxy- phenoxy)propanoate	3773
342	S034	I1370	<i>l</i> -和 <i>dl</i> -丙氨酸	<i>l</i> -And <i>d,l</i> -Alanine	3818
343	S034	I1371	<i>l</i> -精氨酸	<i>l</i> -Arginine	3819
344	S034	I1372	<i>l</i> -赖氨酸	<i>l</i> -Lysine	3847
345	S034	I1373	3-甲基巴豆酸	3-Methylcrotonic acid	3187
346	S034	I1374	甲酸	Formic acid	2487
347	S034	I1375	4-甲基壬酸	4-Methylnonanoic acid	3574
348	S034	I1376	异己酸	Isohexanoic acid	3463
349	S034 0	I1377	2-羟基苯甲酸(水杨酸)	2-Hydroxybenzoic acid (Salicylic acid)	3985
350	S035	I1378	惕各酸	Tiglic acid	3599
351	S035	I1379	琥珀酸	Succinic acid	-
352	S035	I1380	硬脂酸	Stearic acid	3035
353	S035	I1381	甲酸乙酯	Ethyl formate	2434
354	S035	I1382	甲酸丁酯	Butyl formate	2196
355	S035	I1383	甲酸戊酯	Amyl formate	2068

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
356	S035	I1384	甲酸异戊酯	Isoamyl formate	2069
357	S035	I1385	甲酸己酯	Hexyl formate	2570
358	S035	I1386	甲酸苄酯	Benzyl formate	2145
359	S035	I1387	甲酸香叶酯	Geranyl formate	2514
360	S036	I1388	甲酸香茅酯	Citronellyl formate	2314
361	S036	I1389	甲酸苯乙酯	Phenethyl formate	2864
362	S036	I1390	甲酸芳樟酯	Linalyl formate	2642
363	S036	I1391	乙酸甲酯	Methyl acetate	2676
364	S036	I1392	乙酸乙酯	Ethyl acetate	2414
365	S036	I1393	乙酰乙酸乙酯	Ethyl acetoacetate	2415
366	S036	I1394	乙酸丙酯	Propyl acetate	2925
367	S036	I1395	乙酸异丙酯	Isopropyl acetate	2926
368	S036	I1396	乙酸烯丙酯	Allyl acetate	-
369	S036	I1397	乙酰丙酸乙酯	Ethyl acetylpropanoate	2442
370	S037	I1398	乙酸丁酯	Butyl acetate	2174
371	S037	I1399	乙酸异丁酯	Isobutyl acetate	2175
372	S037	I1400	乙酸异戊酯	Isoamyl acetate	2055
373	S037	I1401	乙酸己酯	Hexyl acetate	2565
374	S037	I1402	乙酸2-己烯酯	2-Hexen-1-yl acetate	2564
375	S037	I1403	乙酸庚酯	Heptyl acetate	2547
376	S037	I1404	乙酸辛酯	Octyl acetate	2806
377	S037	I1405	乙酸3-辛酯	3-Octyl acetate	3583
378	S037	I1406	1-辛烯-3-醇乙酸酯	1-Octen-3-yl acetate	3582
379	S037	I1407	乙酸壬酯	Nonyl acetate	2788
380	S038	I1408	2-丁烯酸己酯	<i>n</i> -Hexyl 2-butenoate	3354
381	S038	I1409	乙酸癸酯	Decyl acetate	2367
382	S038	I1410	乙酸苄酯	Benzyl acetate	2135
383	S038	I1411	乙酸苯乙酯	Phenethyl acetate	2857
384	S038	I1412	乙酸茴香酯	Anisyl acetate	2098
385	S038	I1413	乙酸龙脑酯	Bornyl acetate	2159
386	S038	I1414	乙酸薄荷酯	Menthol acetate	2668
387	S038	I1415	乙酸肉桂酯	Cinnamyl acetate	2293
388	S038	I1416	乙酸香茅酯	Citronellyl acetate	2311
389	S038	I1417	乙酸香叶酯	Geranyl acetate	2509
390	S039	I1418	乙酸对-甲酚酯	<i>p</i> -Cresyl acetate	3073
391	S039	I1419	乙酸苏合香酯	Styrallyl acetate	2684
392	S039	I1420	乙酸橙花酯	Neryl acetate	2773
393	S039	I1421	乙酸松油酯	Terpinyl acetate	3047
394	S039	I1422	异丁酸肉桂酯	Cinnamyl isobutyrate	2297
395	S039	I1423	顺式-3-己烯-1-醇乙酸酯(乙酸叶)	<i>cis</i> -3-Hexen-1-yl acetate (Leaf acetate)	3171

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
396	S039	I1424	乙酸糠酯	Furfuryl acetate	2490
397	S039	I1425	庚酸烯丙酯	Allyl heptanoate	2031
398	S039	I1426	乙酸芳樟酯	Linalyl acetate	2636
399	S039	I1427	乙酸葛缕酯	Carvyl acetate	2250
400	S040	I1428	乙酸二氢葛缕酯	Dihydrocarvyl acetate	2380
401	S040	I1429	苯乙酸丁酯	Butyl phenylacetate	2209
402	S040	I1430	丙酸乙酯	Ethyl propionate	2456
403	S040	I1431	丙二酸二乙酯	Diethyl malonate	2375
404	S040	I1432	丙酸异丁酯	Isobutyl propionate	2212
405	S040	I1433	丙酸异戊酯	Isoamyl propionate	2082
406	S040	I1434	丙酸顺式-3-己烯酯和 丙酸反式-2-己烯酯	<i>cis</i> -3-Hexenyl propionate & <i>trans</i> -2-Hexenyl propionate	3778
407	S040	I1435	丙酸香叶酯	Geranyl propionate	2517
408	S040	I1436	丙酸香茅酯	Citronellyl propionate	2316
409	S040	I1437	丙酸苜酯	Benzyl propionate	2150
410	S041	I1438	丙酸苯乙酯	Phenethyl propionate	2867
411	S041	I1439	丙酸芳樟酯	Linalyl propionate	2645
412	S041	I1440	丁酸甲酯	Methyl butyrate	2693
413	S041	I1441	2-甲基丁酸甲酯	Methyl 2-methylbutyrate	2719
414	S041	I1442	丁酸乙酯	Ethyl butyrate	2427
415	S041	I1443	异丁酸乙酯	Ethyl isobutyrate	2428
416	S041	I1444	2-甲基丁酸乙酯	Ethyl 2-methylbutyrate	2443
417	S041	I1445	3-羟基丁酸乙酯	Ethyl 3-hydroxybutyrate	3428
418	S041	I1446	丁二酸二乙酯	Diethyl succinate	2377
419	S041	I1447	异丁酸甲酯	Methyl isobutyrate	2694
420	S042	I1448	丁酸丁酯	Butyl butyrate	2186
421	S042	I1449	丁酸异丁酯	Isobutyl butyrate	2187
422	S042	I1450	2-甲基丁酸丁酯	<i>n</i> -Butyl 2-methylbutyrate	3393
423	S042	I1451	2-甲基丁酸2-甲基丁酯	2-Methylbutyl 2-	3359
424	S042	I1452	异丁酸丁酯	Butyl isobutyrate	2188
425	S042	I1453	丁酸戊酯	Amyl butyrate	2059
426	S042	I1454	丁酸异戊酯	Isoamyl butyrate	2060
427	S042	I1455	2-甲基丁酸异戊酯	Isoamyl 2-methylbutanoate	3505
428	S042	I1456	异丁酸异戊酯	Isopentyl isobutyrate	3507
429	S042	I1457	丁酸己酯	Hexyl butyrate	2568
430	S043	I1458	2-甲基丁酸己酯	Hexyl 2-methylbutyrate	3499
431	S043	I1459	丁酸顺式-3-己烯酯(丁酸叶醇)	<i>cis</i> -3-Hexenyl butyrate (Leaf butyrate)	3402
432	S043	I1460	2-甲基丁酸-3-己烯酯	3-Hexenyl 2-	3497
433	S043	I1461	异丁酸庚酯	Heptyl isobutyrate	2550
434	S043	I1462	2-甲基丁酸辛酯	Octyl 2-methylbutyrate	3604

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
435	S043	I1463	1-辛烯-3-醇丁酸酯	1-Octen-3-yl butyrate	3612
436	S043	I1464	丁酸苄酯	Benzyl butyrate	2140
437	S043	I1465	异丁酸苄酯	Benzyl isobutyrate	2141
438	S043	I1466	丁酸苯乙酯	Phenethyl butyrate	2861
439	S043	I1467	2-甲基丁酸苯乙酯	Phenethyl 2-methylbutyrate	3632
440	S044	I1468	异丁酸苯乙酯	Phenethyl isobutyrate	2862
441	S044	I1469	丁酸香叶酯	Geranyl butyrate	2512
442	S044	I1470	异丁酸香叶酯	Geranyl isobutyrate	2513
443	S044	I1471	丁酸芳樟酯	Linalyl butyrate	2639
444	S044	I1472	异丁酸芳樟酯	Linalyl isobutyrate	2640
445	S044	I1473	当归酸异丁酯	Isobutyl angelate	2180
446	S044	I1474	异丁酸橙花酯	Neryl isobutyrate	2775
447	S044	I1475	正戊酸乙酯	Ethyl valerate	2462
448	S044	I1476	丁酰乳酸丁酯	Butyl butyryllactate	2190
449	S044	I1477	异戊酸乙酯	Ethyl isovalerate	2463
450	S045	I1478	水杨酸丁酯(柳酸丁酯)	Butyl salicylate	3650
451	S045	I1479	异戊酸丁酯	Butyl isovalerate	2218
452	S045	I1480	异戊酸异戊酯	Isoamyl isovalerate	2085
453	S045	I1481	异戊酸3-己烯酯	3-Hexenyl isovalerate	3498
454	S045	I1482	异戊酸壬酯	Nonyl isovalerate	2791
455	S045	I1483	异戊酸苯乙酯	Phenethyl isovalerate	2871
456	S045	I1484	异戊酸香叶酯	Geranyl isovalerate	2518
457	S045	I1485	己酸甲酯	Methyl hexanoate	2708
458	S045	I1486	2-己烯酸甲酯	Methyl 2-hexenoate	2709
459	S045	I1487	己酸乙酯	Ethyl hexanoate (Ethyl	2439
460	S046	I1488	3-己烯酸乙酯	Ethyl 3-hexenoate	3342
461	S046	I1489	3-羟基己酸乙酯	Ethyl 3-hydroxyhexanoate	3545
462	S046	I1490	反式-2-己烯酸乙酯	Ethyl <i>trans</i> -2-hexenoate	3675
463	S046	I1491	己酸丙酯	Propyl hexanoate	2949
464	S046	I1492	己酸戊酯	Amyl hexanoate	2074
465	S046	I1493	己酸异戊酯	Isoamyl hexanoate	2075
466	S046	I1494	己酸己酯	Hexyl hexanoate	2572
467	S046	I1495	己酸顺式-3-己烯酯(己酸叶醇)	<i>cis</i> -3-Hexenyl hexanoate (Leaf hexanoate)	3403
468	S046	I1496	庚酸乙酯	Ethyl heptanoate	2437
469	S046	I1497	庚酸丙酯	Propyl heptanoate	2948
470	S047	I1498	庚酸丁酯	Butyl heptanoate	2199
471	S047	I1499	2-甲基-3-巯基呋喃	2-Methyl-3-furanthiol	3188
472	S047	I1500	辛酸甲酯	Methyl caprylate	2728
473	S047	I1501	辛酸乙酯	Ethyl caprylate	2449
474	S047	I1502	顺式-4-辛烯酸乙酯	Ethyl <i>cis</i> -4-octenoate	3344

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
475	S047	I1503	顺式-4,7-辛二烯酸乙酯	Ethyl <i>cis</i> -4,7-octadienoate	3682
476	S047	I1504	辛酸异戊酯	Isoamyl octanoate	2080
477	S047	I1505	辛酸壬酯	Nonyl octanoate	2790
478	S047	I1506	辛酸苯乙酯	Phenethyl octanoate	3222
479	S047	I1507	2-壬烯酸甲酯	Methyl 2-nonenoate	2725
480	S048	I1508	壬酸乙酯	Ethyl nonanoate	2447
481	S048	I1509	癸酸乙酯	Ethyl decanoate	2432
482	S048	I1510	反式-2-顺式-4-癸二烯酸乙酯	Ethyl <i>trans</i> -2, <i>cis</i> -4-	3148
483	S048	I1511	十二酸乙酯(月桂酸乙酯)	Ethyl dodecanoate (Ethyl laurate)	2441
484	S048	I1512	十四酸甲酯(肉豆蔻酸甲酯)	Methyl tetradecanoate (Methyl myristate)	2722
485	S048	I1513	苯甲酸甲酯	Methyl benzoate	2683
486	S048	I1514	苯甲酸乙酯	Ethyl benzoate	2422
487	S048	I1515	苯甲酸丙酯	Propyl benzoate	2931
488	S048	I1516	苯甲酸己酯	Hexyl benzoate	3691
489	S048	I1517	苯甲酸苄酯	Benzyl benzoate	2138
490	S049	I1518	苯甲酸顺式-3-己烯酯(苯甲酸叶)	<i>cis</i> -3-Hexenyl benzoate (Leaf benzoate)	3688
491	S049	I1519	邻氨基苯甲酸甲酯	Methyl anthranilate	2682
492	S049	I1520	苯乙酸甲酯	Methyl phenylacetate	2733
493	S049	I1521	苯乙酸乙酯	Ethyl phenylacetate	2452
494	S049	I1522	苯乙酸异戊酯	Isoamyl phenylacetate	2081
495	S049	I1523	苯乙酸苯乙酯	Phenethyl phenylacetate	2866
496	S049	I1524	惕各酸乙酯	Ethyl tiglate	2460
497	S049	I1525	惕各酸苄酯	Benzyl tiglate	3330
498	S049	I1526	乳酸乙酯	Ethyl lactate	2440
499	S049	I1527	乳酸丁酯	Butyl lactate	2205
500	S050	I1528	肉桂酸甲酯	Methyl cinnamate	2698
501	S050	I1529	肉桂酸乙酯	Ethyl cinnamate	2430
502	S050	I1530	肉桂酸苄酯	Benzyl cinnamate	2142
503	S050	I1531	肉桂酸苯乙酯	Phenethyl cinnamate	2863
504	S050	I1532	肉桂酸肉桂酯	Cinnamyl cinnamate	2298
505	S050	I1533	水杨酸甲酯(柳酸甲酯)	Methyl salicylate	2745
506	S050	I1534	水杨酸乙酯(柳酸乙酯)	Ethyl salicylate	2458
507	S050	I1535	水杨酸异戊酯(柳酸异戊酯)	Isoamyl salicylate	2084
508	S050	I1536	十四酸乙酯(肉豆蔻酸乙酯)	Ethyl tetradecanoate (Ethyl myristate)	2445
509	S050	I1537	油酸乙酯	Ethyl oleate	2450
510	S051	I1538	棕榈酸乙酯	Ethyl palmitate	2451
511	S051	I1539	二氢茉莉酮酸甲酯	Methyl dihydrojasmonate	3408

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
512	S051	I1540	椰子油混合酸乙酯	Ethyl ester of coconut oil mixed acid	-
513	S051	I1541	柠檬酸三乙酯	Triethyl citrate	3083
514	S051	I1542	甲酸大茴香酯	Anisyl formate	2101
515	S051	I1543	甲酸顺式-3-己烯酯(甲酸叶醇)	<i>cis</i> -3-Hexenyl formate (Leaf formate)	3353
516	S051	I1544	乙酸2-甲基丁酯	2-Methylbutyl acetate	3644
517	S051	I1545	乙酸3-苯丙酯	3-Phenylpropyl acetate	2890
518	S051	I1546	乙酸丁香酯	Eugenyl acetate	2469
519	S051	I1547	4,5-二甲基-2-异丁基-3-噻唑啉	4,5-Dimethyl-2-isobutyl-3-thiazoline	3621
520	S052	I1548	乙酸异胡薄荷酯	Isopulegyl acetate	2965
521	S052	I1549	乙酸1,3,3-三甲基-2-降龙脑酯	1,3,3-Trimethyl-2-norbornanyl acetate	3390
522	S052	I1550	丙酸甲酯	Methyl propionate	2742
523	S052	I1551	丙烯酸乙酯	Ethyl acrylate	2418
524	S052	I1552	乳酸顺式-3-己烯酯(乳酸叶醇)	<i>cis</i> -3-Hexenyl lactate (Leaf lactate)	3690
525	S052	I1553	丙酸癸酯	Decyl propionate	2369
526	S052	I1554	反式-2-丁烯酸乙酯	Ethyl <i>trans</i> -2-butenate	3486
527	S052	I1555	丁酸丙酯	Propyl butyrate	2934
528	S052	I1556	异丁酸异丙酯	Isopropyl isobutyrate	2937
529	S052	I1557	2-甲基丁酸异丙酯	Isopropyl 2-methylbutyrate	3699
530	S053	I1558	异丁酸己酯	Hexyl isobutyrate	3172
531	S053	I1559	丁酸庚酯	Heptyl butyrate	2549
532	S053	I1560	异丁酸辛酯	Octyl isobutyrate	2808
533	S053	I1561	异丁酸-3-苯丙酯	3-Phenylpropyl isobutyrate	2893
534	S053	I1562	丁酸香茅酯	Citronellyl butyrate	2312
535	S053	I1563	丁酸肉桂酯	Cinnamyl butyrate	2296
536	S053	I1564	异戊酸甲酯	Methyl isovalerate	2753
537	S053	I1565	异戊酸异丁酯	Isobutyl isovalerate	3369
538	S053	I1566	异戊酸2-甲基丁酯	2-Methylbutyl isovalerate	3506
539	S053	I1567	异戊酸苄酯	Benzyl isovalerate	2152
540	S054	I1568	2-戊基吡啶	2-Pentylpyridine	3383
541	S054	I1569	异戊酸肉桂酯	Cinnamyl isovalerate	2302
542	S054	I1570	异戊酸薄荷酯	Menthyl isovalerate	2669
543	S054	I1571	3-己烯酸甲酯	Methyl 3-hexenoate	3364
544	S054	I1572	正己酸异丁酯	Isobutyl caproate	2202
545	S054	I1573	己酸烯丙酯	Allyl hexanoate	2032
546	S054	I1574	己酸芳樟酯	Linalyl hexanoate	2643
547	S054	I1575	3,7-二甲基-6-辛烯酸甲酯	Methyl 3,7-dimethyl-6-	3361

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
548	S054	I1576	3-壬烯酸甲酯	Methyl 3-nonenoate	3710
549	S054	I1577	9-十一烯酸甲酯	Methyl 9-undecenoate	2750
550	S055	I1578	十一酸乙酯	Ethyl undecanoate	3492
551	S055	I1579	十四酸异丙酯(肉豆蔻酸异丙酯)	Isopropyl tetradecanoate (Isopropyl myristate)	3556
552	S055	I1580	N-甲基邻氨基苯甲酸甲酯	Methyl N-methylantranilate (Dimethyl anthranilate)	2718
553	S055	I1581	邻氨基苯甲酸乙酯	Ethyl anthranilate	2421
554	S055	I1582	苯甲酸异戊酯	Isoamyl benzoate	2058
555	S055	I1583	苯甲酸苯乙酯	Phenethyl benzoate	2860
556	S055	I1584	苯乙酸异丁酯	Isobutyl phenylacetate	2210
557	S055	I1585	苯乙酸己酯	Hexyl phenylacetate	3457
558	S055	I1586	苯丙酸乙酯(氢化肉桂酸乙酯)	Ethyl 3-phenylpropionate (Ethyl hydrocinnamate)	2455
559	S055	I1587	环己基羧酸甲酯	Methyl	3568
560	S056	I1588	大茴香酸甲酯	Methyl <i>p</i> -anisate	2679
561	S056	I1589	大茴香酸乙酯	Ethyl <i>p</i> -anisate	2420
562	S056	I1590	水杨酸苯乙酯	Phenethyl salicylate	2868
563	S056	I1591	十二酸异戊酯(月桂酸异戊酯)	Isoamyl dodecanoate (Isoamyl laurate)	2077
564	S056	I1592	亚油酸甲酯(48%), 亚麻酸甲酯	Methyl linoleate (48%) methyl linolenate (52%) mixture	3411
565	S056	I1593	茉莉酮酸甲酯	Methyl jasmonate	3410
566	S056	I1594	水杨酸苄酯(柳酸苄酯)	Benzyl salicylate	2151
567	S056	I1595	肉桂酸异丁酯	Isobutyl cinnamate	2193
568	S056	I1596	肉桂酸3-苯丙酯	3-Phenylpropyl cinnamate	2894
569	S056	I1597	酒石酸二乙酯	Diethyl tartrate	2378
570	S057	I1598	菸酸甲酯	Methyl nicotinate	3709
571	S057	I1599	惕各酸苯乙酯	Phenethyl tiglate	2870
572	S057	I1600	3-乙酰基-2,5-二甲基噻吩	3-Acetyl-2,5-	3527
573	S057	I1601	3,5,5-三甲基-1-己醇	3,5,5-Trimethyl-1-hexanol	3324
574	S057	I1602	丁酸茴香酯	Anisyl butyrate	2100
575	S057	I1603	异戊酸龙脑酯	Bornyl isovalerate	2165
576	S057	I1604	2,6-二甲基-4-庚醇	2,6-Dimethyl-4-heptanol	3140
577	S057	I1605	苯甲酸异丁酯	Isobutyl benzoate	2185
578	S057	I1606	甲酸橙花酯	Neryl formate	2776
579	S057	I1607	乙酸甲基苄醇酯(邻、对、间位)	Methylbenzyl acetate(mixed <i>o</i> -, <i>m</i> -, <i>p</i> -)	3702
580	S058	I1608	乙酸顺式和反式-对1,(7)8-莨菪二烯-2-醇酯	<i>cis</i> -and- <i>trans</i> - <i>p</i> -1,(7)8-Menthadien-2-yl acetate	3848
581	S058	I1609	乙酸龙脑烯醇酯	Campholene acetate	3657

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
582	S058	I1610	丙酸丙酯	Propyl propionate	2958
583	S058	I1611	丙酸丁酯	Butyl propionate	2211
584	S058	I1612	丙酸己酯	Hexyl propionate	2576
585	S058	I1613	丙酮酸乙酯	Ethyl pyruvate	2457
586	S058	I1614	丁酸辛酯	Octyl butyrate	2807
587	S058	I1615	异丁酸丙酯	<i>n</i> -Propyl isobutyrate	2936
588	S058	I1616	异丁酸异丁酯	Isobutyl isobutyrate	2189
589	S058	I1617	异丁酸香茅酯	Citronellyl isobutyrate	2313
590	S059	I1618	反式-2-丁烯酸顺式-3-己烯酯(反)	(<i>Z</i>)-3-Hexenyl(<i>E</i>)-2-butenoate	3982
591	S059	I1619	丁二酸单薄荷酯(琥珀酸单薄荷)	Diethyl butanedioate (Momo-menthyl succinate)	3810
592	S059	I1620	正戊酸正戊酯	Pentyl valerate	-
593	S059	I1621	异戊酸辛酯	Octyl isovalerate	2814
594	S059	I1622	己酸丁酯	Butyl hexanoate	2201
595	S059	I1623	己酸苯乙酯	Phenethyl hexanoate	3221
596	S059	I1624	异丁酸叶醇酯(顺式-3-己烯醇异)	Leaf isobutyrate ((<i>Z</i>)-3-Hexenyl isobutyrate)	3929
597	S059	I1625	辛酸己酯	Hexyl octanoate	2575
598	S059	I1626	2-辛烯酸乙酯	Ethyl 2-octenoate	3643
599	S059	I1627	2,4,7-癸三烯酸乙酯	Ethyl 2,4,7-decatrienoate	3832
600	S060	I1628	苯甲酸芳樟酯	Linalyl benzoate	2638
601	S060	I1629	反式-2-甲基2-丁烯酸顺式-3-己烯酯(惕各酸叶醇酯)	(<i>Z</i>)-3-Hexenyl (<i>E</i>)-2-methyl-2-butenoate (Leaf tiglate)	3931
602	S060	I1630	2-丁烯酸异丁酯	Isobutyl 2-butenoate	3432
603	S060	I1631	3-甲基丁酸己酯	Hexyl 3-methyl butanoate	3500
604	S060	I1632	顺式-3-己烯酸叶醇酯(顺式-3-己)	cis-3-Hexenyl cis-3-hexenoate (Leaf cis-3-hexenoate)	3689
605	S060	I1633	3-羟基己酸甲酯	Methyl 3-hydroxyhexanoate	3508
606	S060	I1634	苯甲酸香叶酯	Geranyl benzoate	2511
607	S060	I1635	琥珀酸二甲酯	Dimethyl succinate	2396
608	S060	I1636	硬脂酸乙酯	Ethyl stearate	3490
609	S060	I1637	3-甲基-2-丁烯-1-醇乙酸酯(乙酸)	3-Methyl-2-buten-1-ol acetate (Bornyl acetate)	4202
610	S061	I1638	己酸反式-2-己烯酯	trans-2-Hexenyl hexanoate	3983
611	S061	I1639	甲酸龙脑酯	Bornyl formate	2161
612	S061	I1640	顺式-4-庚烯酸乙酯	Ethyl (<i>Z</i>)-hept-4-enoate	3975
613	S061	I1641	辛酸戊酯	Amyl octanoate	2079
614	S061	I1642	4-甲基戊酸甲酯	Methyl 4-methylvalerate	2721
615	S061	I1643	乙酸胡椒醛酯	Heliotropin acetate	2912

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
616	S061	I1644	丙酸肉桂酯	Cinnamyl propionate	2301
617	S061 7	I1645	异丁酸甲基苯基原酯(异丁酸苏合香酯)	Methyl phenyl carbonyl isobutyrate (Styrallyl isobutyrate)	2687
618	S061	I1646	异丁酸十二酯	Dodecyl isobutyrate	3452
619	S061	I1647	异丁酸松油酯	Terpinyl isobutyrate	3050
620	S062	I1648	水杨酸异丁酯	Isobutyl salicylate	2213
621	S062	I1649	肉桂酸异戊酯	Isoamyl cinnamate	2063
622	S062	I1650	乙酸异龙脑酯	Isobornyl acetate	2160
623	S062	I1701	γ -戊内酯	γ -Valerolactone	3103
624	S062	I1702	γ -己内酯	γ -Hexalactone	2556
625	S062	I1703	γ -庚内酯	γ -Heptalactone	2539
626	S062	I1704	γ -辛内酯	γ -Octalactone	2796
627	S062	I1705	γ -壬内酯	γ -Nonalactone	2781
628	S062	I1706	γ -癸内酯	γ -Decalactone	2360
629	S062	I1707	γ -十二内酯	γ -Dodecalactone	2400
630	S063	I1708	γ -丁内酯	γ -Butyrolactone	3291
631	S063	I1709	δ -己内酯	δ -Hexalactone	3167
632	S063	I1710	δ -辛内酯	δ -Octalactone	3214
633	S063	I1711	δ -壬内酯	δ -Nonalactone	3356
634	S063	I1712	δ -癸内酯	δ -Decalactone	2361
635	S063	I1713	δ -十一内酯	δ -Undecalactone	3294
636	S063	I1714	δ -十二内酯	δ -Dodecalactone	2401
637	S063	I1715	十五内酯	Pentadecanolide	2840
638	S063	I1716	5-羟基-2-癸烯酸 δ -内酯	5-Hydroxy-2-decenoic acid δ -lactone (Cocolactone)	3744
639	S063	I1717	3-丙叉苯酐	3-Propylidenephthalide	2952
640	S064	I1718	3-丁叉苯酐	3-Butylidenephthalide	3333
641	S064	I1719	薄荷内酯	Mintlactone	3764
642	S064	I1720	δ -十三内酯	δ -Tridecalactone	-
643	S064	I1721	δ -十四内酯	δ -Tetradecalactone	3590
644	S064	I1722	5-羟基-2,4-癸二烯酸内酯(6-戊)	5-Hydroxy-2,4-decadienoic acid lactone (6-Pentylidene)	3696
645	S064	I1723	5-羟基-7-癸烯酸内酯(茉莉内酯)	5-Hydroxy-7-decenoic acid lactone (Jasmine lactone)	3745
646	S064	I1724	威士忌内酯	Whiskey lactone	3803
647	S064 7	I1725	二氢猕猴桃内酯 ((+/-)-2,6,6-三甲基-2-羟基环亚己基乙酸 γ -内酯)	Dihydroactinidiolide ((+/-)-(2,6,6-Trimethyl-2-hydroxycyclohexylidene)acetic acid γ -lactone)	4020
648	S064	I1726	黄葵内酯	Ambrettolide	2555

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
649	S064	I1727	α -当归内酯	α -Angelica lactone	3293
650	S065	I1728	γ -甲基癸内酯	γ -Methyldecalactone	3786
651	S065	I1731	β -石竹烯	β -Caryophyllene	2252
652	S065	I1732	巴伦西亚桔烯	Valencene	3443
653	S065	I1733	月桂烯	Myrcene	2762
654	S065	I1734	<i>d</i> -苧烯	<i>d</i> -Limonene	2633
655	S065	I1735	异松油烯	Terpinolene	3046
656	S065	I1736	罗勒烯	Ocimene	3539
657	S065	I1737	菝烯	Camphene	2229
658	S065	I1738	α -蒎烯	α -Pinene	2902
659	S065	I1739	β -蒎烯	β -Pinene	2903
660	S066	I1740	1,8-桉叶素	1,8-Cineole	2465
661	S066	I1741	1,4-桉叶素	1,4-Cineole	3658
662	S066	I1742	二氢香豆素	Dihydrocoumarin	2381
663	S066	I1743	1,4-二甲基-4-乙酰基-1-环己烯	1,4-Dimethyl-4-acetyl-1-cyclohexene	3449
664	S066	I1744	2-甲酰基-6,6-二甲基双环[3.1.1]庚-2-烯(4,5-位取代)	2-Formyl-6,6-dimethylbicyclo[3.1.1]hept-2-ene (Murtone)	3395
665	S066	I1745	茶螺烷(1-氧杂螺(4,5)-2,6,10,10-四甲基-6-癸烯)	Theaspirane (2,6,10,10-Tetramethyl-1-oxaspir[4.5]dec-6-ene)	3774
666	S066	I1746	1,3,5-十一碳三烯	1,3,5-Undecatriene	3795
667	S066	I1747	对- α -二甲基苯乙烯	<i>p</i> , α -Dimethylstyrene	3144
668	S066	I1748	α -水芹烯	α -Phellandrene	2856
669	S066	I1749	红没药烯	Bisabolene	3331
670	S067	I1750	γ -松油烯	γ -Terpinene	3559
671	S067	I1751	6-羟基二氢茶螺烷	6-	3549
672	S067	I1752	1-甲基-3-甲氧基-4-异丙基苯	1-Methyl-3-methoxy-4-isopropylbenzene	3436
673	S067	I1753	间-二甲氧基苯	<i>m</i> -Dimethoxybenzene	2385
674	S067	I1754	对-异丙基甲苯	<i>p</i> -Cymene	2356
675	S067	I1755	3,4-二甲酚	3,4-Dimethylphenol	3596
676	S067	I1756	1-甲基萘	1-Methylnaphthalene	3193
677	S067	I1757	1,2-二甲氧基苯	1,2-Dimethoxybenzene	3799
678	S067	I1758	α -金合欢烯	α -Farnesene	3839
679	S067	I1759	苏合香烯	Styrene	3233
680	S068	I1760	α -松油烯	α -Terpinene	3558
681	S068	I1761	3-萜烯	3-Carene	3821
682	S068	I1762	聚苧烯	Polylimonene	-
683	S068	I1763	香菇素	Lenthionine	-
684	S068	I1764	氧化石竹烯	Caryophyllene oxide	4085

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
685	S068	I1765	2,4,6-三甲基-1,3,5-三氧杂环己	2,4,6-Trimethyl-1,3,5-trioxacycl	4010
686	S068	I1781	甲硫醇	Methyl mercaptan	2716
687	S068	I1782	3-甲硫基丙醇	3-(Methylthio)propanol	3415
688	S068	I1783	正丁硫醇	1-Butanethiol	3478
689	S068	I1784	2-甲基-1-丁硫醇	2-Methyl-1-butanethiol	3303
690	S069	I1785	3-(甲硫基)-1-己醇	3-(Methylthio)-1-hexanol	3438
691	S069	I1786	1,6-己二硫醇	1,6-Hexanedithiol	3495
692	S069	I1787	糠基硫醇(咖啡醛)	Furfuryl mercaptan	2493
693	S069	I1788	二甲基硫醚	Dimethyl sulfide	2746
694	S069	I1789	二甲基二硫醚	Dimethyl disulfide	3536
695	S069	I1790	二甲基三硫醚	Dimethyl trisulfide	3275
696	S069	I1791	二丁基硫醚	Dibutyl sulfide	2215
697	S069 7	I1792	2,2'-(硫代二亚甲基)-二呋喃二糠基硫醚	2,2'-(Thiodimethylene)-difuran 2-Furfuryl monosulfide Bis(2-furfuryl)sulfide	3238
698	S069	I1793	二糠基二硫醚	Difurfuryl disulphide	3146
699	S069	I1794	邻-甲硫基苯酚	<i>o</i> -(Methylthio)-phenol	3210
700	S070	I1795	3-甲硫基丙醛	3-	2747
701	S070	I1796	8-巯基薄荷酮	<i>p</i> -Mentha-8-thiol-3-one	3177
702	S070	I1797	硫代乙酸糠酯	Furfuryl thioacetate	3162
703	S070	I1798	3-甲硫基丙酸甲酯	Methyl 3-	2720
704	S070	I1799	3-甲硫基丙酸乙酯	Ethyl 3-methylthiopropionate	3343
705	S070	I1800	吲哚	Indole	2593
706	S070	I1801	三甲基胺	Trimethylamine	3241
707	S070	I1802	玫瑰醚	Rose oxide	3236
708	S070	I1803	羟基香茅醇	Hydroxycitronellol	2586
709	S070	I1804	3,5-二甲基-1,2,4-三硫杂环戊	3,5-Dimethyl-1,2,4-trithiolane	3541
710	S071	I1805	2-甲基吡嗪	2-Methylpyrazine	3309
711	S071	I1806	2,3-二甲基吡嗪	2,3-Dimethylpyrazine	3271
712	S071	I1807	2,5-二甲基吡嗪	2,5-Dimethylpyrazine	3272
713	S071	I1808	2,3,5-三甲基吡嗪	2,3,5-Trimethylpyrazine	3244
714	S071	I1809	对-甲基苯基乙醛	<i>p</i> -Tolylacetaldehyde	3071
715	S071	I1810	2,6,6-三甲基-1或2-环己烯-1-甲	2,6,6-Trimethyl-1 or 2-cyclohexen-1-	3639
716	S071	I1811	2-异丁基-3-甲基吡嗪	2-Isobutyl 3-methylpyrazine	3133
717	S071	I1812	2-甲氧基-3-仲丁基吡嗪	2-Methoxy-3-sec-	3433
718	S071	I1813	2,3-二乙基吡嗪	2,3-Diethylpyrazine	3136
719	S071	I1814	3-乙基-2,6-二甲基吡嗪	3-Ethyl-2,6-dimethylpyrazine	3150
720	S072	I1815	乙酰基吡嗪	Acetylpyrazine	3126

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
721	S072	I1816	2-乙酰基-3-乙基吡嗪	2-Acetyl-3-ethylpyrazine	3250
722	S072	I1817	2,3-二乙基-5-甲基吡嗪	2,3-Diethyl-5-methylpyrazine	3336
723	S072	I1818	5-异丙基-2-甲基吡嗪	5-Isopropyl-2-methylpyrazine	3554
724	S072	I1819	2,6-二甲基吡啶	2,6-Dimethylpyridine	3540
725	S072	I1820	4-甲基噻唑	4-Methylthiazole	3716
726	S072	I1821	α -甲基肉桂醛	α -Methylcinnamaldehyde	2697
727	S072	I1822	5-羟乙基-4-甲基噻唑	5-Hydroxyethyl-4-methylthiazole	3204
728	S072	I1823	2,4,5-三甲基噻唑	2,4,5-Trimethylthiazole	3325
729	S072	I1824	2-乙基-4-甲基噻唑	2-Ethyl-4-methylthiazole	3680
730	S073	I1825	5-乙烯基-4-甲基噻唑	4-Methyl-5-vinylthiazole	3313
731	S073	I1826	2-乙酰基噻唑	2-Acetylthiazole	3328
732	S073	I1827	2-异丙基-4-甲基噻唑	2-Isopropyl-4-methylthiazole	3555
733	S073	I1828	2-异丁基噻唑	2-Isobutylthiazole	3134
734	S073	I1829	苯并噻唑	Benzothiazole	3256
735	S073	I1830	<i>N</i> -糠基吡咯	<i>N</i> -Furfuryl pyrrole	3284
736	S073	I1831	2-乙酰基吡咯	2-Acetylpyrrole	3202
737	S073	I1832	5,6,7,8-四氢喹啉	5,6,7,8-	3321
738	S073	I1833	2,4,5-三甲基- δ -3-噻唑啉	2,4,5-Trimethyl- δ -3-	3525
739	S073	I1834	2-甲基-4-丙基-1,3-噻唑烷	2-Methyl-4-propyl-1,3-	3578
740	S074	I1835	吡啶	Pyridine	2966
741	S074	I1836	二丙基二硫醚	Propyl disulfide	3228
742	S074	I1837	2-戊基硫醇	2-Pentanethiol	3792
743	S074	I1838	邻-甲基苯硫酚	<i>o</i> -Toluenethiol	3240
744	S074	I1839	苄基硫醇	Benzyl mercaptan	2147
745	S074	I1840	1-对-薄荷烯-8-硫醇	1- <i>p</i> -Menthene-8-thiol	3700
746	S074	I1841	甲基丙基二硫醚	Methyl propyl disulfide	3201
747	S074	I1842	甲基苄基二硫醚	Methyl benzyl disulfide	3504
748	S074	I1843	甲基糠基二硫醚	Methyl furfuryl disulfide	3362
749	S074	I1844	烯丙基二硫醚	Allyl disulfide	2028
750	S075	I1845	双(2-甲基-3-呋喃基)二硫醚	Bis(2-methyl-3-furyl)disulfide	3259
751	S075	I1846	糠基甲基硫醚	Furfuryl methyl sulfide	3160
752	S075	I1847	2,6-二甲基苯硫酚	2,6-Dimethylthiophenol	3666
753	S075	I1848	2-甲基-3-(2-呋喃基)丙烯醛	2-Methyl-3-(2-furyl)acrolein	2704
754	S075	I1849	2-甲基四氢噻吩-3-酮	2-Methyltetrahydrothiophen-3-one	3512
755	S075	I1850	2-甲基-5-(甲硫基)呋喃	2-Methyl-5-(methylthio)furan	3366
756	S075	I1851	2-羟基-3,5,5-三甲基-2-环己烯	2-Hydroxy-3,5,5-trimethyl-2-cyclohexene	3459
757	S075	I1852	糠酸甲酯	Methyl 2-furoate	2703
758	S075	I1853	硫代乙酸乙酯	Ethyl thioacetate	3282

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
759	S075	I1854	硫代乙酸丙酯	Propyl thioacetate	3385
760	S076	I1855	3-巯基丙酸乙酯	Ethyl 3-mercaptopropionate	3677
761	S076	I1856	硫代丁酸甲酯	Methyl thiobutyrate	3310
762	S076	I1857	异硫氰酸烯丙酯	Allyl isothiocyanate	2034
763	S076	I1858	2-硫代糠酸甲酯	Methyl 2-thiofuroate	3311
764	S076	I1859	3-甲基-1,2,4-三噻烷	3-Methyl-1,2,4-trithiane	3718
765	S076	I1860	2,3,5,6-四甲基吡嗪	2,3,5,6-Tetramethylpyrazine	3237
766	S076	I1861	2-乙基吡嗪	2-Ethylpyrazine	3281
767	S076	I1862	2-乙基-3,(5或6)-二甲基吡嗪	2-Ethyl-3(5 or 6)-dimethylpyrazine	3149
768	S076	I1863	2-甲氧基-3-异丁基吡嗪	2-Methoxy-3-isobutyl	3132
769	S076	I1864	1-甲基-2-乙酰基吡咯	1-Methyl-2-acetylpyrrole	3184
770	S077	I1865	N-乙基-2-乙酰基吡咯	1-Ethyl-2-acetylpyrrole	3147
771	S077	I1866	喹啉	Quinoline	3470
772	S077	I1867	6-甲基喹啉	6-Methylquinoline	2744
773	S077	I1868	5-甲基喹啉	5-Methylquinoxaline	3203
774	S077	I1869	哌啶	Piperidine	2908
775	S077	I1870	β -甲基吲哚	β -Methylindole	3019
776	S077	I1871	5-乙基-2-甲基吡啶	5-Ethyl-2-methylpyridine	3546
777	S077	I1872	3-乙基吡啶	3-Ethylpyridine	3394
778	S077	I1873	2-乙酰基吡啶	2-Acetylpyridine	3251
779	S077	I1874	3-乙酰基吡啶	3-Acetylpyridine	3424
780	S078	I1875	甲酸肉桂酯	Cinnamyl formate	2299
781	S078	I1876	异戊胺	Isopentylamine	3219
782	S078	I1877	苯乙胺	Phenethylamine	3220
783	S078	I1878	2-甲基-1,3-二硫环戊烷	2-Methyl-1,3-dithiolane	3705
784	S078	I1879	6-乙酰氧基二氢茶螺烷	6-	3651
785	S078	I1880	4,5-二甲基噻唑	4,5-Dimethyl thiazole	3274
786	S078	I1881	3-巯基己醇	3-Mercaptohexanol	3850
787	S078	I1882	三硫丙酮	Trithioacetone	3475
788	S078	I1883	2,6-二甲基吡嗪	2,6-Dimethylpyrazine	3273
789	S078	I1884	2-(甲硫基)乙酸乙酯	Ethyl 2-(methylthio) acetate	3835
790	S079	I1885	乙酸3-巯基己酯	3-Mercaptohexyl acetate	3851
791	S079	I1886	2-(甲基二硫基)丙酸乙酯	Ethyl 2-(methyldithio) propionate	3834
792	S079	I1887	3-(甲硫基)丁酸乙酯	Ethyl 3-(methylthio) butyrate	3836
793	S079	I1888	丁酸3-巯基己酯	3-Mercaptohexyl butyrate	3852
794	S079	I1889	己酸3-巯基己酯	3-Mercaptohexyl hexanoate	3853
795	S079	I1890	糠醇	Furfuryl alcohol	2491
796	S079	I1891	四氢糠醇	Tetrahydro furfuryl alcohol	3056

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
797	S079	I1892	牛磺酸(2-氨基乙基磺酸)	Taurine (2-Aminoethylsulfonic Acid)	3813
798	S079	I1893	2-乙基-3-甲基吡嗪	2-Ethyl-3-Methylpyrazine	3155
799	S079	I1894	3-甲基-2-丁硫醇	3-Methyl-2-butanethiol	3304
800	S080	I1895	2-甲基-3-四氢呋喃硫醇	2-Methyl-3-	3787
801	S080	I1896	丙硫醇	Propanethiol	3521
802	S080	I1897	1,3-丙二硫醇	1,3-Propanedithiol	3588
803	S080	I1898	烯丙基硫醇(2-丙烯基-1-硫醇)	Allyl mercaptan (2-propenyl-1-thiol)	2035
804	S080	I1899	4-甲氧基-2-甲基-2-丁硫醇	4-Methoxy-2-methyl-2-butanethiol	3785
805	S080	I1900	2-苯乙硫醇	2-Phenylethyl mercaptan	3894
806	S080	I1901	3-巯基-3-甲基-1-丁醇	3-Mercapto-3-methyl-1-	3854
807	S080	I1902	甲基-2-甲基-3-呋喃基二硫醚	Methyl 2-methyl-3-furyl	3573
808	S080	I1903	甲基乙基硫醚	Methyl ethyl sulfide	3860
809	S080	I1904	甲基苯基二硫醚	Methyl phenyl disulfide	3872
810	S081	I1905	二乙基硫醚	Diethyl sulfide	3825
811	S081	I1906	二丙基三硫醚	Dipropyl trisulfide	3276
812	S081	I1907	丙烯基丙基二硫醚	Propenyl propyl disulfide	3227
813	S081	I1908	二烯丙基硫醚	Allyl sulfide	2042
814	S081	I1909	二烯丙基三硫醚	Diallyl trisulfide	3265
815	S081	I1910	二烯丙基四硫醚(二烯丙基聚硫)	Diallyl tetrasulfide (Diallyl polysulfide)	3533
816	S081	I1911	2-甲硫甲基-2-丁烯醛	2-(Methylthio)methyl-2-	3601
817	S081	I1912	3-甲硫基己醛	3-Methylthio hexanal	3877
818	S081	I1913	乙酸环己酯	Cyclohexyl acetate	2349
819	S081	I1914	邻-氨基苯乙酮	<i>o</i> -Amino acetophenone	3906
820	S082	I1915	2-甲基-3-甲硫基呋喃	2-Methyl-3-(methylthio) furan	3949
821	S082	I1916	甲酸3-巯基-3-甲基丁酯	3-Mercapto-3-methyl-butyl formate	3855
822	S082	I1917	乙酸3-甲硫基丙酯	3-(Methylthio) propyl acetate	3883
823	S082	I1918	3-甲基硫代丁酸S-甲酯(异戊酸)	S-Methyl 3-methylbutanethioate (Methylthioisovalerate)	3864
824	S082	I1919	甲硫磺酸S-甲酯	S-Methyl	-
825	S082	I1920	2-甲硫基丁酸甲酯	Methyl 2-methylthio butyrate	3708
826	S082	I1921	3-甲硫基-1-己醇乙酸酯	3-(Methylthio)-1-hexyl	3789
827	S082	I1922	甲硫醇乙酸酯	S-methyl thioacetate	3876
828	S082	I1923	(5 <i>H</i>)-5-甲基-6,7-二氢环戊基并	(5 <i>H</i>)-5-Methyl-6,7-dihydro-cycl	3306
829	S082	I1924	2-甲氧基吡嗪	2-Methoxypyrazine	3302

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
830	S083	I1925	2-,5或6-甲氧基-3-甲基吡嗪	2-,5 or 6-Methoxy-3-methyl-pyrazine	3183
831	S083	I1926	2-乙酰基-3,5(或6)-二甲基吡嗪	2-Acetyl-3,5(or6)dimethyl pyrazine	3327
832	S083	I1927	2-乙酰基-3-甲基吡嗪	2-Acetyl 3-methyl pyrazine	3964
833	S083	I1928	四氢吡咯(吡咯烷)	Tetrahydropyrrole	3523
834	S083	I1929	2-异丁基吡啶	2-Isobutyl pyridine	3370
835	S083	I1930	2-乙基-4,5-二甲基噁唑	2-Ethyl-4,5-dimethyloxazole	3672
836	S083	I1931	硫化铵	Ammonium sulfide	2053
837	S083	I1932	2-巯基丙酸乙酯	Ethyl 2-mercaptopropionate	3279
838	S083	I1933	N-(4-羟基-3-甲氧基苄基)壬酰胺	N-(4-Hydroxy-3-methoxybenzyl)nonanamide	2787
839	S083	I1934	1,4-二噻烷	1,4-Dithiane	3831
840	S084	I1935	桃金娘烯醇	Myrtenol	3439
841	S084	I1936	胡椒碱	Piperine	2909
842	S084	I1937	2,3-二甲基苯并呋喃	2,3-Dimethylbenzofuran	3535
843	S084	I1938	4-羟基-5-甲基-3(2H)呋喃酮	4-Hydroxy-5-methyl-3-(2H)-furanone	3635
844	S084	I1939	γ -紫罗兰酮	γ -Ionone	3175
845	S084	I1940	α -二氢紫罗兰酮	Dihydro-Alpha-ionone	3628
846	S084	I1941	<i>d</i> -胡椒酮(对-薄荷-1-烯-3-酮)	<i>d</i> -Piperitone (<i>p</i> -menth-1-en-3-one)	2910
847	S084	I1942	胡椒烯酮(对-薄荷-1,4(8)-二烯-3-酮)	Piperitenone (<i>p</i> -Mentha-1,4(8)-dien-3-one)	3560
848	S084	I1943	<i>l</i> -天冬氨酸	<i>l</i> -Aspartic acid	3656
849	S084	I1944	<i>d,l</i> -异亮氨酸	<i>d,l</i> -Isoleucine	3295
850	S085	I1945	焦木酸提取物	Pyroligneous acid extract	2968
851	S085	I1946	醋酸钠	Sodium acetate	3024
852	S085	I1947	二醋酸钠	Sodium diacetate	3900
853	S085	I1948	琥珀酸二钠	Disodium succinate	3277
854	S085	I1949	5'-鸟苷酸二钠	Disodium 5-guanylate	3668
855	S085	I1950	5'-肌苷酸二钠	Disodium 5-inosinate	3669
856	S085	I1951	磷酸三钙	Tricalcium phosphate	3081
857	S085	I1952	δ -十六内酯	δ -Hexadecalactone	-
858	S085	I1953	(+/-)二氢薄荷内酯	(+/-)Dihydromintlactone	4032
859	S085	I1954	顺式-4-十二烯醛	(<i>Z</i>)-4-Dodecenal	4036
860	S086	I1955	4,5-环氧反式-2-癸烯醛	4,5-Epoxy <i>trans</i> -2-decenal	4037
861	S086	I1956	2-乙基-5-甲基吡嗪	2-Ethyl-5-methylpyrazine	3154
862	S086	I1957	顺式-3-顺式-6-壬二烯-1-醇	cis-3-cis-6-Nonadien-1-ol	3885
863	S086	I1958	2-甲基-1-丁醇	2-Methyl-1-butanol	3998
864	S086	I1959	异龙脑	Isoborneol	2158

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
865	S086	I1960	2-壬醇	2-Nonanol	3315
866	S086	I1961	反式-2-辛烯-1-醇	(E)-2-Octen-1-ol (trans-2-Octen-1-ol)	3887
867	S086	I1962	香芹醇	Carveol	2247
868	S086	I1963	对-薄荷烷-2-酮	<i>p</i> -Menthan-2-one	3176
869	S086	I1964	4-甲基-3-戊烯-2-酮	4-Methyl-3-penten-2-one	3368
870	S087	I1965	反式,反式-3,5-辛二烯-2-酮	<i>trans,trans</i> -3,5-Octadien-2-	4008
871	S087	I1966	2-甲基呋喃	2-Methyl furan	4179
872	S087	I1967	3-癸烯-2-酮	3-Decen-2-one	3532
873	S087	I1968	2-辛烯-4-酮	2-Octen-4-one	3603
874	S087	I1970	2-呋喃基-2-丙酮	(2-Furyl)-2-propanone	2496
875	S087	I1972	5-甲基-2,3-己二酮	5-Methyl-2,3-hexanedione	3190
876	S087	I1973	2-甲基-3-戊烯酸	2-Methyl-3-pentenoic acid	3464
877	S087	I1974	L-酪氨酸	L-Tyrosine	3736
878	S087	I1975	2-氧代戊二酸	2-Oxopentanedioic acid	3891
879	S087	I1976	4-茴香酸	4-Anisic acid	3945
880	S088	I1977	亚油酸	Linoleic acid	3380
881	S088	I1978	甘草酸	Glycyrrhizic acid	-
882	S088	I1979	L-胱氨酸	L-Cystine	-
883	S088	I1980	L-蛋氨酸	L-Methionine	-
884	S088	I1981	L-谷氨酰胺	L-Glutamine	3684
885	S088	I1982	2-丙硫醇	2-Propanethiol	3897
886	S088	I1983	4-巯基-4-甲基-2-戊酮	4-Mercapto-4-methyl-2-pentano	3997
887	S088	I1984	1,2-乙二硫醇	1,2-Ethanedithiol	3484
888	S088	I1985	异戊烯基硫醇	Prenyl mercaptan	3896
889	S0889	I1986	d,l-(3-氨基-3-羧基丙基)二甲基氯化硫(甲基蛋氨酸-氯化硫)	d,l-(3-Amino-3-carboxypropyl)dimethylsulfonium chloride (d,l-Methylmethionine)	3445
890	S089	I1987	2-甲基-3-硫代乙酰氧基-4,5-二	2-Methyl-3-thioacetoxy-4,5-dihy	3636
891	S089	I1988	异丁基硫醇	Isobutyl mercaptan	3874
892	S089	I1989	苯基硫醇	Benzenethiol	3616
893	S089	I1990	异硫氰酸苄酯	Benzyl isothiocyanate	-
894	S089	I1991	甲基烯丙基三硫醚	Allyl methyl trisulfide	3253
895	S089	I1992	2-戊基噻吩	2-Pentyl thiophene	4387
896	S089	I1993	3,5-二乙基-1,2,4-三硫杂环戊	3,5-Diethyl-1,2,4-trithiolane	4030
897	S089	I1994	噻吩	Thiophene	-
898	S089	I1995	2,4,6-三甲基二氢-4H-1,3,5-二噻	2,4,6-Trimethyldihydro-4H-1,3,5-dithiazine	4018

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
899	S089	I1996	异硫氰酸3-甲硫基丙酯	3-Methylthiopropyl isothiocyanate	3312
900	S090	I1997	3-甲基丁基硫醇	3-Methylbutanethiol	3858
901	S090	I1998	2-乙酰基-2-噻唑啉	2-Acetyl-2-thiazoline	3817
902	S090	I1999	甲基丙基三硫醚	Methyl propyl trisulfide	3308
903	S090	I2000	噻唑	Thiazole	3615
904	S090	I2001	吡嗪	Pyrazine	4015
905	S090	I2002	甲基 1-丙烯基二硫醚	Methyl 1-propenyl disulfide	3576
906	S090	I2003	甲酸丙酯	Propyl formate	2943
907	S090 7	I2004	香兰素3-(L-薄荷氧基)丙-1,2-二醇缩醛	Vanillin 3-(L-menthoxy)propane-1,2-diol acetal	3904
908	S090	I2005	3-戊烯-2-酮	3-Penten-2-one	3417
909	S090 0	I2006	十二酸甲酯(月桂酸甲酯)	Methyl dodecanoate (Methyl laurate)	2715
910	S091 0	I2007	乙酸紫苏酯(对-1,8-薄荷二烯-7-醇乙酸酯)	Perillyl acetate(p-Mentha-1,8-dien-7-yl acetate)	3561
911	S091	I2008	苹果酸二乙酯	Diethyl malate	2374
912	S091	I2009	甲硫基乙酸甲酯	Methyl (methylthio) acetate	4003
913	S091	I2010	2-乙酰基-1-吡咯啉	2-Acetyl-1-pyrroline	4249
914	S091	I2011	甲酸异丙酯	Isopropyl formate	2944
915	S091	I2012	4-甲基-2-戊烯醛	4-Methyl-2-pentenal	3510
916	S091	I2013	亚油酸乙酯	Ethyl linoleate	—
917	S091 7	I2014	2,4,6-三异丁基-5,6-二氢-4H-1,3,5-二噻唑	2,4,6-Triisobutyl-5,6-dihydro-4H-1,3,5-dithiazine	4017
918	S091	I2015	乙酸十二醇酯	Dodecyl acetate	2616
919	S091	I2016	2-乙基丁醛	2-Ethyl butyraldehyde	2426
920	S092	I2017	辛酸辛酯	Octyl caprylate	2811
921	S092	I2018	己醛二乙缩醛	Hexanal diethyl acetal	—
922	S092	I2019	丙酸异丙酯	Isopropyl propionate	2959
923	S092	I2020	丁酸反式-2-己烯酯	trans-2-Hexenyl butyrate	3926
924	S092	I2021	异硫氰酸丁酯	Butyl Isothiocyanate	4082
925	S092	I2022	N-葡糖酰基乙醇胺	N-Gluconyl ethanolamine	4254
926	S092	I2023	N-乳糖酰基乙醇胺	N-Lactoyl ethanolamine	4256
927	S092	I2024	1-庚烯-3-醇	1-Hepten-3-ol	4129
928	S092	I2025	乙硫醇	Ethanethiol	4258
929	S092	I2026	六偏磷酸钠	Sodium hexameta	3027
930	S093	I2027	乙酸L-龙脑酯	L-Borneyl acetate	4080
931	S093	I2028	反式- α -突厥酮	trans- α -Damascone	4088
932	S093	I2029	二乙基二硫醚	Diethyl disulfide	4093

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
933	S093	I2030	2,5-二甲基-3(2H)呋喃酮	2,5-Dimethyl-3(2H)furanone	4101
934	S093	I2031	香叶酸	Geranic acid	4121
935	S093	I2032	1-(3-羟基-5-甲基-2-噻吩)乙酮	1-(3-Hydroxy-5-methyl-2-thienyl)ethanone	4142
936	S093	I2033	异黄葵内酯	Isoambrettolide	4145
937	S093	I2034	异丁酸异龙脑酯	Isobornyl isobutyrate	4146
938	S093	I2035	N-甲基邻氨基苯甲酸异丁酯	Isobutyl N-methylantranilate	4149
939	S093	I2036	丁酸3-(甲硫基)丙酯	Methionyl butyrate (3-(Methylthio) propyl butyrate)	4160
940	S094	I2037	(S1)-甲氧基-3-庚硫醇	(S1)-Methoxy-3-heptanethiol	4162
941	S094	I2038	5-Z-辛烯酸甲酯	Methyl 5-Z-octenoate	4165
942	S094	I2039	N-乙酰基邻氨基苯甲酸甲酯	Methyl N-acetylantranilate	4170
943	S094	I2040	3-甲基-2-(3-甲基-2-丁烯)呋喃	3-Methyl-2-(3-methylbut-2-enyl)furan	4174
944	S094	I2041	乙酸植醇酯	Phytyl acetate	4197
945	S094	I2042	3,7,11-三甲基十二碳-2,6,10-三	3,7,11-Trimethyldodeca-2,6,10-tri	4213
946	S094	I2043	三乙胺	Triethylamine	4246
947	S094	I2044	丙酸茴香酯	Anisyl propionate	2102
948	S094	I2045	丁酸3-丁酮-2-醇酯	Butan-3-one-2-yl butanoate	3332
949	S094	I2046	异喹啉	Isoquinoline	2978
950	S095	I2047	2-丙酰噻唑	2-Propionylthiazole	3611
951	S095	I2048	2(4)-异丙基-4(2),6-二甲基二氢	2(4)-Isopropyl-4(2),6-dimethyl-dihydro(4H)-1,2,5-dithiazine	3782
952	S095	I2049	丁酸松油酯	Terpinyl butyrate	3049
953	S095	I2050	3-正丁基苯肽	3-n-Butylphthalide	3334
954	S095	I2051	2,2-二甲基-5-(1-甲基-1-丙烯基)	2,2-Dimethyl-5-(1-methylpropenyl)tetrahydrofuran	3665
955	S095	I2052	(6R)-3-甲基-6-(1-甲基乙基)-2-	2-Cyclohexen-1-one,3-methyl-6-(1-methylethyl) (6R)	4200
956	S095	I2053	3-甲基-2-丁烯-1-醇	3-Methyl-2-buten-1-ol	3647
957	S095	I2054	对-薄荷-1-烯-9-醇乙酸酯	1-p-Menthen-9-yl acetate	3566
958	S095	I2055	乙酸2-辛烯醇酯	2-Octen-1-yl acetate	3516
959	S095	I2056	1-(对-甲氧基苯基)-2-丙酮	1-(p-Methoxyphenyl)-2-propanone	2674
960	S096	I2057	十八酸丁酯(硬脂酸丁酯)	Butyl octadecanoate (Butyl stearate)	2214
961	S096	I2058	(+/-)-1-苯乙基硫醇	(+/-)-1-phenylethylsulfide	4061
962	S096	I2059	4-异丙基-2-环己烯酮	4-Isopropyl-2-cyclohexenone	3939
963	S096	I2060	邻-甲氧基苯甲酸甲酯	Methyl o-methoxybenzoate	2717
964	S096	I2061	丙酮醛	Pyruvaldehyde	2969

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
965	S096	I2062	甲基乙基三硫醚	Methyl ethyl trisulfide	3861
966	S096	I2063	2-甲基-2-(甲二硫基)-丙醛	2-Methyl-2-(methyldithio) propanal	3866
967	S096	I2064	二(甲硫基)甲烷	Bis-(Methylthio) methane	3878
968	S096	I2065	2,3,5-三硫杂己烷	2,3,5-Trithiahexane	4021
969	S096	I2066	4-乙基辛酸	4-Ethyl octanoic acid	3800
970	S097	I2067	二氢诺卡酮	Dihydronootkatone	3776
971	S097	I2068	1-乙氧基-3-甲基-2-丁烯	1-Ethoxy-3-methyl-2-butene	3777
972	S097	I2069	2-乙烯基-2-甲基-5-(1-甲基乙基)四氢呋喃	2-Ethenyl-2-methyl-5-(1-methyl ethenyl) tetrahydrofuran	3759
973	S097	I2070	异戊酸糠酯	Furfuryl isovalerate	3283
974	S097	I2071	异戊酸芳樟酯	Linalyl isovalerate	2646
975	S097	I2072	3-甲基-2-丁醇	3-Methyl-2-butanol	3703
976	S097	I2073	3-甲基-1-戊醇	3-Methyl-1-pentanol	3762
977	S097	I2074	4-甲基-2-戊酮	4-Methyl-2-pentanone	2731
978	S097	I2075	反式-3-顺式-6-壬二烯醇	trans-3-cis-6-Nonadienol	3884
979	S097	I2076	庚酸甲酯	Methyl heptanoate	2705
980	S098	I2077	顺式-3-己烯醇丙酸酯	(Z)-3-Hexenyl propionate	3933
981	S098	I2078	反式-2-癸烯酸乙酯	Ethyl trans-2-decenoate	3641
982	S098	I2079	2-乙基苯酚	2-Ethyl phenol	—
983	S098	I2080	盐酸硫胺素	Thiamine hydrochloride	3322
984	S098	I2081	N-甲基吡咯-2-甲醛	N-Methyl pyrrol-2-carboxaldehyde	4332
985	S098	I2082	乙酸香兰素酯	Vanillin acetate	3108
986	S098	I2083	l-组氨酸	l-Histidine	3694
987	S098	I2084	δ-突厥酮	δ-Damascone	3622
988	S098	I2085	2-甲基戊酸乙酯	Ethyl 2-methylpentanoate	3488
989	S098	I2086	4-甲硫基-2-丁酮	4-Methylthio-2-butanone	3375
990	S099	I2087	乳酸l-薄荷酯	l-Menthyl lactate	3748
991	S099	I2088	甲基3-甲基-1-丁烯基二硫醚	Methyl 3-methyl-1-butenyl disulfide	3865
992	S099	I2089	1-巯基-2-丙酮	1-Mercapto-2-propanone	3856
993	S099	I2090	乙酸正戊酯	Pentyl acetate	—
994	S099	I2091	胡薄荷酮	Pulegone	2963
995	S099	I2092	1-苯基丙醇-1	1-Phenylpropan-1-ol	2884
996	S099	I2093	4-苯基-2-丁醇	4-Phenyl-2-butanol	2879
997	S099	I2094	庚醇-3	Heptan-3-ol	3547
998	S099	I2095	3-乙酰氧基己酸甲酯	Methyl 3-acetoxy hexanoate	—
999	S099	I2096	对-薄荷-1-烯-3-醇	p-Menth-1-en-3-ol	3179
1000	S100	I2097	4-萜醇	4-Thujanol	3239

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1001	S100	I2098	丙酮酸顺式-3-己烯酯(丙酮酸叶)	cis-3-Hexenyl pyrovate (Leaf pyrovate)	3934
1002	S100	I2099	联苯	Biphenyl	3129
1003	S100	I2100	顺式-4-羟基-6-十二烯酸	(Z)-4-Hydroxy-6-dodecenoic acid lactone	3780
1004	S100	I2101	甲基亚磺酰甲烷	Methylsulfinylmethane	3875
1005	S100	I2102	3,7-二甲基-2,6-辛二烯酸甲酯 (香叶醇甲酯)	Methyl 3,7-dimethyl-2,6-octadienoate (methyl geranate)	—
1006	S100	I2103	反式和顺式-4,8-二甲基-3,7-壬	(E)and(z)-4,8-Dimethyl-3,7-non	3969
1007	S100	I2104	异亚戊基异戊胺	Isopentylidene	3990
1008	S100	I2105	戊酸异戊酯	Isoamyl valerate	—
1009	S100	I2106	丙酸反式-2-己烯酯	trans-2-Hexenyl propionate	3932
1010	S101	I2107	硫化氢(仅用于热反应香)	Hydrogen sulfide	3779
1011	S101	I2108	戊酸甲酯	Methyl valerate	2752
1012	S101	I2109	丁酸异丙酯	Isopropyl butyrate	2935
1013	S101	I2110	烯丙基甲基二硫醚	Allyl methyl disulfide	3127
1014	S101	I2111	3-壬酮	3-Nonanone	3440
1015	S101	I2112	二苄基二硫醚	Benzyl disulfide	3617
1016	S101	I2113	苯乙酸顺式-3-己烯酯(苯乙酸叶)	cis-3-Hexenyl phenylacetate (Leaf phenylacetate)	3633
1017	S101	I2114	乙酸3-(乙酰巯基)己酯	3-Acetylmercaptohexyl	3816
1018	S101	I2115	己酸甲硫醇酯	S-Methyl hexanethioate(methyl thiobexanoate)	3862
1019	S101	I2116	反式-2-丁烯酸(巴豆酸)	(E)-2-Butenoic acid (Crotonic acid)	3908
1020	S102	I2117	戊酸顺式-3-己烯酯(戊酸叶醇)	(Z)-3-Hexenyl valerate (Leaf valerate)	3936
1021	S102	I2118	己酸苄酯	Benzyl hexanoate	4026
1022	S102	I2119	烯丙基丙基二硫醚	Allyl propyl disulfide	4073
1023	S102	I2120	2,8-表硫-顺式-对-莰烷 4,7,7-三甲基-6-硫杂双 环[3.2.1] 辛烷 硫杂莰烷	2,8-Epithio-cis-p-menthane 4,7,7-Trimethyl-6-thiabicyclo[3.2.1]octane Thiocineole	4108
1024	S102	I2121	癸酸甲酯	Methyl decanoate	—
1025	S102	I2122	甲酸异丁酯	Isobutyl formate	2197
1026	S102	I2123	4-庚酮	4-Heptanone	2546
1027	S102	I2124	戊酸丁酯	Butyl valerate	2217
1028	S102	I2125	丁酸环己酯	Cyclohexyl butyrate	2351

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1029	S102	I2126	山梨酸乙酯(2,4-己二烯酸)	Ethyl sorbate (Ethyl 2,4-hexadienate)	2459
1030	S103	I2127	单油酸甘油酯	Glyceryl monooleate	2526
1031	S103	I2128	5-羟基-4-辛酮	5-Hydroxy-4-octanone	2587
1032	S103	I2129	壬酸甲酯	Methyl nonanoate	2724
1033	S103	I2130	丙酸橙花酯	Neryl propionate	2777
1034	S103	I2131	肉桂酸丙酯	Propyl cinnamate	2938
1035	S103	I2132	丁酸玫瑰酯	Rhodinyl butyrate	2982
1036	S103	I2133	异丁酸玫瑰酯	Rhodinyl isobutyrate	2983
1037	S103	I2134	丙酸松油酯	Terpinyl propionate	3053
1038	S103	I2135	丙酸糠酯	Furfuryl propionate	3346
1039	S103	I2136	戊酸糠酯	Furfuryl pentanoate	3397
1040	S104	I2137	异茉莉酮	Isojasmone	3552
1041	S104	I2138	苄基甲基硫醚	Benzyl methyl sulfide	3597
1042	S104	I2139	3-甲基-2-丁烯醛	3-Methyl-2-butenal	3646
1043	S104	I2140	2,4-癸二烯酸丙酯	Propyl 2,4-decadienoate	3648
1044	S104	I2141	反式-2-己烯酸己酯	Hexyl trans-2-hexenoate	3692
1045	S104	I2142	4-烯丙基-2,6-二甲氧基苯	4-Allyl-2,6-dimethoxyphenol	3655
1046	S104	I2143	2-羟基-4-甲基戊酸甲酯	Methyl 2-hydroxy-4-methylpentanoate	3706
1047	S104	I2144	反式-2-辛烯酸甲酯	Methyl trans-2-octenoate	3712
1048	S104	I2145	2,2,6-三甲基-6-乙基四氢-2H-吡喃	2,2,6-Trimethyl-6-ethyltetrahydropyran	3735
1049	S104	I2146	香紫苏内酯	Sclareolide(Decahydro-3a,6,6,9a-tetramethylnaphtho(2,1-b)furan-2-one)	3794
1050	S105	I2147	苯甲酸甲硫醇酯	S-Methyl benzothioate	3857
1051	S105	I2148	反式-2-己烯酸顺式-3-己烯醇	(Z)-3-Hexenyl(E)-2-hexenoate	3928
1052	S105	I2149	2-巯基苯甲醚	2-Mercaptoanisole	4159
1053	S105	I2150	香兰素苏和赤-2,3-丁二醇缩醛	Vanillin erythro and threo-butan-2,3-diol acetal	4023
1054	S105	I2151	反式-6-甲基-3-庚烯-2-酮	(E)-6-Methyl-3-hepten-2-one	4001
1055	S105	I2152	(±)-3-巯基丁酸乙酯	(±)-Ethyl 3-mercaptobutyrate	3977
1056	S105	I2153	3-巯基-2-甲基戊醇	3-Mercapto-2-methylpentanol	3996
1057	S105	I2154	乙醛二异戊醇缩醛	Acetaldehyde diisoamyl acetal	4024
1058	S105	I2155	(+/-)-2-苯基-4-甲基-2-己烯醇	(+/-)-2-Phenyl-4-methyl-2-hexenol	4194
1059	S105	I2156	2-庚硫醇	2-Heptanethiol	4128
1060	S106	I2157	2-(2-羟基-4-甲基-3-环己烯基)-丙酸内酯	2-(2-Hydroxy-4-methyl-3-cyclohexenyl)-propionic acid lactone (Wine Lactone)	4140

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1061	S106	I2158	L-薄荷基甲基醚(2-异丙基-5-甲基环己基甲基)	1-Menthyl methyl ether (2-Isopropyl-5-methylcyclohexyl methyl ether)	4054
1062	S106	I2159	己酸异丙酯	Isopropyl hexanoate	2950
1063	S106	I2160	2,4-己二烯-1-醇	2,4-Hexadien-1-ol	3922
1064	S106	I2161	十六烷酸甲酯	Methyl hexadecanoate	—
1065	S106	I2162	5-甲基-2-噻吩甲醛	5-Methyl-2-thiophenecarboxaldehyde	3209
1066	S106	I2163	4-甲基-2,6-二甲氧基苯	4-Methyl-2,6-dimethoxybenzene	3704
1067	S106	I2164	对-甲氧基肉桂醛	p-Methoxycinnamaldehyde	3567
1068	S106	I2165	2,4,5-三甲基噁唑	2,4,5-Trimethyloxazole	4394
1069	S106	I2166	苯甲醛二乙缩醛	Benzaldehyde diethyl acetal	—
1070	S107	I2167	d-新薄荷醇	d-Neo-Menthol	2666
1071	S107	I2168	2-壬烯酸γ-内酯	2-Nonenoic acid gamma-lactone	4188
1072	S107	I2169	反式-4-癸烯酸乙酯	Ethyl trans-4-decenoate	3642
1073	S107	I2170	晚香玉内酯{二氢-5-[(Z,Z)-2,5-二烯基]-2(3H)-呋喃酮}	Tuberose Lactone {Dihydro-5-[(Z,Z)-octa-2,5-dienyl]-2(3H)-furanone}	4067
1074	S107	I2171	4-甲基-2-戊基-1,3-二氧戊环(己醛1,2-丙二醇缩醛)	4-Methyl-2-pentyl-1,3-dioxolane (Hexanal propylene glycol acetal)	3630
1075	S107	I2172	乙酸3-巯基庚酯	3-Mercaptoheptyl acetate	4289
1076	S107	I2173	甲基纤维素	Methyl cellulose	2696
1077	S107	I2174	植醇(叶绿醇)(叶黄烯醇)(3,7,11,15-四甲基-1-醇)	phytol(3,7,11,15-Tetramethyl-2-hexadecen-1-ol)	4196
1078	S107	I2175	异戊醛二乙缩醛	Isovaleraldehyde diethyl acetal	4371
1079	S107	I2176	异硫氰酸3-丁烯酯	3-Butenyl isothiocyanate	4418
1080	S108	I2177	异硫氰酸4-戊烯酯	4-Pentenyl isothiocyanate	4427
1081	S108	I2178	异硫氰酸5-己烯酯	5-Hexenyl isothiocyanate	4421
1082	S108	I2179	顺式-9-十八烯醇乙酸酯(乙酸油)	cis-9-Octadecenyl acetate (Oleyl acetate)	4359
1083	S108	I2180	糠基甲基醚	Furfuryl methyl ether	3159
1084	S108	I2181	3-己酮	3-Hexanone	3290
1085	S108	I2182	异硫氰酸2-丁酯	2-Butyl isothiocyanate	4419
1086	S108	I2183	异硫氰酸异丁酯	Isobutyl isothiocyanate	4424
1087	S108	I2184	异硫氰酸6-(甲硫基)己	6-(Methylthio) hexyl isothiocyanate	4415
1088	S108	I2185	异硫氰酸5-(甲硫基)戊	5-(Methylthio) pentyl isothiocyanate	4416
1089	S108	I2186	异硫氰酸戊酯	Amyl isothiocyanate	4417

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1090	S109	I2187	异硫氰酸异丙酯	Isopropyl isothiocyanate	4425
1091	S109	I2188	异硫氰酸异戊酯	Isoamyl isothiocyanate	4423
1092	S109	I2190	2,5-二甲基呋喃	2,5-Dimethylfuran	4106
1093	S109	I2191	环紫罗兰酮	Cycloionone	3822
1094	S109	I2192	2-异丁基-4-甲基-1, 3-二氧戊环 (异戊醛 1,3-丙二醇缩醛)	2-Isobutyl-4-methyl-1,3-dioxolane (Isovaleraldehyde propylene glycol acetal)	4286 4378
1095	S109	I2193	顺式和反式-2-异丙基-4-甲基-1, 3-二氧戊环(异丁醛 1,2-丙二醇缩醛)	Cis-and trans-2-Isopropyl-4-methyl-1,3-dioxolane (Isobutyraldehyde propylene glycol acetal)	4287
1096	S109	I2194	4-氨基丁酸(γ-氨基丁酸)	4-Aminobutyric acid (Gamma-Aminobutyric acid)	4288
1097	S109	I2195	N-[2-(3,4-二甲氧基苯基)乙基]-3,4-二甲氧基苯甲酰胺	N-[2-(3,4-Dimethoxyphenyl)ethyl]-3,4-dimethoxycinnamic acid amide	4310
1098	S109	I2196	二-(1-丙烯基)硫醚(异构体混合)	Di-(1-propenyl)-sulfide (mixture of isomers)	4386
1099	S109	I2197	乙酸2-戊酯	2-Pentyl acetate	4012
1100	S110	I2198	乙胺	Ethylamine	4236
1101	S110	I2199	2,8-二硫杂-4-壬烯-4-甲醛 (5-(甲硫基)-2-(甲硫基甲基)-2-戊烯醛)	2,8-Dithianon-4-en-4-carboxaldehyde 5-(Methylthio)-2-(methylthiomethyl)-2-pentenal Methialdol	3483
1102	S110	I2200	1-丁烯-1-基甲基硫醚	1-Buten-1-yl methyl sulfide	3820
1103	S110	I2201	二异丙基二硫醚	Diisopropyl disulfide	3827
1104	S110	I2202	(E)-2-癸烯酸	(E)-2-Decenoic acid	3913
1105	S110	I2203	L-苧烯	L-Limonene	—
1106	S110	I2204	正己硫醇	1-Hexanethiol	3842
1107	S110	I2205	2-癸酮	2-Decanone	4271
1108	S110	I2206	二糠基醚	Difurfuryl ether	3337
1109	S110	I2207	异丁酸乙基香兰素酯	Ethyl vanillin isobutyrate	3837
1110	S111	I2208	8-罗勒烯醇乙酸酯(2,6-二甲基-2,5,7-辛三烯-1-醇乙酸酯)	8-Ocimenyl acetate (2,6-Dimethyl-2,5,7-octatriene-1-yl acetate)	3886
1111	S111	I2209	丁胺	Butylamine	3130
1112	S111	I2210	1-氨基-2-丙醇	1-Amino-2-propanol	3965
1113	S111	I2211	反式-1,5-辛二烯-3-酮	(E)-1,5-Octadien-3-one	4405
1114	S111	I2212	2,5-二甲基-4-乙氧基-3(2H)呋喃	2,5-dimethyl-4-ethoxy-3(2H)furan	4104

表 B.3(续)

SN	Coding	Original coding	Spices Chinese Name	Spices English Name	FEMA No.
1115	S111	I2213	反式-2-顺式-4-顺式-7-十三碳三	2-trans-4-cis-7-cis- Tridecatrienal	3638
1116	S111	I2214	反式-2-顺式-4-癸二烯酸甲酯	Methyl (E)-2-(Z)-4- decadienoate	3859
1117	S111	I2215	2-(4-甲基-2-羟基苯基)-丙酸-γ-	2-(4-Methyl-2- hydroxyphenyl)pr opionic acid γ lactone	3863
1118	S111	I2216	丙酸顺式-5-辛烯酯	(Z)-5-Octenyl propionate	3890
1119	S111	I2217	3-甲基-2-丁烯硫醇乙酸酯	3-Methyl-2-butenyl thioacetate (Propyl thioacetate)	3895
1120	S112	I2218	1-吡咯啉	1-Pyrroline	3898
1121	S112	I2219	2,3,4-三甲基-3-戊醇	2,3,4-Trimethyl-3-pentanol	3903
1122	S112	I2220	二异丙基三硫醚	Diisopropyl trisulfide	3968
1123	S112	I2221	2-丙酰基-1-吡咯啉	2-Propionyl-1-pyrroline	4063
1124	S112	I2222	3,6-二乙基-1,2,4,5-四硫杂环己烷与3,5-二乙基-1,2,4-三硫杂	Mixture of 3,6-Diethyl-1,2,4,5-tetra thiane and 3,5-diethyl-1,2,4- trithiolane	4094
1125	S112	I2223	2,5-二羟基-1,4-二噻烷(巯基乙	2,5-Dihydroxy-1,4-dithiane (Mercaptoacetaldehyde dimer)	3826
1126	S112	I2224	3-己烯醛(反式/顺式混合物)	3-Hexenal (trans/cis mix)	3923
1127	S112	I2225	4-羟基-3,5-二甲氧基苯甲醛	4-Hydroxy-3,5- dimethoxybenzal dehyde	4049
1128	S112	I2226	2-十一烯-1-醇	2-Undecen-1-ol	4068
1129	S112	I2227	2-(4-羟基苯基)-乙胺(酪胺)	2-(4- hydroxyphenyl)ethylamine (Tyramine)	4215
1130	S113	I2228	4[(2-呋喃甲基)硫基]-2-戊酮 (4-糖基基-2-戊酮)	4-[(2-Furanmethyl)thio]-2- penta none (4-Furfurylthio -2-pentanone)	3840
1131	S113	I2229	己酸甲硫基甲酯	Methylthiomethyl hexanoate	3880
1132	S113	I2230	2,6-二甲基-4-庚酮	2,6-Dimethyl-4-heptanone (Diisobutyl ketone)	3537
1133	S113	I2231	d-香芹酮	d-carvone	2249
1134	S113	I2232	反式-3-己烯醇	trans-3-hexenol	4356
1135	S113	I2233	甲酸松油酯	terpinyl formate	3052
1136	S113	I2234	脱氢圆柚酮	dehydronootkatone	4091
1137	S113	I2235	己酸香叶酯	geranyl hexanoate	2515
1138	S113	I2236	3-甲基己醛	3-methyl hexanal	4261
1139	S113	I2237	(反式,反式)-2,4-壬二烯	(E,E)-2,4-nonadiene	4292
1140	S114	I2238	1-辛烯	1-octene	4293
1141	S114	I2239	2-甲基苯乙酮	2-methyl acetophenone	4316
1142	S114	I2240	1-乙基-2-甲酰基吡咯(茶吡咯)	1-ethyl-2-formylpyrrole (Tea pyrrole)	4317

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1143	S114	I2241	2-(4-甲基-5-噻唑基)乙醇	2-(4-methyl-5-thiazolyl) ethyl octanoate	4280
1144	S114	I2242	2-乙基-6-甲基吡嗪	2-ethyl-6-methylpyrazine	3919
1145	S114	I2243	对-丙基苯酚	p-propylphenol	3649
1146	S114	I2244	3,5-二乙基-2-甲基吡嗪	3,5-diethyl-2-methylpyrazine	3916
1147	S114	I2245	马鞭草烯酮	verbenone	4216
1148	S114	I2246	4-戊烯醛	4-pentenal	4262
1149	S114	I2247	乙酰乙酸乙酯丙二醇缩酮	ethyl acetoacetate propylene glycol ketal	4294
1150	S115	I2248	山梨酸甲酯	methyl sorbate	3714
1151	S115	I2249	2,5-二乙基四氢呋喃	2,5-diethyl tetrahydrofurane	3743
1152	S115	I2250	脱氢薄荷呋喃内酯	dehydromenthofurolactone	3755
1153	S115	I2251	乙酸桃金娘烯酯	myrtenyl acetate	3765
1154	S115	I2252	2-(4-甲基-5-噻唑基)乙醇	2-(4-methyl-5-thiazolyl) ethyl hexanoate	4279
1155	S115	I2253	2-(4-甲基-5-噻唑基)乙醇	2-(4-methyl-5-thiazolyl)ethyl butyrate	4277
1156	S115	I2254	吡咯	pyrrole	3386
1157	S115	I2255	S-烯丙基-L-半胱氨酸	S-allyl-L-cysteine	4322
1158	S115	A3001	2-巯基-3-丁醇	2-Mercapto-3-butanol	3502
1159	S115	A3002	硫代香叶醇	Thiogeraniol	3472
1160	S116	A3003	蒎烷硫醇	Pinanyl mercaptan	3503
1161	S116	A3004	α -甲基- β -羟基丙基 α -甲基- β -硫丙基硫醚	α -Methyl- β -hydroxypropyl α -methyl- β -mercaptopropyl sulfide	3509
1162	S116	A3005	乙基麦芽酚	Ethyl maltol	3487
1163	S116	A3006	柠檬醛二乙缩醛	Citral diethyl acetal	2304
1164	S116	A3007	3-丙烯基-6-乙氧基苯酚(丙烯基)	3-Propenyl-6-ethoxyphenol (Propenylguaethol)	2922
1165	S116	A3009	β -甲基紫罗兰酮	Methyl- β -ionone	2712
1166	S116	A3010	δ -甲基紫罗兰酮	Methyl- δ -ionone	2713
1167	S116	A3011	2,6-壬二烯醛二乙缩醛	2,6-Nonadienal diethyl acetal	3378
1168	S116	A3012	9-十一烯醛	9-Undecenal	3094
1169	S116	A3013	10-十一烯醛	10-Undecenal	3095
1170	S117	A3014	十六醛(俗称)(杨梅醛)	Aldehyde C-16 pure (so called) (Strawberry aldehyde)	2444
1171	S117	A3015	乙基香兰素	Ethyl vanillin	2464
1172	S117	A3016	兔耳草醛(仙客来醛)	Cyclamen aldehyde	2743
1173	S117	A3017	羟基香茅醛	Hydroxycitronellal	2583
1174	S117	A3018	β -环高柠檬醛	β -Homocyclocitral	3474
1175	S117	A3019	<i>l</i> -薄荷酮甘油缩酮	<i>l</i> -Menthone 1,2-glycerol Ketal	3807

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1176	S117	A3020	4-甲硫基-4-甲基-2-戊酮	4-(Methylthio)-4-methyl-2-pentanone	3376
1177	S117	A3021	3-巯基-2-戊酮	3-Mercapto-2-pentanone	3300
1178	S117	A3022	<i>d,l</i> -薄荷酮甘油缩酮	<i>d,l</i> -Menthone 1,2-glycerol	3808
1179	S117	A3023	α -甲基紫罗兰酮	Methyl- α -ionone	2711
1180	S118	A3024	α -异甲基紫罗兰酮	α - <i>iso</i> -Methylionone	-
1181	S118	A3025	烯丙基 α -紫罗兰酮	Allyl α -ionone	2033
1182	S118	A3026	6-甲基香豆素	6-Methylcoumarin	2699
1183	S118	A3027	2-巯基丙酸	2-Mercaptopropionic acid	3180
1184	S118	A3028	2-甲基-4-戊烯酸	2-Methyl-4-pentenoic acid	3511
1185	S118	A3029	乙酸二甲基苄基原酯	Benzyl dimethyl carbinyl	2392
1186	S118	A3030	环己基乙酸烯丙酯	Allyl cyclohexaneacetate	2023
1187	S118	A3031	乙酸玫瑰酯	Rhodinyl acetate	2981
1188	S118	A3032	3-(2-呋喃基)丙酸乙酯	Ethyl 3(2-furyl)propanoate	2435
1189	S118	A3033	丙酸烯丙酯	Allyl propionate	2040
1190	S119	A3034	3-环己基丙酸烯丙酯	Allyl 3-cyclohexylpropionate	2026
1191	S119	A3035	3-(2-呋喃基)丙酸异丁酯	Isobutyl 3-(2-furyl)propanoate	2198
1192	S119	A3036	硫代丙酸糠酯	Furfuryl thiopropionate	3347
1193	S119	A3037	丁酸二甲基苄基原酯	Dimethyl benzyl carbinyl butyrate	2394
1194	S119	A3038	环己基丁酸烯丙酯	Allyl cyclohexanebutyrate	2024
1195	S119	A3039	1,3-壬二醇乙酸酯(混合酯)	1,3-Nonanediol acetate(mixed ester)	2783
1196	S119	A3040	丁酸苏合香酯	Styryl butyrate	2686
1197	S119	A3041	乙酸柏木酯	Cedryl acetate	-
1198	S119	A3042	异丁酸麦芽酚酯	Maltol isobutyrate	3462
1199	S119	A3043	2-甲基-4-戊烯酸乙酯	Ethyl 2-methyl-4-pentenoate	3489
1200	S120	A3044	乙酸四氢糠酯	Tetrahydrofurfuryl acetate	3055
1201	S120	A3045	庚炔羧酸甲酯	Methyl heptyne carbonate	2729
1202	S120	A3046	辛炔羧酸甲酯	Methyl octyne carbonate	2726
1203	S120	A3047	癸二酸二乙酯	Diethyl sebacate	2376
1204	S120	A3048	10-十一烯酸乙酯	Ethyl 10-undecenoate	2461
1205	S120	A3049	苯乙酸烯丙酯	Allyl phenylacetate	2039
1206	S120	A3050	三乙酸甘油酯	Triacetin	2007
1207	S120	A3051	苯乙酸香叶酯	Geranyl phenylacetate	2516
1208	S120	A3052	苯乙酸对-甲酚酯	<i>p</i> -Cresyl phenylacetate	3077
1209	S120	A3053	4-苯基丁酸甲酯(苯丁酸甲酯)	Methyl 4-phenylbutyrate	2739
1210	S121	A3054	4-苯基丁酸乙酯(苯丁酸乙酯)	Ethyl 4-phenylbutyrate	2453
1211	S121	A3056	肉桂酸烯丙酯	Allyl cinnamate	2022
1212	S121	A3057	2-甲基-3-戊烯酸乙酯	Ethyl 2-methyl-3-pentenoate	3456
1213	S121	A3058	亚硝酸乙酯	Ethyl nitrite	2446

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1214	S121	A3059	庚酸戊酯	Amyl heptanoate	2073
1215	S121	A3060	3-乙酰基-2,5-二甲基呋喃	3-Acetyl-2,5-dimethylfuran	3391
1216	S121	A3061	2,5-二甲基-3-氧代(2H)-4-呋喃	2,5-Dimethyl-3-Oxo-(2H)-furan-4-yl butyrate	3970
1217	S121	A3062	2-甲氧基-3(5或6)-异丙基吡嗪	2-Methoxy-3(5 or 6)-isopropylpyrazine	3358
1218	S121	A3063	2-甲基-3(5或6)-糠硫基吡嗪	2-Methyl-3,5- or 6-(furfurylthio)-pyrazine (mixture of isomers)	3189
1219	S121	A3064	2-甲基(或乙基)-3(5或6)-甲氧基	2-Methyl(or ethyl)-3(5 or 6)-methoxy pyrazine	3280
1220	S122	A3065	2,5-二甲基-2,5-二羟基-1,4-二硫	2,5-Dimethyl-2,5-dihydroxy-1,4-dithiane	3450
1221	S122	A3066	5,7-二氢-2-甲基噻噁并-(3,4-d)	5,7-Dihydro-2-methylthieno(3,4-d)pyrimidine	3338
1222	S122	A3067	2-乙氧基噻唑	2-Ethoxythiazole	3340
1223	S122	A3068	2,4-二甲基-5-乙酰基噻唑	2,4-Dimethyl-5-acetylthiazole	3267
1224	S122	A3069	乙酸异丁香酯	Isoeugenyl acetate	2470
1225	S122	A3070	3-甲基丁酸对-甲酚酯(异戊酸对甲酚酯)	<i>p</i> -Methylphenyl 3-methylbutyrate (<i>p</i> -Cresyl isovalerate)	3387
1226	S122	A3071	<i>l</i> -薄荷醇乙二醇碳酸酯	<i>l</i> -Menthol ethylene glycol carbonate	3805
1227	S122	A3072	3-(2-甲基丙基)吡啶	3-(2-Methylpropyl) pyridine	3371
1228	S122	A3073	乙基香兰素1,2-丙二醇缩醛	Ethylvanillin propylene glycol acetal	3838
1229	S122	A3074	人造康乃克油	Artificial cognac oil	-
1230	S123	A3075	山楂核烟熏香料□号	Smoking flavorings No.□made from hawthorn kernels	-
1231	S123	A3076	山楂核烟熏香料□号	Smoking flavorings No.□made from hawthorn kernels	-
1232	S123	A3077	苄基异丁基原醇(α -异丁基苯乙)	Isobutyl benzyl carbinol (α -Butyl iso phenethyl alcohol)	2208
1233	S123	A3078	4-苯基-3-丁烯-2-醇	4-Phenyl-3-buten-2-ol	2880
1234	S123	A3079	2-甲基-4-苯基-2-丁醇	2-Methyl-4-phenyl-2-butanol	3629
1235	S123	A3080	<i>l</i> -薄荷醇丙二醇碳酸酯	<i>l</i> -Menthol 1-(or 2-)-propylene glycol carbonate	3806
1236	S123	A3081	辛酸烯丙酯	Allyl octanoate	2037
1237	S123	A3082	α -丙基苯乙醇	α -Propylphenethyl alcohol	2953
1238	S123	A3083	龙葵醇(β -甲基苯乙醇)	Hydratropyl alcohol (β -Methylphenethyl alcohol)	2732
1239	S123	A3084	四氢芳樟醇	Tetrahydrolinalool	3060

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1240	S124	A3085	2,3-二巯基丁烷	2,3-Dimercaptobutane	3477
1241	S124	A3086	β -萘乙醚	β -Naphthyl ethyl ether	2768
1242	S124	A3087	异丁基 β -萘醚	β -Naphthyl isobutyl ether	3719
1243	S124	A3088	邻-丙基苯酚	o-Propylphenol	3522
1244	S124	A3089	苜基异丁香酚	Isoeugenyl benzyl ether	3698
1245	S124	A3090	2-甲基-3(5或6)-甲硫基吡嗪	2-Methyl-3(5 or 6)-(methylthio)pyrazine	3208
1246	S124	A3091	香茅氧基乙醛	Citronellyloxyacetaldehyde	2310
1247	S124	A3092	乙醛苯乙醇丙醇缩醛	Acetaldehyde phenylethyl propyl acetal	2004
1248	S124	A3093	2-甲基-3-(对甲基苯基)丙醛	2-Methyl-3-(p-methylphenyl)propionaldehyde	2748
1249	S124	A3094	2-苯基-3-(2-呋喃基)丙-2-醛	2-Phenyl-3-(2-furyl)prop-2-al	3586
1250	S125	A3095	3,5,5-三甲基己醛	3,5,5-Trimethylhexanal	3524
1251	S125	A3096	2-甲基-3(5或6)-乙氧基吡嗪	2-Methyl-3(5 or 6)-ethoxypyrazine	3569
1252	S125	A3097	庚醛甘油缩醛	Heptanal glyceryl acetal	2542
1253	S125	A3098	苯乙醛甘油缩醛	Phenylacetaldehyde glyceryl acetal	2877
1254	S125	A3099	对-异丙基苯乙醛	p-Isopropyl	2954
1255	S125	A3100	2-甲基-4-苯丁醛	2-Methyl-4-	2737
1256	S125	A3101	龙葵醛	Hydratropic aldehyde	2886
1257	S125	A3102	龙葵醛二甲缩醛	Hydratropic aldehyde dimethyl acetal	2888
1258	S125	A3103	羟基香茅醛二乙缩醛	Hydroxycitronellal diethyl acetal	2584
1259	S125	A3104	柠檬醛二甲缩醛	Citral dimethyl acetal	2305
1260	S126	A3105	4-甲基-5-(2-乙酰氧乙基)-噻唑	4-Methyl-5-(2-acetoxyethyl)thiazole	3205
1261	S126	A3106	α -丁基肉桂醛	α -Butylcinnamaldehyde	2191
1262	S126	A3107	4-庚烯-3-酮	4-Heptene-3-one	-
1263	S126	A3108	4-甲基-1-苯基-2-戊酮	4-Methyl-1-phenyl-2-	2740
1264	S126	A3109	1-(对-甲氧基苯基)-1-戊烯-3-酮	1-(p-Methoxyphenyl)-1-penten-3-one	2673
1265	S126	A3110	α -己叉基环戊酮	α -Hexylidenecyclopentanone	2573
1266	S126	A3111	四甲基乙基环己烯酮	Tetramethyl	3061
1267	S126	A3112	糠硫醇甲酸酯	Furfurylthiol formate	3158
1268	S126	A3113	甲基 β -萘酮	Methyl β -naphthyl ketone	2723
1269	S126	A3114	2-(3-苯丙基)四氢呋喃	2-(3-Phenylpropyl)tetrahydrofuran	2898
1270	S127	A3115	烯丙基乙酸	Allyl acetic acid	2843

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1271	S127	A3116	甲酸二甲基苄基原酯	Dimethyl benzyl carbonyl formate	2395
1272	S127	A3117	4-乙酰基-6-叔丁基-1,1-二甲基	4-Acetyl-6- <i>t</i> -butyl-1,1-dimethyl	3653
1273	S127	A3118	癸醛二甲缩醛(1,1-二甲氧基癸)	Decanal dimethyl acetal (1,1-Dimethoxydecane)	2363
1274	S127	A3119	乙酸环己基乙酯	Cyclohexaneethyl acetate	2348
1275	S127	A3120	对-甲苯氧基乙酸乙酯	Ethyl (<i>p</i> -tolylxy) acetate	3157
1276	S127	A3121	乙酸二甲基苄基原酯	Dimethyl phenethyl carbonyl acetate	2735
1277	S127	A3125	丙酸甲基苄基原酯	Methyl phenylcarbonyl propionate	2689
1278	S127	A3126	2-呋喃基丙烯酸丙酯	Propyl 2-furanacrylate	2945
1279	S127	A3129	异丁酸二甲基苄基原酯	Dimethyl phenethyl carbonyl isobutyrate	2736
1280	S128	A3130	异丁酸2-苯氧基乙酯	2-Phenoxyethyl isobutyrate	2873
1281	S128	A3133	十三碳二酸环乙二醇二酯	Ethylene brassylate	3543
1282	S128	A3134	邻氨基苯甲酸异丁酯	Isobutyl anthranilate	2182
1283	S128	A3135	对-叔丁基苄乙酸甲酯	Methyl <i>p</i> -tert-	2690
1284	S128	A3136	苯氧乙酸烯丙酯	Allyl phenoxyacetate	2038
1285	S128	A3137	苯乙酸辛酯	Octyl phenylacetate	2812
1286	S128	A3138	苯乙酸苄酯	Benzyl phenylacetate	2149
1287	S128	A3139	苯乙酸芳樟酯	Linalyl phenylacetate	3501
1288	S128	A3140	苯乙酸香茅酯	Citronellyl phenylacetate	2315
1289	S128	A3141	苯乙酸愈创木酚酯	Guaiacyl phenylacetate	2535
1290	S129	A3142	3-甲基-2-丁烯酸2-苯乙酯(千里酸苯乙酯)	2-phenethyl 3-Methyl-2-butenate (Phenethyl senecioate)	2869
1291	S129	A3144	3-苯基缩水甘油酸乙酯	Ethyl 3-phenylglycidate	2454
1292	S129	A3146	肉桂酸芳樟酯	Linalyl cinnamate	2641
1293	S129	A3147	1,2-二((1'-乙氧基)-乙氧基)丙	1,2-Di((1'-ethoxy) ethoxy) propane	3534
1294	S129	A3148	<i>N</i> ,2,3-三甲基-2-异丙基丁酰胺	2-Isopropyl- <i>N</i> ,2,3-trimethylbutyr amide	3804
1295	S129	A3149	<i>N</i> -乙基-2-异丙基-5-甲基-环己烷	<i>N</i> -Ethyl-2-isopropyl-5-methylcyclohexane carboxamide	3455
1296	S129	A3150	3- <i>l</i> -薄荷氧基-1,2-丙二醇	3- <i>l</i> -Menthoxyp propane-1,2-	3784
1297	S129	A3151	香兰基丁醚	Vanillyl butyl ether	3796
1298	S129	A3152	9-癸烯醛	9-Decenal	3912
1299	S129	A3153	2-仲丁基环己酮	2- <i>sec</i> -Butylcyclohexanone	3261
1300	S130	A3154	2,3-十一碳二酮	2,3-Undecadione	3090

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1301	S130	A3155	环己烷基甲酸	Cyclohexanecarboxylic acid	3531
1302	S130	A3156	5和6-癸烯酸(牛奶内酯)	5-and6-Decenoic acid (Milk lactone)	3742
1303	S130	A3157	八乙酸蔗糖酯	Sucrose octaacetate	3038
1304	S130	A3158	丁酸烯丙酯	Allyl butyrate	2021
1305	S130	A3159	异丁酸香兰素酯	Vanillin isobutyrate	3754
1306	S130	A3160	戊二酸单 <i>l</i> -薄荷醇酯	<i>l</i> -Monomenthyl glutarate	4006
1307	S130	A3161	苯甲酰基乙酸乙酯	Ethyl benzoylacetate	2423
1308	S130	A3163	ϵ -十二内酯	ϵ -Dodecalactone	3610
1309	S130	A3164	八氢香豆素	Octahydrocoumarin	3791
1310	S131	A3165	2,5-二甲基-3-呋喃硫醇	2,5-Dimethyl-3-furathiol	3451
1311	S131	A3166	1,2-丁二硫醇	1,2-Butanedithiol	3528
1312	S131	A3167	双-(2,5-二甲基-3-呋喃基)二硫	Bis(2,5-dimethyl-3-furyl) disulfide	3476
1313	S131	A3168	丙基2-甲基-3-呋喃基二硫醚	Propyl 2-methyl-3-furyl disulfide	3607
1314	S131	A3169	二环己基二硫醚	Dicyclohexyl disulfide	3448
1315	S131	A3170	糠基异丙基硫醚	Furfuryl isopropyl sulfide	3161
1316	S131	A3171	2-乙基苯硫酚	2-Ethyl thiophenol	3345
1317	S131	A3172	2-(乙酰氧基)丙酸甲硫醇酯	Methylthio 2-(acetyloxy) propionate	3788
1318	S131	A3173	2-(丙酰氧基)丙酸甲硫醇酯	Methylthio 2-(propionyloxy) propionate	3790
1319	S131	A3174	3-糠硫基丙酸乙酯	Ethyl 3-	3674
1320	S132	A3175	2-甲硫基吡嗪	2-Methylthiopyrazine	3231
1321	S132	A3176	异硫氰酸苯乙酯	Phenethyl isothiocyanate	4014
1322	S132	A3177	2-(3-苯丙基)吡啶	2-(3-Phenylpropyl) pyridine	3751
1323	S132	A3178	4,5-二甲基-2-乙基-3-噻唑啉	4,5-Dimethyl-2-ethyl-3-thiazolin	3620
1324	S132	A3179	2-仲丁基-4,5-二甲基-3-噻唑啉	2-(2-Butyl)-4,5-dimethyl-3-thiazolin	3619
1325	S132	A3180	吡嗪乙硫醇	Pyrazine ethanethiol	3230
1326	S132	A3181	水杨酸苯酯	Phenyl salicylate	3960
1327	S132	A3182	庚醛二甲缩醛	Heptanal dimethyl acetal	2541
1328	S132	A3183	羟基香茅醛二甲缩醛	Hydroxy citronellal dimethyl acetal	2585
1329	S132	A3184	对-丙基茴香醚	<i>p</i> -Propyl anisole	2930
1330	S133	A3185	异丁酸对-甲酚酯	<i>p</i> -Tolyl isobutyrate	3075
1331	S133	A3186	异丁酸邻-甲酚酯	<i>o</i> -Tolyl isobutyrate	3753
1332	S133	A3187	柠檬醛丙二醇缩醛	Citral propylene glycol acetal	-
1333	S133	A3188	反式-2-己烯醛二乙缩醛	trans-2-Hexenal diethyl	4047

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1334	S133	A3189	2-巯基噻吩	2-Mercaptothiophene	3062
1335	S133	A3190	对- 薄荷 -3,8-二醇	p-Menth-3,8-diol	4053
1336	S133	A3191	1,8-辛二硫醇	1,8-Octanedithiol	3514
1337	S133	A3192	螺[2,4-二硫杂-1-甲基-8-氧杂双环[3.3.0]-辛烷-3,3'-(1'-氧杂-2',2'-methyl) cyclopentane]	spiro[2,4-Dithia-1-methyl-8-oxa bicyclo[3.3.0]octane-3,3'-(1'-oxa-2'-methyl) cyclopentane]	3270
1338	S133	A3193	3-壬烯-2-酮	3-Nonen-2-one	3955
1339	S133	A3194	3-甲基-2,4-壬二酮	3-Methyl-2,4-nonadione	4057
1340	S134	A3195	2,5-二甲基-3-硫代乙酰氧基呋喃	2,5-Dimethyl-3-thioacetoxymethoxyfuran	4034
1341	S134	A3196	反式-4-己烯醛	trans-4-Hexenal	4046
1342	S134	A3197	3-[(2-甲基-3-咪喃)硫基]-2-丁酮	(+/-)-3-[(2-Methyl-3-furyl)thio]-2-butanone	4056
1343	S134	A3198	3-巯基-2-甲基戊醛	3-Mercapto-2-methylpentanal	3994
1344	S134	A3199	2-(L- 薄荷 氧基)乙醇	2-(L-Menthoxy) ethanol	4154
1345	S134	A3200	丙酸四氢糠酯	Tetrahydrofurfuryl propionate	3058
1346	S134	A3201	异戊酸烯丙酯	Allyl isovalerate	2045
1347	S134	A3202	3-辛酮-1-醇	3-Octanon-1-ol	2804
1348	S134	A3203	三丙酸甘油酯	Glyceryl tripropanoate	3286
1349	S134	A3204	辛酸 α -糠酯	α -Furfuryl octanoate	3396
1350	S135	A3205	丁酸反式-2-辛烯醇酯	trans-2-Octen-1-yl butanoate	3517
1351	S135	A3206	苯乙醛二异丁缩醛	Phenylacetaldehyde diisobutyl acetal	3384
1352	S135	A3207	1,3-二苯基-2-丙酮	1,3-Diphenyl-2-propanone	2397
1353	S135	A3208	10-十一烯酸丁酯	Butyl 10-undecylenate	2216
1354	S135	A3209	乙酸檀香酯	Santalyl acetate	3007
1355	S135	A3210	2-乙基丁酸香叶酯	Geranyl 2-ethylbutyrate	3339
1356	S135	A3211	3-羟甲基-2-辛酮	3-Hydroxymethyl-2-octanone	3292
1357	S135	A3212	1,2-环己二酮	1,2-Cyclohexanedione	3458
1358	S135	A3213	松香甘油酯	Glycerol ester of rosin	4226
1359	S135	A3214	赤、苏-3-巯基-2-甲基丁-1-醇(3-巯基-2-甲基丁醇)	rythro and threo-3-Mercapto-2-methylbutan-1-ol (3-Mercapto-2-methylbutyl alcohol)	3993
1360	S136	A3215	4-甲基联苯	4-Methyl biphenyl	3186
1361	S136	A3216	α -戊基肉桂醇	α -Amylcinnamyl alcohol	2065
1362	S136	A3217	1-苯基-3-甲基-3-戊醇	1-phenyl-3-methyl-3-pentanol	2883
1363	S136	A3218	5-苯基戊醇	5-Phenylpentanol	3618
1364	S136	A3219	对- 薄荷 烷醇-2	p-Menthan-2-ol	3562
1365	S136	A3220	脱氢二氢紫罗兰醇	Dehydrodihydroionol	3446
1366	S136	A3221	乙基葑醇	Ethyl fenchol	3491

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1367	S1367	A3222	辛烯基琥珀酸单阿拉伯胶酯	Gum Arabic, hydrogen octenylbutane dioate	4227
1368	S1368	A3223	N1-(2-甲氧基-4-甲基苄基)-N2-(2-(5-甲基-2-吡啶基)乙基)草酰胺	N1-(2-methoxy-4-methylbenzyl)-N2-(2-(5-methylpyridin-2-yl)ethyl)oxalamide	4234
1369	S1369	A3224	N1-(2,4-二甲氧基苄基)-N2-(2-(2-吡啶基)乙基)草酰胺	N1-(2,4-dimethoxybenzyl)-N2-(2-(pyridin-2-yl)ethyl)oxalamide	4233
1370	S1370	A3225	N-(4-庚基)-(3,4-亚甲二氧基)苯	N-(heptan-4-yl)benzo[d][1,3]dioxole-5-carboxamide	4232
1371	S1371	A3226	二苄醚	Dibenzyl ether	2371
1372	S1372	A3227	5-羟基-十二酸甘油酯	Glyceryl 5-	3686
1373	S1373	A3228	三丁酸甘油酯	Tributylin	2223
1374	S1374	A3229	壬酸烯丙酯	Allyl nonanoate	2036
1375	S1375	A3230	5-羟基癸酸甘油酯	Glyceryl 5-	3685
1376	S1376	A3231	丙酸3-苯基丙酯	3-Phenylpropyl propionate	2897
1377	S1377	A3232	肉桂酸异丙酯	Isopropyl cinnamate	2939
1378	S1378	A3233	2-酮基-4-丁硫醇	2-Keto-4-butanethiol	3357
1379	S1379	A3234	甲基-对-甲苯缩水甘油酸乙酯	Ethyl methyl-p-toly glycidate	3757
1380	S1380	A3235	5-羟基-8-十一碳烯酸 δ -内酯	5-Hydroxy-8-undecenoic acid delta-lactone	3758
1381	S1381	A3236	N-环丙基-反式-2-顺式-壬二烯	N-Cyclopropyl-(E)2,(Z)6-nonadienamide	4087
1382	S1382	A3237	N-乙基-反式-2-顺式-6-壬二烯	N-Ethyl-(E)2,(Z)6-nonadienamid	4113
1383	S1383	A3238	2,4-二甲基-1,3-二氧戊环(乙醛缩醛)	2,4-Dimethyl-1,3-dioxolane(Ace taldehyde propylene glycol acetal)	4099
1384	S1384	A3239	β -萘甲醚	β -Naphthyl methyl ether	—
1385	S1385	A3240	二羟基丙酮	Dihydroxyacetone	4033
1386	S1386	A3241	二苯基二硫醚	Phenyl disulfide	3225
1387	S1387	A3242	乙基香芹酚	Ethyl carvacrol	2246
1388	S1388	A3243	甲基苯甲醛甘油缩醛(邻、间、对-异构体)	Tolualdehyde glyceryl acetal (o-, m- and p-isomers)	3067
1389	S1389	A3244	(+/-)-反式和顺式-4,8-二甲基-3,7-壬二烯-2-醇	(+/-)-trans-and cis-4,8-Dimethyl-3,7-nonadien-2-ol	4102
1390	S1390	A3245	(+/-)-反式和顺式-4,8-二甲基-3,7-壬二烯-2-醇乙酸酯	(+/-)-trans-and cis-4,8-Dimethyl-3,7-nonadien-2-yl acetate	4103

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1391	S139	A3246	(反式和顺式)-1-甲氧基-1-癸烯	trans-and cis-1-Methoxy-1-decene	4161
1392	S139	A3247	2-(4-甲基-5-噻唑基)乙醇癸酸	2-(4-Methyl-5-thiazolyl)ethyl decanoate	4281
1393	S139	A3248	2-(4-甲基-5-噻唑基)乙醇异丁酸	2-(4-Methyl-5-thiazolyl)ethyl isobutyrate	4278
1394	S139	A3249	2-(4-甲基-5-噻唑基)乙醇甲酸	2-(4-Methyl-5-thiazolyl)ethyl formate	4275
1395	S139	A3250	异戊酸3-苯丙酯	3-Phenylpropyl isovalerate	2899
1396	S139	A3251	D,L-薄荷脑(+/-)-1,2-丙二醇碳酸	D,L-Metho(+/-)-propylene glycol carbonate	3992
1397	S139	A3252	乙酸1-乙氧基乙醇酯	1-Ethoxyethyl acetate	4069
1398	S139	A3253	N-异丁基-反-2-反-4-癸二烯酸	N-Isobutyldeca-trans-2-trans-4-dienamide	4148
1399	S139	A3254	二苯乙醇酮(2-羟基-2-苯基苯乙	Benzoin(2-Hydroxy-2-phenylacetophenone)	2132
1400	S140	A3255	甲基异戊基二硫醚	Methyl isopentyl disulfide	4168
1401	S140	A3256	邻氨基苯甲酸烯丙酯	Allyl anthranilate	2020
1402	S140	A3257	6-环己基己酸烯丙酯	Allyl cyclohexanehexanoate	2025
1403	S140	A3258	5-环己基戊酸烯丙酯	Allyl cyclohexanevalerate	2027
1404	S140	A3259	2-乙基丁酸烯丙酯	Allyl 2-ethylbutyrate	2029
1405	S140	A3260	惕各酸烯丙酯(反式-2-甲基-2-丁	Allyl tiglate (Allyl trans-2-methyl-2-butenate)	2043
1406	S140	A3261	10-十一烯酸烯丙酯	Allyl 10-undecenoate	2044
1407	S140	A3262	α -戊基肉桂醛二甲缩醛	α -Amylcinnamaldehyde dimethyl acetal	2062
1408	S140	A3263	乙酸 α -戊基肉桂酯	α -Amylcinnamyl acetate	2064
1409	S140	A3264	甲酸 α -戊基肉桂酯	α -Amylcinnamyl formate	2066
1410	S141	A3265	异戊酸 α -戊基肉桂酯	α -Amylcinnamyl isovalerate	2067
1411	S141	A3266	4-(2-呋喃基)丁酸异戊酯	Isoamyl 4(2-furan) butyrate	2070
1412	S141	A3267	3-(2-呋喃基)丙酸异戊酯	Isoamyl 3(2-furan)	2071
1413	S141	A3268	2-戊基-5或6-酮-1,4-二噁烷	2-Amyl-5 or 6-keto-1,4-dioxane	2076
1414	S141	A3269	丙酮酸异戊酯	Isoamyl pyruvate	2083
1415	S141	A3270	苯基丁基醚	Benzyl butyl ether	2139
1416	S141	A3271	N-3,7-二甲基-2,6-辛二烯-环基	N-3,7-Dimethyl-2,6-octadienylcyclohexanecarboxamide	4267
1417	S141	A3272	N-(乙氧羰基甲基)-对苧烷-3-甲酰胺	[N-(Ethoxycarbonyl)methyl]-p-menthane-2-carboxamide	4309
1418	S141	A3273	硬木烟熏香味料 SmokEz C-10	SmokEz C-10	—
1419	S141	A3274	硬木烟熏香味料 SEF 7525	Scansmoke SEF 7525	—

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1420	S142	A3275	(反式,顺式)-2,6-壬二烯-1-醇乙	(E,Z)-2,6-Nonadien-1-ol	3952
1421	S142	A3276	邻氨基苯甲酸苯乙酯	Phenylethyl anthranilate	2859
1422	S142	A3277	2-丙酰基-2-噻唑啉	2-Propionyl-2-thiazoline	4064
1423	S142	A3278	顺式-8-十四烯醛	(Z)-8-Tetradecenal	4066
1424	S142	A3279	烯丙硫醇己酸酯	Allyl thiohexanoate	4076
1425	S142	A3280	双香兰素	Divanillin	4107
1426	S142	A3281	顺式和反式-2-庚基环丙烷羧酸	cis and trans-2-Heptylcyclopropane carboxylic acid	4130
1427	S142	A3282	5-羟基-4-甲基己酸 δ -内酯	5-Hydroxy-4-methylhexanoic acid δ -lactone	4141
1428	S142	A3283	4-巯基-2-戊酮	4-Mercapto-2-pentanone	4157
1429	S142	A3284	2,4,6-三硫杂庚烷	2,4,6-Trithiaheptane	4214
1430	S143	A3285	1-(4-甲氧苯基)-4-甲基-1-戊烯	1-(4-Methoxyphenyl)-4-methyl-1-penten-2-one	3760
1431	S143	A3286	3(2)-羟基-5-甲基-2(3)-己酮	3(2)-Hydroxy-5-methyl-2(3)-hexanone	3989
1432	S143	A3287	二巯基甲烷	Dimercaptomethane	4097
1433	S143	A3288	4-羟基-2-丁烯酸 γ -内酯(2(5H)-呋喃酮)	4-Hydroxy-2-butenic acid γ -lactone (2(5H)-furanone)	4138
1434	S143	A3289	(+/-)-3-甲硫基丁酸异丁酯	(+/-)-Isobutyl 3-methylthiobutyrate	4150
1435	S143	A3290	3-甲硫基-2-丁酮	3-(Methylthio)-2-butanone	4181
1436	S143	A3291	顺式和反式-5-乙基-4-甲基-2-(2-甲基丙基)噻唑啉	cis- and trans-5-Ethyl-4-methyl-2-(2-methylpropyl)-thiazoline	4319
1437	S143	A3292	1-戊硫醇	1-Pentanethiol	4333
1438	S143	A3293	(+/-)-4-巯基-4-甲基-2-戊醇	(+/-)-4-mercapto-4-methyl-2-pentanol	4158
1439	S143	A3294	异戊酸环己酯	cyclohexyl isovalerate	2355
1440	S144	A3295	2-噻吩基二硫醚	2-thienyl disulfide	3323
1441	S144	A3296	双(2-甲基-3-呋喃基)四硫醚	bis(2-methyl-3-furyl)	3260
1442	S144	A3297	辛酸对-甲酚酯	p-tolyl octanoate	3733
1443	S144	A3298	丙酸麦芽酚酯	maltol propionate	3941
1444	S144	A3299	顺式-2-己烯-1-醇	(Z)-2-hexen-1-ol	3924
1445	S144	A3300	(+/-)反式和顺式-2-己烯醛丙二	(+/-)trans- and cis-2-hexenal propylene glycol acetal	4272
1446	S144	A3301	乙酸2-乙基丁酯	2-ethylbutyl acetate	2425
1447	S144	A3302	2,5-二乙基-3-甲基吡嗪	2,5-diethyl-3-methylpyrazine	3915
1448	S144	A3303	4-(甲硫基)-2-戊酮	4-(methylthio)-2-pentanone	4182

表 B.3(续)

SN	Coding	Original coding	Chinese Name of Perfume	English Name of Perfume	FEMA No.
1449	S1449	A3304	甲硫基甲硫醇	methylthiomethylmercaptan	4185
1450	S1450	A3305	顺式和反式-5-乙基-4-甲基-2-(1- (1- 甲基丙基)噻唑啉	cis- and trans-5-ethyl-4-methyl-2-(1- methylpropyl)-thiazoli Series	4318
1451	S1451	A3306	辛醛二甲缩醛	octanal dimethyl acetal	2798
1452	S1452	A3307	3-巯基-3-甲基-1-丁醇乙酸酯	3-mercapto-3-methyl-1-butyl acetate	4324
1453	S1453	A3308	(R,S)-3-羟基丁酸 <i>l</i> -薄荷酯	<i>l</i> -menthyl (R,S)-3-hydroxybutyrate	4308
<p>Note: As for the perfumes listed in the catalogue of synthetic perfumes, their corresponding natural products (i.e. with identical structure) should be treated as the approved perfumes. In order to successfully link with GB2760-2007, the original code in the list of perfumes is for your reference only.</p>					

Appendix C
Usage Rules for Processing Agent for Food Industry
(hereinafter referred to as “processing agent”)

C.1 The usage principles of processing agents for food industry

C.1.1 Processing agent should be used in the course of food production and processing, and it should be possessed with technology necessity, and the usage amount should be reduced as far as possible on condition of achieving the expected purposes.

C.1.2 Processing agent should be removed before the final food, if it can not be absolutely removed, the residual amount should be reduced as much as possible, so that the residual amount would not harm our health, and would not work in the final food.

C.1.3 Processing agent should accord with corresponding quality specification requirements.

C.2 Table C.1 provides the list of processing agents that can be used during the course of various foods processing without limited residual amount ordered by pinyin of their names (enzyme preparation excluded).

C.3 Table C.2 provides the list of processing agents that need stipulated functions and application scopes ordered by pinyin of their names (enzyme preparation excluded).

C.4 Table C.3 provides the enzymes that can be used in food processing ordered by pinyin of their names. The sources and donors of various enzymes should accord with the provisions in the table.

Table C.1 List of processing agents that can be used in the course of various food processing without limited residual amount ordered by pinyin of their names (enzyme preparations excluded).

SN	Chinese Name of Agents	English Name of Agents
1	氨水	ammonia solution
2	丙三醇（甘油）	glycerol
3	丙酮	acetone
4	丙烷	propane
5	单，双甘油脂肪酸酯	mono-and diglycerides of fatty acids
6	氮气	nitrogen
7	二氧化硅	silicon dioxide
8	二氧化碳	carbon dioxide
9	硅藻土	diatomaceous earth
10	活性炭	activated carbon
11	磷脂	phospholipid
12	硫酸钙	calcium sulfate
13	硫酸镁	magnesium sulfate
14	硫酸钠	sodium sulfate
15	氯化铵	ammonium chloride
16	氯化钙	calcium chloride
17	氯化钾	potassium chloride
18	柠檬酸	citric acid
19	氢气	hydrogen

20	氢氧化钙	calcium hydroxide
21	氢氧化钾	potassium hydroxide
22	氢氧化钠	sodium hydroxide
23	乳酸	lactic acid

Table C.1 (Cont.)

SN	Chinese Name of Agents	English Name of Agents
24	硅酸镁	magnesium silicate
25	碳酸钙（包括轻质和重质碳酸	calcium carbonate(light, heavy)
26	碳酸钾	potassium carbonate
27	碳酸镁（包括轻质和重质碳酸	magnesium carbonate (light, heavy)
28	碳酸钠	sodium carbonate
29	碳酸氢钾	potassium hydrogen carbonate
30	碳酸氢钠	sodium hydrogen carbonate
31	纤维素	cellulose
32	盐酸	hydrochloric acid
33	氧化钙	calcium oxide
34	氧化镁（包括重质和轻质）	magnesium oxide (heavy, light)
35	乙醇	ethanol
36	乙酸	acetic acid
37	植物活性炭	vegetable carbon (activated)

Table C.2 List of processing agent in need of providing functions and application scopes (enzyme preparations excluded)

SN	Chinese Name	English Name	Function	Application scope
1	1,2-丙二醇	1,2-propanediol	Coolant and extraction solvent	Beer processing technology and extraction process
2	1,2-二氯乙烷	1,2-dichloromethane	Extraction solvent	Coffee and tea processing technology
3	1-丁醇	1-butanol	Extraction solvent	Fermentation technology
4	6号轻汽油	solvent No. 6	Oil solvent and extraction solvent	Fermentation technology and extraction process
5	D-甘露糖醇	D-mannitol	Anti-sticking agent	Candy processing technology
6	阿拉伯胶	arabic gum	Clarificant	Wine processing technology
7	凹凸棒粘土	attapulgitic clay	Decolorant	Fat processing technology
8	巴西棕榈蜡	carnauba wax	Releasing agent	Bakery food processing technology
9	钯	palladium	Catalyst	Fermentation technology

10	白油（液体石蜡）	white mineral oil	Antifoaming agent and releasing agent	Chips processing technic, fat processing technic, sugar processing technic, and grain processing technic (used for dust proof)
11	不溶性聚乙烯吡咯烷酮	insoluble polyvinylpyrrolidone (PVPP)	Adsorbent	Processing technic and fermentation technic of beer, wine, cider, rice wine, assembled alcoholic drinks
12	丁烷	butane	Extraction solvent	Extraction process
13	蜂蜡	beeswax	Releasing agent	Bakery food processing technology
14	高岭土	kaolin	Clarificant and filter aid	Processing technic and fermentation technic of wine, cider, rice wine, assembled alcoholic drinks
15	高碳醇脂肪酸酯复合物	higher alcohol fatty acid ester complex	antifoaming agent	Fermentation technic and soy protein processing technic
16	固化单宁	immobilized tannin	Clarificant	Assembled alcoholic drinks processing technic and fermentation technic

17	硅胶	silica gel	Clarificant	Processing technic of beer, wine, cider, rice wine , assembled alcoholic drinks
18	滑石粉	talc	Releasing agent and anti-sticking agent	Candy processing technic, and fermentation technic and extraction process
19	活性白土	activated clay	Clarificant, decolorant for edible oil, and sorbent	Assembled alcoholic drinks processing technic, fermentation technic , fat processing technic, and water treatment technic
20	甲醇	methanol	Extraction solvent	Extraction process
21	酒石酸氢钾	potassium bitartrate	Crystallizing agent	Wine processing technic
22	聚苯乙烯	polytyrene	Filter aid	Beer processing technic
23	聚丙烯酰胺	polyacrylamide	Flocculant and filter aid	Beverage (water treatment) processing technic, sugar production technic and fermentation technic

表 C.2(续)

SN	Chinese Name	English Name	Function	Application scope
24	聚二甲基硅氧烷及其乳液	polydimethyl siloxane	Antifoaming agent	Bean products technic (the maximum usage amount is 0.3 g/kg, and measured according to the usage amount of per kilogram soy beans), meat products and beer processing technic (the maximum usage amount of processing technology above is 0.2 kg), bakery food technic (the maximum usage amount in mould is 30 mg /dm ²), fat processing technic (the maximum usage amount is 0.01 g/kg), processing technic of jelly, fruit juice, concentrated fruit juice powder, beverage, instant food, ice cream, jam, condiments and vegetable (the maximum usage amount of the above processing technic is 0.05 g/kg), and fermentation technic (the maximum usage amount is 0.1 g/kg)

25	聚甘油聚亚油酸酯	polyglycerol ester of polylinoleic acid	Releasing agent, dispersant	Fat processing, bakery food processing and soy bean product processing technic
26	聚氧乙烯山梨醇酐单月桂酸酯(吐温20), 聚氧乙烯山梨醇酐单棕榈酸酯(吐温40), 聚氧乙烯山梨醇酐单硬脂酸酯(吐温60), 聚氧乙烯山梨醇酐单油酸酯(吐温80)	polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleat	Dispersant, extraction solvent and antifoaming agent	Sugar production technic, fermentation technic, extraction process Fruit and vegetable juice (flesh) drinks (the maximum usage amount is 0.75g/Kg), and vegetable protein drinks (the maximum usage amount is 2.0 g/Kg)
27	聚氧丙烯甘油醚	polyoxypropylene glycerol ether(GP)	Antifoaming agent	Fermentation technic
28	聚氧丙烯氧化乙烯甘油醚	polyoxypropylene oxyethylene glycol ether(GPE)	Antifoaming agent	Fermentation technic
29	聚氧乙烯聚氧丙烯胺醚	polyoxyethylene polyoxypropylene amine ether(BAPE)	Antifoaming agent	Fermentation technic
30	聚氧乙烯聚氧丙烯季戊四醇醚	polyoxyethylene polyoxypropylene pentaerythritol ether(PPE)	Antifoaming agent	Fermentation technic

表 C.2(续)

31	卡拉胶	Carrageenan	Clarificant	Beer processing technic
32	矿物油	mineral oil	Antifoaming agent, releasing agent, anti-sticking agent and lubricant	Fermentation technic, and processing technic of candy, chips and soy beans
33	离子交换树脂	ion exchange resins	Decolorant and sorbent	Processing technic of beer, wine, cider, assembled alcoholic drinks, rice wine, and canned food, water treatment technic, sugar production processing technic and fermentation technic
34	磷酸	phosphoric acid	Clarificant, refined degumming and fermented nutrients	Sugar production technic, and fat processing technic, and fermentation technic
35	磷酸二氢铵	ammouium dihydrogen phosphate	Fermented nutrients	Fermentation technic
36	磷酸氢二铵	diammouium hydrogen phosphate	Fermented nutrients	Fermentation technic
37	磷酸二氢钾	potassium phosphate, monobasic	Fermented nutrients	Fermentation technic
38	磷酸二氢钠	sodium dihydrogen phosphate	Fermented nutrients	Fermentation technic
39	磷酸钙	calcium phosphate	Dispersant	Milk products processing technic
40	磷酸氢二钠	disodium hydrogen phosphate	Flocculant and fermented nutrients	Beverage (water treatment) and fermentation technic
41	磷酸三钠	trisodium phosphate	Flocculant and fermented nutrients	Beverage (water treatment) and fermentation technic
42	硫磺	sulfur	Clarificant	Sugar production technic
43	硫酸	sulfuric acid	Flocculant and fermented nutrients	Beer processing technic, fermentation technic, and starch processing technic
44			Fermented	

	硫酸铵	ammonium sulfate	nutrients	Fermentation technic
45	硫酸铜	copper sulphate	Clarificant and chelant	Wine processing technic and preserved egg processing technic
46	硫酸锌	zinc sulphate	Chelant and flocculant	Preserved egg technic and beer processing technic
47	硫酸亚铁	ferrous sulfate	Flocculant	Beverage (water treatment) and beer processing technic
48	氯化镁	magnesium chloride	Fermented nutrients	Fermentation technic
49	明胶	gelatin	Clarificant	Wine processing technic
50	镍	nickel	Catalyst	Fermentation technic, fat processing technic and sugar alcohol processing technic
51	苹果酸	malic acid	Fermented nutrients	Fermentation technic
52	膨润土	bentonite	Sorbent, filter aid, clarifying agent and decolorant	Processing technic and fermentation process of wine, cider, rice wine, assembled alcoholic drink, oil and fat, condiments and fruit and vegetable juice
53	乳化硅油	emulsifying silicon oil	antifoaming agent	Processing technic and fermentation process of soy bean products, beverages and chips
54	石蜡	paraffin	Releasing agent	Processing technic of candy and bakery food
55	石油醚	petroleum ether	Extraction solvent	Assembled alcoholic drinks processing technic and extraction process
56	食用单宁	edible tannin	Filter aid, clarifying agent and decolorant	Processing technic and fat decoration process of rice wine, beer, wine and assembled alcoholic drinks
57	松香甘油酯	glycerol ester of rosin	Depilating agent	Hair removal treatment technic for livestock
58	维生素B族	vitamin B family	Fermented nutrients	Fermentation technic
59	辛, 癸酸甘油酯	octyl and decyl glycerate	Anti-sticking agent	Candy processing technic
60	辛烯基琥珀酸淀粉钠	starch sodium octenylsuccinate	Anti-sticking agent	Gum-based candy processing technic
61	异丙醇	isopropyl alcohol	Extraction solvent	Extraction process
62	乙二胺四乙酸二钠	disodium EDTA	Sorbent and chelant	Processing technic, fermentation technic and beverage processing of

			表 C.2(续)	cooked nuts and seeds, beer, assembled alcoholic drinks
63	乙醚	ether	Extraction solvent	Assembled alcoholic drinks processing technic
64	乙酸钠	sodium acetate	Chelant	Fermentation technic and starch processing technic
65	乙酸乙酯	ethyl acetate	Extraction solvent	Assembled alcoholic drinks processing technic
66	月桂酸	lauric acid	Decrustation agent	Decrustation of fruits and vegetables
67	蔗糖聚丙烯醚	sucrose polyoxypropylene ester	Antifoaming agent	Fermentation technic and sugar production technic
68	蔗糖脂肪酸酯	sucrose esters of fatty acid	Antifoaming agent	Sugar production technic and soy bean products processing technic
69	珍珠岩	pearl rock	Filter aid	Processing technic, fermentation technic and fat processing technic of beer, wine, cider and assembled alcoholic drinks
70	正己烷	n-hexane	Extraction solvent	Extraction process and soy protein processing technic

Table C.3 List of food enzyme preparations and their sources

SN	Enzyme	Source ^a	Donor ^b
1	α -半乳糖苷酶 Alpha-galactosidase	黑曲霉 <i>Aspergillusniger</i>	
2	α -淀粉酶 Alpha-amylase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	地衣芽孢杆菌 <i>Bacillus licheniformis</i>
			嗜热脂肪芽孢杆菌 <i>Bacillus stearothermophilus</i>
		黑曲霉 <i>Aspergillusniger</i>	
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜热脂肪芽孢杆菌 <i>Bacillus stearothermophilus</i>
		米根霉 <i>Rhizopusoryzae</i>	
		米曲霉 <i>Aspergillusoryzae</i>	
		嗜热脂肪芽孢杆菌 <i>Bacillus stearothermophilus</i>	
	猪或牛的胰腺 hog or bovine pancreas		
3	α -乙酰乳酸脱羧酶 Alpha-acetolactate decarboxylase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	短小芽孢杆菌 <i>Bacillus brevis</i>
4	β -淀粉酶 beta- amylase	大麦、山芋、大豆、小麦和麦芽 barley, taro, soya, wheat and malted barley	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
5	β -葡聚糖酶 beta-glucanase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	
		孤独腐质霉 <i>Humicola insolens</i>	
		哈次木霉 <i>Trichoderma harzianum</i>	
		黑曲霉 ^C <i>Aspergillusniger</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		李氏木霉 <i>Trichoderma reesei</i>	

表 C.3(续)

SN	Enzyme	Source ^a	Donor ^b
5	β-葡聚糖酶 beta-glucanase	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>
		<i>Disporotrichum dimorphosporum</i>	
		埃默森篮状菌 <i>Talaromyces emersonii</i>	
		绿色木霉 <i>Trichoderma viride</i>	
6	阿拉伯呋喃糖苷酶 Arabinofuranosidease	黑曲霉 <i>Aspergillusniger</i>	
7	氨基肽酶 Aminopeptidase	米曲霉 <i>Aspergillusoryzae</i>	
8	半纤维素酶 Hemicellulase	黑曲霉 <i>Aspergillusniger</i>	
9	菠萝蛋白酶 Bromelain	菠萝 <i>Ananasspp.</i>	
10	蛋白酶 (包括乳凝块酶) Protease (including milk clotting enzymes)	寄生内座壳 (栗疫菌) <i>Cryphonectriaparasitica</i> (<i>Endothiaparasitica</i>)	寄生内座壳 (栗疫菌) <i>Cryphonectriaparasitica</i> (<i>Endothiaparasitica</i>)
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	
		黑曲霉 <i>Aspergillusniger</i>	
		黑曲霉 <i>Aspergillusniger</i>	黑曲霉 <i>Aspergillusniger</i>
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		寄生内座壳 (栗疫菌) <i>Cryphonectriaparasitica</i> (<i>Endothiaparasitica</i>)	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
		米曲霉 <i>Aspergillusoryzae</i>	
		乳克鲁维酵母 <i>Kluyveromyceslactis</i>	小牛胃 <i>Calfstomach</i>
		微小毛霉 <i>Mucorpusillus</i>	
		蜂蜜曲霉 <i>Aspergillus melleus</i>	
11	单宁酶 Tannase	米曲霉 <i>Aspergillusoryzae</i>	
12	多聚半乳糖醛酸酶 Polygalacturonase	黑曲霉 ^C <i>Aspergillusniger</i>	
		米根霉 <i>Rhizopusoryzae</i>	

表 C.3(续)

SN	Enzyme	Source ^a	Donor ^b
13	谷氨酰胺酶 Glutaminase	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
14	谷氨酰胺转氨酶 Glutamine Transaminase	茂原链轮丝菌 <i>Streptoverticillium mobaraense</i>	
15	果胶裂解酶 Pectinlyase	黑曲霉 <i>Aspergillusniger</i>	
		黑曲霉 <i>Aspergillusniger</i>	黑曲霉 <i>Aspergillusniger</i>
16	果胶酶 Pectinase	黑曲霉 <i>Aspergillusniger</i>	
		米根霉 <i>Rhizopusoryzae</i>	
17	果胶酯酶(果胶甲基酯酶) Pectinesterase (Pectin methylesterase)	黑曲霉 <i>Aspergillusniger</i>	
		黑曲霉 <i>Aspergillusniger</i>	黑曲霉 <i>Aspergillusniger</i>
		米曲霉 <i>Aspergillusoryzae</i>	针尾曲霉 <i>Aspergillus aculeatus</i>
18	过氧化氢酶 Catalase	黑曲霉 <i>Aspergillusniger</i>	
		牛、猪或马的肝脏 bovine, pig or horse liver	
		溶壁微球菌 <i>Micrococcus lysodeicticus</i>	
19	核酸酶 Nuclease	橘青霉 <i>penicilliumcitrinum</i>	
20	环糊精葡萄糖苷转移酶 Cyclomaltodextrin glucanotransferase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	高温厌氧杆菌 <i>Thermoanaerobactersp.</i>
21	己糖氧化酶 Hexose oxidase	(多形) 汉逊酵母 <i>Hansenulapolymorpha</i>	皱波角叉菜 <i>Chondrus crispus</i>
22	菊糖酶 Inulinase	黑曲霉 <i>Aspergillusniger</i>	
23	磷脂酶 Phospholipase	胰腺 pancreas	
24	磷脂酶A2 Phospholipase A2	猪胰腺组织 porcine pancreas	
		黑曲霉 <i>Aspergillusniger</i>	猪胰腺组织 porcine pancreas
25	磷脂酶C Phospholipase C	巴斯德毕赤酵母 <i>Pichia pastoris</i>	从土壤中分离的编码磷脂酶C基因的微生物
26	麦芽碳水化合物水解酶 (α -、 β -麦芽碳水化合物水解酶) Malt carbohydrases (alpha- and beta-amylase)	麦芽和大麦 malted barley & barley	
27	麦芽糖淀粉酶 Maltogenic amylase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜热脂肪芽孢杆菌 <i>Bacillus stearothermophilis</i>

28	Papain	<i>Caricapa</i> ^{番木瓜(株)} <i>paya</i>	
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表 C.3(续)

SN	Enzyme	Source ^a	Donor ^b
29	木聚糖酶 Xylanase	<i>Euasium venenatum</i>	棉状嗜热丝孢菌 <i>Thermomyces lanuginosus</i>
	木聚糖酶 Xylanase	毕赤氏酵母 <i>Pichiapaseoris</i>	
		孤独腐质霉 <i>Humicola insolens</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		李氏木霉 <i>Trichoderma reesei</i>	
		绿色木霉 <i>Trichoderma viride</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	枯草芽孢杆菌 <i>Bacillus subtilis</i>
		米曲霉 <i>Aspergillus oryzae</i>	棉状嗜热丝孢菌 <i>Thermomyces lanuginosus</i>
米曲霉 <i>Aspergillus oryzae</i>	黑曲霉 ^c <i>Aspergillus niger</i>		
30	凝乳酶 A Chymosin A	大肠杆菌 K-12 <i>Escherichia Coli</i> K-12	小牛前凝乳酶A 基因 calf prochymosin A gene
31	凝乳酶 B Chymosin B	黑曲霉泡盛变种 <i>Aspergillus niger</i> var. <i>awamori</i>	小牛前凝乳酶B 基因 calf prochymosin B gene
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	小牛前凝乳酶B 基因 calf prochymosin B gene
32	凝乳酶或粗制凝乳酶 Chymosin or Rennet	小牛、山羊或羔羊的皱胃 calf, kid, or lamb abomasum	
33	葡糖淀粉酶（淀粉葡糖苷酶） Glucoamylase (amyloglucosidase)	戴尔根霉 <i>Rhizopus delemar</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
			埃默森篮状菌 <i>Talaromyces emersoni</i>
		米根霉 <i>Rhizopus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
雪白根霉 <i>Rhizopus niveus</i>			
34	葡糖氧化酶 Glucose oxidase	黑曲霉 <i>Aspergillus niger</i>	
		米曲霉 <i>Aspergillus oryzae</i>	黑曲霉 <i>Aspergillus niger</i>
35	葡糖异构酶（木糖异构酶） Glucose isomerase (xylose isomerase)	橄榄产色链霉菌 <i>Streptomyces olivochromogenes</i>	
		橄榄色链霉菌 <i>Streptomyces olivaceus</i>	
		密苏里游动放线菌 <i>Actinoplanes missouriensis</i>	

	凝结芽孢杆菌 <i>Bacillus</i>	
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表 C.3(续)

SN	Enzyme	Source ^a	Donor ^b
		<i>coagulans</i>	
		锈棕色链霉菌 <i>Streptomyces rubiginosus</i>	
		紫黑吸水链霉菌 <i>Streptomyces violaceoniger</i>	
		鼠灰链霉菌 <i>Streptomyces murinus</i>	
36	普鲁兰酶 Pullulanase	产气克雷伯氏菌 <i>Klebsiella aerogenes</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜酸普鲁兰芽孢杆菌 <i>Bacillus acidopullulyticus</i>
		嗜酸普鲁兰芽孢杆菌 <i>Bacillus acidopullulyticus</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	<i>Bacillus deramificans</i>
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	<i>Bacillus deramificans</i>
37	漆酶 Laccase	米曲霉 <i>Aspergillus oryzae</i>	嗜热毁丝霉 <i>Myceliophthora thermophila</i>
38	溶血磷脂酶 (磷脂酶B) Lysophospholipase (lecithinase B)	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
39	乳糖酶 (β -半乳糖苷酶) Lactase (beta-galactosidase)	脆壁克鲁维酵母 <i>Kluyveromyces fragilis</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	乳克鲁维酵母 <i>Kluyveromyces lactis</i>
40	天门冬酰胺酶 Asparaginase	黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		米曲霉 <i>Aspergillus oryzae</i>	米曲霉 <i>Aspergillus oryzae</i>
41	脱氨酶 Deaminase	蜂蜜曲霉 <i>Aspergillus melleus</i>	
42	胃蛋白酶 Pepsin	猪、小牛、小羊、禽类的胃组织 hog, calf, goat(kid) or poultry stomach	
43	无花果蛋白酶 Ficin	无花果 <i>Ficus</i> spp.	
44	纤维二糖酶 Cellobiase	黑曲霉 <i>Aspergillus niger</i>	

表 C.3(续)

SN	Enzyme	Source ^a	Donor ^b
45	纤维素酶 Cellulase	黑曲霉 <i>Aspergillusniger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
		绿色木霉 <i>Trichoderma viride</i>	
46	胰蛋白酶 Typsin	猪或牛的胰腺 porcine or bovine pancreas	
47	胰凝乳蛋白酶(糜蛋白酶) Chymotrypsin	猪或牛的胰腺 porcine or bovine pancreas	
48	脂肪酶Lipase	黑曲霉 <i>Aspergillusniger</i>	
		黑曲霉 <i>Aspergillusniger</i>	南极假丝酵母 <i>Candida antarctica</i>
		米根霉 <i>Rhizopusoryzae</i>	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
		米曲霉 <i>Aspergillusoryzae</i>	
		米曲霉 <i>Aspergillusoryzae</i>	尖孢镰刀菌 <i>Fusarium oxysporum</i>
			棉状嗜热丝孢菌 <i>Thermomyceslanuginosus</i>
		小牛或小羊的唾液腺或前胃组织 salivary glands or forestomach of calf, kid, or lamb	
		雪白根霉 <i>Rhizopusniveus</i>	
		羊咽喉 goat gullets	
		猪或牛的胰腺 hog or bovine pancreas	
		米曲霉 <i>Aspergillusoryzae</i>	米黑根霉 <i>Rhizomucor miehei</i>
49	酯酶 Esterase	黑曲霉 <i>Aspergillusniger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
50	植酸酶 phytase	黑曲霉 <i>Aspergillusniger</i>	
51	转化酶(蔗糖酶) Invertase (saccharase)	酿酒酵母 <i>Saccharomyces cerevisiae</i>	
52	转葡萄糖苷酶 Transglucosidase	黑曲霉 <i>Aspergillusniger</i>	

表 C.3(续)

- a It refers to the animals, plants or microorganisms used for extracting enzyme preparations
- b It refers to the animals, plants or microorganisms providing gene segment for the biotechnological sources of enzyme preparations

SN	Enzyme	Source ^a	Donor ^b
^c Including <i>Aspergillusaculeatus</i> and <i>A.awamori</i> .			

Appendix
D

Of Bodying Agent Materials and Ingredient of Gum-based Candy

Bodying agent materials and ingredient of gum-based candy (short for “gum base”) shall be made in accordance with the various substances listed in the following table. The usage amount shall be subject to the provisions in this standard (if any), or in moderation according to the manufacturing needs if there is not any provision.

Table D.1 List of allowed gum bases and ingredients

Chinese Name and Classification of Gum Bases	English Name of Gum Bases
D1 天然橡胶 1 巴拉塔树胶 2 节路顿胶 3 来开欧胶 4 芡茨棕树胶 5 糖胶树胶 6 天然橡胶（乳胶固形物）	natural gum massaranduba balata jelutong leche caspi (sorva) chiquibu l chicle natural rubber (latex solids)
D2 合成橡胶 1 丁二烯-苯乙烯75/25、50/50 橡胶（丁苯橡胶） 2 聚丁烯 3 聚乙烯 4 聚异丁烯 5 异丁烯-异戊二烯共聚物（丁基橡胶）	synthetic rubber butadiene-styrene rubber 75/25, 50/50 (SBR) polybutylene polyethylene polyisobutylene

<p>D3 树脂</p> <p>1 部分二聚松香（包括松香、木松香、妥尔松香）甘油酯</p> <p>2 部分氢化松香（包括松香、木松香、妥尔松香）甘油酯</p> <p>3 部分氢化松香（包括松香、木松香、妥尔松香）季戊四醇酯</p> <p>4 部分氢化松香（包括松香、木松香、妥尔松香）甲酯</p> <p>5 醋酸乙烯酯-月桂酸乙烯酯共聚物</p> <p>6 合成树脂（包括萜烯树脂）</p> <p>7 聚醋酸乙烯酯</p> <p>8 聚合松香（包括木松香、妥尔松香）甘油酯</p> <p>9 木松香甘油酯</p> <p>10 松香（包括松香、木松香、妥尔松香）季戊四醇酯</p> <p>11 松香甘油酯</p> <p>12 妥尔松香甘油酯</p>	<p>resin</p> <p>glycerol ester of partially dimerized rosin (gum, wood, tall oil)</p> <p>glycerol ester of partially hydrogenated rosin (gum, wood, tall oil)</p> <p>pentaerythritol ester of partially hydrogenated rosin (gum, wood, tall oil)</p> <p>methyl ester of partially hydrogenated rosin (gum, wood, tall oil)</p> <p>vinyl acetate-vinyl laurate copolymer synthetic resin (synthetic terpene resin) polyvinyl acetate (PVA)</p> <p>glycerol ester of polymerized rosin (gum, wood, tall oil)</p> <p>glycerol ester of wood rosin</p> <p>pentaerythritol ester of rosin (gum, wood, tall oil)</p> <p>glycerol ester of gum rosin</p> <p>glycerol ester of tall oil rosin</p>
<p>D4 蜡类</p>	<p>wax</p>

1 巴西棕榈蜡 2 蜂蜡 3 聚乙烯蜡均聚物 4 石蜡 5 石油石蜡（费-托合成法） 6 微晶石蜡 7 小烛树蜡	carnauba wax beeswax Polyethylene-wax homopolymer paraffin paraffin wax, synthetic (Fischer-Tropsch) microcrystalline wax candelilla wax
D5 乳化剂、软化剂 1 丙二醇 2 单、双、叁脂肪酸甘油酯 3 单脂肪酸甘油酯 4 甘油 5 果胶 6 海藻酸、海藻酸钠、海藻酸铵 7 磷脂 8 明胶 9 氢化植物油 10 三乙酸甘油酯 11 脱脂可可粉 12 乙酰化单双脂肪酸甘油酯 13 硬脂酸、硬脂酸钙、硬脂酸镁、硬脂酸钠、硬脂酸钾 14 蔗糖脂肪酸酯	emulsifier & softener propylene glycol mono, di, tri-glycerides of esters of fatty acids monoglycerides glycerin e pectin alginic acid, sodium alginate, ammonium alginate phospholipi d gelatin hydrogen vegetable oils triacetin defatted cocoa powder acetylated mono and di- glycerides stearic acid and its calcium, magnesium, sodium & potassim salts sucrose fatty acid ester
D6 抗氧化剂、防腐剂 1 苯甲酸钠 2 丁基羟基茴香醚（BHA） 3 二丁基甲基甲苯（BHT） 4 没食子酸丙酯（PG） 5 山梨酸钾 6 生育酚 7 竹叶抗氧化物	antioxidant, preservative benzoic acid, sodium benzoate butylated hydroxyanisole butylated hydroxy toluene propyl gallate sorbic acid, potassium sorbate tocopherol antioxidant of bommboo leaf
D7 填充剂 1 滑石粉 2 磷酸氢钙 3 碳酸钙（包括轻质和重质碳酸钙） 4 碳酸镁	filling agent talc calcium hydrogen phosphate (dicalcium orthophosphate) calcium carbonate(light, heavy) magnesium carbonate

Appendix E
Functional Categories of Food
Additives

Each kind of food additive has one or more functions in food. In this standard, some common functions have been listed in the specific provisions, but not all functions.

- E.1 Acidity regulator: substances for retaining or changing PH value of food.
- E.2 Anticaking agent: Substances for preventing the aggregation and caking of granular or powdery food, and keeping them loose or free flowing.
- E.3 Antifoaming agent: Substances for reducing surface tension and removing foam in the course of food processing.
- E.4 Antioxidant: Substances for preventing or delaying oxygenolysis or deterioration of fat or food composition, and improving food stability.
- E.5 Decolorant: Substances for destroying and restraining the color development factors of food, and making the color fading or preventing the color from browning.
- E.6 Leavening agent: It means the substance which is added in the course of food processing, enables products to form compact and porous tissue, and thus makes the products leavening, soft and crisp.
- E.7 Bodying agent of gum-based candy: Substances with the functions of making gum-based candy foaming, plasticized and chewable.
- E.8 Colorant: Substances for giving and improving food color and luster.
- E.9 Color fixatives: It refers to the substances which can act with coloring substances of meat and meat products, and thus prevent it from being decomposed and damaged, and present good color.
- E.10 Emulsifier: It refers to the substances which can improve the surface tension of various elements, and thus form dispersion and emulsifying body.
- E.11 Enzyme preparation: It refers to the biological products directly extracted from edible part or inedible part, or fermented or extracted from microorganisms (including but not limited to bacteria, actinomyces and fungus strains) with genetic modification or in traditional ways, used for food processing, and with special catalysis function.
- E.12 Flavor enhancer: Supplementing and enhancing the original flavor of food
- E.13 Flour treatment agent: Substances for promoting the flour cured and improving the quality of products.
- E.14 Coating agent: Substances which is covered on the surface of food, to keep the food qualified, make food fresh and glazing, prevent evaporation of water, etc.
- E.15 Humectants: Substances for contributing to retain the water in food
- E.16 Nutritive fortifier: Substances which is natural or synthetic natural nutrient and are added in food in order to increase the nutrient component.
- E.17 Preservative: Substances for preventing food from going bad and lengthening the storage life of food.
- E.18 Stabilizer and coagulator: Substances for making food structure stable or unchanged, and strengthening the stickness of solid content.
- E.19 Sweetener: Substances making food sweet
- E.20 Thickener: It refers to the substances which can change the physical traits of food, make food a smooth and comfortable taste through improving the stickness of food or form gel, and can make food emulsified, stabilized and suspended.
- E.21 Food perfume: Substances for blending food flavor, and adding flavor to food.
- E.22 Processing agent for food industry: It refers to the various substances which can contribute to the successful food processing, and are not related to the food itself. For examples, filter aid, clarificant, sorbent, releasing agent, decolorant, decrustation, and extraction solvent.
- E.23 Others: Other functions not contained in the above functional categories

Appendix F

See F.1 Food classification system Food classification system

Table F.1 Food Classification System

Food Classification No.	Food Name
01.0	Milk and milk products (except food for special dietary use in 13.0)
01.01	Pasteurized milk, sterilized milk and modulation milk
01.01.01	Pasteurized milk
01.01.02	Sterilized milk Modulation milk
01.01.03	Fermented milk and flavored fermented milk
01.02	Fermented milk
01.02.01	Flavored fermented milk
01.02.02	Milk powder (including sugar milk powder) and cream powder, and their
01.03	modulation products
01.03.01	milk powder and cream powder
01.03.02	Modulation milk powder and cream powder (including flavored milk powder
01.04	and cream powder)
01.04.01	Evaporated milk and its modulation products
01.04.02	Unsweetened condensed milk
	Modulation condensed milk (including sweetened condensed milk,
	flavored sweetened condensed milk, and other modulation condensed
	milk with non-milk material)
	Single cream (unsalted butter) and its similar products
01.05	Single cream
01.05.01	Frozen single cream
01.05.02	Modified single cream
01.05.03	Single cream analogue
01.05.04	Cheese
01.06	Uncured cheese
01.06.01	Cured cheese
01.06.02	Ricotta cheese
01.06.03	Reproduced cheese
01.06.04	Ordinary reproduced cheese
01.06.04.01	Flavored reproduced cheese
01.06.04.02	Cheese analogues
01.06.05	Whey protein cheese
01.06.06	Instant flavored dessert or its prefabricated product with milk as the major
01.07	ingredient (ice cream and flavored yoghurt excluded)
	Other milk products (e.g. whey powder, and casoid flour)
01.08	
02.0	Fat, oil and fat emulsion products
02.01	Anhydrous fat and oil Vegetable fat
02.01.01	vegetable oil and fat
02.01.01.01	vegetable oil
02.01.01.02	Hydrogenated vegetable oil
02.01.02	Animal oil and fat (including lard oil, beef tallow, fish oil, other animal fat, etc.)

Food Classification No.	Food Name
02.01.03	Anhydrous butter and anhydrous milk fat
02.02	Fat emulsion products like water and oil
02.02.01	Emulsion products with more than 80% fat content
02.02.01.01	Butter and concentrated butter
02.02.01.02	Margraïne and similar products (e.g. mixed product of butter and margraïne)
02.02.02	Emulsion products with less than 80% fat content
02.03	Fat emulsion products except those in 02.02, including mixed and (or)
02.04	flavored fat emulsion products
02.05	Other fat and fat products
03.0	Frozen drinks
03.01	Ice cream, stick ice cream bar
03.02	—
03.03	— Relish ice, frozen sucker
03.04	— Edible ice
03.05	— Other frozen drinks
04.0	Fruits, vegetables (including root crops), beans, edible mushrooms,
04.01	algae, nuts and seeds, etc.
04.01.01	Fruit
04.01.01.01	Fresh fruits
04.01.01.02	Unprocessed fresh fruits
04.01.01.03	Fresh fruits with surface treatment
04.01.02	Peeled or pre-cut fresh fruits
04.01.02.01	Processed fruits
04.01.02.02	Frozen fruits
04.01.02.03	Dried fruit
04.01.02.04	Vinegar, oil and desalination fruit
04.01.02.05	Canned fruits
04.01.02.06	jam
04.01.02.07	Puree
04.01.02.08	Jam except those in 04.01.02.05 (e.g. Indian chutney)
04.01.02.08.01	Preserved cool fruit
04.01.02.08.02	Preserves
04.01.02.08.03	Cold fruit
04.01.02.08.04	Preserved fruit
04.01.02.08.05	Pickling fruits (liquorice products)
04.01.02.08.06	Fruitcake
04.01.02.09	Decorative fruit and vegetables
04.01.02.10	Fruit dessert, including fruity liquid desserts
04.01.02.11	Fermented fruit products
04.01.02.12	Boiled or fried fruits
04.01.02.13	Other processed fruits
04.02	Vegetables

Food Classification No.	Food Name
04.02.01	Fresh vegetables
04.02.01.01	Unprocessed fresh vegetables
04.02.01.02	Fresh vegetables with surface treatment
04.02.01.03	Peeled, chopped or shredded vegetables
04.02.01.04	Bean sprouts

04.02.02	Processed vegetables
04.02.02.01	Frozen vegetables
04.02.02.02	Dried vegetables
04.02.02.03	Pickled vegetables
04.02.02.04	Canned vegetables
04.02.02.05	Vegetable paste (sauce), except tomato sauce
04.02.02.06	Fermented vegetable products
04.02.02.07	Boiled or fried vegetables
04.02.02.08	Other processed vegetables
04.03	Edible mushrooms and algae
04.03.01	Fresh edible mushroom and algae
04.03.01.01	
04.03.01.02	Unprocessed fresh edible mushrooms and algae
04.03.01.03	Fresh edible mushrooms and algae with surface treatment
04.03.02	Peeled, chopped or shredded edible mushrooms and algae
04.03.02.01	Processed edible mushrooms and algae
04.03.02.02	Frozen edible mushrooms and algae
04.03.02.03	Dried edible mushrooms and algae
04.03.02.04	Pickled edible mushrooms and algae
04.03.02.05	Canned edible mushrooms and algae
04.03.02.06	Boiled or fried algae
04.04	Other processed edible mushrooms and algae
04.04.01	Bean products
04.04.01.01	Unfermented bean products
04.04.01.02	Bean curds
04.04.01.03	Dried bean curds
04.04.01.03.01	Dried bean curd products
04.04.01.03.02	Fried semi-dried bean curds
04.04.01.03.03	Marinated semi-dried bean curds
04.04.01.03.04	Smoked semi-dried bean curds
04.04.01.04	Other semi-dried bean curds
04.04.01.05	Dried bean curd stick (including dried bean curd stick, bean curd skin, etc.)
04.04.01.06	
04.04.02	New bean products (soy protein puffed food, bean vegetarian meat, etc.)
04.04.02.01	
04.04.02.02	Cooked beans
04.04.03	Fermented bean products
04.05	Preserved bean curd
	Lobster sauce and its products (including natto)
	Other bean products
	Nuts and seeds

Food Classification No.	Food Name
04.05.01 04.05.02 04.05.02.01 04.05.02.01.01 04.05.02.01.02 04.05.02.02 04.05.02.03 04.05.02.04 04.05.02.05	Fresh nuts and seeds Processed nuts and seeds Cooked nuts and seeds Cooked nuts and seeds with shell Unshelled cooked nuts and seeds Coating nuts and seeds Canned nuts and seeds Nuts and seeds paste (butter), including peanut butter, etc. Other processed nuts and seeds (e.g. pickled fruit nuts)
05.0 05.01 05.01.01 05.01.02 05.01.03 05.02 05.02.01 05.02.02 05.03 05.04	Cocoa products, chocolate and chocolate products (including chocolate with cocoa butter substitute and its products) and candy Cocoa products, chocolate and chocolate products including chocolate with cocoa butter substitute and its products Cocoa products (including grease, powder, syrup, sauce, filling and others with cocoa as the main raw material) Chocolate and chocolate products, and cocoa products except those in 05.01.01 Chocolate with cocoa butter substitute and chocolate-like products with cocoa butter substitute Candy Gum-based candy Other candies except gum-based candy Coating for candy and chocolate products Decorative candy (e.g. processing technology and model, or cake decoration), cresting (non-fruit material) and sweet juice
06.0 06.01 06.02 06.02.01 06.02.02 06.02.03 06.02.04 06.03 06.03.01 06.03.01.01 06.03.01.02 06.03.02 06.03.02.01 06.03.02.02 06.03.02.03 06.03.02.04 06.03.02.05 06.04 06.04.01 06.04.02 06.04.02.01	Cereal and cereal products, including rice, flour, cereal, root crops, beans and corns starch extraction, etc. (bakery product in 07.0 excluded) Unprocessed grains Rice and its products Rice Rice products Rice flour (including glutinous rice flour) Rice flour products Wheat flour and its products Wheat flour General wheat flour Special wheat flour (e.g. self raising flour and dumpling flour) Wheat flour products Raw or wet flour product (e.g. noodles and wrappers for dumpling, Wantun and steamed pork dumplings) Raw or wet flour product Fermented flour product Panada (used to coat fish or poultry for example) , wrapping powder, frying powder Fried flour products Coarse cereal powder and its products Coarse cereal powder Coarse cereal products Canned eight- ingredient porridge

Food Classification No.	Food Name
06.04.02.02 06.05 06.05.01 06.05.02 06.05.02.01 06.05.02.02 06.05.02.03 06.05.02.04 06.06 06.07 06.08 06.09 06.10	Other cereal products Starch and starch products Edible starch Starch products Silk noodles and vermicelli Shrimp flavored slices Lotus root starch Tortilla Instant grains, including rolled oats(slice) Instant rice & flour products Frozen rice and flour products Cereal and starchy desserts (e.g. rice pudding, tapioca pudding) Cereal fillings
07.0 07.01 07.02 07.02.01 07.02.02 07.02.03 07.02.04 07.03 07.03.01 07.03.02 07.03.03 07.03.04 07.04 07.05	Bakery food Bread Pastry Chinese pastry (except moon cakes) Western pastry Moon cakes Color decorations of pastry Biscuit Sandwich biscuit and decorative biscuit Wafer biscuit Egg roll Other biscuits Bakery food fillings and surface battering Other bakery food
08.0 08.01 08.01.01 08.01.02 08.01.03 08.02 08.02.01 08.02.02 08.03 08.03.01 08.03.01.01 08.03.01.02 08.03.01.03 08.03.02 08.03.03 08.03.04	Meat and meat products Raw and fresh meat Raw fresh meat Chilled meat (including chilling meat, frozen fresh meat, chilled fresh meat, etc.) Frozen meat Prefabricated meat products Seasoning meat product (add seasoning into raw meat) Cured meat products (e.g. bacon, cured meat, dried salted duck, Chinese ham and sausage) Cooked meat product Sauce stewed meat products Boiled meat Sauce stewed meat Steamed salted pork in wine Smoked, roasted and baked meat Fried meat Western pork ham(grilled , smoked, and cured pork hams)

Food Classification No.	Food Name
08.03.05	Meat sausage
08.03.06	Fermented meat products
08.03.07	Cooked & dried meat products
08.03.07.01	Dried meat floss
08.03.07.02	Dried meat
08.03.07.03	Preserved meat
08.03.08	Canned meat
08.03.09	Edible animal casing
08.03.10	Other meat and meat products
09.0	Aquatic food and their products (including fish, crustacean, shellfish, molluscs, echinodermata, and other aquatic food and processed products)
09.01	Fresh aquatic products
09.02	Frozen aquatic food and their products
09.02.01	Frozen products
09.02.02	Frozen battering products
09.02.03	Frozen minced fish products (including fish ball, etc.)
09.03	Prefabricated aquatic products(semi-finished products)
09.03.01	vinegar cured or aspic aquatic products
09.03.02	Preserved aquatic products
09.03.03	Roe products
09.03.04	Aquatic products after seasoning, drying, and freeze drying
09.03.05	Other prefabricated aquatic products (e.g. fish dumpling wrappers)
09.04	Cooked aquatic products (directly edible)
09.04.01	Ripe and dried aquatic products
09.04.02	Cooked or fried aquatic products
09.04.03	Smoked or baked aquatic products
09.04.04	Smoked or baked aquatic products
09.05	Fermented aquatic products
09.06	Canned aquatic products
	Other sea food and its products
10.0	Egg and egg products
10.01	Fresh eggs
10.02	Reproduced eggs (do not change its physical traits)
10.02.01	Spiced eggs
10.02.02	Eggs preserved in rice wine
10.02.03	Preserved egg
10.02.04	Salted eggs
10.02.05	Other reproduced eggs
10.03	Egg products (Change its physical traits)
	Dehydrated egg products (e.g. egg white powder, egg yolk powder, and egg white flake)
10.03.01	Thermal coagulation egg products (e.g. egg yolk cheese, and preserved duck egg sausage)
10.03.02	Thermal coagulation egg products (e.g. egg yolk cheese, and preserved duck egg sausage)
10.03.03	Frozen egg products (e.g. frozen eggs)
10.03.04	Liquid eggs
10.04	Other egg products

Food Classification No.	Food Name
11.0 11.01 11.01.01 11.01.02 11.02 11.03 11.03.01 11.03.02 11.04 11.05 11.05.01 11.05.02 11.06	Sweeteners, including honey Sugar White sugar and white sugar products (e.g. white granulated sugar, white soft sugar, crystal sugar, cube sugar, etc.) Other sugar and syrups (e.g. brown sugar, brown granulated sugar, rock sugar in tablet, raw sugar, molasses, part inverted sugar, maple syrup, etc.) Starch sugar (fructose, glucose, caramel, part of inverted sugar, etc.) Honey and pollen Honey pollen Table sweeteners Flavored syrup Fruit flavored syrup Other flavored syrup Other sweeteners
12.0 12.01 12.02 12.03 12.03.01 12.03.02 12.04 12.04.01 12.04.02 12.05 12.05.01 12.05.02 12.06 12.07 12.08 12.09 12.09.01 12.09.02 12.09.03 12.09.04 12.10 12.10.01 12.10.01.01 12.10.01.02 12.10.01.03 12.10.02 12.10.02.01 12.10.02.02 12.10.02.03	Condiment Salt and salt substitutes Flavor enhancer and umami Vinegar Brewing vinegar Blended vinegar Soy sauce Brewing soy sauce Blended soy sauce Soy sauce and soy products Brewing sauce Preparation sauce — Cooking wine and its products — Natural spices Natural spice or spice powder Spice oil Spice sauce (e.g. mustard sauce and green mustard sauce) Other spice processed products Compound seasoning Solid compound seasoning Solid soup bases Chicken essence, chicken powder Other solid complex condiment Semisolid compound seasoning Mayonnaise, salad dressing Animal based seasoning sauce Vegetable based seasoning sauce

Food Classification No.	Food Name
12.10.02.04 12.10.03 12.10.03.01 12.10.03.02 12.10.03.03 12.10.03.04 12.11	Others Liquid compound seasoning (12.03 and 12.04 excluded) Concentrated soup (canning and bottling) Bouillon and bone soup Flavored clear soup Oyster sauce, shrimp sauce, fish sauce, etc. Other seasoning
13.0 13.01 13.01.01 13.01.02 13.01.03 13.02 13.02.01 13.02.02 13.03 13.04 13.05	food for special dietary uses Infant and baby formula Infant formula Follow-up infant and baby formula Infant formula For special medical purpose Infant and baby supplementary food Infant and baby grain supplementary food Infant and baby canned supplementary food Formula food for Special medical purpose (except the referred varieties in 13.01) Low energy formula food Other food for special dietary uses except that in 13.01-13.04
14.0 14.01 14.01.01 14.01.02 14.01.03 14.02 14.02.01 14.02.02 14.02.03 14.03 14.03.01 14.03.01.01 14.03.01.02 14.03.01.03 14.03.02 14.03.03 14.04 14.04.01 14.04.01.01 14.04.01.02 14.04.02 14.04.02.01 14.04.02.02 14.05 14.05.01	Beverage Packaged drinking water Drinking natural mineral water Drinking pure water Other drinking water Fruit and vegetable juice Fruit and vegetable juice (syrup) Fruit and vegetable juice concentrate (syrup) Fruit and vegetable juice (flesh) drinks (including fermentation products, etc.) Protein beverage Milk beverages Fermented milk beverages Formulated milk beverage Lactic acid bacteria beverage Vegetable protein drinks Compound protein beverages Water base seasoning beverage Carbonated beverage Cola carbonated beverages Other carbonated beverages Noncarbonated beverages Beverage for special purpose (including sports beverages, nutritional beverage, etc.) Relish drinks (including fruit flavored drinks, flavored milk, flavored tea, and flavored coffee drinks, other flavored drinks, etc.) Tea , coffee and vegetable beverages Tea beverage

Food Classification No.	Food Name
14.05.02 14.05.03 14.06 14.06.01 14.06.02 14.06.03 14.06.04 14.07 14.08	Coffee beverage Vegetable beverage (including cocoa beverage, cereal beverage, etc.) Solid beverage Fruit flavored solid beverage Protein solid beverage Instant coffee Other solid beverages — Other beverages
15.0 15.01 15.01.01 15.01.02 15.01.03 15.01.04 15.01.05 15.01.06 15.01.07 15.02 15.03 15.03.01 15.03.01.01 15.03.01.02 15.03.01.03 15.03.01.04 15.03.02 15.03.03 15.03.04 15.03.05 15.03.06	Wine Distilled liquor Chinese distilled spirit Blending distilled liquor Brandy Whisky Vodka Rum Other distilled liquors Assembled alcoholic drinks Fermented liquors Wine Natural still wine Sparkling wine and semi-sparking wine Blending wine Special wine (processed wine according to special technology, e.g. add brandy, concentrated grape juice, etc into raw grape wine) Rice wine Cider Mead Metheglin Beer and malt beverage Other fermented liquors (air inflation type)
16.0 16.01 16.02 16.03 16.04 16.04.01 16.04.02 16.05 16.06 16.07	Others (except that in 01.0-15.0) Jelly Tea and coffee Collagen protein casing Yeast and yeast products Dried yeast Other yeast and yeast products — Puffed food Others