

This report provides an unofficial translation of the finalized standard. Major changes have been marked with blue font in the translation texts. Stakeholders should conduct their own review of the regulation.

National Food Safety Standard Usage Standard for Food Additives

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Forward

The standard will replace GB2760-2014 *National Food Safety Standard for Use of Food Additives*.

Compared with GB 2760 - 2014, the key changes in this Standard are as follows:

- Adds the provisions for food additives in the National Health Commission (former National Health and Family Planning Commission) Public Notice [2015] No.1, [2016] No.8, [2016] No.9, [2016] No.14, [2017] No.1, [2017] No.3, [2017] No.8, [2017] No.10, [2017] No.13, [2018] No.2, [2018] No.8, [2019] No.2, [2019] No.4, [2019] No.6, [2020] No.4, [2020] No.6, [2020] No.8, [2020] No.9., **[2021] No. 2, [2021] No. 5, [2021] No. 6, [2021] No. 9, [2022] No. 1, [2022] No. 2, [2022] No. 5, [2023] No. 1, [2023] No. 3, [2023] No. 5¹**.
- Modifies relevant contents in the Standard:
 - a) Modifies the definition of food additive in Article 2.1, adds nutrition fortification substances;
 - b) Combines the former Article 2.5 International Numbering System (INS) and Article 2.6 China Numbering System (CNS) into Article 2.5 “Numbering of Food Additives”, and modifies definition and descriptions;
 - c) Deletes the Article 4 of the former standard (GB 2760-2014) “Food Categorization System”: “When a food additive is permitted to be used in a food category, it is permitted to be use in foods in all its sub-categories, unless otherwise provided.” The provision is moved to Appendix A.3.
 - d) Adds Article 8 “Categorization of Functions of Food Additives” and Article 9 “Index for Search of Food Additives that are Listed in the Appendix A”.
- Modifies the Appendix A “Provisions for the Use of Food Additives”:
 - a) Modifies English names, INS numbers and CNS numbers of some food additives;
 - b) Modifies the search methods for food additive use provisions in Appendix A, content of Table A.3 is reflected in Table A.1 and A.2; combines the Table A.2 into Table A.1;
 - c) Deletes the antifoaming agent function in the Appendix A;
 - d) Modifies provisions of use of some food additives.
- Modifies provisions for use of flavoring substances and flavoring essences in Appendix B:
 - a) Modifies some descriptions in the principles for the use of flavoring substances and flavoring essences;
 - b) Modifies the provisions, Chinese names, English names and numbering of some food-use flavoring substances.
- Modifies the Appendix C Provisions for the Use of Food Processing Aid (“Processing Aid”):
 - a) Moves hydrogen peroxide from Table C.1 to Table C.2, and provides for its functions and scope of use;
 - b) Modifies names of some processing aids and descriptions of scope of use.
- Modifies the Appendix D Food Additive’s Function Categories:

¹ Provisions in bold are new.

- a) Adds numbering and definitions of nutrition fortification substances;
 - b) Modifies definition of food-use flavoring substances.
- Modifies Appendix E The Food Categorization System:
 - a) Modifies names of food categories 05.01.03, 12.03, 12.03.02, 12.04.02, 12.05, 12.10.03.01, and adjusts the provisions for food additive use based on the adjusted food categories.
 - Modifies the Appendix F Index for Search of Food Additives that are Listed in the Appendix A:
 - a) Adds INS numbers of food additives.

National Food Safety Standards Usage Standard for Food Additives

1. Scope

This standard specifies the principles for use of food additives, permitted food additive varieties, scope of use, and maximum levels of use or maximum residue levels.

2. Terms and Definitions

2.1 Food Additives

An artificially chemosynthetic or natural substance to be added to foods in order to improve food quality, color, aroma and taste, and for the purpose of preservation and processing. Flavoring substances, gum-based substances in the gum-base candies, processing aids in food industry and nutrition fortification substances are also food additives.

2.2 Maximum Use Level

The maximum permitted level that could be added at the time of using food additives.

2.3 Maximum Residue Level

The permissible residue level of a food additive or its decomposition in the final food products.

2.4 Food Industry-use Processing Aid

The various kinds of substances to enable food processing to go smoothly, which are irrelevant to food itself. Such substances include filtration aids, clarifiers, absorbents, mold release agents, decoloring agents, peeling agents, extraction solvents, and nutritional substances for fermentation, etc.

2.5 Numbering of Food Additives

The numbers used to replace complicated chemical structure names, including the International Numbering System (INS) and the China Numbering System (CNS) for food additives.

3. Principles for Use of Food Additives

3.1 Food additives shall be used following the basic requirements below:

- a) Not to harm human health in any form;
- b) Not to cover up putrefied and deteriorated foods;
- c) Not to conceal quality defects of food itself, or for the purpose of adulteration and counterfeiting;
- d) Not to reduce the nutrition value of food;
- e) To reduce the level of use in foods as much as possible on the precondition of reaching anticipated results.

3.2 Food additives could be use in the following circumstances:

- a) To keep or improve the nutrition value of food itself;
- b) To serve as essential ingredients or components in some special dietary foods;
- c) To improve the quality and stability of food, as well as its sensory properties;
- d) To facilitate production, processing, packaging, transport or storage of foods.

3.3 Quality standards of food Additives

Food additives used in accordance with this standard shall comply with corresponding quality standards.

3.4 Carry-over of principles

3.4.1 In the following circumstances, food additives can be introduced into foods through food ingredients (including food additives):

- a) The additive is permitted to be used in the food ingredients according to this standard;
- b) The amount of the additive used in the ingredients does not exceed the maximum use level;
- c) The food additive shall be used under proper production technique conditions, and the quantity of the ingredient in the food shall not exceed the level that would be introduced by the use of ingredients;
- d) The level of the additive carried over by the ingredients shall be much lower than the level by directly adding the food additive into the food.

3.4.2 An additive can be used in an ingredient used to produce a specific final product, and the food additive is permitted in the specific final product; level of the food additive in the finished food product shall conform with this standard. Label of the ingredient shall clearly indicate that the ingredient is used for production of the specific food.

4. Food categorization system

The food categorization system is used to define scope of food additive use in this standard, and only applies in this standard, as in appendix E.

5. Provisions for use of food additives

The use of food additives shall comply with the provisions in the Appendix A.

6. Food Flavoring Substances

The use of flavoring substances for the production of flavoring essence shall comply with the provisions of the Appendix B.

7. Food Processing Aid

The use of food processing aids shall comply with the provisions of Appendix C.

8. Categorization of Functions of Food Additives

Categorization of functions of food additives is provided in Appendix D.

9. Index for search of food additives that are listed in the Appendix A

Please see Appendix F for the “Index for Use of Food Additives that are Listed in The Appendix A”.

10. Nutrition Fortification Substances

The use of nutrition fortification substances shall conform with relevant provisions of the National Food Safety Standard for Use of Food Nutrition Fortification Substances (GB14880).

11. Basic substances in gum-based candies

The use of basic substances in gum-based candies and their ingredients shall follow provisions of the “National Food Safety Standard Food Additive Gum Base and Its Ingredients” **(GB1886.359)²**.

² Revised.

Appendix A Provisions for the Use of Food Additives

A.1 Table A.1 provides the permitted food additives in different food categories, the scope of use, and the maximum use level or the maximum residue level.

A.2 Table A.2 provides the food categories corresponding to food numberings with exceptions in the Table A.1.

A.3 Food additives in the Table A.1 shall be used in accordance with provided scope and maximum use level. When a food additive is permitted to be used in a food category, it is permitted to be use in foods in all its sub-categories, unless otherwise provided. When the maximum use level of a food additive in the subordinate category differs from the level of the same additive in the upper-level food category, the level in the subordinate level shall be followed.

A.4 In the Table A.1, when food additives with the same function and with values of the maximum use level (only limit to coloring agents of the same color, preservatives and antioxidants) are mixed and used, the sum of percentages of the food additive to the maximum use level shall not exceed 1.

A.5 Table A.1 does not include provisions for food flavoring substances and for food additives used as food industry processing aids.

A.6 The “function” item in the afore-mentioned tables are the main functions of the additive for reference in use.

Table A.1 Food Additives in Different Food Categories, the Scope of Use³, and Maximum Usage Amount or Residue Amount

4-hexylresorcinol

CNS No. 04.013 INS No. 586

Function: Antioxidants

Food Category No.	Food	Max Level	Note
09.01	Fresh seafood (shrimps only)	Based on production necessity	Residue amount \leq 1 mg/kg

disodium 5'-ribonucleotide

CNS No. 12.004 INS No. 635

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
— ⁴	All categories of food, except for food categories 1-68 in Table A.2	Based on production necessity	Residue amount \leq 1 mg/kg

disodium 5'-inosinate

CNS No. 12.003 INS No. 631

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
—	All categories of food, except for food categories 1-68 in Table A.2	Based on production necessity	

disodium 5'-guanylate

CNS No. 12.002 INS No. 627

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

³ The scope of use in Table A.1 is expressed by food category number and food name.

⁴ Food Category Number for all foods.

D-mannitol

CNS No. 19.017

INS No. 421

Function: sweetener, emulsifier, bulking agent, stabilizer, thickener

Food Category No.	Food	Max Level	Note
05.02	Candies	Based on production necessity	

D-isoascorbic acid (erythorbic acid), sodium D-isoascorbate

CNS No. 04.004, 04.018

INS No. 315, 316

Function: antioxidant, color fixative

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-62, 64-68 in Table A.2	Based on production necessity	
15.03.01	Grape wine	0.15	Calculated by ascorbic acid

DL -malic acid

CNS No. 01.309

INS No. 296

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

sodium DL-malate

CNS No. 01.314

INS No. 350 (ii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

L-cysteine hydrochlorides sodium and potassium salts

CNS No. 13.003

INS No. 920

Function: flour treatment agent

Food Category	Food	Max Level (g/kg)	Note
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No.			
06.03.02.01	Fresh pastas and noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap) (Lamian Noodles only)	0.3	
06.03.02.03	Fermented wheat flour product	0.06	
06.08	Frozen wheat or rice products	0.6	

L-alanine

CNS No. 12.006 INS No. —

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	

L (+) -tartaric acid, *dl*-tartaric acid

CNS No. 01.111, 01.313 INS No. 334, —

Function: acidity regulator

Food Category No.	Food	Max Level	Note
04.02.02.03	Pickled vegetable	3.0 g/kg	Calculated by tartaric acid
05.02	Candies	30 g/kg	Calculated by tartaric acid
06.03.02.05	Fried flour products	10.0 g/kg	Calculated by tartaric acid
06.05.02.01	Starch noodles and vermicelli	2.0 g/kg	Calculated by tartaric acid
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	10.0 g/kg	Calculated by tartaric acid
12.10.01	Solid compound condiment	10.0 g/kg	Calculated by tartaric acid
14.02.03	Fruit and vegetable juice (nectar) drink	5.0 g/kg	Calculated by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	5.0 g/kg	Calculated by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.03	Blended protein drink	5.0 g/kg	Calculated by tartaric acid; as in the ready-to-drink

			status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	5.0 g/kg	Calculated by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	5.0 g/kg	Calculated by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	5.0 g/kg	Calculated by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	5.0 g/kg	Calculated by tartaric acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.01	Grape wine	4.0g/L	Calculated by tartaric acid

L-malic acid

CNS No. 01.104 INS No. —

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

L- (-) -malic acid disodium salt

CNS No. 01.315 INS No. —

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

alpha-cyclodextrin

CNS No. 18.011 INS No. 457

Function: stabilizer, thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

 β -apo-8'-carotenal

CNS No. 08.018 INS No. 160e

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.015	Calculated by propionic acid β -apo-8'-carotenal
01.06.04	Processed cheese and products	0.018	Calculated by propionic acid β -apo-8'-carotenal
03.0	Frozen drinks (except 03.04 Edible ice)	0.020	Calculated by propionic acid β -apo-8'-carotenal
05.02	Candies	0.015	Calculated by propionic acid β -apo-8'-carotenal
07.0	Bakery food	0.015	Calculated by propionic acid β -apo-8'-carotenal
12.10.02	Semi-solid compound condiment	0.005	Calculated by propionic acid β -apo-8'-carotenal
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.010	Calculated by propionic acid β -apo-8'-carotenal; as in the ready-to-drink status, for corresponding solid drink, increase use by times of dilution

beta-carotene synthetic, beta-carotene, *Blakeslea trispora*, beta-carotene, algal

CNS No. 08.010 INS No. 160a (i), 160a (iii), 160a (iv)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	1.0	
01.03.02	Modified milk powder and cream powder	1.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	0.02	
01.06.01	Fresh cheese	0.6	
01.06.02	Ripened cheese	1.0	
01.06.04	Processed cheese and products	1.0	
01.06.05	Cheese-like products	1.0	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	1.0	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	1.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	1.0	
02.04	Fat-based dessert	1.0	
02.05	Other fat or oil products (non-dairy creamer only)	0.065	
03.0	Frozen drinks (except 03.04 edible ice)	1.0	
04.01.02.03	Fruit in vinegar, oil, or brine	1.0	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Fruit jam	1.0	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g., chutney)	0.5	
04.01.02.08	Candied fruit	1.0	
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	1.0	
04.01.02.11	Fermented fruit product	0.2	
04.02.02.02	Dried vegetable	0.2	
04.02.02.03	Pickled vegetable	0.132	
04.02.02.04	Canned or bottled vegetable	0.2	
04.02.02.05	Vegetable paste, except tomato sauce	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.08	Other processed vegetable	1.0	
04.03.02.03	Pickled edible fungi and algae	0.132	
04.03.02.04	Canned or bottled edible fungi and algae	0.2	
04.03.02.06	Other processed edible fungi and algae	1.0	
04.05.02	Processed nut and seed	1.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	0.1	
05.02	Candies	0.5	
05.03	Coating of candies and chocolate	20.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	20.0	
06.03.02.05	Fried flour products	1.0	
06.04.02.01	Canned coarse grains	1.0	
06.06	Instant cereals, including rolled oats	0.4	
06.07	Instant wheat or rice products	1.0	
06.08	Frozen wheat or rice products	1.0	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	1.0	
06.10	Fillings for cereal product	1.0	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	1.0	
07.0	Bakery food	1.0	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	0.02	
08.03	Cooked meat products	0.02	
08.04	Edible casings for meat products	5.0	
09.02.03	Frozen minced seafood products (including seafood balls)	1.0	
09.03	Pre-processed aquatic products (half-finished product)	1.0	
09.04	Cooked aquatic products (can	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
	be directly consumed)		
09.05	Canned aquatic products	0.5	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g., egg white powder, egg yolk powder, egg white chips), except 10.03.03 Beaten egg, or egg in liquid form]	1.0	
10.04	Other egg products	0.15	
11.05	Flavoring syrup	0.05	
12.10.01	Solid compound condiment	2.0	
12.10.02	Semi-solid compound condiment	2.0	
12.10.03	Compound condiment in liquid form	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.01	Tea drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.02	Coffee drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.03	Plant drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use

Food Category No.	Food	Max Level / (g/kg)	Note
			by times of dilution
14.08	Flavored drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.6	
16.01	Jelly	1.0	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.1	

beta-cyclodextrin

CNS No. 20.024 INS No. 459

Function: thickener, other

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable	0.5	
05.02.01	Gum-based candies	20.0	
05.02.02	Other candies except gum-based candies (only in sheet sugar)	15.0	
06.07	Instant wheat or rice products	1.0	
08.02	Pre-processed meat product	1.0	
08.03	Cooked meat products	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.03	Blended protein drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.04	Other protein drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.5	As in the ready-to-drink status; for corresponding

Food Category No.	Food	Max Level / (g/kg)	Note
			solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.5	

gamma-cyclodextrin

CNS No. 18.012 INS No. 458

Function: stabilizer, thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

ε-polylysine

CNS No. 17.037 INS No. —

Function: preservative

Food Category No.	Food	Max Level	Note
07.0	Bakery food	0.15 g/kg	
08.03	Cooked meat products	0.25 g/kg	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2 g/L	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

ε-polylysine hydrochloride

CNS No. 17.038 INS No. —

Function: preservative

Food Category No.	Food	Max Level (g/kg)	Note
04.0	Fruits, vegetables (including roots and tubers), pulses, edible mushrooms and fungi, algae, nuts and seeds (except 04.01.01 Fresh fruits, 04.01.02.04 Canned fruit, 04.02.01 Fresh vegetable, 04.02.02.01 Frozen vegetable, 04.02.02.04 Canned or bottled vegetable, 04.02.02.06 Fermented vegetable product, 04.03.01 Fresh edible fungi and algae, 04.03.02.01 Frozen edible fungi and algae, 04.03.02.04 Canned or bottled edible fungi and algae, 04.05.02.03 Canned nuts and seeds)	0.30	
06.02	Rice and rice products	0.25	
06.03	Wheat flour and its product [except 06.03.01 Wheat flour, 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), except 06.03.02.02 Dried pastas and noodles and similar products]	0.30	
06.04.02	Coarse grain product (except 06.04.02.01 Canned coarse grains)	0.40	
08.0	Meat and meat products (except 08.01 Raw and fresh meat, 08.03.08 Canned meat)	0.30	
10.02.01	Marinated egg	0.50	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.50	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02	0.20	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

	Concentrated fruit and vegetable juice (nectar)]		
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arabic gum

CNS No. 20.008 INS No. 414

Function: thickener, other

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-48, 50-68 in Table A.2	Based on production necessity	

alitame

CNS No. 19.013

INS No. 956

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.1	
04.01.02.0 8.04	Dried and salted fruit	0.3	
05.02.01	Gum-based candies	0.3	
11.04	Table-top sweeteners	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	As in the ready-to-drink status
16.01	Jelly	0.1	If used in jelly powder, increase use by times of dilution

aspartame⁵

CNS No. 19.004

INS No. 951

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.6	

⁵ Foods containing this additive should be labeled: aspartame (containing phenylalanine) or aspartame (containing phenylalanine). If in the food category it is allowed to use asparagylphenylalanine methyl ester acesulfame at the same time (maximum dosage multiplied by 0.64 to convert to the dosage of aspartame), when mixed, the maximum usage amount cannot exceed the maximum usage amount of aspartame specified in the standard.

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	1.0	
01.03.02	Modified milk powder and cream powder	2.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	1.0	
01.06.01	Fresh cheese	1.0	
01.06.05	Cheese-like products	1.0	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	1.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	1.0	
02.04	Fat-based dessert	1.0	
03.0	Frozen drinks (except 03.04 Edible ice)	1.0	
04.01.02.01	Frozen fruit	2.0	
04.01.02.02	Dried fruit	2.0	
04.01.02.03	Fruit in vinegar, oil, or brine	0.3	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Fruit jam	1.0	
04.01.02.06	Fruit paste	1.0	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g. chutney)	1.0	
04.01.02.08	Candied fruit	2.0	
04.01.02.09	Fruit/vegetable for decoration purpose	1.0	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	1.0	
04.01.02.11	Fermented fruit product	1.0	
04.01.02.12	Boiled or fried fruit	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.01	Frozen vegetable	1.0	
04.02.02.02	Dried vegetable	1.0	
04.02.02.03	Pickled vegetable	0.3	
04.02.02.04	Canned or bottled vegetable	1.0	
04.02.02.05	Vegetable paste, except tomato sauce	1.0	
04.02.02.06	Fermented vegetable product	2.5	
04.02.02.07	Boiled or fried vegetable	1.0	
04.02.02.08	Other processed vegetable	1.0	
04.03.02.03	Pickled edible fungi and algae	0.3	
04.03.02.04	Canned or bottled edible fungi and algae	1.0	
04.03.02.05	Boiled or fried algae	1.0	
04.03.02.06	Other processed edible fungi and algae	1.0	
04.05.02	Processed nut and seed	0.5	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	3.0	
05.02.01	Gum-based candies	10.0	
05.02.02	Other candies except gum-based candies	3.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1.0	
06.06	Instant cereals, including rolled oats	1.0	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	1.0	

Food Category No.	Food	Max Level / (g/kg)	Note
07.01	Bread	4.0	
07.02	Pastries	1.7	
07.03	Crackers	1.7	
07.04	Fillings and topping for bakeries	1.0	
07.05	Other bakery food	1.7	
09.02.02	Frozen battered products	0.3	
09.02.03	Frozen minced seafood products (including seafood balls)	0.3	
09.03	Pre-processed aquatic products (half-finished product)	0.3	
09.04	Cooked aquatic products (can be directly consumed)	0.3	
09.05	Canned aquatic products	0.3	
10.04	Other egg products	1.0	
11.04	Table-top sweeteners	Based on production necessity	
11.05	Flavoring syrup	3.0	
12.03	Edible vinegar	3.0	
12.10.01	Solid compound condiment	2.0	
12.10.02	Semi-solid compound condiment	2.0	
12.10.03	Compound condiment in liquid form	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.6	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.6	As in the ready-to-drink

Food Category No.	Food	Max Level / (g/kg)	Note
			status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	1.0	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.5	

advantame (N-[N-[3-(3-hydroxy-4-methoxyphenyl) propyl]-L- α -aspartyl]-L-phenylalanine 1-methyl ester)

CNS No. 19.026

INS No. 969

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.006	
03.0	Frozen drinks (except 03.04 Edible ice)	0.0005	
04.01.02	Processed fruit	0.12	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.0005	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	0.0004	
11.04	Table-top sweeteners	Based on production necessity	
11.05	Flavoring syrup	Based on production necessity	
11.06	Other sweeteners	Based on production necessity	
12.10	Compound condiment	0.0005	
14.04	Carbonated drinks	0.006	
14.05	Tea, coffee, plant drink	0.003	

Food Category No.	Food	Max Level / (g/kg)	Note
14.06	Solid drink	0.004	
16.01	Jelly	0.0004	If used in jelly powder, increase use by times of dilution

acesulfame potassium⁶

CNS No. 19.011

INS No. 950

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.35	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk) (only in canned dairy-based desert)	0.3	
03.0	Frozen drinks (except 03.04 Edible ice)	0.3	
04.01.02.04	Canned fruit	0.3	
04.01.02.05	Fruit jam	0.3	
04.01.02.08.01	Candied fruits, pickled fruits	0.3	
04.02.02.03	Pickled vegetable	0.3	
04.03.02	Processed edible fungi and algae (except 04.03.02.01 Frozen edible fungi and algae)	0.3	
04.04.01.02	Dehydrated soybean curd	0.2	
04.05.02.01	Cooked nut and seed	3.0	
05.02	Candies	2.0	
05.02.01	Gum-based candies	4.0	
06.04.02.01	Canned coarse grains	0.3	
06.04.02.02	Other coarse grain product (only in black sesame paste)	0.3	
06.06	Instant cereals, including rolled oats	0.8	
06.09	Cereal and starch dessert (only in canned grain deserts)	0.3	

⁶ If asparagylphenylalanine methyl ester acesulfameare is allowed to be used at the same time in the food category (the maximum usage amount can be converted to the dosage of acesulfame potassium by multiplying by 0.44), when mixed, the maximum usage amount cannot exceed the maximum usage amount of acesulfame potassium specified in the standard.

Food Category No.	Food	Max Level / (g/kg)	Note
07.0	Bakery food	0.3	
07.02	Pastries	0.5	
07.03	Crackers	0.6	
11.04	Table-top sweeteners	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.5	
12.04	Soy sauce	1.0	
12.10.03	Compound condiment in liquid form	1.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.01	Tea drinks	0.58	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.35	
16.01	Jelly	0.3	If used in jelly powder, increase use by times of dilution

glycine⁷

CNS No. 12.007

INS No. 640

Function: flavor enhancer

Food Category No.	Food	Max Level / (g/kg)	Note
08.02	Pre-processed meat product	3.0	
08.03	Cooked meat products	3.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by

⁷ Includes glycine (hydroxyacetonitrile method).

			times of dilution
14.03.02	Plant-based protein drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

ammonium phosphatide

CNS No. 10.033 INS No. 442

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	10.0	

carnauba wax

CNS No. 14.008 INS No. 903

Function: coating agents, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01	Fresh fruits	0.000 4	Calculated by residue
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.6	

mineral oil, white (liquid paraffin)

CNS No. 14.003 INS No. 905a

Function: coating agents

Food Category No.	Food	Max Level (g/kg)	Note
05.02.02	Other candies except gum-based candies	5.0	
10.01	Fresh egg	5.0	

galactomannan

CNS No. 00.014 INS No. —

Function: other

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

benzoic acid, sodium benzoate

CNS No. 17.001, 17.002 INS No. 210, 211

Function: preservative

Food Category No.	Food	Max Level (g/kg)	Note
03.03	Flavored ice, popsicle	1.0	As benzoic acid
04.01.02.05	Fruit jam (except canned fruit jam)	1.0	As benzoic acid
04.01.02.08	Candied fruit	0.5	As benzoic acid
04.02.02.03	Pickled vegetable	1.0	As benzoic acid
05.02.01	Gum-based candies	1.5	As benzoic acid
05.02.02	Other candies except gum-based candies	0.8	As benzoic acid
11.05	Flavoring syrup	1.0	As benzoic acid
12.03	Edible vinegar	1.0	As benzoic acid
12.04	Soy sauce	1.0	As benzoic acid
12.05	Fermented paste	1.0	As benzoic acid
12.10	Compound condiment	0.6	As benzoic acid
12.10.02	Semi-solid compound condiment	1.0	As benzoic acid
12.10.03	Compound condiment in liquid form	1.0	As benzoic acid
14.02.02	Concentrated fruit and vegetable juice (nectar) (food industry use only)	2.0	As benzoic acid; for solid drink, increase use by times of dilution
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

Food Category No.	Food	Max Level (g/kg)	Note
14.04	Carbonated drinks	0.2	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.2	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	1.0	As benzoic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.4	As benzoic acid
15.03.03	Fruit wine	0.8	As benzoic acid

ice structuring protein

CNS No. 00.020 INS No. —

Function: other

Food Category No.	Food	Max Level	Note
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	

acetic acid (low pressure carbonylation method)

CNS No. 01.112 INS No. —

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food (except 12.03 Vinegar), except food categories 1-68 in Table A.2	Based on production necessity	

acetic acid

CNS No. 01.107 INS No. 260

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food (except 12.03 Vinegar), except food categories 1-68 in Table A.2	Based on production necessity	

propylene glycol

CNS No. 18.004 INS No. 1520

Function: stabilizer and coagulant, anticaking agent, emulsifier, humectant (water retention agent), thickener

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	1.5	
07.02	Pastries	3.0	

propylene glycol esters of fatty acids

CNS No. 10.020 INS No. 477

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 – Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk and ESL milk , 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	5.0	
02.0	Fats, oils, and fat emulsion products (except 02.01 Fats and oils essentially water-free, 02.02.01.01 Butter and concentrated butter)	10.0	
03.0	Frozen drinks (except 03.04 edible ice)	5.0	

04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	2.0	
06.03.02.05	Fried flour products	2.0	
07.02	Pastries	3.0	
07.02.02	Western type pastries	10.0	
12.10	Compound condiment	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 Category No.	Food	Max Level / (g/kg)	Note
04.04	Pulse (bean) products	2.5	Calculated by propionic acid
06.01	Crude cereal	1.8	Calculated by propionic acid
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.25	Calculated by propionic acid
07.01	Bread	2.5	Calculated by propionic acid
07.02	Pastries	2.5	Calculated by propionic acid
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	3.0	Calculated by propionic acid
08.03.02	Smoked, baked, or grilled meat products	3.0	Calculated by propionic acid
12.03	Edible vinegar	2.5	Calculated by propionic acid
12.04	Soy sauce	2.5	Calculated by propionic acid
12.10.03	Compound condiment in liquid form	2.5	Calculated by propionic acid

tea polyphenol (TP)

CNS No. 04.005

INS No. —

Function: antioxidant

Food Category	Food	Max Level / (g/kg)	Note
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No.			
02.01	Fats and oils essentially water-free	0.4	Calculated by catechin in fat
04.01.02.05	Fruit jam	0.5	Calculated by catechin
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculated by catechin in fat
06.03.02.05	Fried flour products	0.2	Calculated by catechin in fat
06.06	Instant cereals, including rolled oats	0.2	Calculated by catechin in fat
06.07	Instant wheat or rice products	0.2	Calculated by catechin in fat
07.02	Pastries	0.4	Calculated by catechin in fat
07.04	Fillings and topping for bakeries (only fillings containing oil and fat)	0.4	Calculated by catechin in fat
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.4	Calculated by catechin in fat
08.03.01	Thick gravy cooked meat	0.3	Calculated by catechin in fat
08.03.02	Smoked, baked, or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.3	Calculated by catechin in fat
08.03.03	Fried meat	0.3	Calculated by catechin in fat
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.3	Calculated by catechin in fat
08.03.05	Sausage	0.3	Calculated by catechin in fat
08.03.06	Fermented meat products	0.3	Calculated by catechin in fat
09.03	Pre-processed aquatic products (half-finished product)	0.3	Calculated by catechin in fat
09.04	Cooked aquatic products (can be directly consumed)	0.3	Calculated by catechin in fat
09.05	Canned aquatic products	0.3	Calculated by catechin in fat
11.05.01	Fruit flavoring syrup	0.5	Calculated by catechin
12.10	Compound condiment	0.1	Calculated by catechin

14.03.02	Plant-based protein drink	0.1	Calculated by catechin
14.06.02	Protein solid drink	0.8	Calculated by catechin
16.06	Puffed food	0.2	Calculated by catechin in fat

tea polyphenol palmitate

CNS No. 04.021

INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.6	

theaflavins

CNS No. 04.023 INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats, oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.4	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	
04.05.02.03	Canned nuts and seeds	0.2	
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.2	
06.06	Instant cereals, including rolled oats	0.2	
06.07	Instant wheat or rice products	0.2	
07.0	Bakery food	0.4	
08.02	Pre-processed meat product	0.3	
08.03	Cooked meat products	0.3	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) (except 09.01 Fresh aquatic products)	0.3	
12.10	Compound condiment	0.1	
14.03.02	Plant-based protein drink	0.1	
14.04	Carbonated drinks	0.2	
14.06	Solid drink	0.8	
14.07	Drink for special purposes	0.2	
14.08	Flavored drinks	0.2	

14.09	Other drinks	0.2	
16.01	Jelly	0.2	If used in jelly powder, increase use by times of dilution
16.02.02	Tea products (including flavored tea and tea substitutes)	0.2	
16.06	Puffed food	0.2	

erythrosine, erythrosine aluminum lake

CNS No. 08.003

INS No. 127

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08.01	Candied fruits, pickled fruits	0.05	Calculated by erythrosine
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculated by erythrosine
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.025	Calculated by erythrosine
05.0	Cocoa products, chocolate, and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01 Cocoa product)	0.05	Calculated by erythrosine
07.02.04	Decorations on pastries	0.05	Calculated by erythrosine
08.03.05	Sausage	0.015	Calculated by erythrosine
08.03.08	Canned meat	0.015	Calculated by erythrosine
12.05	Fermented paste	0.05	Calculated by erythrosine
12.10	Compound condiment	0.05	Calculated by erythrosine
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculated by erythrosine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	Calculated by erythrosine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.05	Calculated by erythrosine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.05	Calculated by erythrosine
16.06	Puffed food	0.025	Only erythrosine could be used

erythritol⁸

CNS No. 19.018 INS No. 968

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

karaya gum

CNS No. 18.010 INS No. 416

Function: stabilizer

Food Category No.	Food	Max Level	Note
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	Based on production necessity	

tara gum

CNS No. 20.041 INS No. 417

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.06	Cheese, processed cheese, and cheese-like products	8.0	
03.0	Frozen drinks (except 03.04 edible ice)	5.0	
04.01.02.05	Fruit jam	5.0	
07.0	Bakery food	1.5	
08.02	Pre-processed meat product	10.0	
08.03	Cooked meat products	10.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	2.5	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	5.0	If used in jelly powder, increase use by times of dilution

⁸ Strains are *Moniliella pollinis*, *Trichosporonides megachiliensis* and *Candida lipolytica*.

starch acetate

CNS No. 20.039 INS No. 1420

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-30, 32-68 in Table A.2	Based on production necessity	

ghatti gum

CNS No. 10.043 INS No. 419

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
13.03	Other foods for special dietary purposes (formula foods for special medical purposes, only for population older than 10-year-old)	3.0	

mono- and diglycerides of fatty acids

CNS No. 10.006 INS No. 471

Function: emulsifier, coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-11, 13-14, 16-30, 32-53, 59-68 in Table A.2	Based on production necessity	
02.02.01.01	Butter and concentrated butter	20.0	
06.03.02.02	Dried pastas and noodles and similar products	30.0	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	6.0	
12.09	Herbs, spices, seasonings and condiments	5.0	

capryl monoglyceride

CNS No. 17.031 INS No. —

Function: preservative

Food Category	Food	Max Level / (g/kg)	Note
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No.			
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	1.0	
07.02	Pastries	1.0	
07.04	Fillings and topping for bakeries (only for bean fillings)	1.0	
08.03.05	Sausage	0.5	

nitrogen

CNS No. 00.024 INS No. —

Function: other

Food Category No.	Food	Max Level	Note
01.02.02	Flavored fermented milk	Based on production necessity	
14.03	Protein drink	Based on production necessity	
14.05	Tea, coffee, plant drink	Based on production necessity	

sodium starch phosphate (monostarch phosphate)

CNS No. 20.013 INS No. 1410

Function: thickener

Food Category No.	Food	Max Level	Note
02.02.01	Emulsions containing > 80% fat (except 02.02.01.01 Butter and concentrated butter)	Based on production necessity	
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

indigotine, indigotine aluminum lake

CNS No. 08.008

INS No. 132

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08.01	Candied fruits, pickled fruits	0.1	Calculated by indigotine
04.01.02.09	Fruit/vegetable for decoration purpose	0.2	Calculated by indigotine
04.02.02.03	Pickled vegetable	0.01	Calculated by indigotine
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.05	Calculated by indigotine
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01 Cocoa product)	0.1	Calculated by indigotine
05.02.02	Other candies except gum-based candies	0.3	Calculated by indigotine
07.02.04	Decorations on pastries	0.1	Calculated by indigotine
07.04	Fillings and topping for bakeries (only for sandwich cookies)	0.1	Calculated by indigotine
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	Calculated by indigotine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.1	Calculated by indigotine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.1	Calculated by indigotine; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.1	Calculated by indigotine
16.06	Puffed food	0.05	Only indigotine could be used

butylated hydroxyanisole (BHA)

CNS No. 04.001

INS No. 320

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats, oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculated by content in fat/oil
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculated by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.2	Calculated by content in fat/oil
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.2	Calculated by content in fat/oil
06.04.01	Coarse grain flour	0.2	Calculated by content in fat/oil
06.06	Instant cereals, including rolled oats	0.2	Calculated by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculated by content in fat/oil
07.03	Crackers	0.2	Calculated by content in fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculated by content in fat/oil
09.03.04	Air-dry, heat-dry, press-dry aquatic products	0.2	Calculated by content in fat/oil
12.10.01	Compound condiment in solid form (only chicken powder)	0.2	Calculated by content in fat/oil
16.06	Puffed food	0.2	Calculated by content in fat/oil

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

CNS No. 17.032, 17.007, 17.036

INS No. 219, 214, 215

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.012	Calculated by p-hydroxy benzoates
04.01.02.05	Fruit jam (except canned fruit jam)	0.25	Calculated by p-hydroxy benzoates
04.02.01.02	Surface-treated fresh vegetable	0.012	Calculated by p-hydroxy benzoates
07.04	Fillings and topping for bakeries	0.5	Calculated by p-hydroxy

	(only fillings for pastries)		benzoates
10.03.02	Heat-clotted egg product (e.g., yolk cream, preserved egg sausage)	0.2	Calculated by p-hydroxy benzoates
12.03	Edible vinegar	0.25	Calculated by p-hydroxy benzoates
12.04	Soy sauce	0.25	Calculated by p-hydroxy benzoates
12.05	Fermented paste	0.25	Calculated by p-hydroxy benzoates
12.10.02.02	Condiment paste	0.25	Calculated by p-hydroxy benzoates
12.10.03	Compound condiment in liquid form	0.25	Calculated by p-hydroxy benzoates
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	Calculated by p-hydroxy benzoates; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.2	Calculated by p-hydroxy benzoates; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.25	Calculated by p-hydroxy benzoates; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

butylated hydroxytoluene (BHT)

CNS No. 04.002

INS No. 321

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats, oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculated by content in fat/oil
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculated by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.2	Calculated by content in fat/oil

Food Category No.	Food	Max Level / (g/kg)	Note
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.2	Calculated by content in fat/oil
06.04.02.02	Other coarse grain products (only dehydrated potato products)	0.2	Calculated by content in fat/oil
06.06	Instant cereals, including rolled oats	0.2	Calculated by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculated by content in fat/oil
07.03	Crackers	0.2	Calculated by content in fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculated by content in fat/oil
09.03.04	Air-dry, heat-dry, press-dry aquatic products	0.2	Calculated by content in fat/oil
16.06	Puffed food	0.2	Calculated by content in fat/oil

dimethyl dicarbonate

CNS No. 17.033 INS No. 242

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.25	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.01	Tea drinks	0.25	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.25	Calculated by in the

			ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.25	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.09	Other beverages (only non-alcoholic beverages fermented with wort)	0.25	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

silicon dioxide

CNS No. 02.004

INS No. 551

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	15.0	
01.08	Other dairy products (whey powder, casein powder, etc.) (only milk tablet)	15.0	
02.05	Other fat or oil products (only on-dairy creamer)	15.0	
03.0	Frozen drinks (except 03.04 Edible ice)	0.5	
04.04.03	Other bean products (Only apply to tofu powder, soy protein powder, and blended soy protein powder)	15.0	
05.01.01	Cocoa product (including fat, powder, pulp, jam and fillings using cocoa as the main ingredient)	15.0	
06.01	Crude cereal	1.2	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	20.0	

10.03.01	Dehydrated egg product (e.g., egg white powder, egg yolk powder, egg white chips)	15.0	
11.06	Other sweeteners (only icing sugar)	15.0	
12.01	Salt and salt substitute	20.0	
12.09	Herbs, spices, seasonings and condiments	20.0	
12.10.01	Solid compound condiment	20.0	
13.03	Other foods for special dietary purposes (only formula for special medical purposes for children of 1-10 in age)	10.0	
14.06	Solid drink	15.0	

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: bleaching agent, preservative, antioxidant

Food Category No.	Food	Max Level	Note
04.01.01.02	Surface-treated fresh fruit	0.05 g/kg	Max level as the residue of sulfur dioxide
04.01.02.02	Dried fruit	0.1 g/kg	Max level as the residue of sulfur dioxide
04.01.02.05	Fruit jam	0.1 g/kg	Max level as the residue of sulfur dioxide
04.01.02.08	Candied fruit	0.35 g/kg	Max level as the residue of sulfur dioxide
04.02.02.02	Dried vegetable	0.2 g/kg	Max level as the residue of sulfur dioxide
04.02.02.03	Pickled vegetable	0.1 g/kg	Max level as the residue of sulfur dioxide
04.02.02.04	Canned or bottled vegetable	0.05 g/kg	Max level as the residue of sulfur dioxide
04.02.02.04	Canned or bottled vegetable (only <i>Yin Tiao Cai</i> , or <i>Silver Seedling</i>)	0.2 g/kg	Max level as the residue of sulfur dioxide
04.03.02.02	Dried edible fungi and algae	0.05 g/kg	Max level as the residue of sulfur dioxide
04.03.02.04	Canned or bottled edible fungi	0.05 g/kg	Max level as the residue

	and algae (only canned mushroom)		of sulfur dioxide
04.04.01.04	Bean curd stick (including bean curd stick, soybean milk skin)	0.2 g/kg	Max level as the residue of sulfur dioxide
04.05.02.03	Canned nuts and seeds	0.05 g/kg	Max level as the residue of sulfur dioxide
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.1 g/kg	Max level as the residue of sulfur dioxide
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.05 g/kg	Max level as the residue of sulfur dioxide
06.04.02.02	Other coarse grain products (only dehydrated potato products)	0.4 g/kg	Max level as the residue of sulfur dioxide
06.05.01	Edible starch	0.03 g/kg	Max level as the residue of sulfur dioxide
07.03	Crackers	0.1 g/kg	Max level as the residue of sulfur dioxide
07.05	Other bakery food (only flavored pie)	0.05 g/kg	Max level as the residue of sulfur dioxide
09.01	Fresh aquatic products (only seawater shrimp and crabs)	0.1 g/kg	Max level as the residue of sulfur dioxide
09.02	Frozen aquatic products and their processed products (only seawater shrimp and crabs)	0.1 g/kg	Max level as the residue of sulfur dioxide
11.01.01	Sugar and its products, cane sugar, brown sugar, brown sugar pieces	0.03 g/kg	Max level as the residue of sulfur dioxide
11.01.02	Brown granulated sugar, raw sugar, other sugar, and syrups	0.1 g/kg	Max level as the residue of sulfur dioxide
11.02	Starch sugars (edible glucose, isomalto-oligosaccharide, fructose corn syrup, maltose, maltodextrin, glucose syrup, etc.)	0.04 g/kg	Max level as the residue of sulfur dioxide
11.05	Flavoring syrup	0.05 g/kg	Max level as the residue of sulfur dioxide
12.10.02	Semi-solid compound condiment	0.05 g/kg	Max level as the residue of sulfur dioxide

14.02.01	Fruit and vegetable juice (pulp)	0.05 g/kg	Calculate by in the ready-to-drink status, max level as the residue of sulfur dioxide, corresponding solid drink, increase use by times of dilution
14.02.03	Fruit and vegetable juice (nectar) drink	0.05 g/kg	Calculate by in the ready-to-drink status, Max level as the residue of sulfur dioxide, corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.25g/L	Max level as the residue of sulfur dioxide
15.03.01	Grape wine	0.25g/L	Sweet grape wine; max Level is 0.4g/L, Max level as the residue of sulfur dioxide
15.03.03	Fruit wine	0.25g/L	Sweet fruit wine; max Level is 0.4g/L, Max level as the residue of sulfur dioxide
15.03.05	Beer and malt beverage	0.01 g/kg	Max level as the residue of sulfur dioxide

titanium dioxide

CNS No. 08.011

INS No. 171

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	5.0	
04.01.02.08.01	Candied fruits, pickled fruits	10.0	
04.01.02.08.04	Dried and salted fruit	10.0	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	2.0	
05.02.01	Gum-based candies	5.0	
05.02.02	Other candies except gum-based candies	10.0	
05.03	Coating of candies and chocolate	Based on production necessity	
05.04	Candies for decoration purpose	5.0	

	(e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces		
06.04.02.02	Other coarse grain products (only dehydrated potato products)	0.5	
11.05	Flavoring syrup	5.0	
12.10.02.01	Mayonnaise, salad dressing	0.5	
14.06	Solid drink	Based on production necessity	
16.01	Jelly	10.0	If used in jelly powder, increase use by times of dilution
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	10.0	
16.07	Other (only Konjac gel products)	2.5	

carbon dioxide

CNS No. 17.014

INS No. 290

Function: preservative, other

Food Category No.	Food	Max Level	Note
01.02.02	Flavored fermented milk	Based on production necessity	
05.02.02	Other candies except gum-based candies	Based on production necessity	
14.0	Beverages [except 14.01.02 Drinking distilled water, 14.01.03 Other drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
15.02	Prepared wine	Based on production necessity	
15.03.06	Other fermented alcoholic beverage (carbonated)	Based on production necessity	

tomato red

CNS No. 08.150

INS No. —

Function: color

Food Category	Food	Max Level / (g/kg)	Note
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No.			
01.02.02	Flavored fermented milk	0.006	
05.02.02	Other candies except gum-based candies	0.25	
09.02.03	Frozen minced seafood products (including seafood balls)	0.08	Calculated by lycopene
09.04	Cooked aquatic products (can be directly consumed)	0.08	Calculated by lycopene
12.10.02	Semi-solid compound condiment	0.125	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.006	Calculated by in the ready-to-drink status

lycopene, synthetic; lycopene, *Blakeslea trispora*

CNS No. 08.017 INS No. 160d (i), 160d (iii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.015	Calculated by pure lycopene
01.02.02	Flavored fermented milk	0.015	Calculated by pure lycopene
05.02	Candies	0.06	Calculated by pure lycopene
06.06	Instant cereals, including rolled oats	0.05	Calculated by pure lycopene
07.0	Bakery food	0.05	Calculated by pure lycopene
12.10.01.01	Solid condiment for soup	0.39	Calculated by pure lycopene
12.10.02	Semi-solid compound condiment	0.04	Calculated by pure lycopene
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.015	Calculated by pure lycopene; as in the ready-to-drink status, increase use by times of dilution
16.01	Jelly	0.05	Calculated by pure lycopene, if used in jelly powder,

			increase use by times of dilution
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beeswax

CNS No. 14.013 INS No. 901

Function: coating agents

Food Category No.	Food	Max Level	Note
05.02	Candies	Based on production necessity	
05.03	Coating of candies and chocolate	Based on production necessity	

fumaric acid

CNS No. 01.110 INS No. 297

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
05.02.01	Gum-based candies	8.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.6	
07.01	Bread	3.0	
07.02	Pastries	3.0	
07.03	Crackers	3.0	
07.04	Fillings and topping for bakeries	2.0	
07.05	Other bakery food	2.0	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	Based on production necessity	
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	Based on production necessity	
08.03.03	Fried meat	Based on production necessity	
08.03.05	Sausage	Based on production necessity	
09.02.02	Frozen battered products	Based on production necessity	
09.04.02	Cooked or fried aquatic products	Based on production necessity	

09.04.03	Smoked or grilled aquatic products	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	0.6	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.3	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

monosodium fumarate

CNS No. 01.311 INS No. 365

Function: acidity regulator

Food Category No.	Food	Max Level	Note
05.02.01	Gum-based candies	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	Based on production necessity	
07.0	Bakery food	Based on production necessity	
08.0	Meat and meat products (except 08.01 Raw and fresh meat)	Based on production necessity	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished products)]	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

modified soybean phospholipid

CNS No. 10.019 INS No. —

Function: emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

antioxidant of glycyrrhiza

CNS No. 04.008 INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.2	Calculated by glycyrrhetic acid
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.2	Calculated by glycyrrhetic acid
06.03.02.05	Fried flour products	0.2	Calculated by glycyrrhetic acid
06.07	Instant wheat or rice products	0.2	Calculated by glycyrrhetic acid
07.03	Crackers	0.2	Calculated by glycyrrhetic acid
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculated by glycyrrhetic acid
08.03.01	Thick gravy cooked meat	0.2	Calculated by glycyrrhetic acid
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.2	Calculated by glycyrrhetic acid
08.03.03	Fried meat	0.2	Calculated by glycyrrhetic acid
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.2	Calculated by glycyrrhetic acid
08.03.05	Sausage	0.2	Calculated by glycyrrhetic acid
08.03.06	Fermented meat products	0.2	Calculated by glycyrrhetic acid
09.03.02	Pickled aquatic products	0.2	Calculated by glycyrrhetic acid

16.06	Puffed food	0.2	Calculated by glycyrrhetic acid
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ammonium glycyrrhizinate, monopotassium and tripotassium glycyrrhizinate

CNS No. 19.012, 19.010, 19.025 INS No. 958

Function: sweetener

Food Category No.	Food	Max Level	Note
04.01.02.08	Candied fruit	Based on production necessity	
05.02	Candies	Based on production necessity	
07.03	Crackers	Based on production necessity	
08.03.08	Canned meat	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

glycerine (glycerol)

CNS No. 15.014 INS No. 422

Function: humectant (water retention agent), emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

orange yellow

CNS No. 08.143 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-31, 33-68 in Table A.2	Based on production necessity	

sorghum red

CNS No. 08.115 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

potassium permanganate

CNS No. 00.001

INS No. —

Function: other

Food Category No.	Food	Max Level (g/kg)	Note
06.05.01	Edible starch	0.5	

monosodium glutamate

CNS No. 12.001 INS No. 621

Function: flavor enhancer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

glutamine transaminase

CNS No. 18.013 INS No. —

Function: stabilizer and coagulant

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.3	Sources as in Table C.3
01.06.01	Fresh cheese	0.3	Sources as in Table C.3
04.04	Pulse (bean) products	0.25	Sources as in Table C.3

guar gum

CNS No. 20.025 INS No. 412

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
01.05.01	Cream	1.0 g/kg	

13.01.02	Formula for older infants and young children	1.0g/L	As in the ready-to-eat status
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calcium silicate

CNS No. 02.009

INS No. 552

Function: anticaking agent

Food Category No.	Food	Max Level	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	Based on production necessity	
01.06	Cheese, processed cheese and cheese-like products	Based on production necessity	
05.01.01	Cocoa product (including fat, powder, pulp, jam and fillings using cocoa as the main ingredient)	Based on production necessity	
06.05	Starch and starch products	Based on production necessity	
11.01	Sugar	Based on production necessity	
11.04	Table-top sweeteners	Based on production necessity	
12.01	Salt and salt substitute	Based on production necessity	
12.09.01	Herbs, spices, seasonings and condiments and their powder	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.06	Solid drink	Based on production necessity	
16.04	Yeast and yeast products	Based on production necessity	

pectins

CNS No. 20.006

INS No. 440

Function: emulsifier, stabilizer, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-9, 11-30, 33-46, 48-49, 54-68 in Table A.2	Based on production necessity	

14.02.01	Fruit and vegetable juice (pulp)	3.0	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
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propylene glycol alginate

CNS No. 20.010

INS No. 405

Function: thickener, emulsifier, stabilizer

Food Category No.	Food	Max Level (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk and ESL milk , 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	3.0	
01.01.03	Modified milk	4.0	
01.02.02	Flavored fermented milk	4.0	
01.04.01	Condensed milk (plain)	5.0	
02.01.01.02	Hydrogenated vegetable oil	5.0	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	5.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	
03.01	Ice creams, ice cream bars	1.0	
04.01.02.05	Fruit jam	5.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	5.0	
05.02.01	Gum-based candies	5.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	5.0	

Food Category No.	Food	Max Level (g/kg)	Note
06.03.02.02	Dried pastas and noodles and similar products	5.0	
06.03.02.03	Fermented wheat flour product	5.0	
06.07	Instant wheat or rice products	5.0	
06.08	Frozen wheat or rice products	5.0	
07.01	Bread	5.0	
07.02	Pastries	5.0	
07.04	Fillings and topping for bakeries	5.0	
07.05	Other bakery food	5.0	
11.05	Flavoring syrup	5.0	
12.10.02	Semi-solid compound condiment	8.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	4.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.02	Coffee drinks	3.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.05	Beer and malt beverage	0.3	

calcium alginate

CNS No. 20.046 INS No. 404

Function: thickener, stabilizer and coagulant substance

Food Category No.	Food	Max Level / (g/kg)	Note

06.03.0 2	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai	5.0	
07.01	Bread	5.0	

potassium alginate

CNS No. 20.005 INS No. 402

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

sodium alginate

CNS No. 20.004 INS No. 401

Function: thickener, [stabilizer](#)

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-9, 11-30, 33-49, 54-61, 63-68 in Table A.2	Based on production necessity	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	10.0	
13.03	Other foods for special dietary purposes (only formula products for amino acid metabolism disorders in the FSMP for children of 13 months to 10-year-old)	1.0	For products for young children of 13-36 months in age
		Based on production necessity	For population of 37 months to 10-year-old in age

riboflavin

CNS No. 08.148 INS No. 101 (i), 101 (iii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
06.04.02.02	Other coarse grain products (dehydrated potato products only)	0.3	

06.07	Instant wheat or rice products	0.05	
12.10.01	Solid compound condiment	0.05	

black bean red

CNS No. 08.114 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.02	Candies	0.8	
07.02.04	Decorations on pastries	0.8	
14.02.03	Fruit and vegetable juice (nectar) drink	0.8	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (fruity drink only)	0.8	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.8	

black currant red

CNS No. 08.122 INS No. 163 (iii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
07.02.04	Decorations on pastries	Based on production necessity	
14.04	Carbonated drinks	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.03	Fruit wine	Based on production necessity	

carthamins yellow

CNS No. 08.103 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note

03.0	Frozen drinks (except 03.04 edible ice)	0.5	
04.01.02.04	Canned fruit	0.2	
04.01.02.08	Candied fruit	0.2	
04.01.02.09	Fruit/vegetable for decoration purpose	0.2	
04.02.02.03	Pickled vegetable	0.5	
04.02.02.04	Canned or bottled vegetable	0.2	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.5	
05.02	Candies	0.2	
06.04.02.01	Canned coarse grains	0.2	
06.07	Instant wheat or rice products	0.5	
06.10	Fillings for cereal product	0.5	
07.02.04	Decorations on pastries	0.2	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.5	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.2	
16.01	Jelly	0.2	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.5	

red rice red

CNS No. 08.111

INS No. —

Function: color

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
05.02	Candies	Based on production necessity	
14.03.01	Beverages containing milk	Based on production necessity	Could also be used in corresponding solid drink
15.02	Prepared wine	Based on production necessity	

monascus yellow pigment

CNS No. 08.152 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
06.07	Instant wheat or rice products	Based on production necessity	
07.02	Pastries	Based on production necessity	
08.03	Cooked meat products	Based on production necessity	
10.02.01	Marinated egg	Based on production necessity	
12.10.01.02	Chicken essence, chicken powder	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	
14.03	Protein drink	Based on production necessity	
14.04	Carbonated drinks	Based on production necessity	
14.06	Solid drink	Based on production necessity	
14.08	Flavored drinks	Based on production necessity	
15.02	Prepared wine	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder

red kojic rice, monascus red

CNS No. 08.119, 08.120 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	0.8	
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	Based on production necessity	
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.02.02.05	Vegetable paste, except tomato sauce	Based on production necessity	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	Based on production necessity	
04.04.02.01	Fermented bean curd	Based on production necessity	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.02	Candies	Based on production necessity	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	Based on production necessity	
06.07	Instant wheat or rice products	Based on production necessity	
06.10	Fillings for cereal product	Based on production necessity	
07.02	Pastries	0.9	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	1.0	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese	Based on production necessity	

Food Category No.	Food	Max Level / (g/kg)	Note
	sausage, etc.)		
08.03	Cooked meat products	Based on production necessity	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g., egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	Based on production necessity	
10.04	Other egg products	Based on production necessity	
11.05	Flavoring syrup	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	
14.03	Protein drink	Based on production necessity	
14.04	Carbonated drinks	Based on production necessity	
14.06	Solid drink	Based on production necessity	
14.08	Flavored drinks (only fruity drink)	Based on production necessity	
15.02	Prepared wine	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder
16.06	Puffed food	Based on production necessity	

succinylated monoglycerides

CNS No. 10.038

INS No. 472g

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	5.0	
01.06.05	Cheese-like products	10.0	

01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	5.0	
02.0	Fats, oils, and fat emulsion products (except 02.01 Fats and oils essentially water-free, 02.02.01.01 Butter and concentrated butter)	10.0	
07.0	Bakery food	5.0	
14.02.03	Fruit and vegetable juice (nectar) drink	2.0	
14.03	Protein drink	2.0	
14.03.01	Beverages containing milk	5.0	
14.05	Tea, coffee, plant drink	2.0	
14.06	Solid drink	20.0	As diluted by 10 times

disodium succinate

CNS No. 12.005 INS No. 364 (ii)

Function: flavor enhancer

Food Category No.	Food	Max Level / (g/kg)	Note
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	20.0	

peanut skin red

CNS No. 08.134

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.02	Candies	0.4	
07.03	Crackers	0.4	
08.03.05	Sausage	0.4	

14.04	Carbonated drinks	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
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carob bean gum

CNS No. 20.023 INS No. 410

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
13.01	Formula for infants and young children	7.0	

xanthan gum

CNS No. 20.009 INS No. 415

Function: stabilizer, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-4, 6-49, 54-61, 63-68 in Table A.2	Based on production necessity	
02.02.01.01	Butter and concentrated butter	5.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	10.0	
06.03.02.02	Dried pastas and noodles and similar products	4.0	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	5.0	
13.01.03	Formula for special medical purposes for infants	9.0	The max use level is only for powder products; for liquid products, the level shall be converted by times of dilution.

adipic acid

CNS No. 01.109 INS No. 355

Function: acidity regulator

Food Category	Food	Max Level / (g/kg)	Note
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No.			
05.02.01	Gum-based candies	4.0	
14.06	Solid drink	0.01	
16.01	Jelly	0.1	If used in jelly powder, increase use by times of dilution

methyl cellulose

CNS No. 20.043 INS No. 461

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

chitin

CNS No. 20.018 INS No. —

Function: thickener, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	2.0	
02.05	Other fat or oil products (only on-dairy creamer)	2.0	
03.0	Frozen drinks (except 03.04 Edible ice)	2.0	
04.01.02.05	Fruit jam	5.0	
04.05.02.04	Nut and seed paste (jam), including peanut butter	2.0	
12.03	Edible vinegar	1.0	
12.10.02.01	Mayonnaise, salad dressing	2.0	
12.10.03	Compound condiment in liquid form	1.0	
14.03.01.03	Lactobacillus drinks	2.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.05	Beer and malt beverage	0.4	

turmeric

CNS No. 08.102 INS No. 100 (ii)

Function: color

Food Category	Food	Max Level / (g/kg)	Note
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No.			
01.03.02	Modified milk powder and cream powder	0.4	Calculated by turmeric
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.01.02.08.01	Candied fruits, pickled fruits	Based on production necessity	
04.01.02.09	Fruit/vegetable for decoration purpose	Based on production necessity	
04.02.02.03	Pickled vegetable	0.01	Calculated by turmeric
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.05.02.04	Starch-based balls	1.2	Calculated by turmeric
06.06	Instant cereals, including rolled oats	0.03	Calculated by turmeric
06.07	Instant wheat or rice products	Based on production necessity	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.25	Calculated by turmeric
07.0	Bakery food	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
15.02	Prepared wine	Based on production necessity	
16.01	Jelly	Based on production necessity	Can also be used in jelly powder
16.06	Puffed food	0.2	Calculated by turmeric

curcumin

CNS No. 08.132 INS No. 100 (i)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.15	
04.05.02.01	Cooked nut and seed (fried nuts and seeds only)	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.01	
05.02	Candies	0.7	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.5	
06.07	Instant wheat or rice products	0.5	
06.10	Fillings for cereal product	Based on production necessity	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.3	
11.05	Flavoring syrup	0.5	
12.10	Compound condiment	0.1	
14.04	Carbonated drinks	0.01	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	0.01	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	Based on production necessity	

caramel colour class III – ammonia process

CNS No. 08.110 INS No. 150c

Function: color

Food Category No.	Food	Max Level	Note
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	2.0 g/kg	

Food Category No.	Food	Max Level	Note
03.0	Frozen drinks (except 03.04 Edible ice)	2.0 g/kg	
04.01.02.05	Fruit jam	1.5 g/kg	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.05.02.04	Starch-based balls	Based on production necessity	
06.06	Instant cereals, including rolled oats	Based on production necessity	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	12.0 g/kg	
07.03	Crackers	Based on production necessity	
11.05	Flavoring syrup	Based on production necessity	
12.03	Edible vinegar	1.0 g/kg	
12.04	Soy sauce	Based on production necessity	
12.05	Fermented paste	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.03.01	Beverages containing milk	2.0 g/kg	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	5.0 g/kg	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.01.03	Brandy	50.0 g/L	
15.01.04	Whisky	6.0 g/L	
15.01.06	Rum	6.0 g/L	
15.01.07	Other distilled spirits (only apply to Tequila)	1.0g/L	
15.02	Prepared wine	50.0 g/L	
15.03.01.03	Flavored grape wine	50.0 g/L	

Food Category No.	Food	Max Level	Note
15.03.02	Chinese rice wine	30.0 g/L	
15.03.05	Beer and malt beverage	50.0 g/L	
16.01	Jelly	50.0 g/kg	If used in jelly powder, increase use by times of dilution

caramel colour class II– caustic sulfite

CNS No. 08.151 INS No. 150b

Function: color

Food Category No.	Food	Max Level / (g/L)	Note
15.01.03	Brandy	6.0	
15.01.04	Whisky	6.0	
15.01.06	Rum	6.0	
15.02	Prepared wine	6.0	

caramel colour class I – plain

CNS No. 08.108 INS No. 150a

Function: color

Food Category No.	Food	Max Level	Note
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	Based on production necessity	
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	1.5 g/kg	
04.04.01.03	Re-processed dried soybean curd	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.06	Instant cereals, including rolled oats	Based on production necessity	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	
07.03	Crackers	Based on production	

Food Category No.	Food	Max Level	Note
		necessity	
07.04	Fillings and topping for bakeries (only flavored pie fillings)	Based on production necessity	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	Based on production necessity	
11.05	Flavoring syrup	Based on production necessity	
12.03	Edible vinegar	Based on production necessity	
12.04	Soy sauce	Based on production necessity	
12.05	Fermented paste	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.03.01	Beverages containing milk	Based on production necessity	Could also be used in corresponding solid drink
14.03.04	Other protein drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (only fruity drink)	Based on production necessity	Could also be used in corresponding solid drink
15.01.03	Brandy	Based on production necessity	
15.01.04	Whisky	6.0g/L	
15.01.06	Rum	6.0g/L	
15.01.07	Other distilled spirits (apply to Tequila only)	1.0g/L	
15.02	Prepared wine	Based on production necessity	
15.03.01.03	Flavored grape wine	Based on production necessity	
15.03.02	Chinese rice wine	Based on production necessity	
15.03.05	Beer and malt beverage	Based on production necessity	
16.01	Jelly	Based on production necessity	Could also be used in jelly powder
16.06	Puffed food	2.5 g/kg	

caramel colour class IV – ammonia sulphite process

CNS No. 08.109

INS No. 150d

Function: color

Food Category No.	Food	Max Level	Note
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.)	1.0 g/kg	
03.0	Frozen drinks (except 03.04 Edible ice)	2.0 g/kg	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
06.06	Instant cereals, including rolled oats	2.5 g/kg	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	2.5 g/kg	
07.03	Crackers	50.0 g/kg	
07.04	Fillings and topping for bakeries (only flavored pie fillings)	7.5 g/kg	
12.04	Soy sauce	Based on production necessity	
12.05	Fermented paste	10.0 g/kg	
12.07	Cooking wine and products	10.0 g/kg	
12.10	Compound condiment	50.0 g/kg	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	
14.03.01	Beverages containing milk	2.0 g/kg	
14.04	Carbonated drinks	Based on production necessity	
14.05.01	Tea drinks	10.0 g/kg	
14.05.02	Coffee drinks	0.1 g/kg	
14.05.03	Plant drink	0.1 g/kg	
14.06	Solid drink	Based on production necessity	
14.08	Flavored drinks (only fruity drink)	Based on production necessity	
15.01.03	Brandy	50.0 g/L	
15.01.04	Whisky	6.0 g/L	
15.01.06	Rum	6.0 g/L	
15.01.07	Other distilled spirits (only apply to Tequila)	1.0 g/L	
15.02	Prepared wine	50.0 g/L	
15.03.01.03	Flavored grape wine	50.0 g/L	
15.03.02	Chinese rice wine	30.0 g/L	
15.03.05	Beer and malt beverage	50.0 g/L	

gellan gum

CNS No. 20.027

INS No. 418

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

rose laevigata michx brown

CNS No. 08.131 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
07.02	Pastries	0.9	
07.04	Fillings and topping for bakeries	1.0	
14.04	Carbonated drinks	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.2	

potassium bitartrate

CNS No. 06.007 INS No. 336

Function: Bulking agent

Food Category No.	Food	Max Level	Note
06.03	Wheat flour and its product [except 06.03.01 Wheat flour, 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	Based on production necessity	
07.0	Bakery food	Based on production necessity	

iron tartrate

CNS No. 02.011 INS No. —

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
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12.01	Salt and salt substitute	0.106	Max level as the content of iron tartrate
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coreopsis yellow

CNS No. 08.113 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	
07.02.04	Decorations on pastries	0.3	
14.02.03	Fruit and vegetable juice (nectar) drink	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

sodium polyacrylate

CNS No. 20.036 INS No. —

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

polydimethyl siloxane and emulsion

CNS No. 03.007 INS No. 900a

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.000 9	Calculated by polydimethyl siloxane
04.02.01.02	Surface-treated fresh vegetable	0.000 9	Calculated by polydimethyl siloxane

polyglycerol polyricinoleate (polyglycerol esters of interesterified ricinoleic acid) (PGPR)

CNS No. 10.029 INS No. 476

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	5.0	
05.03	Coating of candies and chocolate	5.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces (only chocolate coating)	5.0	
12.10.02	Semi-solid compound condiment	5.0	

polyglycerol esters of fatty acids (polyglycerol fatty acid esters)

CNS No. 10.022 INS No. 475

Function: emulsifier, stabilizer, thickener, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	10.0	
01.03.02	Modified milk powder and cream powder	10.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	10.0	
02.0	Fats, oils, and fat emulsion products (except 02.01 Fats and oils essentially water-free, 02.02.01.01 Butter and concentrated butter)	20.0	
02.01.01.01	Vegetable oil (Only oil for frying)	10.0	
03.0	Frozen drinks (except 03.04 edible ice)	10.0	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter	10.0	

Food Category No.	Food	Max Level / (g/kg)	Note
	replacer and its products		
05.02	Candies	5.0	
06.06	Instant cereals, including rolled oats	10.0	
06.07	Instant wheat or rice products	10.0	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	10.0	
07.0	Bakery food	10.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments) (only condiments for puffed foods)	10.0	
12.10.01	Solid compound condiment	10.0	
12.10.02	Semi-solid compound condiment	10.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	10.0	As in the ready-to-drink status
16.01	Jelly	10.0	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	10.0	

polydextroses

CNS No. 20.022

INS No. 1200

Function: thickener, bulking agent, water retention agent, stabilizer

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	Based on production necessity	
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	

07.0	Bakery food	Based on production necessity	
08.03.05	Sausage	Based on production necessity	
12.10.02.01	Mayonnaise, salad dressing	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
16.01	Jelly	Based on production necessity	Could also be used in jelly powder

potassium polyaspartate

CNS No. 18.014 INS No. 456

Function: stabilizer and coagulant

Food Category No.	Food	Max Level	Note
15.03.01	Grape wine	0.3 g/L	

polyethylene glycol

CNS No. 14.012 INS No. 1521

Function: coating agents

Food Category No.	Food	Max Level	Note
05.03	Coating of candies and chocolate	Based on production necessity	

polyvinyl alcohol

CNS No. 14.010 INS No. 1203

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
05.03	Coating of candies and chocolate	18.0	

cassia gum

CNS No. 20.045 INS No. 427

Function: thickener

Food	Food	Max Level / (g/kg)	Note
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Category No.			
01.02.02	Flavored fermented milk	2.5	
01.05.01	Cream	2.5	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	2.5	
03.01	Ice creams, ice cream bars	2.5	
06.03.02	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	3.0	
06.07	Instant wheat or rice products	2.5	
07.0	Bakery food	2.5	
08.03.05	Sausage	1.5	
12.10.02	Semi-solid compound condiment	2.5	
12.10.03	Compound condiment in liquid form	2.5	
14.03.01.03	Lactobacillus drinks	2.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

caffeine

CNS No. 00.007 INS No. —

Function: other

Food Category No.	Food	Max Level / (g/kg)	Note
14.04.01	Cola type carbonated drink	0.15	As in the ready-to-eat status

carrageenan

CNS No. 20.007 INS No. 407

Function: emulsifier, stabilizer, thickener

Food Category No.	Food	Max Level	Note
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—	All categories of food, except food categories 1-4, 6-9, 11-30, 32-49, 54-61, 63-68 in Table A.2	Based on production necessity	
06.03.02.02	Dried pastas and noodles and similar products	8.0 g/kg	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	5.0 g/kg	
13.01	Formula for infants and young children	0.3 g/L	As in the ready-to-eat status

ascorbic acid (vitamin C)

CNS No. 04.014 INS No. 300

Function: flour treatment agent, antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categorizes 1-5, 10-62, 68 in Table A.2	Based on production necessity	
04.01.01.03	Peeled or pre-cut fresh fruit	5.0	
04.02.01.03	Peeled, cut or shredded vegetable	5.0	
06.03.01	Wheat flour	0.2	
14.02.01	Fruit and vegetable juice (pulp)	1.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

calcium ascorbate

CNS No. 04.009 INS No. 302

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-62, 64-68 in Table A.2	Based on production necessity	
04.01.01.03	Peeled or pre-cut fresh fruit	1.0	Calculated as the residue of calcium ascorbate
04.02.01.03	Peeled, cut or shredded vegetable	1.0	Calculated as the residue of calcium ascorbate

sodium ascorbate

CNS No. 04.015 INS No. 301

Function: antioxidant

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-62, 68 in Table A.2	Based on production necessity	

ascorbyl palmitate

CNS No. 04.011 INS No. 304

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	0.2	Calculated by ascorbic acid in fat/oil
02.0	Fats, oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	
06.06	Instant cereals, including rolled oats	0.2	Calculated by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculated by content in fat/oil
07.01	Bread	0.2	Calculated by content in fat/oil
13.01	Formula for infants and young children	0.05	Calculated by ascorbic acid in fat/oil
13.02	Complementary foods for infants and young children	0.05	Calculated by ascorbic acid in fat/oil
14.05.01	Tea drinks	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

ascorbyl palmitate (enzymatic)

CNS No. 04.024 INS No. 304

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats, oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	
06.07	Instant wheat or rice products	0.2	

curdlan

CNS No. 20.042 INS No. 424

Function: stabilizer and coagulant, thickener

Food Category No.	Food	Max Level	Note
01.02.02	Flavored fermented milk	Based on production necessity	
03.01	Ice creams, ice cream bars	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.04.01.01	Soybean curd	Based on production necessity	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	Based on production necessity	
05.02.01	Gum-based candies	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	Based on production necessity	
06.03.02.02	Dried pastas and noodles and similar products	Based on production necessity	
06.05.02.04	Starch-based balls	Based on production necessity	
06.07	Instant wheat or rice products	Based on production necessity	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	Based on production necessity	
08.03	Cooked meat products	Based on production necessity	
09.02.03	Frozen minced seafood products (including seafood balls)	Based on production necessity	
12.10.02.01	Mayonnaise, salad dressing	Based on production necessity	
14.03.02	Plant-based protein drink	Based on production necessity	Could also be used in corresponding solid drink
14.06.03	Instant coffee	Based on production necessity	
14.06.04	Other solid drink	Based on production necessity	

16.01	Jelly	Based on production necessity	Can also be used in jelly powder
16.03	Collagen casings	Based on production necessity	
16.07	Other (only artificial seafood products, i.e., artificial abalone, artificial sea cucumber, artificial scallop, etc.)	Based on production necessity	
16.07	Other (only Konjac gel products)	Based on production necessity	

cocoa husk pigment

CNS No. 08.118 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.04	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	3.0	
07.01	Bread	0.5	
07.02	Pastries	0.9	
07.02.04	Decorations on pastries	3.0	
07.03	Crackers	0.04	
07.04	Fillings and topping for bakeries	1.0	
14.03.02	Plant-based protein drink	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	1.0	

soluble soybean polysaccharide

CNS No. 20.044 INS No. —

Function: thickener, emulsifier, coating agents, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	6.0	
02.04	Fat-based dessert	10.0	
03.0	Frozen drinks (except 03.04 edible ice)	10.0	
06.02.02	Rice products	10.0	
06.03.02	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	10.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	5.0	
06.05.02	Starch products	10.0	
06.07	Instant wheat or rice products	10.0	
06.08	Frozen wheat or rice products	10.0	
07.0	Bakery food	10.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	10.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	5.0	

quinoline yellow, quinoline yellow aluminum lake

CNS No. 08.016 INS No. 104

Function: color

Food Category No.	Food	Max Level / (g/L)	Note
05.03	Coating of candies and chocolate (candy coating only)	0.3	Calculated by quinoline yellow
15.02	Prepared wine	0.1	

paprika orange

CNS No. 08.107 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
05.02	Candies	Based on production necessity	
07.02	Pastries	0.9	
07.02.04	Decorations on pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	1.0	
08.03	Cooked meat products	Based on production necessity	
09.02.03	Frozen minced seafood products (including seafood balls)	Based on production necessity	
12.10.02	Semi-solid compound condiment	Based on production necessity	

paprika redCNS No. 08.106 [INS No. 160 c\(ii\)](#)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.03.02.03	Pickled edible fungi and algae	Based on production necessity	
04.04.01.02	Dehydrated soybean curd	Based on production necessity	
04.04.01.03	Re-processed dried soybean curd	Based on production necessity	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	Based on production necessity	
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	Based on production necessity	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	Based on production necessity	
05.02	Candies	Based on production	

Food Category No.	Food	Max Level / (g/kg)	Note
		necessity	
06.07	Instant wheat or rice products	Based on production necessity	
06.08	Frozen wheat or rice products	2.0	
06.10	Fillings for cereal product	Based on production necessity	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	
07.02	Pastries	0.9	
07.02.04	Decorations on pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	1.0	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	Based on production necessity	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	Based on production necessity	
08.03	Cooked meat products	Based on production necessity	
09.02.03	Frozen minced seafood products (including seafood balls)	Based on production necessity	
09.04	Cooked aquatic products (can be directly consumed)	Based on production necessity	
12.0	Condiments [except 12.01 Salt and salt substitute, 12.09.01 Herbs, spices, seasonings and condiments and their powder, 12.09.03 Paste of herbs, spices, seasonings and condiments (i.e., mustard), 12.09.04 Other herbs, spices, seasonings and condiments processed products]	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.03	Protein drink	Based on production necessity	Could also be used in corresponding solid drink
16.01	Jelly	Based on production	Can also be used in jelly

Food Category No.	Food	Max Level / (g/kg)	Note
		necessity	powder
16.06	Puffed food	Based on production necessity	
16.07	Other (only Konjac gel products)	Based on production necessity	

paprika oleoresin

CNS No. 00.012 INS No. 160c (i)

Function: flavor enhancer, color

Food Category No.	Food	Max Level / (g/kg)	Note
01.06.04	Processed cheese and products	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.03.02.03	Pickled edible fungi and algae	Based on production necessity	
04.04.01.02	Dehydrated soybean curd	Based on production necessity	
04.04.01.03	Re-processed dried soybean curd	Based on production necessity	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	Based on production necessity	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	Based on production necessity	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	Based on production necessity	
08.03.01.02	Sauce braised or stewed meat	Based on production necessity	
09.04.02	Cooked or fried aquatic products	Based on production necessity	
12.09.02	Oil of herbs, spices, seasonings and condiments	Based on production necessity	
12.10	Compound condiment	10.0	
16.06	Puffed food	1.0	
16.07	Other (only Konjac gel products)	Based on production necessity	

uguisukagura red

CNS No. 08.136 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	1.0	
05.02	Candies	2.0	
07.02	Pastries	2.0	
07.02.04	Decorations on pastries	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	1.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

sodium caseinate

CNS No. 10.002 INS No. —

Function: emulsifier, other

Food Category No.	Food	Max Level / (g/L)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
13.01.01	Formula for infants	1.0	As in the ready-to-eat status; as carrier of ARA and DHA
13.01.02	Formula for older infants and young children	1.0	As in the ready-to-eat status; as carrier of ARA and DHA

diphenyl ether (diphenyl oxide)

CNS No. 17.022 INS No. —

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit (only citrus)	3.0	Residue ≤12mg/kg

brilliant blue, brilliant blue aluminum lake

CNS No. 08.007

INS No. 133

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.025	Calculated by brilliant blue
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.025	Calculated by brilliant blue
03.0	Frozen drinks (except 03.04 edible ice)	0.025	Calculated by brilliant blue
04.01.02.05	Fruit jam	0.5	Calculated by brilliant blue
04.01.02.08.01	Candied fruits, pickled fruits	0.025	Calculated by brilliant blue
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculated by brilliant blue
04.02.02.03	Pickled vegetable	0.025	Calculated by brilliant blue
04.03.02.03	Pickled edible fungi and algae	0.025	Calculated by brilliant blue
04.04.01.06	Cooked bean products	0.025	Calculated by brilliant blue
04.05.02	Processed nut and seed	0.025	Calculated by brilliant blue
04.05.02.01	Cooked nut and seed (only fried nuts and seeds)	0.05	Calculated by brilliant blue
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	Calculated by brilliant blue
06.05.02.02	Shrimp-flavored starch flakes	0.025	Calculated by brilliant blue
06.05.02.04	Starch-based balls	0.1	Calculated by brilliant blue
06.06	Instant cereals, including rolled oats (only cocoa corn flakes)	0.015	Calculated by brilliant blue
07.02.04	Decorations on pastries	0.025	Calculated by brilliant blue
07.04	Fillings and topping for bakeries (only filling of crackers)	0.025	Calculated by brilliant blue
07.04	Fillings and topping for bakeries (only flavored pie fillings)	0.05	Only brilliant blue
09.03.03	Roe product	0.2	Only brilliant blue
11.05	Flavoring syrup	0.025	Calculated by brilliant blue
11.05.01	Fruit flavoring syrup	0.5	Calculated by brilliant blue
12.09.01	Herbs, spices, seasonings and condiments and their powder	0.01	Calculated by brilliant blue
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e., mustard)	0.01	Calculated by brilliant blue
12.10.02	Semi-solid compound condiment	0.5	Calculated by brilliant blue
14.0	Beverages [Except 14.01 Packaged	0.02	Calculated by brilliant blue

	drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]		
14.02.03	Fruit and vegetable juice (nectar) drink	0.025	Calculated by brilliant blue
14.03.01	Beverages containing milk	0.025	Calculated by brilliant blue
14.04	Carbonated drinks	0.025	Calculated by brilliant blue
14.06	Solid drink	0.2	Calculated by brilliant blue
14.08	Flavored drinks (only fruity drink)	0.025	Calculated by brilliant blue
15.02	Prepared wine	0.025	Calculated by brilliant blue
16.01	Jelly	0.025	Calculated by brilliant blue; for jelly powder, increase use by times of dilution
16.06	Puffed food	0.05	Only brilliant blue

phosphated distarch phosphate

CNS No. 20.017 INS No. 1413

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	1.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g., fresh noodles, dumpling wrap, wontons/shuo mai wrap)	0.2	
06.07	Instant wheat or rice products	0.2	
14.06	Solid drink	0.5	

phosphoric acid⁹, disodium dihydrogen pyrophosphate, tetrasodium pyrophosphate, calcium dihydrogen phosphate, potassium dihydrogen phosphate, diammonium hydrogen phosphate, dipotassium hydrogen phosphate, calcium hydrogen phosphate (dicalcium orthophosphate), tricalcium orthophosphate (calcium phosphate), tripotassium orthophosphate, trisodium orthophosphate, sodium polyphosphate, sodium tripolyphosphate, sodium dihydrogen phosphate, disodium hydrogen phosphate, tetrapotassium pyrophosphate, trisodium monohydrogen diphosphate, potassium polymetaphosphate, calcium acid pyrophosphate

CNS No. 01.106, 15.008, 15.004, INS No. 338, 450 (i), 450 (iii), 341 (i), 340 (i), 15.007, 15.010, 06.008, 15.009, 06.006, 342 (ii), 340 (ii), 341 (ii), 341 (iii), 340 (iii), 339 02.003, 01.308, 15.001, 15.002, 15.003, (iii), 452 (i), 451 (i), 339 (i), 339 (ii), 450 (v), 15.005, 15.006, 15.017, 15.013, 15.015, 450 (ii), 452 (ii), 450 (vii) 15.016

Function: water retention agent, bulking agent, acidity regulator, stabilizer, coagulant substance,

⁹ Including phosphoric acid (wet method), phosphoric acid wet method is only used in 14.04.01 cola-type carbonated drinks, the maximum usage is 5.0g/kg (in ready-to-drink state, the maximum usage is calculated in terms of phosphate (PO₄³⁻)).

anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk and ESL milk, 01.02.01 Fermented milk and 01.03.01 Milk powder and cream powder)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
01.03.01	Milk powder and cream powder	10.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
01.06.04	Processed cheese and products	14.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
02.05	Other fat or oil products (non-dairy creamer only)	20.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
03.0	Frozen drinks (Except 03.04 edible ice)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
04.02.02.04	Canned or bottled vegetable	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
04.05.02.01	Cooked nut and seed (fried nuts and seeds only)	2.0	Could be used alone or in combination; max level calculated by PO_4^{3-}

Food Category No.	Food	Max Level / (g/kg)	Note
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.02.03	Rice flour (including glutinous rice ball flour)	1.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.03	Wheat flour and its product (except 06.03.02.02 Dried pastas and noodles and similar products)	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.04.01	Coarse grain flour	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.04.02.01	Canned coarse grains	1.5	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.04.02.02	Other coarse grain product (only froze potato products)	1.5	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.05.01	Edible starch	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.06	Instant cereals, including rolled oats	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.07	Instant wheat or rice products	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.08	Frozen wheat or rice products	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding) (only	1.0	Could be used alone or in combination; max level calculated by

Food Category No.	Food	Max Level / (g/kg)	Note
	canned cereal desert)		PO ₄ ³⁻
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	5.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻ ; increase use according to the coating ratio
07.0	Bakery food	15.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
08.02	Pre-processed meat product	5.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
08.03	Cooked meat products	5.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
09.02.01	Frozen aquatic products	5.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
09.02.03	Frozen minced seafood products (including seafood balls)	5.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
09.03	Pre-processed aquatic products (half-finished product)	1.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
09.04	Cooked aquatic products (can be directly consumed)	5.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
09.05	Canned aquatic products	1.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
10.03.02	Heat-clotted egg product (e.g., yolk cream, preserved egg sausage)	5.0	Could be used alone or in combination; max level calculated by PO ₄ ³⁻
11.05	Flavoring syrup	10.0	Could be used alone or

Food Category No.	Food	Max Level / (g/kg)	Note
			in combination; max level calculated by PO_4^{3-}
12.10	Compound condiment	20.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
12.10.01.03	Other compound condiment in solid form (only the condiment bag of instant fresh noodle)	80.0	Could be used alone or in combination; max level calculated by PO_4^{3-}
13.01.01	Formula for infants	1.0	Only calcium hydrogen phosphate and sodium dihydrogen phosphate could be used; could be used alone or in combination; max level calculated by PO_4^{3-}
13.01.02	Formula for older infants and young children	1.0	Only calcium hydrogen phosphate and sodium dihydrogen phosphate could be used; could be used alone or in combination; max level calculated by PO_4^{3-}
13.01.03	Formula for special medical purposes for infants	1.0	As in the ready-to-eat status, could be used alone or in combination; max level calculated by PO_4^{3-}
13.02	Complementary foods for infants and young children	1.0	Only calcium hydrogen phosphate and sodium dihydrogen phosphate could be used; could be used alone or in combination; max level calculated by PO_4^{3-}
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-} ; as in the ready-to-drink status
15.02	Prepared wine	5.0	Max Level calculated

Food Category No.	Food	Max Level / (g/kg)	Note
			as PO_4^{3-}
16.01	Jelly	5.0	Could be used alone or in combination; max level calculated by PO_4^{3-} ; for jelly powder, increase use by times of dilution
16.06	Puffed food	2.0	Could be used alone or in combination; max level calculated by PO_4^{3-}

distarch phosphate

CNS No. 20.034 INS No. 1412

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

phospholipid

CNS No. 04.010 INS No. 322

Function: antioxidant, emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6, 8-53, 59-68 in Table A.2	Based on production necessity	

dilauryl thiodipropionate

CNS No. 04.012 INS No. 389

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.2	
04.02.01.02	Surface-treated fresh vegetable	0.2	
04.05.02.01	Cooked nut and seed (fried nuts and seeds only)	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: bleaching agent, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.02	Dried fruit	0.1	Only used for fumigation, max level calculated as the residual of sulfur dioxide
04.01.02.08	Candied fruit	0.35	Only used for fumigation, max level calculated as the residual of sulfur dioxide
04.02.02.02	Dried vegetable	0.2	Only used for fumigation, max level calculated as the residual of sulfur dioxide
04.03.01.02	Surface-treated fresh edible fungi and algae	0.4	Only used for fumigation, max level calculated as the residual of sulfur dioxide
11.01.01	Sugar and its products, cane sugar, brown sugar, brown sugar pieces	0.03	Only used for fumigation, max level calculated as the residual of sulfur dioxide
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	0.1	Only used for fumigation, max level calculated as the residual of sulfur dioxide
12.09.01	Herbs, spices, seasonings and condiments and their powder (star anise only)	0.15	Only used for fumigation, max level calculated as the residual of sulfur dioxide
16.07	Other (Konjac powder only)	0.9	Only used for fumigation, max level calculated as the residual of sulfur dioxide

calcium sulfate

CNS No. 18.001 INS No. 516

Function: stabilizer and coagulant, thickener, acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
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Food Category No.	Food	Max Level / (g/kg)	Note
04.04	Pulse (bean) products	Based on production necessity	
06.03.02	Wheat flour product [except 06.03.02.01 Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap), 06.03.02.02 Dried pastas and noodles and similar products]	1.5	
06.05.02	Starch products	10.0	
07.01	Bread	10.0	
07.02	Pastries	10.0	
07.03	Crackers	10.0	
07.04	Fillings and topping for bakeries	10.0	
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	5.0	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	5.0	
08.03.05	Sausage	3.0	
08.03.09	Other cooked meat products	5.0	
09.02.03	Frozen minced seafood and products (including frozen seafood balls)	3.0	
12.10.02.04	Other semi-solid compound condiment	10.0	
16.01	Jelly	10.0	If used in jelly powder, increase use by times of dilution

aluminium potassium sulfate, aluminium ammonium sulfate

CNS No. 06.004, 06.005

INS No. 522, 523

Function: Bulking agent, stabilizer

Food Category No.	Food	Max Level	Note
04.04	Pulse (bean) products	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
06.03.02.05	Fried flour products	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry

Food Category No.	Food	Max Level	Note
			ingredients, as Al)
06.05.02.01	Starch noodles and vermicelli	Based on production necessity	Aluminum residual \leq 200mg/kg (on the dry ingredients, as Al)
06.05.02.02	Shrimp-flavored starch flakes	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
6.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
07.0	Bakery food	Based on production necessity	Aluminum residual \leq 100mg/kg (on the dry ingredients, as Al)
09.03.02	Pickled aquatic products (jelly fish only)	Based on production necessity	Aluminum residual \leq 500mg/kg (as Al in ready to eat jelly fish)

magnesium sulfate

CNS No. 00.021 INS No. 518

Function: other

Food Category No.	Food	Max Level (g/L)	Note
14.01.03	Other drinking water (except drinking water from natural sources)	0.05	

zinc sulfate

CNS No. 00.018 INS No. —

Function: other

Food Category No.	Food	Max Level / (g/L)	Note
14.01.03	Other drinking water (except drinking water from natural sources)	0.006	Calculated by Zn 2.4mg/L

ferrous sulfate

CNS No. 00.022 INS No. —

Function: other

Food Category No.	Food	Max Level / (g/L)	Note
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04.04.02	Fermented bean products (stinky tofu only)	0.15	Calculated by FeSO ₄
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lo-han-kuo extract

CNS No. 19.015 INS No. —

Function: sweetener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

tamarind polysaccharide gum

CNS No. 20.011 INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 edible ice)	2.0	
04.01.02.05	Fruit jam	5.0	
04.01.02.08.05	Fruit pastille	20.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	2.0	
12.10.02	Semi-solid compound condiment	7.0	
12.10.03	Compound condiment in liquid form	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	2.0	If used in jelly powder, increase use by times of dilution

radish red

CNS No. 08.117 INS No. —

Function: color

Food Category No.	Food	Max Level	Note
03.0	Frozen drinks (except 03.04	Based on production	

	Edible ice)	necessity	
04.01.02.05	Fruit jam	Based on production necessity	
05.02	Candies	Based on production necessity	
07.02	Pastries	Based on production necessity	
12.03	Edible vinegar	Based on production necessity	
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (only fruity drink)	Based on production necessity	Could also be used in corresponding solid drink
15.02	Prepared wine	Based on production necessity	
16.01	Jelly	Based on production necessity	Could also be used in jelly powder

calcium chloride

CNS No. 18.002

INS No. 509

Function: stabilizer and coagulant, thickener, other

Food Category No.	Food	Max Level	Note
01.05.01	Cream	Based on production necessity	
01.05.03	Modified cream	Based on production necessity	
04.01.02.04	Canned fruit	1.0 g/kg	
04.01.02.05	Fruit jam	1.0 g/kg	
04.02.02.04	Canned or bottled vegetable	1.0 g/kg	
04.04	Pulse (bean) products	Based on production necessity	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.4 g/kg	
11.05	Flavoring syrup	0.4 g/kg	
14.01.03	Other drinking water (except drinking water from natural sources)	0.1 g/L	Calculated by Ca 36mg/L
16.07	Other (livestock/poultry blood products only)	0.5 g/kg	

potassium chloride

CNS No. 00.008 INS No. 508

Function: other

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-60, 62-68 in Table A.2	Based on production necessity	Not allowed in drinking water from natural sources
12.01	Salt and salt substitute	350	

magnesium chloride

CNS No. 18.003 INS No. 511

Function: stabilizer and coagulant, **flavor enhancer**

Food Category No.	Food	Max Level	Note
04.04	Pulse (bean) products	Based on production necessity	
06.07	Instant wheat or rice products	Based on production necessity	
06.08	Frozen wheat or rice products	Based on production necessity	
12.10	Compound condiment	Based on production necessity	

morpholine fatty acid salt (fruit wax)

CNS No. 14.004 INS No. —

Function: coating agents

Food Category No.	Food	Max Level	Note
04.01.01.02	Surface-treated fresh fruit	Based on production necessity	

maltitol and maltitol syrup

CNS No. 19.005, 19.022 INS No. 965 (i), 965 (ii)

Function: sweetener, stabilizer, water retention agent, emulsifier, bulking agent, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	Based on production necessity	
01.04	Condensed milk and its modified	Based on production	

Food Category No.	Food	Max Level / (g/kg)	Note
	products	necessity	
01.05.04	Cream-like products	Based on production necessity	
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
04.01.02	Processed fruit	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.04	Pulse (bean) products	Based on production necessity	
04.05.02	Processed nut and seed	Based on production necessity	
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	Based on production necessity	
05.02	Candies	Based on production necessity	
06.10	Fillings for cereal product	Based on production necessity	
07.01	Bread	Based on production necessity	
07.02	Pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	Based on production necessity	
09.02.03	Frozen minced seafood and products (including frozen seafood balls)	0.5	
11.01	Sugar	Based on production necessity	
11.02	Starch sugars (edible glucose, Isomalto-oligosaccharide, fructose corn syrup, maltose, maltodextrin, glucose syrup, etc.)	Based on production necessity	
11.04	Table-top sweeteners	Based on production necessity	
12.10.02	Semi-solid compound condiment	Based on production necessity	
12.10.03	Compound condiment in liquid	Based on production	

Food Category No.	Food	Max Level / (g/kg)	Note
	form	necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
16.01	Jelly	Based on production necessity	Could also be used in jelly powder

propyl gallate (PG)

CNS No. 04.003

INS No. 310

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats, oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.1	Calculated by content in fat/oil
04.05.02.01	Cooked nut and seed (fried nuts and seeds only)	0.1	Calculated by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.1	Calculated by content in fat/oil
05.02.01	Gum-based candies	0.4	
06.03.02.05	Fried flour products	0.1	Calculated by content in fat/oil
06.07	Instant wheat or rice products	0.1	Calculated by content in fat/oil
07.03	Crackers	0.1	Calculated by content in fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.1	Calculated by content in fat/oil
09.03.04	Air-dry, heat-dry, press-dry aquatic products	0.1	Calculated by content in fat/oil
12.10.01	Compound condiment in solid form (only chicken powder)	0.1	Calculated by content in fat/oil
16.06	Puffed food	0.1	Calculated by content in fat/oil

roselle red

CNS No. 08.125

INS No. —

Function: color

Food Category No.	Food	Max Level	Note
05.02	Candies	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (fruity drink only)	Based on production necessity	Could also be used in corresponding solid drink
15.02	Prepared wine	Based on production necessity	

enzymatically decomposed soybean phospholipid

CNS No. 10.040 INS No. —

Function: emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

rosemary extract¹⁰

CNS No. 04.017 INS No. 392

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01	Vegetable oil and fat	0.7	
02.01.02	Animal fat (including lard, tallow, fish oil, and other animal fats)	0.3	
02.02.01	Emulsions containing > 80% fat	0.7	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	0.7	
04.05.02.01	Cooked nut and seed (fried nuts and seeds only)	0.3	
06.03.02.05	Fried flour products	0.3	
08.02	Pre-processed meat product	0.3	
08.03.01	Thick gravy cooked meat	0.3	
08.03.02	Smoked, baked or grilled meat products (smoked meat,	0.3	

¹⁰ Including rosemary extract (supercritical carbon dioxide extraction method).

Food Category No.	Food	Max Level / (g/kg)	Note
	barbecued pork, roast duck, dried meat)		
08.03.03	Fried meat	0.3	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.3	
08.03.05	Sausage	0.3	
08.03.06	Fermented meat products	0.3	
12.10.01	Solid compound condiment	0.7	
12.10.02	Semi-solid compound condiment	0.3	
12.10.03	Compound condiment in liquid form	0.3	
14.03.02	Plant-based protein drink	0.15	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.3	

gelatin

CNS No. 20.002 INS No. 428

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

glycerol ester of wood rosin

CNS No. 10.041 INS No. 445 (iii)

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
05.03	Coating of candies and chocolate	0.32	

xylitol

CNS No. 19.007 INS No. 967

Function: sweetener

Food Category No.	Food	Max Level	Note
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—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
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xylitan monostearate

CNS No. 10.007

INS No. —

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candies	5.0	
07.01	Bread	3.0	
07.02	Pastries	3.0	

natamycin

CNS No. 17.030

INS No. 235

Function: preservative

Food Category No.	Food	Max Level	Note
01.06	Cheese, processed cheese and cheese-like products	0.3 g/kg	For surface treatment;; residue <10mg/kg
07.02	Pastries	0.3 g/kg	For surface treatment;; suspension spray or soaked; residue <10mg/kg
08.03.01	Thick gravy cooked meat	0.3 g/kg	For surface treatment;; suspension spray or soaked; residue <10mg/kg
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.3 g/kg	For surface treatment;; suspension spray or soaked; residue <10mg/kg
08.03.03	Fried meat	0.3 g/kg	For surface treatment;; suspension spray or soaked; residue <10mg/kg
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.3 g/kg	For surface treatment;; suspension spray or soaked; residue <10mg/kg
08.03.05	Sausage	0.3 g/kg	For surface treatment;; suspension spray or soaked; residue <10mg/kg
08.03.06	Fermented meat products	0.3 g/kg	For surface treatment;; suspension spray or soaked; residue <10mg/kg
12.10.02.01	Mayonnaise, salad dressing	0.02 g/kg	Residue ≤10mg/kg

Food Category No.	Food	Max Level	Note
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.01 g/L	

tartrazine, tartrazine aluminum lake

CNS No. 08.005

INS No. 102

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.05	Calculated by tartrazine
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.05	Calculated by tartrazine
03.0	Frozen drinks (except 03.04 Edible ice)	0.05	Calculated by tartrazine
04.01.02.05	Fruit jam	0.5	Calculated by tartrazine
04.01.02.08	Candied fruit	0.1	Calculated by tartrazine
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculated by tartrazine
04.02.02.03	Pickled vegetable	0.1	Calculated by tartrazine
04.03.02.03	Pickled edible fungi and algae	0.1	Calculated by tartrazine
04.04.01.06	Cooked bean products	0.1	Calculated by tartrazine
04.05.02	Processed nut and seed	0.1	Calculated by tartrazine
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01)	0.1	Calculated by tartrazine
05.02.02	Other candies except gum-based candies	0.3	Calculated by tartrazine
06.05.02.02	Shrimp-flavored starch flakes	0.1	Calculated by tartrazine
06.05.02.04	Starch-based balls	0.2	Calculated by tartrazine
06.06	Instant cereals, including rolled oats	0.08	Calculated by tartrazine
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.06	Calculated by tartrazine; if used in pudding powder, increase use by times of dilution
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.3	Calculated by tartrazine

Food Category No.	Food	Max Level / (g/kg)	Note
07.02.04	Decorations on pastries	0.1	Calculated by tartrazine
07.03.03	Egg-biscuit-roll	0.04	Calculated by tartrazine
07.04	Fillings and topping for bakeries (only flavored fillings)	0.05	Calculated by tartrazine
07.04	Fillings and topping for bakeries (only fillings of crackers)	0.05	Calculated by tartrazine
07.04	Fillings and topping for bakeries (only in pudding, filling for pastries and coating on surface)	0.3	Calculated by tartrazine
09.03.03	Roe product	0.15	Only tartrazine could be used
11.05.01	Fruit flavoring syrup	0.5	Calculated by tartrazine
11.05.02	Other flavoring syrup	0.3	Calculated by tartrazine
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)	0.1	Calculated by tartrazine
12.10.01	Solid compound condiment	0.2	Calculated by tartrazine
12.10.02	Semi-solid compound condiment	0.5	Calculated by tartrazine
12.10.03	Compound condiment in liquid form	0.15	Calculated by tartrazine
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	Calculated by tartrazine; as in the ready-to-drink status
15.02	Prepared wine	0.1	Calculated by tartrazine
16.01	Jelly	0.05	Calculated by tartrazine; for jelly powder, increase use by times of dilution
16.06	Puffed food	0.1	Only tartrazine could be used

citric acid

CNS No. 01.101 INS No. 330

Function: acidity regulator, antioxidant

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-15, 17-53, 59-62, 64-68 in Table A.2	Based on production necessity	

tripotassium citrate

CNS No. 01.304 INS No. 332 (ii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-53, 59-62, 64-68 in Table A.2	Based on production necessity	

trisodium citrate

CNS No. 01.303 INS No. 331 (iii)

Function: acidity regulator, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-53, 59-62, 64-68 Table A.2	Based on production necessity	

ferric ammonium citrate

CNS No. 02.010 INS No. 381

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
12.01	Salt and salt substitute	0.025	

disodium stannous citrate

CNS No. 18.006 INS No. —

Function: stabilizer and coagulant

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.04	Canned fruit	0.3	
04.02.02.04	Canned or bottled vegetable	0.3	
04.03.02.04	Canned or bottled edible fungi and algae	0.3	

sodium dihydrogen citrate

CNS No. 01.306 INS No. 331 (i)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
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—	All categories of food, except food categories 1-53, 59-62, 64-68 in Table A.2	Based on production necessity	
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citric and fatty acid esters of glycerol

CNS No. 10.032 INS No. 472c

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
13.01	Formula for infants and young children	24.0	

neotame

CNS No. 19.019

INS No. 961

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.02	
01.02.02	Flavored fermented milk	0.1	
01.03.02	Modified milk powder and cream powder	0.065	
01.05	Cream and cream-like products (except 01.05.01 Cream)	0.033	
01.06.05	Cheese-like products	0.033	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	0.1	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	0.01	
02.04	Fat-based dessert	0.1	
03.0	Frozen drinks (except 03.04 edible ice)	0.1	
04.01.02.01	Frozen fruit	0.1	
04.01.02.02	Dried fruit	0.1	
04.01.02.03	Fruit in vinegar, oil, or brine	0.1	
04.01.02.04	Canned fruit	0.033	
04.01.02.05	Fruit jam	0.07	

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.06	Fruit paste	0.07	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g., chutney)	0.07	
04.01.02.08	Candied fruit	0.3	
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	0.1	
04.01.02.11	Fermented fruit product	0.065	
04.01.02.12	Boiled or fried fruit	0.065	
04.02.02	Processed vegetable (except 04.02.02.01 Frozen vegetable and 04.02.02.06 Fermented vegetable product)	0.033	
04.02.02.03	Pickled vegetable	0.01	
04.03.02.03	Pickled edible fungi and algae	0.01	
04.03.02.04	Canned or bottled edible fungi and algae	0.033	
04.03.02.05	Boiled or fried algae	0.033	
04.03.02.06	Other processed edible fungi and algae	0.033	
04.05.02	Processed nut and seed	0.032	
04.05.02.04	Nut and seed paste (jam), including peanut butter	0.033	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.02 Candies)	0.1	
05.02.01	Gum-based candies	1.0	
05.02.02	Other candies except gum-based candies	0.33	
06.06	Instant cereals, including rolled oats	0.16	
06.07	Instant wheat or rice products	0.06	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.033	
07.0	Bakery food	0.08	
07.04	Fillings and topping for bakeries	0.1	
09.03	Pre-processed aquatic products (half-finished product)	0.01	

Food Category No.	Food	Max Level / (g/kg)	Note
09.05	Canned aquatic products	0.01	
10.04	Other egg products	0.1	
11.04	Table-top sweeteners	Based on production necessity	
11.05	Flavoring syrup	0.07	
12.03	Edible vinegar	0.012	
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e., mustard)	0.012	
12.10	Compound condiment	0.07	
14.02.03	Fruit and vegetable juice (nectar) drink	0.033	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	0.02	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	0.033	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.03	Blended protein drink	0.033	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.033	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.05	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.03	Plant drink	0.02	Calculated by in the ready-to-drink status; for corresponding solid drink,

Food Category No.	Food	Max Level / (g/kg)	Note
			increase use by times of dilution
14.07	Drink for special purposes	0.033	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.033	Calculated by in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.033	
16.01	Jelly	0.1	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.032	

metatartaric acid

CNS No. 01.105 INS No. 353

Function: acidity regulator

Food Category No.	Food	Max Level	Note
04.01.02.04	Canned fruit	Based on production necessity	

grape skin extract

CNS No. 08.135 INS No. 163 (ii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	1.0	
04.01.02.05	Fruit jam	1.5	
05.02	Candies	2.0	
07.0	Bakery food	2.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable	2.5	As in the ready-to-drink status

	juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]		
15.02	Prepared wine	1.0	

glucono delta-lactone

CNS No. 18.007 INS No. 575

Function: stabilizer and coagulant substance

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

sodium gluconate

CNS No. 01.312 INS No. 576

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

ferrous gluconate

CNS No. 09.005 INS No. 579

Function: color fixative

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable (olive only)	0.15	Calculated by iron

pullulan

CNS No. 14.011 INS No. 1204

Function: coating agents, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	10.0	
05.02	Candies	50.0	
05.03	Coating of candies and chocolate	50.0	
09.03	Pre-processed aquatic products (half-finished product)	30.0	
12.10	Compound condiment	50.0	

14.02.03	Fruit and vegetable juice (nectar) drink	3.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.06.02	Protein solid drink	50.0	
16.07	Other	Based on production necessity	

hydroxypropyl starch

CNS No. 20.014 INS No. 1440

Function: thickener, bulking agent, emulsifier, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

hydroxypropyl distarch phosphate

CNS No. 20.016 INS No. 1442

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

hydroxypropyl methyl cellulose (HPMC)

CNS No. 20.028 INS No. 464

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

oxystearin

CNS No. 00.017 INS No. 387

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.5	

glycerol ester of hydrogenated rosin

CNS No. 10.013

INS No. —

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

calcium hydroxide

CNS No. 01.202

INS No. 526

Function: acidity regulator

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	Based on production necessity	
13.01	Formula for infants and young children	Based on production necessity	

potassium hydroxide

CNS No. 01.203

INS No. 525

Function: acidity regulator

Food Category No.	Food	Max Level	Note
01.03.02	Modified milk powder and cream powder	Based on production necessity	
07.03	Crackers	Based on production necessity	
13.01	Formula for infants and young children	Based on production necessity	

agar

CNS No. 20.001 INS No. 406

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

sunset yellow, sunset yellow aluminum lake

CNS No. 08.006 INS No. 110

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.05	Calculated by sunset yellow
01.02.02	Flavored fermented milk	0.05	Calculated by sunset yellow
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.05	Calculated by sunset yellow
03.0	Frozen drinks (except 03.04 Edible ice)	0.09	Calculated by sunset yellow
04.01.02.04	Canned fruit (only canned watermelon jam)	0.1	Calculated by sunset yellow
04.01.02.05	Fruit jam	0.5	Calculated by sunset yellow
04.01.02.08	Candied fruit	0.1	Calculated by sunset yellow
04.01.02.09	Fruit/vegetable for decoration purpose	0.2	Calculated by sunset yellow
04.04.01.06	Cooked bean products	0.1	Calculated by sunset yellow
04.05.02	Processed nut and seed	0.1	Calculated by sunset yellow
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01, 05.04)	0.1	Calculated by sunset yellow
05.01.02	Chocolate, and chocolate products, except cocoa products	0.3	Calculated by sunset yellow

Food Category No.	Food	Max Level / (g/kg)	Note
	in 05.01.01		
05.02.02	Other candies except gum-based candies	0.3	Calculated by sunset yellow
05.03	Coating of candies and chocolate	0.3	Calculated by sunset yellow
06.05.02.02	Shrimp-flavored starch flakes	0.1	Calculated by sunset yellow
06.05.02.04	Starch-based balls	0.2	Calculated by sunset yellow
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.02	Calculated by sunset yellow; if used in pudding powder, increase use by times of dilution
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.3	Calculated by sunset yellow
07.02.04	Decorations on pastries	0.1	Calculated by sunset yellow
07.04	Fillings and topping for bakeries (only filling of crackers)	0.1	Calculated by sunset yellow
07.04	Fillings and topping for bakeries (only pudding, pastries)	0.3	Calculated by sunset yellow
09.03.03	Roe product	0.2	Only sunset yellow could be used
11.05.01	Fruit flavoring syrup	0.5	Calculated by sunset yellow
11.05.02	Other flavoring syrup	0.3	Calculated by sunset yellow
12.10	Compound condiment	0.2	Calculated by sunset yellow
12.10.02	Semi-solid compound condiment	0.5	Calculated by sunset yellow
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	Calculated by sunset yellow
14.03.01	Beverages containing milk	0.05	Calculated by sunset yellow
14.03.01.03	Lactobacillus drinks	0.1	Calculated by sunset yellow
14.03.02	Plant-based protein drink	0.1	Calculated by sunset yellow
14.04	Carbonated drinks	0.1	Calculated by sunset yellow
14.06	Solid drink	0.6	Calculated by sunset

Food Category No.	Food	Max Level / (g/kg)	Note
			yellow
14.07	Drink for special purposes	0.1	Calculated by sunset yellow
14.08	Flavored drinks	0.1	Calculated by sunset yellow
15.02	Prepared wine	0.1	Calculated by sunset yellow
16.01	Jelly	0.025	Calculated by sunset yellow; for jelly powder, increase use by times of dilution
16.06	Puffed food	0.1	Only sunset yellow could be used

lysozyme

CNS No. 17.035 INS No. 1105

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
01.06	Cheese, processed cheese and cheese-like products	Based on production necessity	
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.5	

cinnamaldehyde

CNS No. 17.012

INS No. —

Function: preservative

Food Category No.	Food	Max Level	Note
04.01.01.02	Surface-treated fresh fruit	Based on production necessity	Residue ≤0.3mg/kg

lactic acid

CNS No. 01.102 INS No. 270

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-53, 57-68 in Table A.	Based on production necessity	

calcium lactate

CNS No. 01.310

INS No. 327

Function: acidity regulator, antioxidant, emulsifier, stabilizer and coagulant, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02	Processed fruit	Based on production necessity	
04.02.02.04	Canned or bottled vegetable (only pickled cucumber)	1.5	
05.02	Candies	Based on production necessity	
12.10	Compound condiment (only condiments for fried potatoes)	10.0	
14.06	Solid drink	21.6	
16.01	Jelly	6.0	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	1.0	

potassium lactate

CNS No. 15.011

INS No. 326

Function: humectant (water retention agent)

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

nisin

CNS No. 17.019

INS No. 234

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk and ESL milk, 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	0.5	
04.02.02.03	Pickled vegetable	0.5	

Food Category No.	Food	Max Level / (g/kg)	Note
04.03.02	Processed edible fungi and algae (except 04.03.02.04 Canned or bottled edible fungi and algae)	0.5	
04.04.01.03.02	Thick gravy-stewed dehydrated soybean curd	0.5	
06.04.02.02	Other coarse grain products (Only for coarse grain sausage products)	0.25	
06.07	Instant wheat or rice products (only the instant fresh noodle products)	0.25	
06.07	Instant wheat or rice products (only rice and wheat sausage products)	0.25	
07.01	Bread	0.3	
07.02	Pastries	0.3	
08.02	Pre-processed meat product	0.5	
08.03	Cooked meat products (except 08.03.08 Canned meat)	0.5	
09.04	Cooked aquatic products (can be directly consumed)	0.5	
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	0.25	
12.03	Edible vinegar	0.15	
12.04	Soy sauce	0.2	
12.05	Fermented paste	0.2	
12.10	Compound condiment	0.2	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

sodium lactate

CNS No. 15.012 INS No. 325

Function: water retention agent, acidity regulator, antioxidant, bulking agent, thickener, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	2.4	

lactic and fatty acid esters of glycerol

CNS No. 10.031 INS No. 472b

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
01.05.01	Cream	5.0	

lactitol

CNS No. 19.014 INS No. 966

Function: emulsifier, stabilizer, thickener, sweetener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-49, 54-68 in Table A.2	Based on production necessity	

lactase

CNS No. 00.023

INS No. —

Function: other

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	Source and donor as in the Table C.3
01.02.02	Flavored fermented milk	Based on production necessity	Source and donor as in the Table C.3
01.03.02	Modified milk powder and cream powder	Based on production necessity	Source and donor as in the Table C.3

01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	Based on production necessity	Source and donor as in the Table C.3
01.05	Cream and cream-like products (except 01.05.01 Cream)	Based on production necessity	Source and donor as in the Table C.3

sucralose

CNS No. 19.016

INS No. 955

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.3	
01.02.02	Flavored fermented milk	0.3	
01.03.02	Modified milk powder and cream powder	1.0	
01.06.04	Processed cheese and products	0.2	
03.0	Frozen drinks (except 03.04 edible ice)	0.25	
04.01.02.02	Dried fruit	0.15	
04.01.02.04	Canned fruit	0.25	
04.01.02.05	Fruit jam	0.45	
04.01.02.08	Candied fruit	1.5	
04.01.02.12	Boiled or fried fruit	0.15	
04.02.02.03	Pickled vegetable	0.25	
04.03.02	Processed edible fungi and algae (except 04.03.02.01 Frozen edible fungi and algae)	0.3	
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	0.4	
04.04.02.01	Fermented bean curd	1.0	
04.05.02	Processed nuts and seeds	1.0	
05.02	Candies	1.5	
06.04.02.01	Canned coarse grains	0.25	
06.04.02.02	Other coarse grain product (only microwave popcorn)	5.0	
06.06	Instant cereals, including rolled oats	1.0	
06.07	Instant wheat or rice products	0.6	
07.0	Bakery food	0.25	
08.03.05	Sausage	0.35	
11.04	Table-top sweeteners	Based on production	

Food Category No.	Food	Max Level / (g/kg)	Note
		necessity	
12.03	Edible vinegar	0.25	
12.04	Soy sauce	0.25	
12.05	Fermented paste	0.25	
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)	0.4	
12.10	Compound condiment	0.25	
12.10.02.01	Mayonnaise, salad dressing	1.25	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.25	
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	0.65	
16.01	Jelly	0.45	If used in jelly powder, increase use by times of dilution

sanzan gum

CNS No. 20.047

INS No. —

Function: thickener, stabilizer and coagulant substance

Food Category No.	Food	Max Level (g/kg)	Note
08.03.05	Sausage	5.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.4	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	1.3	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

mulberry red

CNS No. 08.129

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
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04.01.02.08.05	Fruit pastille	5.0	
05.02	Candies	2.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.5	As in the ready-to-drink status, for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	1.5	As in the ready-to-drink status, for corresponding solid drink, increase use by times of dilution
15.03.03	Fruit wine	1.5	
16.01	Jelly	5.0	If used in jelly powder, increase use by times of dilution

rtemisia gum (sa-hao seed gum)

CNS No. 20.037

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	0.3	
06.03.02.02	Dried pastas and noodles and similar products (only vermicelli)	0.3	
06.04.02	Coarse grain product	0.3	
06.07	Instant wheat or rice products (only instant noodle)	0.3	
08.02	Pre-processed meat product	0.5	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.5	
08.03.05	Sausage	0.5	
09.02.03	Frozen minced seafood products (including seafood balls)	0.5	

hippophae rhamnoides yellow

CNS No. 08.124

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	1.0	
07.02.04	Decorations on pastries	1.5	

sorbic acid, potassium sorbate

CNS No. 17.003, 17.004

INS No. 200, 202

Function: preservative, antioxidant

Food Category No.	Food	Max Level	Note
01.06	Cheese, processed cheese and cheese-like products	1.0 g/kg	Calculated by sorbic acid
02.01.01.02	Hydrogenated vegetable oil	1.0 g/kg	Calculated by sorbic acid
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)	1.0 g/kg	Calculated by sorbic acid
02.02.02	Emulsions containing < 80% fat	1.0 g/kg	Calculated by sorbic acid
03.03	Flavored ice, popsicle	0.5 g/kg	Calculated by sorbic acid
04.01.01.02	Surface-treated fresh fruit	0.5 g/kg	Calculated by sorbic acid
04.01.02.05	Fruit jam (except canned fruit jam)	1.0 g/kg	Calculated by sorbic acid
04.01.02.08	Candied fruit	0.5 g/kg	Calculated by sorbic acid
04.02.01.02	Surface-treated fresh vegetable	0.5 g/kg	Calculated by sorbic acid
04.02.02.03	Pickled vegetable	1.0 g/kg	Calculated by sorbic acid
04.03.02	Processed edible fungi and algae (except 04.03.02.01 Frozen edible fungi and algae, 04.03.02.04 Canned or bottled edible fungi and algae)	0.5 g/kg	Calculated by sorbic acid
04.04.01.03	Re-processed dried soybean curd	1.0 g/kg	Calculated by sorbic acid
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	1.0 g/kg	Calculated by sorbic acid
05.02.01	Gum-based candies	1.5 g/kg	Calculated by sorbic acid
05.02.02	Other candies except gum-based candies	1.0 g/kg	Calculated by sorbic acid
06.04.02.02	Other coarse grain product (Only for coarse grain sausage products)	1.5 g/kg	Calculated by sorbic acid
06.07	Instant wheat or rice products (only rice and wheat sausage products)	1.5 g/kg	Calculated by sorbic acid
07.01	Bread	1.0 g/kg	Calculated by sorbic acid
07.02	Pastries	1.0 g/kg	Calculated by sorbic acid
07.04	Fillings and topping for bakeries	1.0 g/kg	Calculated by sorbic acid
08.03	Cooked meat products (except 08.03.08 Canned meat)	0.075 g/kg	Calculated by sorbic acid
08.03.05	Sausage	1.5 g/kg	Calculated by sorbic acid
09.03	Pre-processed aquatic products (half-finished product)	0.075 g/kg	Calculated by sorbic acid
09.03.02	Pickled aquatic products (instant	1.0 g/kg	Calculated by sorbic acid

Food Category No.	Food	Max Level	Note
	jellyfish only)		
09.03.04	Air-dry, heat-dry, press-dry aquatic products	1.0 g/kg	Calculated by sorbic acid
09.04	Cooked aquatic products (can be directly consumed)	1.0 g/kg	Calculated by sorbic acid
09.06	Other aquatic product and their products	1.0 g/kg	Calculated by sorbic acid
10.03	Egg products (changed physical properties) [except 10.03.01 Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips), 10.03.03 Beaten egg, or egg in liquid form]	1.5 g/kg	Calculated by sorbic acid
11.05	Flavoring syrup	1.0 g/kg	Calculated by sorbic acid
12.03	Edible vinegar	1.0 g/kg	Calculated by sorbic acid
12.04	Soy sauce	1.0 g/kg	Calculated by sorbic acid
12.05	Fermented paste	0.5 g/kg	Calculated by sorbic acid
12.10	Compound condiment	1.0 g/kg	Calculated by sorbic acid
14.0	Beverages [except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp)]	0.5 g/kg	Calculated by sorbic acid; as in the ready-to-drink status
14.02.02	Concentrated fruit and vegetable juice (nectar) (food industry use only)	2.0 g/kg	Calculated by sorbic acid
14.03.01.03	Lactobacillus drinks	1.0 g/kg	Calculated by sorbic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.4 g/kg	Calculated by sorbic acid
15.02	Prepared wine (barley wine only)	0.6g/L	Calculated by sorbic acid
15.03.01	Grape wine	0.2 g/kg	Calculated by sorbic acid
15.03.03	Fruit wine	0.6 g/kg	Calculated by sorbic acid
16.01	Jelly	0.5 g/kg	Calculated by sorbic acid; for jelly powder, increase use by times of dilution
16.03	Collagen casings	0.5 g/kg	Calculated by sorbic acid

sorbitol and sorbitol syrup

CNS No. 19.006, 19.023

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

Function: sweetener, bulking agent, emulsifier, water retention agent, stabilizer, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.04	Condensed milk and its modified products	Based on production necessity	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products (only non-dairy cream)	Based on production necessity	
03.0	Frozen drinks (except 03.04 edible ice)	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.02.02.03	Pickled vegetable	Based on production necessity	
04.04	Pulse (bean) products	Based on production necessity	
04.05.02.01	Cooked nuts and seeds (only fried nuts and seeds)	Based on production necessity	
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	Based on production necessity	
05.02	Candies	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	30.0	
07.01	Bread	Based on production necessity	
07.02	Pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries (only fillings of bakery food)	Based on production necessity	
09.02.03	Frozen minced seafood products (including seafood balls)	20.0	
09.04.01	Cooked dried aquatic products	Based on production necessity	
09.04.02	Cooked or fried aquatic products	Based on production necessity	
09.04.03	Smoked or grilled aquatic products	Based on production necessity	
11.01	Sugar	Based on production necessity	

Food Category No.	Food	Max Level / (g/kg)	Note
11.02	Starch sugars (edible glucose, isomalto-oligosaccharide, fructose corn syrup, maltose, maltodextrin, glucose syrup, etc.)	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
16.06	Puffed food	Based on production necessity	

sodium diacetate

CNS No. 17.013

INS No. 262 (ii)

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.04.01.02	Dehydrated soybean curd	1.0	
04.04.01.03	Re-processed dried soybean curd	1.0	
06.01	Crude cereal	1.0	
06.05.02.04	Starch-based balls	4.0	
07.02	Pastries	4.0	
08.02	Pre-processed meat product	3.0	
08.03	Cooked meat products (except 08.03.08 Canned meat)	3.0	
09.04	Cooked aquatic products (can be directly consumed)	1.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	2.5	
12.10	Compound condiment	10.0	
16.06	Puffed food	1.0	

diacetyl tartaric acid esters of mono (di) glycerides (DATEM)

CNS No. 10.010

INS No. 472e

Function: emulsifier, thickener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	5.0	
01.02.02	Flavored fermented milk	10.0	
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	10.0	
01.05	Cream and cream-like products	6.0	
01.06	Cheese, processed cheese and cheese-like products	10.0	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	10.0	
02.02	Water-dispersible fat emulsions	10.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	10.0	
02.04	Fat-based dessert	5.0	
02.05	Other fat or oil products (non-dairy creamer only)	5.0	
03.0	Frozen drinks (except 03.04 edible ice)	10.0	
04.01.02.02	Dried fruit	10.0	
04.01.02.03	Fruit in vinegar, oil, or brine	1.0	
04.01.02.06	Fruit paste	2.5	
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g. chutney)	5.0	
04.01.02.08	Candied fruit	1.0	
04.01.02.09	Fruit/vegetable for decoration purpose	2.5	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	2.5	
04.01.02.11	Fermented fruit product	2.5	
04.02.02.02	Dried vegetable	10.0	
04.02.02.03	Pickled vegetable	2.5	
04.02.02.07	Boiled or fried vegetable	2.5	
04.02.02.08	Other processed vegetable	2.5	
04.03.02.03	Pickled edible fungi and algae	2.5	
04.03.02.05	Boiled or fried algae	2.5	
04.03.02.06	Other processed edible fungi	2.5	

Food Category No.	Food	Max Level / (g/kg)	Note
	and algae		
04.04.01.06	Cooked bean products	2.5	
05.02.01	Gum-based candies	50.0	
05.02.02	Other candies except gum-based candies	10.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	10.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	10.0	
06.03.02.02	Dried pastas and noodles and similar products	10.0	
06.03.02.05	Fried flour products	10.0	
06.04.01	Coarse grain flour	3.0	
06.05.01	Edible starch	3.0	
06.07	Instant wheat or rice products	10.0	
06.08	Frozen wheat or rice products	10.0	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	5.0	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	5.0	
07.0	Bakery food	20.0	
08.02	Pre-processed meat product	10.0	
08.03	Cooked meat products	10.0	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished products)]	10.0	
10.02.05	Other processed egg	5.0	
10.04	Other egg products	5.0	
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups	5.0	
12.09	Herbs, spices, seasonings and	0.001	

Food Category No.	Food	Max Level / (g/kg)	Note
	condiments		
12.10.02	Semi-solid compound condiment	10.0	
12.10.03	Compound condiment in liquid form	5.0	
14.02.03	Fruit and vegetable juice (nectar) drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03	Fermented alcoholic beverages (except 15.03.01 Grape wine)	10.0	
15.03.03	Fruit wine	5.0	
16.01	Jelly	2.5	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	20.0	

sorbitan esters of fatty acids sorbitan monolaurate, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate

CNS No. 10.024, 10.008, 10.003, 10.004, 10.005 INS No. 493, 495, 491, 492, 494

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	3.0	
01.05	Cream and cream-like products (except 01.05.01 Cream)	10.0	
02.0	Fats, oils, and fat emulsion products [except 02.01.01 .01 Vegetable oil, 02.01.02 Animal fat (including lard, tallow, fish oil, and other animal fats), 02.01.03 Water-free butter, water-free milkfat, 02.02.01.01 Butter and concentrated butter]	15.0	
02.01.01.02	Hydrogenated vegetable oil	10.0	
03.01	Ice creams, ice cream bars	3.0	
04.01.01.02	Surface-treated fresh fruit	3.0	
04.02.01.02	Surface-treated fresh vegetable	3.0	
04.04	Pulse (bean) products	1.6	As level used in 1kg of soybeans
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	10.0	
05.02.02	Other candies except gum-based candies	3.0	
07.01	Bread	3.0	
07.02	Pastries	3.0	
07.03	Crackers	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	
14.03.02	Plant-based protein drink	6.0	
14.06	Solid drink (except instant coffee)	3.0	
14.06.03	Instant coffee	10.0	
14.08	Flavored drinks (fruity drink only)	0.5	
16.04.01	Dried yeast	10.0	

pentaerythritol ester of wood rosin

CNS No. 14.005

INS No. —

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.09	

04.02.01.02	Surface-treated fresh vegetable	0.09	
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acid treated starch

CNS No. 20.032 INS No. 1401

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

carmoisine (azorubine)

CNS No. 08.013 INS No. 122

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.05	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.05	
07.04	Fillings and topping for bakeries (filling of crackers only)	0.05	

sodium carboxy methyl starch

CNS No. 20.012 INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	0.06	
04.01.02.05	Fruit jam	0.1	
06.07	Instant wheat or rice products	15.0	
07.01	Bread	0.02	
12.05	Fermented paste	0.1	
12.10.02.02	Condiment paste	0.1	

sodium carboxy methyl cellulose

CNS No. 20.003 INS No. 466

Function: thickener, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

thaumatin

CNS No. 19.020

INS No. 957

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.025	
04.05.02	Processed nuts and seeds	0.025	
07.0	Bakery food	0.025	
11.04	Table-top sweeteners	Based on production necessity	
14.0	Beverages [except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.025	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

ammonium carbonate

CNS No. 06.009

INS No. 503 (i)

Function: bulking agent

Food Category No.	Food	Max Level	Note
07.03	Crackers	Based on production necessity	

calcium carbonate (light and heavy)

CNS No. 13.006

INS No. 170 (i)

Function: bulking agent, flour treatment agent, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	
06.03.01	Wheat flour	0.03	

potassium carbonate

CNS No. 01.301 INS No. 501 (i)

Function: acidity regulator

Food Category No.	Food	Max Level / (g/kg)	Note
—	All categories of food, except food categories 1-53, 57-68 in Table A.2	Based on production necessity	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	60.0	

magnesium carbonate

CNS No. 13.005 INS No. 504 (i)

Function: flour treatment agent, bulking agent, stabilizer, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
06.03.01	Wheat flour	1.5	
14.06	Solid drink	10.0	

sodium carbonate

CNS No. 01.302 INS No. 500 (i)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-30, 33-68 in Table A.2	Based on production necessity	
06.02.02	Rice products (only fermented rice products)	Based on production necessity	

ammonium hydrogen carbonate

CNS No. 06.002 INS No. 503 (ii)

Function: bulking agent

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-56, 58-68 in Table A.2	Based on production necessity	

potassium hydrogen carbonate

CNS No. 01.307 INS No. 501 (ii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-53, 57-68 in Table A.2	Based on production necessity	

sodium hydrogen carbonate

CNS No. 06.001 INS No. 500 (ii)

Function: bulking agent, acidity regulator, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-56, 58-68 in Table A.2	Based on production necessity	
06.02.02	Rice products (only fermented rice products)	Based on production necessity	

sodium sesquicarbonate

CNS No. 01.305 INS No. 500 (iii)

Function: acidity regulator

Food Category No.	Food	Max Level	Note
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes) (except 01.01.01 Pasteurized milk, 01.01.02 Sterilized milk and ESL milk, 01.02.01 Fermented milk, 01.03.01 Milk powder and cream powder and 01.05.01 Cream)	Based on production necessity	Goat milk only
07.02	Pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	

sodium saccharin

CNS No. 19.001 INS No. 954 (iv)

Function: sweetener, flavor enhancer

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.15	Calculated by saccharin
04.01.02.02	Dried fruit (only dried mango, dried fig)	5.0	Calculated by saccharin
04.01.02.05	Fruit jam	0.2	Calculated by saccharin
04.01.02.08	Candied fruit	1.0	Calculated by saccharin
04.01.02.08.01	Candied fruits, pickled fruits	5.0	Calculated by saccharin
04.01.02.08.04	Dried and salted fruit	5.0	Calculated by saccharin
04.01.02.08.05	Fruit pastille	5.0	Calculated by saccharin
04.02.02.03	Pickled vegetable	0.15	Calculated by saccharin
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)	1.0	Calculated by saccharin
04.04.01.06	Cooked bean products	1.0	Calculated by saccharin
04.05.02.01.01	Cooked nuts and seeds (in-shell)	1.2	Calculated by saccharin
04.05.02.01.02	Cooked nuts and seeds (shelled)	1.0	Calculated by saccharin
12.10	Compound condiment	0.15	Calculated by saccharin
15.02	Prepared wine	0.15	Calculated by saccharin

tertiary butylhydroquinone (TBHQ)

CNS No. 04.007

INS No. 319

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.0	Fats, oils, and fat emulsion products (except 02.02.01.01 Butter and concentrated butter)	0.2	Calculated by content in fat/oil
04.05.02.01	Cooked nuts and seeds	0.2	Calculated by content in fat/oil
04.05.02.03	Canned nuts and seeds	0.2	Calculated by content in fat/oil
06.03.02.05	Fried flour products	0.2	Calculated by content in fat/oil
06.07	Instant wheat or rice products	0.2	Calculated by content in fat/oil
07.02	Pastries	0.2	Calculated by content in fat/oil
07.03	Crackers	0.2	Calculated by content in fat/oil
07.04	Fillings and topping for bakeries	0.2	Calculated by content in

Food Category No.	Food	Max Level / (g/kg)	Note
			fat/oil
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculated by content in fat/oil
09.03.04	Air-dry, heat-dry, press-dry aquatic products	0.2	Calculated by content in fat/oil
16.06	Puffed food	0.2	Calculated by content in fat/oil

aspartame-acesulfame salt ¹¹

CNS No. 19.021 INS No. 962

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.79	
03.0	Frozen drinks (except 03.04 Edible ice)	0.68	
04.01.02.04	Canned fruit	0.35	
04.01.02.05	Fruit jam	0.68	
04.01.02.08.01	Candied fruits, pickled fruits	0.35	
04.02.02.03	Pickled vegetable	0.20	
05.02	Candies	4.5	
05.02.01	Gum-based candies	5.0	
06.04.02.01	Canned coarse grains	0.35	
11.04	Table-top sweeteners	Based on production necessity	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	1.13	
12.04	Soy sauce	2.0	
12.10.03	Compound condiment in liquid form	2.0	
14.0	Beverages [except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02	0.68	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

¹¹ Foods added this food additive shall mark: aspartame-acesulfame salt (containing Phenylalanine). If a food category allows the use aspartame and acesulfame at the same time, and when the two are used together, the maximum use level shall not exceed the maximum use level of aspartame or acesulfame. (maximum use level of aspartame-acesulfame salt * 0.64 could be converted to use level of aspartame, max use level *0.44 could be converted to the use level of acesulfame).

Food Category No.	Food	Max Level / (g/kg)	Note
	Concentrated fruit and vegetable juice (nectar)]		

natural carotene

CNS No. 08.147 INS No. 160a (ii)

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

natural amaranthus red

CNS No. 08.130 INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08	Candied fruit	0.25	
04.01.02.09	Fruit/vegetable for decoration purpose	0.25	
05.02	Candies	0.25	
07.02.04	Decorations on pastries	0.25	
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.25	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.25	
16.01	Jelly	0.25	If used in jelly powder, increase use by times of dilution

sesbania gum

CNS No. 20.021 INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	5.0	
06.03.02.02	Dried pastas and noodles and similar products	2.0	
06.07	Instant wheat or rice products	2.0	
07.01	Bread	2.0	
14.03.02	Plant-based protein drink	1.0	As in the ready-to-drink status for corresponding solid drink, increase use by times of dilution

beet red

CNS No. 08.101 INS No. 162

Function: color

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

steviol glycosides

CNS No. 19.008 INS No. 960a

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.18	Calculated by steviol equivalence
01.02.02	Flavored fermented milk	0.2	Calculated by steviol equivalence
03.0	Frozen drinks (except 03.04 edible ice)	0.5	Calculated by steviol equivalence
04.01.02.04	Canned fruit	0.27	Calculated by steviol equivalence
04.01.02.05	Fruit jam	0.22	Calculated by steviol equivalence
04.01.02.08	Candied fruit	3.3	Calculated by steviol equivalence
04.02.02.03	Pickled vegetable	0.23	Calculated by steviol equivalence
04.02.02.06	Fermented vegetable product	0.20	Calculated by steviol equivalence
04.04.01.05	New type bean products	0.09	Calculated by steviol

Food Category No.	Food	Max Level / (g/kg)	Note
	(soybean protein and its puffed food, soybean meat, etc.)		equivalence
04.05.02.01	Cooked nuts and seeds	1.0	Calculated by steviol equivalence
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products	0.83	Calculated by steviol equivalence
05.02	Candies	3.5	Calculated by steviol equivalence
06.04.02.01	Canned coarse grains	0.17	Calculated by steviol equivalence
06.06	Instant cereals, including rolled oats	0.17	Calculated by steviol equivalence
07.02	Pastries	0.33	Calculated by steviol equivalence
07.03	Crackers	0.43	Calculated by steviol equivalence
11.04	Table-top sweeteners	Based on production necessity	Calculated by steviol equivalence
11.05	Flavoring syrup	0.91	Calculated by steviol equivalence
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.35	Calculated by steviol equivalence
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.2	Calculated by steviol equivalence; as in the ready-to-drink status
15.02	Prepared wine	0.21	Calculated by steviol equivalence
16.01	Jelly	0.5	Calculated by steviol equivalence; for jelly powder, increase use by times of dilution
16.02.02	Tea products (including flavored tea and tea substitutes)	10.0	Calculated by steviol equivalence
16.06	Puffed food	0.17	Calculated by steviol equivalence

sodium cyclamate, calcium cyclamate

CNS No. 19.002, 19.024 INS No. 952 (iv), 952 (ii)

Function: sweetener

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.65	Calculated by cyclamic acid
04.01.02.04	Canned fruit	0.65	Calculated by cyclamic acid
04.01.02.05	Fruit jam	1.0	Calculated by cyclamic acid
04.01.02.08	Candied fruit	1.0	Calculated by cyclamic acid
04.01.02.08.01	Candied fruits, pickled fruits	8.0	Calculated by cyclamic acid
04.01.02.08.04	Dried and salted fruit	8.0	Calculated by cyclamic acid
04.01.02.08.05	Fruit pastille	8.0	Calculated by cyclamic acid
04.02.02.03	Pickled vegetable	1.0	Calculated by cyclamic acid
04.04.01.06	Cooked bean products	1.0	Calculated by cyclamic acid
04.04.02.01	Fermented bean curd	0.65	Calculated by cyclamic acid
04.05.02.01.01	Cooked nuts and seeds (in-shell)	6.0	Calculated by cyclamic acid
04.05.02.01.02	Cooked nuts and seeds (shelled)	1.2	Calculated by cyclamic acid
06.07	Instant wheat or rice products (flavored wheat products only)	1.6	Calculated by cyclamic acid
07.01	Bread	1.6	Calculated by cyclamic acid
07.02	Pastries	1.6	Calculated by cyclamic acid
07.03	Crackers	0.65	Calculated by cyclamic acid
07.04	Fillings and topping for bakeries (filling of crackers only)	2.0	Calculated by cycloethyl amino acid sulfonic acid
11.04	Table-top sweeteners	Based on production necessity	
12.10	Compound condiment	0.65	Calculated by cyclamic acid
14.0	Beverages [except 14.01 Packaged drinking water,	0.65	Calculated by cyclamic acid; as in the ready-to-

	14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]		drink status
15.02	Prepared wine	0.65	Calculated by cyclamic acid
16.01	Jelly	0.65	Calculated by cyclamic acid; for jelly powder, increase use by times of dilution
16.06	Puffed food	0.2	Calculated by cycloethyl amino acid sulfonic acid

polysorbates polyoxyethylene (20) sorbitan monolaurate polyoxyethylene (20) sorbitan monopalmitate polyoxyethylene (20) sorbitan monostearate polyoxyethylene (20) sorbitan monooleate

CNS No. 10.025, 10.026, 10.015, 10.016 INS No. 432, 434, 435, 433

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	1.5	
01.05.01	Cream	1.0	
01.05.03	Modified cream	1.0	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	5.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	
03.0	Frozen drinks (except 03.04 edible ice)	1.5	
07.01	Bread	2.5	
07.02	Pastries	2.0	
12.10.01	Solid compound condiment	4.5	
12.10.02	Semi-solid compound condiment	5.0	
12.10.03	Compound condiment in liquid form	1.0	
14.0	Beverages [except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar), 14.06 Solid drink]	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.02.03	Fruit and vegetable juice (nectar)	0.75	As in the ready-to-drink

Food Category No.	Food	Max Level / (g/kg)	Note
	drink		status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

dehydroacetic acid, sodium dehydroacetate

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

INS No. 265, 266

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable	0.3	Calculated by dehydroacetic acid
04.03.02.03	Pickled edible fungi and algae	0.3	Calculated by dehydroacetic acid
04.04.02	Fermented bean products	0.3	Calculated by dehydroacetic acid
08.03	Cooked meat products (except 08.03.08 Canned Meat)	0.5	Calculated by dehydroacetic acid
12.10	Compound condiment	0.5	Calculated by dehydroacetic acid

deacetylated chitin (chitosan)

CNS No. 20.026

INS No. —

Function: thickener, coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	6.0	
08.03.05	Sausage	6.0	

microcrystallin cellulose

CNS No. 02.005 INS No. 460 (i)

Function: anticaking agent, thickener, stabilizer

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-68 in Table A.2	Based on production necessity	

vitamine E (*dl- α -tocopherol*, *d- α - tocopherol*, mixed tocopherol concentrate)

CNS No. 04.016 INS No. 307

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.2	Calculated by content in fat/oil
02.01	Fats and oils essentially water-free	Based on production necessity	
02.02	Water-dispersible fat emulsions	0.5	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	0.5	
04.05.02.01	Cooked nuts and seeds (fried nuts and seeds only)	0.2	Calculated by content in fat/oil
06.03.02.05	Fried flour products	0.2	Calculated by content in fat/oil
06.06	Instant cereals, including rolled oats	0.085	
06.07	Instant wheat or rice products	0.2	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.2	
12.10	Compound condiment	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	0.2	
14.04.02	Other carbonated drinks	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	0.2	As in the ready-to-drink status; for corresponding

			solid drink, increase use by times of dilution
14.06.02	Protein solid drink	0.2	
14.07	Drink for special purposes	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.2	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.2	As content in fat/oil

stabilized chlorine dioxide

CNS No. 17.028

INS No. 926

Function: preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit	0.01	
04.02.01.02	Surface-treated fresh vegetable	0.01	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished product), 09.05 Canned aquatic products] (only in fish processing)	0.05	

cellulose

CNS No. 02.012

INS No. 460

Function: anticaking agent, stabilizer and coagulant, thickener

Food Category No.	Food	Max Level	Note
01.06	Cheese, processed cheese and cheese-like products	Based on production necessity	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	Based on production necessity	
07.0	Bakery food	Based on production necessity	
08.03.04	Western hams (grilled, smoked	Based on production	

	and steam/boiled ham)	necessity	
08.03.05	Sausage	Based on production necessity	
12.05	Fermented paste	Based on production necessity	
12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)	Based on production necessity	
12.10.02.02	Condiment pastes	Based on production necessity	
16.03	Collagen casings	Based on production necessity	

amaranth, amaranth aluminum lake

CNS No. 08.001

INS No. 123

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.025	Calculated by amaranth
04.01.02.05	Fruit jam	0.3	Calculated by amaranth
04.01.02.08	Candied fruit	0.05	Calculated by amaranth
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculated by amaranth
04.02.02.03	Pickled vegetable	0.05	Calculated by amaranth
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.05	Calculated by amaranth
07.02.04	Decorations on pastries	0.05	Calculated by amaranth
07.04	Fillings and topping for bakeries (only filling of crackers)	0.05	Calculated by amaranth
11.05.01	Fruit flavoring syrup	0.3	Calculated by amaranth
12.10.01.01	Solid condiment for soup	0.2	Calculated by amaranth
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculated by amaranth
14.04	Carbonated drinks	0.05	Calculated by amaranth
14.06	Solid drink	0.05	Calculated by amaranth; the maximum level is the quantity of amaranth in the diluted liquid according to times of dilution
14.08	Flavored drinks (only fruity)	0.05	Calculated by amaranth

Food Category No.	Food	Max Level / (g/kg)	Note
	drink)		
15.02	Prepared wine	0.05	Calculated by amaranth
16.01	Jelly	0.05	Calculated by amaranth; for jelly powder, increase use by times of dilution

acorn shell brown

CNS No. 08.126

INS No. --

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
14.04.01	Cola type carbonated drink	1.0	As in the ready-to-drink status
15.02	Prepared wine	0.3	

sodium nitrate, potassium nitrate

CNS No. 09.001, 09.003

INS No. 251, 252

Function: color fixative, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.5	Calculated by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.01	Thick gravy cooked meat	0.5	Calculated by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.5	Calculated by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.03	Fried meat	0.5	Calculated by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.5	Calculated by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.05	Sausage	0.5	Calculated by sodium (potassium) nitrite, residue $\leq 30\text{mg/kg}$
08.03.06	Fermented meat products	0.5	Calculated by sodium

Food Category No.	Food	Max Level / (g/kg)	Note
			(potassium) nitrite, residue $\leq 30\text{mg/kg}$

octyl and decyl glycerate

CNS No. 10.018

INS No. —

Function: emulsifier

Food Category No.	Food	Max Level	Note
01.03	Milk powder and cream powder, and their modified products (except 01.03.01 Milk powder and cream powder)	Based on production necessity	
02.01.01.02	Hydrogenated vegetable oil	Based on production necessity	
03.01	Ice creams, ice cream bars	Based on production necessity	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	

starch sodium octenyl succinate

CNS No. 10.030 INS No. 1450

Function: emulsifier, other

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-4, 6-53, 57-68 in Table A.2	Based on production necessity	
13.01.01	Formula for infants	1.0g/L	As in the ready-to-eat status; as carrier of ARA and DHA
13.01.02	Formula for older infants and young children	50.0 g/L	As in the ready-to-eat status; as carrier of ARA and DHA

13.01.03	Formula for special medical purposes for infants	150.0 g/kg	The max use level is only for powder products; for liquid products, the level shall be converted by times of dilution.
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new red, new red aluminum lake

CNS No. 08.004

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculated by new red
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies (except 05.01.01 Cocoa product)	0.05	Calculated by new red
07.02.04	Decorations on pastries	0.05	Calculated by new red
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculated by new red; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	As new red; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (fruity drink only)	0.05	As new red; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.05	Calculated by new red

linseed gum

CNS No. 20.020

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	0.3	
06.03.02.02	Dried pastas and noodles and	1.5	

	similar products		
08.03	Cooked meat products	5.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	5.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

potassium ferrocyanide, sodium ferrocyanide

CNS No. 02.001, 02.008

INS No. 536, 535

Function: anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
12.01	Salt and salt substitute	0.01	Calculated by ferrocyanide radical

sodium nitrite, potassium nitrite

CNS No. 09.002, 09.004

INS No. 250, 249

Function: color fixative, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.15	Calculated by sodium nitrite; Residue \leq 30mg/kg
08.03.01	Thick gravy cooked meat	0.15	Calculated by sodium nitrite; Residue \leq 30mg/kg
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.15	Calculated by sodium nitrite; Residue \leq 30mg/kg
08.03.03	Fried meat	0.15	Calculated by sodium nitrite; Residue \leq 30mg/kg
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.15	Calculated by sodium nitrite; Residue \leq 70mg/kg
08.03.05	Sausage	0.15	Calculated by sodium nitrite; Residue \leq 30mg/kg
08.03.06	Fermented meat products	0.15	Calculated by sodium nitrite; Residue \leq 30mg/kg
08.03.08	Canned meat	0.15	Calculated by sodium nitrite; Residue \leq 50mg/kg

carmine cochineal, carmine cochineal aluminum lake

CNS No. 08.145

INS No. 120

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	0.05	Calculated by carminic acid
01.03.02	Modified milk powder and cream powder	0.6	Calculated by carminic acid
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.15	Calculated by carminic acid
01.06	Cheese, processed cheese and cheese-like products	0.1	Calculated by carminic acid
03.0	Frozen drinks (except 03.04 edible ice)	0.15	Calculated by carminic acid
04.01.02.05	Fruit jam	0.6	Calculated by carminic acid
04.05.02.01	Cooked nuts and seeds (only fried nuts and seeds)	0.1	Calculated by carminic acid
05.01.03	Chocolate of cocoa butter replacer and its products	0.3	Calculated by carminic acid
05.02	Candies	0.3	Calculated by carminic acid
06.05.02.04	Starch-based balls	1.0	Calculated by carminic acid
06.06	Instant cereals, including rolled oats	0.2	Calculated by carminic acid
06.07	Instant wheat or rice products	0.3	Calculated by carminic acid
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.5	Calculated by carminic acid
07.0	Bakery food	0.6	Calculated by carminic acid
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)	0.08	Calculated by carminic acid
08.03	Cooked meat products	0.5	Calculated by carminic acid
12.10	Compound condiment	1.0	Calculated by carminic acid
12.10.02	Semi-solid compound condiment	0.05	Calculated by carminic acid

Food Category No.	Food	Max Level / (g/kg)	Note
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.6	Calculated by carminic acid; as in the ready-to-drink status
15.02	Prepared wine	0.25	Calculated by carminic acid
16.01	Jelly	0.05	Calculated by carminic acid; for jelly powder, increase use by times of dilution
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	0.1	Only carmine cochineal could be used; as carminic acid

ponceau 4R, ponceau 4R aluminum lake

CNS No. 08.002

INS No. 124

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.05	Calculated by ponceau 4R
01.02.02	Flavored fermented milk	0.05	Calculated by ponceau 4R
01.03.02	Modified milk powder and cream powder	0.15	Calculated by ponceau 4R
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-diary ingredients, etc.)	0.05	Calculated by ponceau 4R
03.0	Frozen drinks (except 03.04 Edible ice)	0.05	Calculated by ponceau 4R
04.01.02.04	Canned fruit	0.1	Calculated by ponceau 4R
04.01.02.05	Fruit jam	0.5	Calculated by ponceau 4R
04.01.02.08	Candied fruit	0.05	Calculated by ponceau 4R
04.01.02.09	Fruit/vegetable for decoration purpose	0.1	Calculated by ponceau 4R
04.02.02.03	Pickled vegetable	0.05	Calculated by ponceau 4R
05.0	Cocoa products, chocolate and chocolate products (including	0.05	Calculated by ponceau 4R

Food Category No.	Food	Max Level / (g/kg)	Note
	chocolate of cocoa butter replacer and its products), and candies (except 05.04 Candies for decoration purpose, toppings and sweet sauces)		
05.03	Coating of candies and chocolate	0.1	Calculated by ponceau 4R
06.05.02.02	Shrimp-flavored starch flakes	0.05	Calculated by ponceau 4R
07.02.04	Decorations on pastries	0.05	Calculated by ponceau 4R
07.03.03	Egg-biscuit-roll	0.01	Calculated by ponceau 4R
07.04	Fillings and topping for bakeries (fillings of cookies, fillings of pastries, and syrups on surface only)	0.05	Calculated by ponceau 4R
08.04	Edible casings for meat products	0.025	Calculated by ponceau 4R
09.03.03	Roe product	0.16	Ponceau 4R could be used only
11.05	Flavoring syrup	0.2	Calculated by ponceau 4R
11.05.01	Fruit flavoring syrup	0.5	Calculated by ponceau 4R
12.10.02	Semi-solid compound condiment (except 12.10.02.01 Mayonnaise, salad dressing)	0.5	Calculated by ponceau 4R
12.10.02.01	Mayonnaise, salad dressing	0.2	Calculated by ponceau 4R
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculated by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.01	Beverages containing milk	0.05	Calculated by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03.02	Plant-based protein drink	0.025	Calculated by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	Calculated by ponceau 4R; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity	0.05	Calculated by ponceau 4R;

Food Category No.	Food	Max Level / (g/kg)	Note
	drink)		as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.05	Calculated by ponceau 4R
16.01	Jelly	0.05	Calculated by ponceau 4R; for jelly powder, increase use by times of dilution
16.03	Collagen casings	0.025	Calculated by ponceau 4R
16.06	Puffed food	0.05	Ponceau 4R could be used only

annatto extracts

CNS No. 08.144

INS No. 160b

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.06.02	Ripened cheese	0.6	
01.06.04	Processed cheese and products	0.6	
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)	0.05	
02.05	Other fat or oil products (non-dairy creamer only)	0.02	
03.0	Frozen drinks (except 03.04 edible ice)	0.6	
04.01.02.05	Fruit jam	0.6	
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	0.025	
05.01.03	Chocolate of cocoa butter replacer and its products	0.6	
05.02	Candies	0.6	
06.05.02.04	Starch-based balls	0.15	
06.06	Instant cereals, including rolled oats	0.07	
06.07	Instant wheat or rice products	0.012	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	0.01	
07.0	Bakery food	0.6	
08.03.04	Western hams (grilled, smoked	0.025	

Food Category No.	Food	Max Level / (g/kg)	Note
	and steam/boiled ham)		
08.03.05	Sausage	0.025	
12.10	Compound condiment	0.1	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.6	As in the ready-to-drink status
16.01	Jelly	0.6	If used in jelly powder, increase use by times of dilution
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	0.01	

hydrochloric acid

CNS No. 01.108

INS No. 507

Function: acidity regulator

Food Category No.	Food	Max Level	Note
12.10.02.01	Mayonnaise, salad dressing	Based on production necessity	

mynica red

CNS No. 08.149

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.2	
05.02	Candies	0.2	
07.02.04	Decorations on pastries	0.2	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine (for prepared fruit wine only)	0.2	

Food Category No.	Food	Max Level / (g/kg)	Note
16.01	Jelly	0.2	If used in jelly powder, increase use by times of dilution

oxidized starch

CNS No. 20.030 INS No. 1404

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

oxidized hydroxypropyl starch

CNS No. 20.033 INS No. —

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

iron oxide black, iron oxide red

CNS No. 08.014, 08.015 INS No. 172 (i), 172 (ii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
05.03	Coating of candies and chocolate	0.02	

lutein

CNS No. 08.146 INS No. 161b (i)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	0.05	
01.02.02	Flavored fermented milk	0.05	
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)	0.05	
03.0	Frozen drinks (except 03.04 edible ice)	0.1	
04.01.02.05	Fruit jam	0.05	
05.02	Candies	0.15	
06.04.02.01	Canned coarse grains	0.05	
06.07	Instant wheat or rice products	0.15	
06.08	Frozen wheat or rice products	0.1	
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)	0.05	
07.0	Bakery food	0.15	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.05	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	0.05	If used in jelly powder, increase use by times of dilution

copper chlorophyll

CNS No. 08.153 INS No. 141 (i)

Function: color

Food Category No.	Food	Max Level	Note
01.05.01	Cream	Based on production necessity	
05.02	Candies	Based on production necessity	
07.0	Bakery food	Based on production necessity	

chlorophyllin copper complex, sodium and potassium salts

CNS No. 08.009, 08.155

INS No. 141 (ii)

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.5	
04.02.02.04	Canned or bottled vegetable	0.5	
04.04.01.06	Cooked bean products	0.5	
04.05.02	Processed nuts and seeds	0.5	
05.02	Candies	0.5	
06.05.02.04	Starch-based balls	0.5	
07.0	Bakery food	0.5	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.5	Only chlorophyllin copper complex could be used; as in the ready-to-drink status, for corresponding solid drink, increase use by times of dilution
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
15.02	Prepared wine	0.5	
16.01	Jelly	0.5	If used in jelly powder, increase use by times of dilution

carbon dioxide

CNS No. 17.034

INS No. —

Function: preservative

Food Category No.	Food	Max Level	Note
14.04	Carbonated drinks	Based on production necessity	Could also be used in corresponding solid drink
15.03.06	Other fermented alcoholic beverage (carbonated)	Based on production necessity	

disodium ethylene-diamine-tetra-acetate

CNS No. 18.005

INS No. 386

Function: stabilizer, coagulant substance, antioxidant, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	0.07	

04.01.02.08.03	Preserved fruit (preserved sweet potato only)	0.25	
04.02.02.03	Pickled vegetable	0.25	
04.02.02.04	Canned or bottled vegetable	0.25	
04.02.02.05	Vegetable paste, except tomato sauce	0.07	
04.03.02.03	Pickled edible fungi and algae	0.2	
04.05.02.03	Canned nuts and seeds	0.25	
06.04.02.01	Canned coarse grains	0.25	
12.10	Compound condiment	0.075	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.03	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

calcium disodium ethylene-diamine-tetra-acetate

CNS No. 04.020 INS No. 385

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
12.10	Compound condiment	0.075	

sodium acetate

CNS No. 00.013 INS No. 262 (i)

Function: acidity regulator, preservative

Food Category No.	Food	Max Level / (g/kg)	Note
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	Based on production necessity	
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	Based on production necessity	
08.03.03	Fried meat	Based on production necessity	
08.03.05	Sausage	Based on production necessity	

09.02.02	Frozen battered products	Based on production necessity	
09.04.02	Cooked or fried aquatic products	Based on production necessity	
09.04.03	Smoked or grilled aquatic products	Based on production necessity	
12.10	Compound condiment	10.0	
16.06	Puffed food	1.0	

acetylated mono- and diglyceride (acetic and fatty acid esters of glycerol)

CNS No. 10.027 INS No. 472a

Function: emulsifier

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

acetylated distarch phosphate

CNS No. 20.015 INS No. 1414

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

acetylated distarch adipate

CNS No. 20.031 INS No. 1422

Function: thickener

Food Category No.	Food	Max Level	Note
—	All categories of food, except food categories 1-68 in Table A.2	Based on production necessity	

ethoxy quin

CNS No. 17.010

INS No. 324

Function: preservative

Food Category No.	Food	Max Level	Note
04.01.01.02	Surface-treated fresh fruit	Based on production	Residue ≤1mg/kg

		necessity	
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isomerized lactose

CNS No. 00.003

INS No. —

Function: other

Food Category No.	Food	Max Level / (g/kg)	Note
01.03.02	Modified milk powder and cream powder	15.0	
07.03	Crackers	2.0	
13.01	Formula for infants and young children	15.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	1.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

isomaltulose (palatinose)

CNS No. 19.003

INS No. —

Function: sweetener

Food Category No.	Food	Max Level	Note
01.01.03	Modified milk	Based on production necessity	
01.02.02	Flavored fermented milk	Based on production necessity	
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
04.01.02.04	Canned fruit	Based on production necessity	
04.01.02.05	Fruit jam	Based on production necessity	
04.01.02.08	Candied fruit	Based on production necessity	
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01	Based on production necessity	
05.01.03	Chocolate of cocoa butter replacer and its products	Based on production necessity	
05.02	Candies	Based on production necessity	
05.03	Coating of candies and chocolate	Based on production necessity	

Food Category No.	Food	Max Level	Note
06.04.02.02	Other coarse grain product	Based on production necessity	
06.10	Fillings for cereal product	Based on production necessity	
07.01	Bread	Based on production necessity	
07.02	Pastries	Based on production necessity	
07.03	Crackers	Based on production necessity	
07.04	Fillings and topping for bakeries	Based on production necessity	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	Based on production necessity	
15.02	Prepared wine	Based on production necessity	

stearic acid (octadecanoic acid)

CNS No. 14.009

INS No. 570

Function: coating agents

Food Category No.	Food	Max Level / (g/kg)	Note
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	1.2	

calcium stearate

CNS No. 10.039

INS No. —

Function: emulsifier, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
12.09.01	Herbs, spices, seasonings and condiments and their powder	20.0	
12.10.01	Solid compound condiment	20.0	

potassium stearate

CNS No. 10.028 INS No. —

Function: emulsifier, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
07.02	Pastries	0.18	
12.09.01	Herbs, spices, seasonings and condiments and their powder	20.0	

magnesium stearate

CNS No. 02.006 INS No. 470 (iii)

Function: emulsifier, anticaking agent

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.08	Candied fruit	0.8	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	Based on production necessity	

sodium stearoyl lactylate, calcium stearoyl lactylate

CNS No. 10.011, 10.009 INS No. 481 (i), 482 (i)

Function: emulsifier, stabilizer

Food Category No.	Food	Max Level/ (g/kg)	Note
01.01.03	Modified milk	2.0	
01.02.02	Flavored fermented milk	2.0	
01.05.01	Cream	5.0	
01.05.03	Modified cream	5.0	
01.05.04	Cream-like products	5.0	
02.01.01	Vegetable oil and fat	0.3	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	5.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	5.0	
02.05	Other fat or oil products (non-dairy creamer only)	10.0	
02.05	Other fat or oil products	2.0	
03.01	Ice creams, ice cream bars	2.0	

Food Category No.	Food	Max Level/ (g/kg)	Note
04.01.02.05	Fruit jam	2.0	
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	2.0	
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	2.0	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	2.0	
06.03.02.03	Fermented wheat flour product	2.0	
06.04.02.02	Other coarse grain products (only dehydrated potato products)	2.0	
07.01	Bread	2.0	
07.02	Pastries	2.0	
07.03	Crackers	2.0	
08.03.05	Sausage	2.0	
11.05	Flavoring syrup	2.0	
14.03	Protein drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05	Tea, coffee, plant drink	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.07	Drink for special purposes	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	2.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

allura red, allura aluminum lake

CNS No. 08.012

INS No. 129

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.07	Calculate by allura red
04.01.02.02	Dried fruit (only in dried apple)	0.07	Calculate by allura red; as carrier for coloring and flavoring of oat flakes
04.01.02.09	Fruit/vegetable for decoration purpose	0.05	Calculate by allura red
04.04.01.06	Cooked bean products	0.1	Calculate by allura red
04.05.02	Processed nuts and seeds	0.1	Calculate by allura red
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	Calculate by allura red
06.05.02.04	Starch-based balls	0.2	Calculate by allura red
06.06	Instant cereals, including rolled oats (only in cocoa corn chips)	0.07	Calculate by allura red
07.02.04	Decorations on pastries	0.05	Calculate by allura red
07.04	Fillings and topping for bakeries (filling of crackers only)	0.1	Calculate by allura red
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.025	Calculate by allura red
08.03.05	Sausage	0.015	Calculate by allura red
08.04	Edible casings for meat products	0.05	Calculate by allura red
11.05	Flavoring syrup	0.3	Calculate by allura red
12.10.01	Solid compound condiment	0.04	Calculate by allura red
12.10.02	Semi-solid compound condiment (except 12.10.02.01 Mayonnaise, salad dressing)	0.5	Calculate by allura red
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	0.1	Calculate by allura red; as in the ready-to-drink status
15.02	Prepared wine	0.05	Only allura red could be used
16.01	Jelly	0.025	Calculate by allura red; for jelly powder, increase use by times of dilution

Food Category No.	Food	Max Level / (g/kg)	Note
16.03	Collagen casings	0.05	Calculate by allura red
16.06	Puffed food	0.1	Only allura red could be used

corn yellow

CNS No. 08.116

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candies	5.0	

cowberry red

CNS No. 08.105

INS No. —

Function: color

Food Category No.	Food	Max Level	Note
03.0	Frozen drinks (except 03.04 Edible ice)	Based on production necessity	
14.02.03	Fruit and vegetable juice (nectar) drink	Based on production necessity	Could also be used in corresponding solid drink
14.08	Flavored drinks (fruity drink only)	Based on production necessity	Could also be used in corresponding solid drink

spirulina blue

CNS No. 08.137

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.8	
05.02	Candies	0.8	
12.09.01	Herbs, spices, seasonings and condiments and their powder	0.8	
14.02.03	Fruit and vegetable juice (nectar) drink	0.8	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.8	As in the ready-to-drink status; for corresponding

			solid drink, increase use by times of dilution
16.01	Jelly	0.8	If used in jelly powder, increase use by times of dilution

gleditsia sinensis lam gum

CNS No. 20.029

INS No. —

Function: thickener

Food Category No.	Food	Max Level / (g/kg)	Note
03.01	Ice creams, ice cream bars	4.0	
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	4.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	4.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	4.0	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

quillaia extract

CNS No. 10.042 INS No. 999

Function: emulsifier

Food Category No.	Food	Max Level (g/kg)	Note
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	Calculated by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.03	Protein drink	0.05	Calculated by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.05	Calculated by saponin; as in the ready-to-drink status; for corresponding

			solid drink, increase use by times of dilution
14.07	Drink for special purposes	0.05	Calculated by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks	0.05	Calculated by saponin; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

sucrose esters of fatty acids

CNS No. 10.001

INS No. 473

Function: emulsifier

Food Category No.	Food	Max Level / (g/kg)	Note
01.01.03	Modified milk	3.0	
01.02.02	Flavored fermented milk	1.5	
01.05.01	Cream	2.5	
01.05.03	Modified cream	10.0	
01.05.04	Cream-like products	10.0	
02.01	Fats and oils essentially water-free	10.0	
02.02	Water-dispersible fat emulsions (except 02.02.01.01 Butter and concentrated butter)	10.0	
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products	10.0	
03.0	Frozen drinks (except 03.04 Edible ice)	1.5	
04.01.01.02	Surface-treated fresh fruit	1.5	
04.01.02.05	Fruit jam	5.0	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	10.0	
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)	5.0	
06.03.02.01	Fresh pastas, noodles and	4.0	

Food Category No.	Food	Max Level / (g/kg)	Note
	similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)		
06.03.02.02	Dried pastas and noodles and similar products	4.0	
06.04.02.01	Canned coarse grains	1.5	
06.07	Instant wheat or rice products	4.0	
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder	5.0	
07.0	Bakery food	3.0	
08.0	Meat and meat products (except 08.01 Raw and fresh meat)	1.5	
10.01	Fresh egg	1.5	For egg preservation
11.05	Flavoring syrup	5.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	5.0	
14.0	Beverages [Except 14.01 Packaged drinking water, 14.02.01 Fruit and vegetable juice (pulp), 14.02.02 Concentrated fruit and vegetable juice (nectar)]	1.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.01	Jelly	4.0	If used in jelly powder, increase use by times of dilution
16.07	Other (only ready-to-eat dishes)	5.0	

gardenia yellow

CNS No. 08.112

INS No. 164

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)	1.5	
03.0	Frozen drinks (except 03.04 Edible ice)	0.3	
04.01.02.08.01	Candied fruits, pickled fruits	0.3	

Food Category No.	Food	Max Level / (g/kg)	Note
04.02.02.03	Pickled vegetable	1.5	
04.05.02.01	Cooked nuts and seeds (fried nuts and seeds only)	1.5	
04.05.02.03	Canned nuts and seeds	0.3	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.3	
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)	1.0	
06.03.02.02	Dried pastas and noodles and similar products	0.3	
06.07	Instant wheat or rice products	1.5	
06.10	Fillings for cereal product	1.5	
07.02	Pastries	0.9	
07.03	Crackers	1.5	
07.04	Fillings and topping for bakeries	1.0	
08.03	Cooked meat products (only in cooked poultry meat)	1.5	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	1.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.3	
14.06	Solid drink	1.5	
14.08	Flavored drinks (only fruity drink)	0.3	
15.02	Prepared wine	0.3	
16.01	Jelly	0.3	If used in jelly powder, increase use by times of dilution
16.06	Puffed food	0.3	

gardenia blue

CNS No. 08.123

INS No. 165

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
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03.0	Frozen drinks (except 03.04 Edible ice)	1.0	
04.01.02.05	Fruit jam	0.3	
04.02.02.03	Pickled vegetable	0.5	
04.05.02.01	Cooked nuts and seeds (only fried nuts and seeds)	0.5	
05.02	Candies	0.3	
06.07	Instant wheat or rice products	0.5	
06.10	Fillings for cereal product	0.5	
07.0	Bakery food	1.0	
12.0	Condiments (except 12.01 Salt and salt substitute, 12.09 Herbs, spices, seasonings and condiments)	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	
14.03	Protein drink	0.5	
14.06	Solid drink	0.5	
14.08	Flavored drinks (only fruity drink)	0.2	
15.02	Prepared wine	0.2	
16.06	Puffed food	0.5	

phytic acid (inositol hexaphosphoric acid), sodium phytate

CNS No. 04.006, 04.025 INS No. 391, —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.2	Calculated by phytic acid
04.01.02	Processed fruit	0.2	Calculated by phytic acid
04.02.02	Processed vegetable (except 04.02.02.01 Frozen vegetable and 04.02.02.06 Fermented vegetable product)	0.2	Calculated by phytic acid
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.2	Calculated by phytic acid
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.2	Calculated by phytic acid
08.03.01	Thick gravy cooked meat	0.2	Calculated by phytic acid
08.03.02	Smoked, baked or grilled meat	0.2	Calculated by phytic acid

	products (smoked meat, barbecued pork, roast duck, dried meat)		
08.03.03	Fried meat	0.2	Calculated by phytic acid
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.2	Calculated by phytic acid
08.03.05	Sausage	0.2	Calculated by phytic acid
08.03.06	Fermented meat products	0.2	Calculated by phytic acid
09.01	Fresh aquatic products (only shrimp)	Based on production necessity	Calculated by phytic acid; residue level $\leq 20\text{mg/kg}$
11.05	Flavoring syrup	0.2	Calculated by phytic acid
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	Calculated by phytic acid; as in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution

vegetable carbon

CNS No. 08.138

INS No. 153

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
01.02.02	Flavored fermented milk	5.0	
03.0	Frozen drinks (except Edible ice)	5.0	
04.01.02.05	Fruit jam	5.0	
04.04.01.02	Dehydrated soybean curd	Based on production necessity	
04.05.02	Processed nuts and seeds	Based on production necessity	
05.02	Candies	5.0	
06.05.02.04	Starch-based balls	1.5	
07.02	Pastries	5.0	
07.03	Crackers	5.0	
12.10	Compound condiment	5.0	
16.03	Collagen casings	Based on production necessity	
16.06	Puffed food	5.0	

antioxidant of bamboo leaves

CNS No. 04.019

INS No. —

Function: antioxidant

Food Category No.	Food	Max Level / (g/kg)	Note
02.01	Fats and oils essentially water-free	0.5	
04.05.02.01	Cooked nuts and seeds (fried nuts and seeds only)	0.5	
06.03.02.05	Fried flour products	0.5	
06.06	Instant cereals, including rolled oats	0.5	
07.0	Bakery food	0.5	
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)	0.5	
08.03.01	Thick gravy cooked meat	0.5	
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)	0.5	
08.03.03	Fried meat	0.5	
08.03.04	Western hams (grilled, smoked and steam/boiled ham)	0.5	
08.03.05	Sausage	0.5	
08.03.06	Fermented meat products	0.5	
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products) [except 09.01 Fresh aquatic products, 09.03 Pre-processed aquatic products (half-finished products)]	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.05.01	Tea drinks	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
16.06	Puffed food	0.5	

gromwell red

CNS No. 08.140

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.1	
07.02	Pastries	0.9	
07.03	Crackers	0.1	
07.04	Fillings and topping for bakeries	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (only fruity drink)	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.03.03	Fruit wine	0.1	

purple sweet potato colour

CNS No. 08.154

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
03.0	Frozen drinks (except 03.04 Edible ice)	0.2	
05.02	Candies	0.1	
07.02.04	Decorations on pastries	0.2	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.2	

shellac

CNS No. 14.001

INS No. 904

Function: coating agents, basic substances for gum-based candies, color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.01.02	Surface-treated fresh fruit (only citrus)	0.5	
04.01.01.02	Surface-treated fresh fruit (only apple)	0.4	
05.01	Cocoa products, chocolate and chocolate products, including	0.2	

	chocolate of cocoa butter replacer and its products		
05.02.01	Gum-based candies	3.0	
05.02.02	Other candies except gum-based candies	3.0	
07.03.02	Waffles	0.2	
16.03	Collagen casings	Based on production necessity	

lac dye red (lac red)

CNS No. 08.104

INS No. —

Function: color

Food Category No.	Food	Max Level / (g/kg)	Note
04.01.02.05	Fruit jam	0.5	
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies	0.5	
07.04	Fillings and topping for bakeries (only flavored pie fillings)	0.5	
12.10	Compound condiment	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.04	Carbonated drinks	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
14.08	Flavored drinks (fruity drink only)	0.5	As in the ready-to-drink status; for corresponding solid drink, increase use by times of dilution
15.02	Prepared wine	0.5	

Table A.2 Food Categories Corresponding to Food Numberings with Exceptions in the Table A.1

No. of Categories with Exceptions	Food Category No.	Food Name
1.	01.01.01	Pasteurized milk
2.	01.01.02	Sterilized milk and ESL milk
3.	01.02.01	Fermented milk
4.	01.03.01	Milk powder and cream powder
5.	01.05.01	Cream
6.	02.01.01 .01	Vegetable oil
7.	02.01.01.02	Hydrogenated vegetable oil
8.	02.01.02	Animal fat (including lard, tallow, fish oil, and other animal fats)
9.	02.01.03	Water-free butter, water-free milkfat
10.	02.02.01.01	Butter and concentrated butter
11.	04.01.01.01	Untreated fresh fruits
12.	04.01.01.02	Surface-treated fresh fruit
13.	04.01.01.03	Peeled or pre-cut fresh fruit
14.	04.02.01.01	Unprocessed vegetables
15.	04.02.01.02	Surface-treated fresh vegetable
16.	04.02.01.03	Peeled, cut or shredded vegetable
17.	04.02.01.04	Bean sprouts
18.	04.02.02.01	Frozen vegetable
19.	04.02.02.06	Fermented vegetable product
20.	04.03.01.01	Unprocessed fresh edible fungi and algae
21.	04.03.01.02	Surface-treated fresh edible fungi and algae
22.	04.03.01.03	Peeled, sliced or stripped edible fungi and algae
23.	04.03.02.01	Frozen edible fungi and algae
24.	06.01	Crude cereal
25.	06.02.01	Rice
26.	06.02.02	Rice products
27.	06.02.03	Rice flour (including glutinous rice ball flour)
28.	06.02.04	Rice flour products
29.	06.03.01.01	All-purpose wheat flour
30.	06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)
31.	06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/shuo mai wrap)
32.	06.03.02.02	Dried pastas and noodles and similar products
33.	06.04.01	Coarse grain flour
34.	08.01.01	Raw and fresh meat
35.	08.01.02	Chilled meat
36.	08.01.03	Frozen meat
37.	09.01	Fresh aquatic products
38.	09.03.01	Vinegar-pickled aquatic products, or jelly-form fish products
39.	09.03.02	Pickled aquatic products
40.	09.03.03	Roe product
41.	09.03.04	Air-dry, heat-dry, press-dry aquatic products

No. of Categories with Exceptions	Food Category No.	Food Name
42.	09.03.05	Other pre-processed aquatic products (e.g. fish dumpling wrap)
43.	10.01	Fresh egg
44.	10.03.01	Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips)
45.	10.03.03	Beaten egg, or egg in liquid form
46.	11.01.01	Sugar and its products, cane sugar, brown sugar, brown sugar pieces
47.	11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups
48.	11.03.01	Honey
49.	12.01	Salt and salt substitute
50.	12.09.01	Herbs, spices, seasonings and condiments and their powder
51.	12.09.02	Oil of herbs, spices, seasonings and condiments
52.	12.09.03	Paste of herbs, spices, seasonings and condiments (i.e. mustard)
53.	12.09.04	Other herbs, spices, seasonings and condiments processed products
54.	13.01.01	Formula for infants and young children
55.	13.01.02	Formula for older infants and young children
56.	13.01.03	Formula for special medical purposes for infants
57.	13.02.01	Cereal-based complementary foods for infants and young children
58.	13.02.02	Canned complementary foods for infants and young children
59.	14.01.01	Natural mineral water
60.	14.01.02	Drinking distilled water
61.	14.01.03	Other drinking water
62.	14.02.01	Fruit and vegetable juice (pulp)
63.	14.02.02	Concentrated fruit and vegetable juice (nectar)
64.	15.03.01.01	Still grape wine
65.	15.03.01.02	Sparkling or semi-sparkling grape wine
66.	15.03.01.03	Flavored wine
67.	15.03.01.04	Special grape wines (grape wines that are brewed with specific methods, such as adding brandy or concentrated grape juice to raw grape wine)
68.	16.02.01	Tea, coffee

Appendix B Provisions for the Use of Food Flavoring Substances

B.1 Principles for the use of flavouring substances and flavoring essences

B.1.1 Flavoring substances and flavoring essences are used in foods to produce, change or enhance flavor of foods. Usually flavoring substances are made to flavoring essences before they are used to enhance flavor of foods; some flavoring substances could be directly used. The flavoring substances and flavoring essences do not include substances that only produce the taste of sweet, sour or salty, nor do they include flavour enhancers.

B.1.2 Flavoring substances and flavoring essences could be used in foods in the appropriate dose based on production necessity; foods in the Table B.1, if not necessary to enhance the flavor, shall not be added flavoring substances nor flavoring essences unless otherwise provided in the laws, regulations or in the national food safety standards. For food categories other than those listed in the Table B.1, whether flavoring substances could be added shall follow provisions of relevant food product standards.

B.1.3 Flavoring substances used to make flavoring essences shall comply with provisions of this standard. Natural flavoring complex with aroma that are obtained from foods (could be unprocessed, or processed to suit the traditional eating habit of human being) using physical methods, enzyme method or microbiological method (the enzymes shall conform with relevant provisions of this standard) could be used to integrate food flavoring essences.

Note: Natural flavoring complex are the agents that contain food flavoring substances.

B.1.4 Food substances with other food additive functions or other food uses should be formulated into food flavoring essences to be used for food flavor addition. When the food substances are used for other food additives functions in food, they should comply with the corresponding provisions of this standard. When used for other purposes, they should comply with the corresponding regulations, for example, benzoic acid, cinnamic aldehyde, guarana extract, sodium diacetate (also known as sodium diacetate), disodium succinate, tricalcium phosphate, amino acids, etc.

B.1.5 Food flavoring essences could contain auxiliary materials that are necessary for its production, storage and use (including food additives and foods). The flavoring essences auxiliary materials shall conform with the following requirements:

- a) The auxiliary materials permitted in the food flavoring essences shall comply with provisions of the [National Food Safety Standard - Food Flavouring Essences \(GB30616\)](#). With the precondition that the expected (flavoring) result is achieved, the few variety of food flavoring essences used, the better.
- b) The food additives used as auxiliary materials in food flavoring essences shall not function as food additives in the final food products; as long as the expected effect is achieved, reduce the use of such food additive to the best degree possible.

B.1.6 Labels of food flavoring substances and food flavoring essences shall conform with provisions of the [National Food Safety Standard General Standard for the Labeling of Food Additives \(GB 29924\)](#).

B.1.7 Pre-packaged foods added with food flavoring substances and flavoring essences shall be labelled in accordance with the [National Food Safety Standard General Standard for the Labeling of Pre-packaged Foods \(GB 7718\)](#).

B.1.8 Quality specifications of food flavoring substances and food flavoring essences shall comply with provisions in the National Food Safety Standard General Rules for Food Flavoring Substances (GB29938).

B.2 List of food flavoring substances

B.2.1 Food flavoring substances include natural flavoring substances and synthetic flavoring substances.

B.2.2 The permitted food use natural flavoring substances are listed in the Table B.2.

B.2.3 The permitted food use synthetic flavoring substances are listed in the Table B.3.

Table B.1 List of Foods That are Prohibited to Add Food Flavoring Substances and Flavoring Essences

Food Categorization No.	Food Name
01.01.01	Pasteurized milk
01.01.02	Sterilized milk and ESL milk
01.02.01	Fermented milk
01.05.01	Cream
02.01.01	Vegetable oil and fat
02.01.02	Animal fat (including lard, tallow, fish oil, and other animal fats)
02.01.03	Water-free butter, water-free milkfat
04.01.01	Fresh fruits
04.02.01	Fresh vegetable
04.02.02.01	Frozen vegetable
04.03.01	Fresh edible fungi and algae
04.03.02.01	Frozen edible fungi and algae
06.01	Crude cereal
06.02.01	Rice
06.03.01	Wheat flour
06.04.01	Coarse grain flour
06.05.01	Edible starch
08.01	Raw and fresh meat
09.01	Fresh aquatic products
10.01	Fresh egg
11.01	Sugar
11.03.01	Honey
12.01	Salt and salt substitute
13.01	Formula for infants and young children ^a
13.02	Complementary foods for infants and young children ^a
14.01.01	Natural mineral water
14.01.02	Drinking distilled water
14.01.03	Other drinking water
16.02.01	Tea, coffee

^a Formula food for older infants and young children could use vanillin, ethyl vanillin and vanilla bean concrete (extract), maximum use levels are 5mg/100mL, 5mg/100mL or based on production necessity; the 100mL is calculated as the ready-to-eat food; producers shall calculate the level (of such additives) in formula foods based on the dilution ratios. Cereal-based complementary foods for infants and young children could use vanillin, with maximum level of use at 7mg/100g; 100g is calculated as the ready-to-eat food; producers shall calculate the level (of such additives) in the cereal based food based on the dilution ratio; formula foods for infants of 0 -6 months shall not add any food flavoring substance.

Table B.2 List of Natural Flavoring Substances Permitted in Foods

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
1	N001	丁香叶油	Clove leaf oil (<i>Eugenia</i> spp.)	2325
2	N002	丁香花蕾酊(提取物)	Clove bud tincture (extract) (<i>Eugenia</i> spp.)	2322
3	N003	丁香花蕾油	Clove bud oil (<i>Eugenia</i> spp.)	2323
4	N004	罗勒油	Basil oil (<i>Ocimum basilicum</i> L.)	2119
5	N005	八角茴香油	Anise star oil (<i>Illicium verum</i> Hook,F.)	2096
6	N006	九里香浸膏	Common Jasmin orange concrete (<i>Murraya paniculata</i>)	—
7	N007	广藿香油	Patchouli oil (<i>Pogostemon cablin</i>)	2838
8	N008	万寿菊油	Tagetes oil (<i>Tagetes</i> spp.)	3040
9	N010	小豆蔻油	Cardamom oil (<i>Elletaria cardamomum</i>)	2241
10	N011	小豆蔻酊	Cardamom tincture (<i>Elletaria cardamomum</i>)	2240
11	N012	小茴香酊	Fennel tincture (<i>Foeniculum vulgare</i> Mill.)	—
12	N013	山苍子油	<i>Litsea cubeba</i> berry oil	3846
13	N014	山楂酊	Hawthorn fruit tincture (<i>Crataegus</i> spp.)	—
14	N015	大蒜油	Garlic oil (<i>Allium sativum</i> L.)	2503
15	N016	大蒜油树脂	Garlic oleoresin (<i>Allium sativum</i> L.)	—
16	N017	天然康酿克油	Cognac oil, green	2331
17	N018	天然薄荷脑	L-Menthol, natural	2665
18	N019	云木香油	Costus root oil (<i>Saussures lappa</i> Clanke)	2336
19	N020	月桂叶油	Bay, sweet, oil (<i>Laurus nobilis</i> L.)	2125
20	N021	乌梅酊	Wumei tincture (<i>Prunus mume</i>)	—
21	N022	布枯叶油	Buchu leaves oil (<i>Barosma</i> spp.)	2169
22	N023	可可酊	Cocoa tincture (<i>Theobroma cacao</i> Linn.)	—
23	N024	可可壳酊	Cocoa husk tincture (<i>Theobroma cacao</i> Linn.)	—
24	N025	甘松油	China nardostachys oil (<i>Nardostachys chinensis</i> Batal.)	—
25	N026	甘草酊	Licorice tincture (<i>Glycyrrhiza</i> spp.)	2628
26	N027	甘草流浸膏	Licorice extract (<i>Glycyrrhiza</i> spp.)	2628
27	N028	冬青油	Wintergreen oil (<i>Gaultheria procumbens</i> L.)	3113
28	N029	白兰花油	<i>Michelia alba</i> flower oil	3950
29	N030	白兰叶油	<i>Michelia alba</i> leaf oil	3950
30	N031	白兰花净油	<i>Michelia alba</i> flower absolute	3950
31	N032	白兰花浸膏	<i>Michelia alba</i> flower concrete	3950
32	N033	白芷酊	<i>Angelica dahurica</i> tincture	—
33	N034	白柠檬油	Lime oil [<i>Citrus aurantifolia</i> (Christman) Swingle]	2631
34	N035	白柠檬萜烯	Lime oil terpene	—

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
35	N036	生姜油树脂	Ginger oleoresin (<i>Zingiber officinale</i> Rosc.)	2523
36	N037	肉豆蔻油	Nutmeg oil (<i>Myristica fragrans</i> Houtt.)	2793
37	N038	肉豆蔻酊	Nutmeg tincture (<i>Myristica fragrans</i> Houtt.)	—
38	N039	中国肉桂油	Cassia oil (<i>Cinnamomum cassia</i> Blume)	2258
39	N040	中国肉桂皮酊 (提取物)	Cassia bark tincture (extract) (<i>Cinnamomum cassia</i> Blume)	2257
40	N041	红茶酊	Black tea tincture (<i>Camellia sinensis</i>)	—
41	N042	印蒿油	Davana oil (<i>Artemisia pallens</i> Wall.)	2359
42	N043	吐鲁酊(提取物)	Tolu balsam tincture (extract) (<i>Myroxylon</i> spp.)	3069
43	N044	吐鲁香膏	Tolu balsam gum (<i>Myroxylon</i> spp.)	3070
44	N045	豆豉酊	Soya bean fermented tincture	—
45	N046	杜松籽油(又名刺柏子油)	Juniper berry oil (<i>Juniperus communis</i> L.)	2604
46	N047	芫荽籽油	Coriander oil (<i>Coriandrum sativum</i> L.)	2334
47	N048	芹菜花油	Celery flower oil (<i>Apium graveolens</i> L.)	—
48	N049	芹菜籽油	Celery seed oil (<i>Apium graveolens</i> L.)	2271
49	N050	牡荆叶油	<i>Vitex cannabifolia</i> leaf oil	—
50	N051	圆柚油	Grapefruit oil, expressed (<i>Citrus paradisi</i> Mact.)	2530
51	N052	苍术脂(又名苍术硬脂、苍术油)	Atractylodes oil (<i>Atractylodes lancea</i>)	—
52	N053	枣子酊	Chinese date (common Jujube) tincture (<i>Ziziphus jujuba</i> Mill.)	—
53	N054	玫瑰油	Rose oil (<i>Rosa</i> spp.)	2989
54	N055	玫瑰净油	Rose absolute (<i>Rosa</i> spp.)	2988
55	N056	玫瑰浸膏	Rose concrete (<i>Rosa</i> spp.)	—
56	N057	鸢尾浸膏	Orris concrete (<i>Iris florentina</i> L.)	2829
57	N058	鸢尾脂(又名鸢尾凝脂)	Orris root extract (<i>Iris florentina</i> L.)	2830
58	N059	杭白菊花油	Chrysanthemum Hang Zhou flower oil (<i>Dendranthema morifolium</i> or <i>Chrysanthemum morifolium</i>)	—
59	N060	杭白菊花浸膏(又名杭菊花流浸膏)	Chrysanthemum Hang Zhou flower extract (<i>Dendranthema morifolium</i> or <i>Chrysanthemum morifolium</i>)	4689
60	N061	枫槭油	Maple oil (<i>Acer</i> spp.)	—
61	N062	枫槭浸膏	Maple concrete (<i>Acer</i> spp.)	—
62	N063	岩蔷薇浸膏(又名赖百当浸膏)	Labdanum extract (<i>Cistus ladaniferus</i>)	2610
63	N064	咖啡酊	Coffee tincture (<i>Coffee</i> spp.)	—
64	N065	罗汉果酊	Luohanfruit tincture [<i>Siraitia grosvenorii</i> (Swingle) C.Jeffrey]	—

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
65	N066	金合欢浸膏	Cassie concrete (<i>Acacia farnesiana</i> Willd.)	—
66	N067	依兰依兰油	Ylang ylang oil (<i>Cananga odorata</i> Hook.f.and Thomas)	3119
67	N068	大花茉莉净油	<i>Jasminum grandiflorum</i> absolute	2598
68	N069	大花茉莉浸膏	<i>Jasminum grandiflorum</i> concrete	2599
69	N070	小花茉莉净油	<i>Jasminum sambac</i> absolute	—
70	N071	小花茉莉浸膏	<i>Jasminum sambac</i> concrete	—
71	N072	佛手油	Sarcodactylis oil (<i>Citrus medica</i> var. <i>Sarcodactylis</i> Swingle)	3899
72	N073	圆叶当归根酊(又名独活酊)	Angelica root tincture (extract) (<i>Angelica archangelica</i> L.)	2087
73	N074	洋葱油	Onion oil (<i>Allium cepa</i> L.)	2817
74	N075	生姜油	Ginger oil (<i>Zingiber officinale</i> Rosc.)	2522
75	N076	姜黄油	Turmeric oil (<i>Curcuma longa</i> L.)	3085
76	N077	姜黄油树脂	Turmeric oleoresin (<i>Curcuma longa</i> L.)	3087
77	N078	姜黄浸膏	Turmeric extract (<i>Curcuma longa</i> L.)	3086
78	N079	葫芦巴酊	Fenugreek tincture (extract) (<i>Trigonella foenum graecum</i> L.)	2485
79	N080	玳玳花油	Daidai flower oil (<i>Citrus aurantium</i> L.'Daidai')	2771
80	N081	玳玳花浸膏	Daidai flower concrete (<i>Citrus aurantium</i> L.'Daidai')	2771
81	N082	玳玳果油	Daidai fruit oil (<i>Citrus aurantium</i> L.'Daidai')	2771
82	N083	柚皮油	Pummelo peel oil [<i>Citrus grandis</i> (L.) Osbeck]	—
83	N084	柏木叶油(北美香柏)	Cedar leaf oil (<i>Thuja occidentalis</i> L.)	2267
84	N085	枯茗籽油(又名孜然油)	Cumin seed oil (<i>Cuminum cyminum</i> L.)	2343
85	N086	柠檬油	Lemon oil [<i>Citrus limon</i> (L.) Burm.f.]	2625
86	N087	无萜柠檬油	Lemon oil, terpeneless [<i>Citrus limon</i> (L.) Burm.f.]	2626
87	N088	柠檬油萜烯	Terpenes of lemon oil	—
88	N089	柠檬叶油	Petitgrain lemon oil [<i>Citrus limon</i> (L.) Burm.f.]	2853
89	N090	柠檬草油	Lemongrass oil (<i>Cymbopogon citratus</i> DC. and <i>C. flexuosus</i>)	2624
90	N091	梔子花浸膏	Gardenia flower concrete (<i>Gardenia jasminoides</i> Ellis)	—
91	N092	树兰花油	<i>Aglaiia odorata</i> flower oil	—
92	N093	树兰花酊	<i>Aglaiia odorata</i> flower tincture	—
93	N094	树兰花浸膏	<i>Aglaiia odorata</i> flower concrete	—
94	N095	树苔净油	Treemoss absolute (<i>Evernia furfuraceae</i>)	—
95	N096	树苔浸膏	Treemoss concrete (<i>Evernia furfuraceae</i>)	—
96	N097	香叶油(又名玫瑰香叶油)	Geranium oil (geranium rose oil) (<i>Pelargonium</i>	2508

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
			<i>graveolens</i> L'Her)	
97	N098	除萘香叶油	Geranium oil terpeneless	2508
98	N099	香风茶油(又名香茶菜油)	Xiang Feng cha oil (<i>Rabdosia</i> spp.)	—
99	N101	香柠檬油	Bergamot oil (<i>Citrus aurantium</i> L.subsp. <i>bergamia</i>)	2153
100	N102	香根油	Vertiver oil (<i>Vetiveria zizanioides</i> Nash.)	—
101	N103	香根浸膏	Vertiver concrete (<i>Vetiveria zizanioides</i> Nash.)	—
102	N104	香荚兰豆酊	Vanilla bean tincture (<i>Vanilla</i> spp.)	3105
103	N105	香荚兰豆浸膏(提取物)	Vanilla bean concrete (extract) (<i>Vanilla</i> spp.)	3105
104	N106	香附子油	Cyperus oil (<i>Cupressus sempervirens</i>)	—
105	N107	香葱油	Chives oil (<i>Allium schoenoprasum</i>)	—
106	N108	香紫苏油	Clary sage oil (<i>Salvia sclarea</i> L.)	2321
107	N109	香榧子壳浸膏	<i>Torreya grandis</i> shell concrete	—
108	N110	橘子油	Mandarin oil (<i>Citrus reticulata</i> Blanco)	2657
109	N111	除萘橘子油	Mandarin oil, terpeneless	—
110	N112	酒花酊	Hops tincture (extract) (<i>Humulus lupulus</i> L.)	2578
111	N113	酒花浸膏	Hops extract, solid (<i>Humulus lupulus</i> L.)	2579
112	N114	桉叶油(蓝桉油)	Eucalyptus oil (<i>Eucalyptus globulus</i> Labille)	2466
113	N115	海狸酊	Castoreum tincture (extract) (<i>Castor</i> spp.)	2261
114	N116	斯里兰卡肉桂皮油	Cinnamon bark oil (<i>Cinnamomum</i> spp.)	2291
115	N117	斯里兰卡肉桂叶油	Cinnamon leaf oil (<i>Cinnamomum</i> spp.)	2292
116	N118	桂花净油	<i>Osmanthus fragrans</i> flower absolute	3750
117	N119	桂花酊	<i>Osmanthus fragrans</i> flower tincture	—
118	N120	桂花浸膏	<i>Osmanthus fragrans</i> flower concrete	—
119	N121	桂圆酊	Longan tincture (<i>Euphoria longana</i>)	—
120	N122	留兰香油	Spearmint oil (<i>Mentha spicata</i>)	3032
121	N123	核桃壳提取物	Walnut hull extract (<i>Juglans</i> spp.)	3111
122	N124	素方花净油	Common white jasmine flower absolute (<i>Jasminum officinale</i> L.)	—
123	N125	桦焦油	Birch sweet oil (<i>Betula lenta</i> L.)	2154
124	N126	蚕豆花酊	Broad bean flower tincture (<i>Vicia faba</i> Linn.)	—
125	N127	绿茶酊	Green tea tincture (<i>Thea sinensis</i> or <i>Camellia sinensis</i>)	—
126	N128	野玫瑰浸膏	Wild rose concrete (<i>Rosa multiflora</i>)	—
127	N129	甜小茴香油	Fennel oil, sweet (<i>Foeniculum vulgare</i> Mill. var. <i>dulce</i> D.C.)	2483
128	N130	甜叶菊油	<i>Stevia rebaudiana</i> oil	—
129	N131	甜橙油	Orange oil [<i>Citrus sinensis</i> (L.) Osbeck]	2821
130	N132	除萘甜橙油	Orange oil, terpeneless [<i>Citrus sinensis</i> (L.)	2822

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
			Osbeck]	
131	N133	甜橙油萜烯	Terpenes of orange oil	—
132	N134	菊苣浸膏	Chicory concrete (extract) (<i>Cichorium intybus</i> L.)	2280
133	N135	晚香玉浸膏	Tuberose concrete (<i>Polianthes tuberosa</i>)	—
134	N136	紫罗兰叶浸膏/净油	Violet leaves absolute/concrete (<i>Viola odorata</i> L.)	3110
135	N137	椒样薄荷油	Peppermint oil (<i>Mentha piperita</i> L.)	2848
136	N138	黑加仑酊	Black currant tincture (<i>Ribes nigrum</i> L.)	2346
137	N139	黑加仑浸膏	Black currant concrete (<i>Ribes nigrum</i> L.)	2346
138	N140	槐树花净油	<i>Sophora japonica</i> flower absolute	—
139	N141	槐树花浸膏	<i>Sophora japonica</i> flower concrete	—
140	N142	辣椒酊	Capsicum tincture (extract) (<i>Capsicum</i> spp.)	2233
141	N143	辣椒油树脂(又名灯笼辣椒油树脂)	Paprika oleoresin (<i>Capsicum annuum</i> L.)	2834
142	N144	愈疮木油	Guaiac wood oil (<i>Bulnesia sarmienti</i> Lor.)	2534
143	N145	缬草油	Valerian root oil (<i>Valeriana officinalis</i> L.)	3100
144	N146	墨红花净油	<i>Rose crimsonglory</i> flower absolute	—
145	N147	墨红花浸膏	<i>Rose crimsonglory</i> flower concrete	—
146	N149	橙叶油	Petitgrain bigarade oil (<i>Citrus aurantium</i> L.)	2855
147	N150	亚洲薄荷油	<i>Mentha arvensis</i> oil (Cornmint oil)	4219
148	N151	亚洲薄荷素油	<i>Mentha arvensis</i> oil, partially dementholized	—
149	N152	檀香油	Sandalwood oil (<i>Santalum album</i> L.)	3005
150	N153	薰衣草油	Lavender oil (<i>Lavandula angustifolia</i>)	2622
151	N154	头状百里香油(又名西班牙牛至油)	Origanum oil (<i>Thymus capitatus</i>)	2828
152	N155	可乐果提取物	Kolas nut extract (<i>Cola acuminata</i> Schott et EndL.)	2607
153	N156	加州胡椒油	Schinus molle oil (<i>Schinus molle</i> L.)	3018
154	N157	卡黎皮油	Cascarilla bark oil (<i>Croton</i> spp.)	2255
155	N158	百里香油	Thyme oil (<i>Thymus vulgaris</i> L.)	3064
156	N159	奶油发酵起子蒸馏物(又名黄油蒸馏物)	Butter starters distillate	2173
157	N160	卡南伽油	Cananga oil (<i>Cananga odorata</i> Hook. F. and Thoms)	2232
158	N161	月桂叶提取物/油树脂	Laurel leaves extract/oleoresin (<i>Laurus nobilis</i> L.)	2613
159	N162	生姜提取物(生姜浸膏)	Ginger extract (Ginger concrete.) (<i>Zingiber officinale</i>)	2521
160	N163	白栎木屑提取物	Oak chips extract (<i>Quercus alba</i> L.)	2794
161	N164	龙蒿油	Estragon oil (<i>Artemisia dracunculus</i> L.)	2412

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
162	N165	白樟油	Camphor oil, white [<i>Cinnamomum camphora</i> (L.) Presl]	2231
163	N166	肉豆蔻衣油	Mace oil (<i>Myristica fragrans</i> Houtt.)	2653
164	N167	众香叶油	Pimento leaf oil (<i>Pimenta officinalis</i> Lindl.)	2901
165	N168	西班牙鼠尾草油	Sage oil, Spanish (<i>Salvia lavandulaefolia</i> Vahl.)	3003
166	N169	红橘油	Tangerine oil (<i>Citrus reticulata</i> Blanco)	3041
167	N170	杂薰衣草油	Lavandin oil (<i>Lavandula hybrida</i>)	2618
168	N171	杏仁油	Apricot Kernel oil (<i>Prunus armeniaca</i> L.)	2105
169	N172	苏合香油	Styrax oil (<i>Liquidambar</i> spp.)	—
170	N173	苏合香提取物	Styrax extract (<i>Liquidambar</i> spp.)	3037
171	N174	长角豆油	Locust bean oil (<i>Ceratonia siliqua</i> L.)	—
172	N175	角豆提取物	Carob bean extract (<i>Ceratonia siliqua</i> L.)	2243
173	N176	皂树皮提取物	Quillaia (<i>Quillaja sa ponaria</i> Molina)	2973
174	N177	乳香油	Olibanum oil (<i>Boswellia</i> spp.)	2816
175	N178	没药油	Myrrh oil (<i>Commiphora</i> spp.)	2766
176	N179	良姜根提取物	Galangal root extract (<i>Alpinia</i> spp.)	2499
177	N180	苏格兰松油	Pine oil, scotch (<i>Pinus sylvestris</i> L.)	2906
178	N181	小茴香油(又名普通小茴香油)	Fennel oil, (common) (<i>Foeniculum vulgare</i> Mill)	2481
179	N182	苦杏仁油	Almond oil, bitter (<i>Prunus amygdalus</i>)	2046
180	N183	阿魏油	Asafoetida oil (<i>Ferula asafoetida</i> L.)	2108
181	N184	金合欢净油	Cassie absolute [<i>Acacia farnesiana</i> (L.) Willd.]	2260
182	N185	欧芹叶油	Parsley leaf oil (<i>Petroselinum crispum</i>)	2836
183	N186	松针油	Pine needle oil (<i>Abies</i> spp.)	2905
184	N187	波罗尼花净油	Boronia absolute (<i>Boronia megastigma</i> Nees)	2167
185	N188	玫瑰木油	Bois de rose oil (<i>Aniba rosaeodora</i> Ducke)	2156
186	N189	玫瑰草油	Palmarosa oil [<i>Cymbopogon martini</i> (Roxb.) Stapf]	2831
187	N190	香茅油	Citronella oil (<i>Cymbopogon nardus</i> Rendle or <i>Cymbopogon winterianus</i> Jowitt)	2308
188	N191	迷迭香油	Rosemary oil (<i>Rosemarinus officinalis</i> L.)	2992
189	N192	香脂冷杉油	Balsam fir oil [<i>Abies balsamea</i> (L.) Mill.]	2114
190	N193	香脂冷杉油树脂	Balsam fir oleoresin [<i>Abies balsamea</i> (L.) Mill.]	2115
191	N194	胡萝卜籽油	Carrot seed oil (<i>Daucus carota</i> L.)	2244
192	N195	春黄菊花油(罗马)	Chamomile flower oil (Roman) (<i>Anthemis nobilis</i> L.)	2275
193	N196	春黄菊花净油(提取物)(罗马)	Chamomile flower absolute (extract) (Roman) (<i>Anthemis nobilis</i> L.)	2274
194	N197	药鼠李提取物	Cascara bitterless extract (<i>Rhamnus purshiana</i>)	2253

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
			DC.)	
195	N198	荜澄茄油	Cubeb oil (<i>Piper cubeba</i> L.f.)	2339
196	N199	胡薄荷油(又名唇萼薄荷油)	Pennyroyal oil (<i>Mentha pulegium</i> L.)	2839
197	N200	欧当归油	Lovage oil (<i>Levisticum officinale</i> Koch.)	2651
198	N201	夏至草提取物	Horehound extract (<i>Marrubium vulgare</i> L.)	2581
199	N202	莫哈弗丝兰提取物	Yucca mohave extract (<i>Yucca</i> spp.)	3121
200	N203	海草(藻)提取物	Kelp (<i>Laminaria</i> and <i>Kereocystis</i> spp.)	2606
201	N204	海索草油	Hyssop oil (<i>Hyssopus officinalis</i> L.)	2591
202	N205	莳萝草油(又名莳萝油)	Dill herb oil (<i>Anethum graveolens</i>)	2383
203	N206	秘鲁香脂	Balsam peru (<i>Myroxylon pereirae</i> Klotzsch)	2116
204	N207	格蓬油	Galbanum oil (<i>Ferula galbaniflua</i>)	2501
205	N208	脂檀油	Amyris oil (<i>Amyris balsamifera</i> L.)	—
206	N209	银白金合欢净油(又名含羞草净油)	Mimosa absolute (<i>Acacia decurrens</i> Will. Var. <i>dealbata</i>)	2755
207	N210	接骨木花净油	Elder flower absolute (<i>Sambucus canadensis</i> L. and <i>S.nigra</i> L.)	—
208	N211	甘牛至油	Marjoram oil, sweet [<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.)]	2663
209	N212	黄龙胆根提取物	Gentian root extract (<i>Gentiana lutea</i> L.)	2506
210	N213	黄葵籽油	Ambrette seed oil (<i>Hibiscus abelmoschus</i> L.)	2051
211	N214	野黑樱桃树皮提取物	Cherry bark extract (wild) (<i>Prunus serotina</i> Ehrh.)	2276
212	N215	黑胡椒油	Pepper oil, black (<i>Piper nigrum</i> L.)	2845
213	N216	葛缕籽油	Caraway seed oil (<i>Carum carvi</i> L.)	2238
214	N217	榄香香树脂	Elemi resinoid (<i>Canarium</i> ssp.)	2407
215	N218	蜡菊提取物	Immortelle extract (<i>Helichrysum angustifolium</i> DC.)	2592
216	N219	香蜂花油	Balm oil (<i>Melissa officinalis</i> L.)	2113
217	N220	<i>d</i> -樟脑	<i>d</i> -Camphor	2230
218	N221	橙花净油	Orange flower absolute (<i>Citrus aurantium</i> L. subsp. <i>amara</i>)	2818
219	N222	柚苷(又名柚皮甙提取物)	Naringin extract (<i>Citrus paradisi</i> Macf.)	2769
220	N223	穗薰衣草油	Spike lavender oil (<i>Lavandula latifolia</i> L.)	3033
221	N224	鹰爪豆净油	Genet absolute (<i>Spartium junceum</i> L.)	2504
222	N225	玳玳果皮油	Daidai peel oil (<i>Citrus aurantium</i> L.'Daidai')	3823
223	N226	甜橙油(橙皮压榨法)	Orange oil, sweet, cold pressed [<i>Citrus sinensis</i> (L.) osbeck]	2825
224	N227	小米辣椒油树脂	Bush red pepper oleoresin (<i>Capsicum frutescens</i> L.)	2234

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
225	N228	丁香茎油	Clove stem oil (<i>Eugenia</i> spp.)	2328
226	N229	大茴香油(又名茴芹油)	Anise oil (<i>Pimpinella anisum</i> L.)	2094
227	N230	L-天冬酰胺	L-Asparagine	—
228	N231	巴拉圭茶净油/提取物	Mate absolute/extract (<i>Ilex paraguariensis</i> St.Hil.)	—
229	N232	白山核桃树皮提取物	Hickory bark extract (<i>Carya</i> spp.)	2577
230	N233	瓜拉纳提取物	Guarana extract (<i>Paullinia cupana</i> HBK)	2536
231	N235	白百里香油	Thyme oil, white (<i>Thymus zygis</i> L.)	3065
232	N236	白胡椒油	Pepper oil, white (<i>Piper nigrum</i> L.)	2851
233	N237	白胡椒油树脂	Pepper oleoresin, white (<i>Piper nigrum</i> L.)	2852
234	N238	白康酿克油	Cognac oil, white	2332
235	N239	白脱酯	Butter esters	2172
236	N240	白脱酸	Butter acids	2171
237	N241	众香果油	Pimenta oil (<i>Pimenta officinalis</i>)	2018
238	N242	安息香树脂	Benzoin resinoid (<i>Styrax tonkinensis</i> Pierre)	2133
239	N243	当归籽油	Angelica seed oil (<i>Angelica archangelica</i> L. or <i>Angelica sinensis</i>)	2090
240	N244	当归根油	Angelica root oil (<i>Angelica archangelica</i> L. or <i>Angelica sinensis</i>)	2088
241	N245	肉豆蔻衣油树脂/提取物	Mace oleoresin/extract (<i>Myristica fragrans</i> Houtt)	2654
242	N246	西印度月桂叶提取物	Bay leaves, west Indian, extract (<i>Pimenta acris</i> kostel)	2121
243	N247	西印度月桂叶油	Bay leaves, West Indian, oil (<i>Pimenta acris</i> kostel)	2122
244	N248	L-阿拉伯糖 (原名称为L-阿戊糖)	L-Arabinose	3255
245	N249	阿拉伯胶	Arabic gum	2001
246	N250	欧当归提取物	Lovage extract (<i>Levisticum officinale</i> Koch)	2650
247	N251	欧芹油树脂	Parsley oleoresin (<i>Petroselinum</i> spp.)	2837
248	N252	油酸	Oleic acid	2815
249	N253	苦木提取物	Quassia extract [<i>Picrasma excelsa</i> (sw.) planch. <i>Quassia amara</i> L.]	2971
250	N254	苦橙叶净油	Orange leaf absolute (<i>Citrus aurantium</i> L.)	2820
251	N255	苦橙油	Orange oil, bitter (<i>Citrus aurantium</i> L.)	2823
252	N256	金鸡纳树皮	Cinchona bark (yellow) (<i>Cinchona</i> spp.)	2283
253	N257	金钮扣油树脂	Jambu oleoresin (<i>Spilanthes acmelia oleracea</i>)	3783
254	N258	奎宁盐酸盐	Quinine hydrochloride	2976
255	N260	洋葱油树脂	Onion oleoresin (<i>Allium cepa</i> L.)	—
256	N261	茶树油(又名互叶白千层油)	Tea tree oil (<i>Melaleuca alternifolia</i>)	3902

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
257	N262	除萜白柠檬油	Lime oil, expressed terpeneless (<i>Citrus aurantifolia</i> Swingle)	2632
258	N263	除萜甜橙皮油	Orange peel oil, sweet, terpeneless (<i>Citrus sinensis</i> L.Osbeck)	2826
259	N265	黄芥末提取物/黄芥末油树脂	Mustard extract/oleoresin, yellow (<i>Brassica</i> spp.)	—
260	N266	棕芥末提取物	Mustard extract, brown (<i>Brassica</i> spp.)	—
261	N267	焦木酸	Pyroligneous acid	2967
262	N268	紫苏油	Perilla leaf oil (Shiso oil) (<i>Perilla frutescens</i>)	4013
263	N269	葡萄柚油萜烯	Grapefruit oil terpenes (<i>Citrus paradisi</i> Macf)	—
264	N270	黑胡椒油树脂/黑胡椒提取物	Pepper oleoresin/extract, black (<i>Piper nigrum</i> L.)	2846
265	N271	榄香油/提取物/香树脂	Elemi oil/extract/ resinoid (<i>Canarium cimmune</i> or <i>Iuzonicum</i> Miq)	2408
266	N272	蜂蜡净油	Beeswax absolute (<i>Apis mellifera</i> L.)	2126
267	N273	赖百当净油(又名岩蔷薇净油)	Labdanum absolute (<i>Cistus</i> spp.)	2608
268	N274	鼠尾草油(又名药鼠尾草油)	Sage oil (<i>Salvia officinalis</i> L.)	3001
269	N275	蜡菊净油	Helichrysum absolute (<i>Helichrysum augustifolium</i>)	—
270	N276	糖蜜提取物	Molasses extract	—
271	N277	檀香醇(包括 α -檀香醇, β -檀香醇)	Santalol, α - and β -	3006
272	N278	山达草流浸膏	Yerba santa fluid extract [<i>Eriodictyon californicum</i> (Hook and Arn) Torr]	3118
273	N279	苜蓿提取物	Alfalfa extract (<i>Medicago sativa</i> L.)	2013
274	N281	众香子油树脂/提取物	Allspice oleoresin/extract (<i>Pimenta officinalis</i> Lindl.)	2019
275	N282	黄葵籽净油	Ambrette seed absolute (<i>Hibiscus abelmoschus</i> L.)	2050
276	N283	秘鲁香膏油	Balsam oil, Peru (<i>Myroxylon pereirae</i> Klotzsch)	2117
277	N284	罗勒提取物	Basil extract (<i>Ocimum basilicum</i> L.)	2120
278	N285	芹菜籽固体提取物	Celery seed extract solid (<i>Apium graveolens</i> L.)	2270
279	N286	芹菜籽(含CO ₂) 提取物	Celery seed (CO ₂) Extract (<i>Apium graveolens</i> L.)	2269
280	N287	母菊(匈牙利春黄菊) 花油	Chamomile flower oil (Hungarian) (<i>Matricaria chamomilla</i> L.)	2273
281	N288	黄色金鸡纳树皮提取物	Cinchona bark extract (yellow) (<i>Cinchona</i> spp.)	2284
282	N289	丁香花蕾油树脂	Clove bud oleoresin (<i>Eugenia</i> spp.)	2324
283	N290	红三叶草提取物(固体)	Clover tops red extract solid (<i>Trifolium</i>)	2326

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
			<i>pratense</i> L.)	
284	N291	蒲公英流浸膏	Dandelion fluid extract (<i>Taraxacum</i> spp.)	2357
285	N292	蒲公英根固体提取物	Dandelion root solid extract (<i>Taraxacum</i> spp.)	2358
286	N293	加拿大飞蓬草油	Fleabane oil (<i>Erigeron canadensis</i>)	2409
287	N294	穗花槭提取物(固体)	Mountain maple extract solid (<i>Acer spicatum</i> Lam.)	2757
288	N295	芸香油	Rue oil (<i>Ruta graveolens</i> L.)	2995
289	N296	鼠尾草油树脂/提取物	Sage oleoresin/extract (<i>Salvia officinalis</i> L.)	3002
290	N297	菝葜提取物	Sarsaparilla extract (<i>Smilax</i> spp.)	3009
291	N298	水蒸气蒸馏松节油	Turpentine, steam-distilled (<i>Pinus</i> spp.)	3089
292	N299	缬草根提取物	Valerian root extract (<i>Valeriana officinalis</i> L.)	3099
293	N300	香荚兰油树脂	Vanilla oleoresin (<i>Vanilla fragrans</i>)	3106
294	N301	紫罗兰叶净油	Violet leaves absolute (<i>Viola odorata</i> L.)	3110
295	N302	洋艾油	Wormwood oil (<i>Artemisia absinthium</i> L.)	3116
296	N304	橘柚油	Tangelo oil	—
297	N305	晚香玉净油	Tuberose absolute (<i>Polianthes tuberosa</i> L.)	—
298	N306	美国栗树叶提取物	Chestnut leaves extract [<i>Castanea dentate</i> (Marsh.) Borkh.]	—
299	N307	古巴香脂油	Copaiba oil (South American spp. of <i>Copaifera</i>)	—
300	N308	达迷草叶	Damiana leaves (<i>Turnera diffusa</i> Willd.)	—
301	N309	母菊(匈牙利春黄菊) 花净油	Chamomile flower absolute (Hungarian) (<i>Matricaria chamomilla</i> L.)	—
302	N310	接骨木花提取物	Elder flowers extract (<i>Sambucus canadensis</i> L. and <i>S. nigra</i> L.)	—
303	N311	防风根油(又名没药油)	Opoponax oil (<i>Commiphora</i> ssp.)	—
304	N312	藏红花提取物	Saffron extract (<i>Crocus sativus</i> L.)	2999
305	N313	香叶提取物	Geranium extract (<i>Pelargonium</i> spp.)	—
306	N314	葫芦巴油树脂	Fenugreek oleoresin (<i>Trigonella foenum-graecum</i> L.)	2486
307	N315	柠檬提取物	Lemon extract [<i>Citrus limon</i> (L.) Burm.f.]	2623
308	N316	德国鸢尾树脂	Orris resinoid (<i>Iris germanical</i> L.)	—
309	N317	罗望子提取物(浸膏)	Tamarind extract (<i>Tamarindus indica</i> L.)	—
310	N318	辣根油	Horseradish oil (<i>Armoracia lapathifolia</i> Gilib)	—
311	N319	葫芦巴籽浸膏	Fenugreek seed extract (<i>Trigonella foenum-graecum</i> L.)	2485
312	N320	芹菜叶油	Celery leaf oil (<i>Apium graveolens</i> L.)	—
313	N321	柏木油萜烯	Cedarwood oil terpenes	—
314	N322	肉豆蔻油树脂	Nutmeg oleoresin (<i>Myristica fragrans</i> Houtt)	—
315	N324	芫荽油/油树脂	Coriander oil/oleoresin (<i>Coriandrum sativum</i> L.)	2334

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316	N326	韭葱油	Leek oil (<i>Allium porrum</i>)	—
317	N327	甜橙皮提取物	Orange peel extract, sweet [<i>Citrus sinensis</i> (L.) Osbeck]	2824
318	N329	香橙皮油	<i>Citrus junos</i> peel oil	2318
319	N330	海藻净油	<i>Algues</i> absolute	—
320	N331	墨西哥鼠尾草油树脂(又名棘枝油树脂) (原名称为墨西哥牛至油树脂)	Oregano oleoresin (<i>Lippia</i> spp.)	2827
321	N332	甘草酸铵	Glycyrrhizin, ammoniated (<i>Glycyrrhiza</i> spp.)	2528
322	N333	冬香草油	Savory winter oil (<i>Satureja montana</i> L.)	3016
323	N334	苏合香	Styrax (<i>Liquidambar</i> spp.)	3036
324	N335	阿魏液态提取物(流浸膏)	Asafoetida fluid extract (<i>Ferula assafoetida</i> L.)	2106
325	N336	桃树叶净油	Peach tree leaf absolute (<i>Prunus persica</i> L.Batsch)	—
326	N337	白藜牛至	Dittany of crete (<i>Origanum dictamnus</i> L.)	2399
327	N338	酒花油	Hops oil (<i>Humulus lupulus</i> L.)	2580
328	N339	赖百当油	Labdanum oil (<i>Cistus ladaniferus</i>)	2609
329	N340	薰衣草净油	Lavender absolute (<i>Lavandula angustidolia</i>)	2620
330	N341	没药树脂提取物	Opoponax extract resinoid (<i>Commiphora</i> ssp.)	—
331	N342	花椒提取物	Ash bark, prickly, extract (<i>Zanthoxylum</i> spp.)	2110 4754
332	N343	蓖麻油	Castor oil (<i>Ricinus communis</i>)	2263
333	N344	儿茶粉	Catechu powder (<i>Acacia catechu</i> Willd.)	2265
334	N345	苦艾	Wormwood (<i>Artemisia absinthium</i> L.)	3114
335	N346	苦橙花油	Neroli bigarade oil (<i>Citrus aurantium</i> L.)	2771
336	N347	达瓦树胶	Ghatti gum (<i>Anogeissus latifolia</i> Wall.)	2519
337	N348	苦艾提取物	Wormwood extract (<i>Artemisia absinthium</i> L.)	3115
338	N349	刺柏提取物	Juniper extract (<i>Juniperus communis</i> L.)	2603
339	N350	甘草提取物(粉)	Licorice extract powder (<i>Glycyrrhiza glabra</i> L.)	2629
340	N351	甜菜碱(天然提取)	Betaine (Natural Extract)	4223
341	N352	松焦油	Pine tar oil (<i>Pinus</i> spp.)	2907
342	N353	橡苔净油	Oakmoss absolute (<i>Evernia</i> spp.)	2795
343	N354	苏格兰留兰香油	Scotch spearmint oil (<i>Mentha cardiaca</i> L.)	4221
344	N355	海索草提取物(又名神香草提取物)	Hyssop extract (<i>Hyssopus officinalis</i> L.)	2590
345	N356	安古树皮提取物	Angostura extract (<i>Galipea officinalis</i> Hancock)	2092
346	N357	德国春黄菊花(母菊花) 提取物	Chamomile (German) extract (<i>Matricaria chamomilla</i> L.)	—

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
347	N359	L-苏氨酸	L-Threonine	4710
348	N360	L-丝氨酸	L-Serine	—
349	N361	灵猫净油	Civet absolute (<i>Viverra civetta</i> Schreber V. <i>zibetha</i> Schreber)	2319
350	N362	胭脂树提取物	Annatto extract (<i>Bixa orellana</i> L.)	2103
351	N363	卡黎皮提取物	Cascarilla bark extract (<i>Croton</i> spp.)	2254
352	N364	肉桂皮油/油树脂	Cinnanon bark oil/oleoresin (<i>Cinnamomaum</i> spp.)	2290
353	N365	刺梧桐树脂	Karaya gum (<i>Sterculia urens</i>)	2605
354	N366	橘叶油	Petitgrain mandarin oil (<i>Citrus reticulata</i> Blanco var. <i>mandarin</i>)	2854
355	N367	欧洲山松针叶油	Pine needle oil, dwarf, oil [<i>Pinus mugo turra</i> var. <i>pumilio</i> (Haenke) Zenari]	2904
356	N368	玫瑰果籽提取物	Rose hips extract (<i>Rosa</i> spp.)	2990
357	N369	夏香草油	Savory summer oil (<i>Satureja hortensis</i> L.)	3013
358	N370	加拿大细辛油	Snakeroot oil, Canadian (<i>Asarum canadense</i> L.)	3023
359	N371	单宁酸	Tannic acid	3042
360	N372	黄耆胶	Tragacanth gum (<i>Astragalus</i> spp.)	3079
361	N373	甘牛至油树脂/提取物	Marjoram oleoresin/extract [<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.)]	2659
362	N374	摩洛哥豆蔻提取物	Grains of paradise extract [<i>Aframomum melegueta</i> (Rosc.) K. Schum]	2529
363	N375	橙皮素	Hesperetin	4313
364	N377	芝麻(CO ₂) 提取物	Sesame CO ₂ extract	—
365	N378	芝麻蒸馏物	Sesame dist.	—
366	N379	干制鲑鱼(CO ₂) 提取物	Katsuobushi CO ₂ extract	—
367	N380	郎姆酒净油	Rum absolute	—
368	N381	豆豉油树脂	Toushi oleoresin (Douchi oleoresin)	—
369	N382	药蜀葵	Althea root (<i>Althea officinalis</i> L.)	2048
370	N383	香蜂草	Balm (<i>Melissa officinalis</i> L.)	2111
371	N384	白千层油	Cajeput oil (<i>Melaleuca cajuputi</i> Powell)	2225
372	N388	毕澄茄	Cubebs (<i>Piper cubeba</i> L. f.)	2338
373	N389	芦荟提取物	Aloe extract (<i>Aloe</i> spp.)	2047
374	N390	龙涎香酊	Ambergris tincture	2049
375	N391	黄葵酊	Ambrette tincture (<i>Hibiscus abelmoschus</i> L.)	2052
376	N392	燕根(萝藦科植物) 提取物	Swallowroot (<i>Decalepis hamiltonii</i>) extract	4283
377	N393	红枣浸膏	Date concrete (<i>Ziziphus jujuba</i>)	—
378	N394	高倍天然苹果香料	Folded Apple Essence	—
379	N395	β -愈疮木烯	β -Guaiene Guaia-1(5),7(11) -diene	—

No.	Code	Flavoring Substances (in Chinese)	Flavoring Substances (in English)	FEMA No.
380	N396	褐藻胶	Algin (<i>Laminaria</i> spp. and other kelps)	2014
381	N397	香厚壳桂皮油	Massoia bark oil (<i>Cryptocarya massoio</i>)	3747
382	N398	(—)-高圣草酚钠盐	(—)-Homoeriodictiol sodium salt	4228
383	N399	酶处理异槲皮苷	Isoquercitrin, enzymatically modified	4225
384	N400	葡萄籽提取物	Grape seed extract (<i>Vitis vinifera</i>)	4045
385	N401	留兰香提取物	Spearmint extract (<i>Mentha spicata</i> L.)	3031
386	N402	杂醇油(精制过)	Fusel oil, refined	2497
387	N403	葡萄糖基甜菊糖苷	Glucosyl Steviol Glycosides	4728
388	N404	非洲竹芋提取物	Katemfe fruit extract (<i>Thaumatococcus daniellii</i> fruit extract)	4831

Table B.3 List of Synthetic Flavoring Substances Permitted in Foods

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1	S0001	丙二醇	1,2-Propanediol (Propylene glycol)	2940
2	S0002	甘油 (又名丙三醇)	Glycerine (Glycerol)	2525
3	S0003	异丙醇	Isopropyl alcohol	2929
4	S0004	正丁醇	1-Butanol (Butyl alcohol)	2178
5	S0005	异丁醇	Isobutyl alcohol	2179
6	S0006	正戊醇	1-Pentanol (Amyl alcohol)	2056
7	S0007	2-戊醇	2-Pentanol	3316
8	S0008	异戊醇	Isoamyl alcohol	2057
9	S0009	1-戊烯-3-醇	1-Penten-3-ol	3584
10	S0010	正己醇	1-Hexanol (Hexyl alcohol)	2567
11	S0011	2-己烯-1-醇	2-Hexen-1-ol	2562
12	S0012	4-己烯-1-醇	4-Hexen-1-ol	3430
13	S0013	正庚醇	1-Heptanol (Heptyl alcohol)	2548
14	S0014	正辛醇	1-Octanol (Octyl alcohol)	2800
15	S0015	2-辛醇	2-Octanol	2801
16	S0016	1-辛烯-3-醇	1-Octen-3-ol	2805
17	S0017	顺式-5-辛烯-1-醇	<i>cis</i> -5-Octen-1-ol	3722
18	S0018	正壬醇	1-Nonanol (Nonyl alcohol)	2789
19	S0019	顺式-6-壬烯-1-醇	<i>cis</i> -6-Nonen-1-ol	3465
20	S0020	反式-2-壬烯-1-醇	<i>trans</i> -2-Nonen-1-ol	3379
21	S0021	2,6-壬二烯-1-醇	2,6-Nonadien-1-ol	2780
22	S0022	正癸醇	1-Decanol (Decyl alcohol)	2365
23	S0023	十一醇	Undecyl alcohol	3097
24	S0024	月桂醇(又名十二醇)	Lauryl alcohol (Dodecyl alcohol)	2617
25	S0025	1-十六醇	1-Hexadecanol	2554
26	S0026	小茴香醇	Fenchyl alcohol	2480
27	S0027	叶醇(又名顺式-3-己烯-1-醇)	Leaf alcohol (<i>cis</i> -3-Hexen-1-ol)	2563
28	S0028	龙脑	Borneol	2157
29	S0029	芳樟醇	Linalool	2635
30	S0030	氧化芳樟醇	Linalool oxide	3746
31	S0031	异胡薄荷醇	Isopulegol	2962
32	S0032	苏合香醇(又名 α -甲基苄醇)	Styralyl alcohol (α -Methylbenzyl alcohol)	2685
33	S0033	苯甲醇	Benzyl alcohol	2137
34	S0034	苯乙醇	Phenethyl alcohol	2858
35	S0035	苯丙醇	Phenylpropyl alcohol	2885
36	S0036	玫瑰醇	Rhodinol	2980
37	S0037	α -松油醇	α -Terpineol	3045

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
38	S0038	金合欢醇	Farnesol	2478
39	S0039	香叶醇	Geraniol	2507
40	S0040	<i>dl</i> -香茅醇	<i>dl</i> -Citronellol	2309
41	S0041	茴香醇	Anisyl alcohol	2099
42	S0042	肉桂醇	Cinnamic alcohol	2294
43	S0043	α -紫罗兰醇(又名甲位紫罗兰醇)	α -Ionol	3624
44	S0044	β -紫罗兰醇(又名乙位紫罗兰醇)	β -Ionol	3625
45	S0045	二氢- β -紫罗兰醇	Dihydro- β -ionol	3627
46	S0046	橙花醇	Nerol	2770
47	S0047	橙花叔醇	Nerolidol	2772
48	S0048	二甲基苄基原醇	Dimethyl benzyl carbinol	2393
49	S0049	正丙醇	1-Propanol (Propyl alcohol)	2928
50	S0050	3-己醇	3-Hexanol	3351
51	S0051	1-己烯-3-醇	1-Hexen-3-ol	3608
52	S0052	2-乙基己醇	2-Ethyl-1-hexanol	3151
53	S0053	2-庚醇	2-Heptanol	3288
54	S0054	3-辛醇	3-Octanol	3581
55	S0055	顺式-3-辛烯-1-醇	<i>cis</i> -3-Octen-1-ol	3467
56	S0056	2-十一醇	2-Undecanol	3246
57	S0057	对, α -二甲基苄醇	<i>p</i> , α -Dimethylbenzyl alcohol	3139
58	S0058	对-异丙基苄醇	<i>p</i> -Isopropylbenzyl alcohol	2933
59	S0059	对, α , α -三甲基苄醇	<i>p</i> , α , α -Trimethylbenzyl alcohol	3242
60	S0060	β -石竹烯醇	β -Caryophyllene alcohol	4410
61	S0061	龙蒿脑	Estragole	2411
62	S0062	四氢香叶醇	Tetrahydrogeraniol	2391
63	S0063	二氢香芹醇	Dihydrocarveol	2379
64	S0064	1-对-薄荷烯-4-醇(又名1-对-薄荷烯-4-醇)	1- <i>p</i> -Menthen-4-ol	2248
65	S0065	紫苏醇	Perilla alcohol	2664
66	S0066	薄荷脑	Menthol	2665
67	S0067	3-(<i>l</i> -薄荷烷氧基)-2-甲基-1,2-丙二醇	3-(<i>l</i> -Menthoxy)-2-methylpropane-1,2-diol	3849
68	S0068	3,5,5-三甲基环己醇	3,5,5-Trimethylcyclohexanol	3962
69	S0069	顺式-2-壬烯-1-醇	<i>cis</i> -2-Nonen-1-ol	3720
70	S0070	反式,反式-2,4-癸二烯醇	(<i>E</i> , <i>E</i>)-2,4-Decadien-1-ol (<i>trans</i> , <i>trans</i> -2,4-Decadien-1-ol)	3911

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
71	S0071	反式-2-辛烯-4-醇	(E)-2-Octen-4-ol	3888
72	S0072	对-萜-3-烯-1-醇 (又名对-3-薄荷烯-1-醇)	<i>p</i> -Menth-3-en-1-ol	3563
73	S0073	对-萜-1,8(10)二烯-9-醇[又名对-1,8(10)薄荷二烯-9-醇]	Menthadienol [<i>p</i> -mentha-1,8(10)-dien-9-ol]	—
74	S0074	柏木烯醇	Cedrenol	—
75	S0075	脱氢芳樟醇	Dehydrolinalool [(E)-3,7-Dimethyl-1,5,7-octatrien-3-ol]	3830
76	S0076	<i>d</i> -木糖	<i>d</i> -Xylose	3606
77	S0077	<i>d</i> -核糖	<i>d</i> -Ribose	3793
78	S0078	<i>l</i> -鼠李糖	<i>l</i> -Rhamnose	3730
79	S0079	二苯醚	Diphenyl ether	3667
80	S0080	对-甲酚甲醚	<i>p</i> -Cresyl methyl ether	2681
81	S0081	异丁香酚甲醚	Isoeugenyl methyl ether	2476
82	S0082	甲基苄基醚	Methyl phenethyl ether	3198
83	S0083	朗姆醚(又名乙醇氧化水合物)	Rum ether (Ethyl oxyhydrate)	2996
84	S0084	仲丁基乙醚	<i>sec</i> -Butyl ethyl ether	3131
85	S0085	乙基苄基醚	Ethyl benzyl ether	2144
86	S0086	大茴香醚	Anisole	2097
87	S0087	邻-甲基大茴香醚	<i>o</i> -Methylanisole	2680
88	S0088	橙花醚	Nerol oxide	3661
89	S0089	2,4-二甲基大茴香醚	2,4-Dimethylanisole	3828
90	S0090	香兰基乙醚	Vanillyl ethyl ether	3815
91	S0091	丁香酚	Eugenol	2467
92	S0092	异丁香酚	Isoeugenol	2468
93	S0093	甲基丁香酚	Methyl eugenol	2475
94	S0094	对-甲酚	<i>p</i> -Cresol	2337
95	S0095	邻-甲酚	<i>o</i> -Cresol	3480
96	S0096	间-甲酚	<i>m</i> -Cresol	3530
97	S0097	百里香酚 (又名麝香草酚)	Thymol	3066
98	S0098	麦芽酚	Maltol	2656
99	S0099	苯酚	Phenol	3223
100	S0100	2-甲氧基-4-甲基苯酚	2-Methoxy-4-methylphenol	2671
101	S0101	对-乙基苯酚	<i>p</i> -Ethylphenol	3156
102	S0102	2-甲氧基-4-乙烯基苯酚	2-Methoxy-4-vinylphenol	2675
103	S0103	对-二甲氧基苯	<i>p</i> -Dimethoxybenzene	2386
104	S0104	愈疮木酚	Guaiacol	2532
105	S0105	4-乙基愈疮木酚	4-Ethylguaiacol	2436

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
106	S0106	苯甲醛丙二醇缩醛	Benzaldehyde propylene glycol acetal	2130
107	S0107	2-异丙基苯酚	2-Isopropylphenol	3461
108	S0108	2,6-二甲基苯酚	2, 6-Xylenol	3249
109	S0109	2,6-二甲氧基苯酚	2, 6-Dimethoxyphenol	3137
110	S0110	间苯二酚	Resorcinol	3589
111	S0111	香芹酚	Carvacrol	2245
112	S0112	2-甲氧基-4-丙基苯酚	2-Methoxy-4-propylphenol	3598
113	S0113	2,5-二甲基苯酚	2,5-Xylenol	3595
114	S0114	对-乙烯基苯酚	<i>p</i> -Vinylphenol	3739
115	S0115	乙醛	Acetaldehyde	2003
116	S0116	乙醛二乙缩醛	Acetaldehyde diethyl acetal	2002
117	S0117	丙醛	Propionaldehyde	2923
118	S0118	3-(2-呋喃基) 丙烯醛	3-(2-Furyl) acrolein	2494
119	S0119	丁醛	Butyraldehyde	2219
120	S0120	2-甲基丁醛	2-Methylbutyraldehyde	2691
121	S0121	2-甲基-2-丁烯醛	2-Methyl-2-butenal	3407
122	S0122	2-苯基-2-丁烯醛	2-Phenyl-2-butenal	3224
123	S0123	戊醛	Valeraldehyde	3098
124	S0124	异戊醛	Isovaleraldehyde	2692
125	S0125	2-甲基戊醛	2-Methylvaleraldehyde	3413
126	S0126	2-戊烯醛	2-Pentenal	3218
127	S0127	2-甲基-2-戊烯醛	2-Methyl-2-pentenal	3194
128	S0128	4-甲基-2-苯基-2-戊烯醛	4-Methyl-2-phenyl-2-pentenal	3200
129	S0129	2,4-戊二烯醛	2,4-Pentadienal	3217
130	S0130	己醛	Hexanal	2557
131	S0131	2-己烯醛(又名叶醛)	2-Hexenal (Leaf aldehyde)	2560
132	S0132	顺式-3-己烯醛	<i>cis</i> -3-Hexenal	2561
133	S0133	5-甲基-2-苯基-2-己烯醛	5-Methyl-2-phenyl-2-hexenal	3199
134	S0134	2-异丙基-5-甲基-2-己烯醛	2-Isopropyl-5-methyl-2-hexenal	3406
135	S0135	反式,反式-2,4-己二烯醛	<i>trans, trans</i> -2,4-Hexadienal	3429
136	S0136	庚醛	Heptyl aldehyde	2540
137	S0137	4-庚烯醛	4-Heptenal	3289
138	S0138	反式-2-庚烯醛	<i>trans</i> -2-Heptenal	3165
139	S0139	2,6-二甲基-5-庚烯醛	2,6-Dimethyl-5-heptenal	2389
140	S0140	2,4-庚二烯醛	2,4-Heptadienal	3164
141	S0141	辛醛	Octylaldehyde	2797
142	S0142	2-辛烯醛	2-Octenal	3215

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
143	S0143	反式,反式-2,4-辛二烯醛	<i>trans, trans</i> -2,4-Octadienal	3721
144	S0144	反式,反式-2,6-辛二烯醛	<i>trans, trans</i> -2,6-Octadienal	3466
145	S0145	壬醛	Nonanal	2782
146	S0146	甲基壬乙醛(又名2-甲基十一醛)	Methylnonylacetaldehyde (2-Methylundecanal)	2749
147	S0147	2-壬烯醛	2-Nonenal	3213
148	S0148	顺式-6-壬烯醛	<i>cis</i> -6-Nonenal	3580
149	S0149	反式-2-反式-4-壬二烯醛	2,4-Nonadienal (<i>trans</i> -2- <i>trans</i> -4-Nonadienal)	3212
150	S0150	反式-2-顺式-6-壬二烯醛	Nona-2- <i>trans</i> -6- <i>cis</i> -dienal	3377
151	S0151	甲酸桃金娘烯酯	Myrtenyl formate	3405
152	S0152	正癸醛(又名癸醛)	<i>n</i> -Decyl aldehyde (Decanal)	2362
153	S0153	2-癸烯醛	2-Decenal	2366
154	S0154	2,4-癸二烯醛	2,4-Decadienal	3135
155	S0155	十一醛	Undecanal	3092
156	S0156	2-十一烯醛	2-Undecenal	3423
157	S0157	2,4-十一碳二烯醛	2,4-Undecadienal	3422
158	S0158	月桂醛	Lauric aldehyde	2615
159	S0159	2-十二碳烯醛	2-Dodecenal	2402
160	S0160	反式-2-顺式-6-十二碳二烯醛	2- <i>trans</i> -6- <i>cis</i> -Dodecadienal	3637
161	S0161	十四醛	Tetradecyl aldehyde	2763
162	S0162	桃醛(又名 γ -十一烷内酯)	Peach aldehyde (γ -Undecalactone)	3091
163	S0163	大茴香醛	<i>p</i> -Anisaldehyde	2670
164	S0164	水杨醛	Salicylaldehyde	3004
165	S0165	苯甲醛	Benzaldehyde	2127
166	S0166	甲基苯甲醛(邻、对、间位混合物)	Tolualdehydes (mixed <i>o, m, p</i>)	3068
167	S0167	3,4-二甲氧基苯甲醛	3,4-Dimethoxybenzenecarbal	3109
168	S0168	苯乙醛	Phenylacetaldehyde	2874
169	S0169	苯乙醛二甲缩醛	Phenylacetaldehyde dimethyl acetal	2876
170	S0170	苯丙醛(又名3-苯基丙醛)	Phenylpropyl aldehyde (3-Phenylpropionaldehyde)	2887
171	S0171	枯茗醛	Cuminaldehyde	2341
172	S0172	香兰素	Vanillin	3107
173	S0173	香茅醛	Citronellal	2307
174	S0174	柠檬醛	Citral	2303
175	S0175	洋茉莉醛(又名胡椒醛)	Heliotropin (Piperonal)	2911
176	S0176	肉桂醛	Cinnamic aldehyde	2286

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
177	S0177	乙二醇缩肉桂醛	Cinnamaldehyde ethylene glycol acetal	2287
178	S0178	紫苏醛	Perillaldehyde	3557
179	S0179	对- α -1-烯-9-醛 (又名对-1-薄荷烯-9-醛)	<i>p</i> -Menth-1-en-9-al	3178
180	S0180	糠醛	Furfural	2489
181	S0181	5-甲基糠醛	5-Methylfurfural	2702
182	S0182	1,1-二甲氧基乙烷	1,1-Dimethoxyethane	3426
183	S0183	2,6,6-三甲基环己-1,3-二烯基 甲醛	(2,6,6-Trimethylcyclohexa-1,3-dienyl) methanal	3389
184	S0184	异丁醛	Isobutyraldehyde	2220
185	S0185	顺式-4-己烯醛	<i>cis</i> -4-Hexenal	3496
186	S0186	顺式-5-辛烯醛	<i>cis</i> -5-Octenal	3749
187	S0187	4-癸烯醛	4-Decenal	3264
188	S0188	反式,反式-2,4-十二碳二烯醛	<i>trans, trans</i> -2,4-Dodecadial	3670
189	S0189	2-十三烯醛	2-Tridecenal	3082
190	S0190	4-乙基苯甲醛	4-Ethylbenzaldehyde	3756
191	S0191	2-羟基-4-甲基苯甲醛	2-Hydroxy-4-methylbenzaldehyde	3697
192	S0192	邻-甲氧基肉桂醛	<i>o</i> -Methoxycinnamaldehyde	3181
193	S0193	龙脑烯醛	Campholenic aldehyde	3592
194	S0194	α -己基肉桂醛	α -Hexylcinnamaldehyde	2569
195	S0195	香兰素1,2-丙二醇缩醛	Vanillin propylene glycol acetal	3905
196	S0196	乙醛乙醇顺式-3-己烯醇缩醛	Acetaldehyde ethyl <i>cis</i> -3-hexenyl acetal	3775
197	S0197	反式,反式-2,6-壬二烯醛	2- <i>trans</i> -6- <i>trans</i> -Nonadienal	3766
198	S0198	2,4,7-癸三烯醛	2,4,7-Decatrienal	4089
199	S0199	β -甜橙醛	β -Sinensal	3141
200	S0200	4-羟基苯甲醛	4-Hydroxy benzaldehyde	3984
201	S0201	邻-甲氧基苯甲醛	<i>o</i> -Methoxybenzaldehyde	4077
202	S0202	12-甲基十三醛	12-Methyltridecanal	4005
203	S0203	甲乙酮	Methyl ethyl ketone	2170
204	S0204	3-羟基-2-丁酮(又名乙偶姻)	3-Hydroxy-2-butanone (Acetoin)	2008
205	S0205	4-(对-甲氧基苯基)-2-丁酮	4-(<i>p</i> -Methoxyphenyl)-2-butanone	2672
206	S0206	4-苯基-3-丁烯-2-酮	4-Phenyl-3-buten-2-one	2881
207	S0207	丁二酮 2,3-丁二酮	Diacetyl 2,3-Diketo butane	2370
208	S0208	2-戊酮	2-Pentanone	2842
209	S0209	1-戊烯-3-酮	1-Penten-3-one	3382
210	S0210	2,3-戊二酮	2,3-Pentanedione	2841
211	S0211	3-乙基-2-羟基-2-环戊烯-1-酮	3-Ethyl-2-hydroxy-2-cyclopenten-1-one	3152

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
212	S0212	甲基环戊烯醇酮(又名3-甲基-2-羟基-2-环戊烯-1-酮)	Methylcyclopentenolone (3-methyl-2-hydroxy-2-cyclopenten-1-one)	2700
213	S0213	4-己烯-3-酮	4-Hexene-3-one	3352
214	S0214	5-甲基-3-己烯-2-酮	5-Methyl-3-hexen-2-one	3409
215	S0215	3,4-己二酮	3,4-Hexanedione	3168
216	S0216	2-庚酮	2-Heptanone	2544
217	S0217	3-庚烯-2-酮	3-Hepten-2-one (Methyl pentenyl ketone)	3400
218	S0218	6-甲基-5-庚烯-2-酮	6-Methyl-5-hepten-2-one	2707
219	S0219	1-辛烯-3-酮	1-Octen-3-one	3515
220	S0220	2-壬酮	2-Nonanone	2785
221	S0221	2-十一酮	2-Undecanone	3093
222	S0222	2-十三酮	2-Tridecanone	3388
223	S0223	圆柚酮	Nootkatone	3166
224	S0224	<i>l</i> -香芹酮	<i>l</i> -Carvone	2249
225	S0225	苯乙酮	Acetophenone	2009
226	S0226	4-甲基苯乙酮 对-甲基苯乙酮	4-Methylacetophenone <i>p</i> -Methylacetophenone	2677
227	S0227	对-甲氧基苯乙酮	<i>p</i> -Methoxyacetophenone	2005
228	S0228	顺式茉莉酮	<i>cis</i> -Jasmone	3196
229	S0229	覆盆子酮(又名悬钩子酮)	Raspberry ketone [4-(<i>p</i> -Hydroxyphenyl) - 2-butanone]	2588
230	S0230	α -突厥酮	α -Damascone	3659
231	S0231	突厥烯酮	Damascenone	3420
232	S0232	苯甲醛甘油缩醛	Benzaldehyde glyceryl acetal	2129
233	S0233	α -鸢尾酮	α -Irone	2597
234	S0234	α -紫罗兰酮	α -Ionone	2594
235	S0235	β -紫罗兰酮	β -Ionone	2595
236	S0236	<i>dl</i> -樟脑	<i>dl</i> -Camphor	4513
237	S0237	薄荷酮	Menthone	2667
238	S0238	<i>d, l</i> -异薄荷酮	<i>d, l</i> -Isomenthone	3460
239	S0239	4-(2-呋喃基)-3-丁烯-2-酮	4-(2-Furyl) -3-buten-2-one	2495
240	S0240	2-乙基-4-羟基-5-甲基-3(2 <i>H</i>)-呋喃酮	2-Ethyl-4-hydroxy-5-methyl-3(2 <i>H</i>) -furanone	3623
241	S0241	4,5-二甲基-3-羟基-2,5-二氢呋喃-2-酮	4,5-Dimethyl-3-hydroxy-2,5-dihydrofuran-2-one	3634
242	S0242	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	S0243	4,5-二氢-3(2 <i>H</i>)-噻吩酮(四氢	4,5-Dihydro-3-(2 <i>H</i>) thiophenone	3266

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
		噻吩-3-酮)	(Tetrahydrothiophen-3-one)	
244	S0244	2-乙基呋喃	2-Ethylfuran	3673
245	S0245	2-乙酰基呋喃	2-Acetylfuran	3163
246	S0246	2-乙酰基-5-甲基呋喃	2-Acetyl-5-methylfuran	3609
247	S0247	丙酮	Acetone	3326
248	S0248	1-苯基-1,2-丙二酮	1-Phenyl-1,2-propanedione	3226
249	S0249	3,4-二甲基-1,2-环戊二酮	3,4-Dimethyl-1,2-cyclopentadione	3268
250	S0250	3,5-二甲基-1,2-环戊二酮	3,5-Dimethyl-1,2-cyclopentadione	3269
251	S0251	2,3-己二酮	2,3-Hexanedione	2558
252	S0252	1-甲基-2,3-环己二酮	1-Methyl-2,3-cyclohexadione	3305
253	S0253	2,2,6-三甲基环己酮	2,2,6-Trimethylcyclohexanone	3473
254	S0254	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	S0255	3-庚酮	3-Heptanone	2545
256	S0256	5-甲基-2-庚烯-4-酮	5-Methyl-2-hepten-4-one	3761
257	S0257	6-甲基-3,5-庚二烯-2-酮	6-Methyl-3,5-heptadien-2-one	3363
258	S0258	2-辛酮	2-Octanone	2802
259	S0259	3-辛酮	3-Octanone	2803
260	S0260	3-辛烯-2-酮	3-Octen-2-one	3416
261	S0261	6,10-二甲基-5,9-十一碳二烯-2-酮	6,10-Dimethyl-5,9-undecadien-2-one	3542
262	S0262	2-十五酮	2-Pentadecanone	3724
263	S0263	3-甲基环十五酮	3-Methyl-1-cyclopentadecanone	3434
264	S0264	环十七-9-烯-1-酮	Cycloheptadeca-9-en-1-one	3425
265	S0265	二苯甲酮	Benzophenone	2134
266	S0266	2-羟基苯乙酮	2-Hydroxyacetophenone	3548
267	S0267	异弗尔酮	Isophorone	3553
268	S0268	二氢茉莉酮(又名2-戊基-3-甲基-2-环戊烯-1-酮)	Dihydrojasmonone (2-Pentyl-3-methyl-2-cyclopenten-1-one)	3763
269	S0269	新甲基橙皮苷二氢查耳酮	Neohesperidin dihydrochalcone Neohesperidin DHC	3811
270	S0270	姜油酮	Zingerone	3124
271	S0271	β -突厥酮[又名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-enyl) but-2-en-4-one]	3243
272	S0272	3-甲硫基丁醛	3-(Methylthio) butanal	3374
273	S0273	α -戊基肉桂醛	α -Amylcinnamaldehyde	2061
274	S0274	<i>d</i> -葑酮	<i>d</i> -Fenchone	2479
275	S0275	2-甲基四氢呋喃-3-酮	2-Methyltetrahydrofuran-3-one	3373

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276	S0276	4-羟基-2,5-二甲基-3(2H)-呋喃酮	4-Hydroxy-2,5-dimethyl-3(2H) furanone	3174
277	S0277	2,5-二甲基-4-甲氧基-3(2H)-呋喃酮	2,5-Dimethyl-4-methoxy-3(2H) -furanone	3664
278	S0278	2-戊基呋喃	2-Pentylfuran	3317
279	S0279	4,5,6,7-四氢-3,6-二甲基苯并呋喃(又名薄荷呋喃)	4,5,6,7-Tetrahydro-3,6-dimethylbenzofuran (Menthofuran)	3235
280	S0280	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
281	S0281	顺式-二氢香芹酮	<i>cis</i> -Dihydrocarvone	3565
282	S0282	3-巯基-2-丁酮(又名3-巯基-丁-2-酮)	3-Mercapto-2-butanone	3298
283	S0283	胡椒基丙酮	Piperonyl acetone	2701
284	S0284	二氢- β -紫罗兰酮	Dihydro- β -ionone	3626
285	S0285	4-甲基-2,3-戊二酮	4-Methyl-2,3-pentanedione	2730
286	S0286	反式-7-甲基-3-辛烯-2-酮	(<i>E</i>)-7-Methyl-3-octen-2-one	3868
287	S0287	3-乙酰硫基-2-甲基呋喃	3-(Acetylthio)-2-methylfuran	3973
288	S0288	4-乙酰氧基-2,5-二甲基-3(2H)-呋喃酮	4-Acetoxy-2,5-dimethyl-3(2H) -furanone	3797
289	S0289	3-乙基-2-羟基-4-甲基-2-环戊烯-1-酮	3-Ethyl-2-hydroxy-4-methylcyclopent-2-en-1-one	3453
290	S0290	环己酮	Cyclohexanone	3909
291	S0291	2,3-庚二酮	2,3-Heptanedione	2543
292	S0292	2,3-辛二酮	2,3-Octanedione	4060
293	S0293	乙酸	Acetic acid	2006
294	S0294	丙酸	Propionic acid	2924
295	S0295	丙酮酸	Pyruvic acid	2970
296	S0296	丁酸	Butyric acid	2221
297	S0297	异丁酸	Isobutyric acid	2222
298	S0298	2-甲基丁酸	2-Methylbutyric acid	2695
299	S0299	2-乙基丁酸	2-Ethylbutyric acid	2429
300	S0300	戊酸	Valeric acid	3101
301	S0301	2-甲基戊酸	2-Methylvaleric acid	2754
302	S0302	2-甲基-2-戊烯酸(又名草莓酸)	2-Methyl-2-pentenoic acid (Strawberriff)	3195
303	S0303	异戊酸	Isovaleric acid	3102
304	S0304	己酸	Hexanoic acid	2559
305	S0305	己二酸	Adipic acid	2011
306	S0306	反式-2-己烯酸	<i>trans</i> -2-Hexenoic acid	3169

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307	S0307	3-己烯酸	3-Hexenoic acid	3170
308	S0308	庚酸	Heptanoic acid	3348
309	S0309	辛酸	Octanoic acid	2799
310	S0310	壬酸	Nonoic acid	2784
311	S0311	癸酸	Decanoic acid	2364
312	S0312	十二酸(又名月桂酸)	Dodecanoic acid (Lauric acid)	2614
313	S0313	十四酸(又名肉豆蔻酸)	Tetradecanoic acid (Myristic acid)	2764
314	S0314	十六酸(又名棕榈酸)	Hexadecylic acid (Palmitic acid)	2832
315	S0315	苯甲酸	Benzoic acid	2131
316	S0316	苯乙酸	Phenylacetic acid	2878
317	S0317	柠檬酸	Citric acid	2306
318	S0318	肉桂酸	Cinnamic acid	2288
319	S0319	富马酸	Fumaric acid	2488
320	S0320	3-甲基戊酸(又名酞酞酸)	3-Methylpentanoic acid	3437
321	S0321	β -丙氨酸	β -Alanine	3252
322	S0322	L-苯基丙氨酸	L-Phenylalanine	3585
323	S0323	L-半胱氨酸	L-Cysteine	3263
324	S0324	甘氨酸	Glycine	3287
325	S0325	L-谷氨酸	L-Glutamic acid	3285
326	S0326	L-亮氨酸	L-Leucine	3297
327	S0327	DL-蛋氨酸	DL-Methionine	3301
328	S0328	乙酰丙酸	Levulinic acid	2627
329	S0329	2-氧代丁酸	2-Oxobutyric acid	3723
330	S0330	2-甲基己酸	2-Methylhexanoic acid	3191
331	S0331	2-甲基庚酸	2-Methyloanthic acid	2706
332	S0332	4-甲基辛酸	4-Methyloctanoic acid	3575
333	S0333	3,7-二甲基-6-辛烯酸	3,7-Dimethyl-6-octenoic acid	3142
334	S0334	9-癸烯酸	9-Decenoic acid	3660
335	S0335	十一酸	Undecanoic acid	3245
336	S0336	10-十一碳烯酸	10-Undecenoic acid	3247
337	S0337	3-苯丙酸	3-Phenylpropionic acid	2889
338	S0338	乳酸	Lactic acid	2611
339	S0339	L-脯氨酸	L-Proline	3319
340	S0340	DL-缬氨酸	DL-Valine	3444
341	S0341	2-(4-甲氧基苯氧基)-丙酸钠	Sodium 2-(4-methoxy-phenoxy) propanoate	3773
342	S0342	L-和DL-丙氨酸	L-and DL-Alanine	3818
343	S0343	L-精氨酸	L-Arginine	3819

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344	S0344	L-赖氨酸	L-Lysine	3847
345	S0345	3-甲基巴豆酸	3-Methylcrotonic acid	3187
346	S0346	甲酸	Formic acid	2487
347	S0347	4-甲基壬酸	4-Methylnonanoic acid	3574
348	S0348	异己酸	Isohexanoic acid	3463
349	S0349	2-羟基苯甲酸(又名水杨酸)	2-Hydroxybenzoic acid (Salicylic acid)	3985
350	S0350	惕各酸	Tiglic acid	3599
351	S0351	琥珀酸	Succinic acid	4719
352	S0352	硬脂酸	Stearic acid	3035
353	S0353	甲酸乙酯	Ethyl formate	2434
354	S0354	甲酸丁酯	Butyl formate	2196
355	S0355	甲酸戊酯	Amyl formate	2068
356	S0356	甲酸异戊酯	Isoamyl formate	2069
357	S0357	甲酸己酯	Hexyl formate	2570
358	S0358	甲酸苄酯	Benzyl formate	2145
359	S0359	甲酸香叶酯	Geranyl formate	2514
360	S0360	甲酸香茅酯	Citronellyl formate	2314
361	S0361	甲酸苯乙酯	Phenethyl formate	2864
362	S0362	甲酸芳樟酯	Linalyl formate	2642
363	S0363	乙酸甲酯	Methyl acetate	2676
364	S0364	乙酸乙酯	Ethyl acetate	2414
365	S0365	乙酰乙酸乙酯	Ethyl acetoacetate	2415
366	S0366	乙酸丙酯	Propyl acetate	2925
367	S0367	乙酸异丙酯	Isopropyl acetate	2926
368	S0368	乙酸烯丙酯	Allyl acetate	—
369	S0369	乙酰丙酸乙酯	Ethyl acetylpropanoate	2442
370	S0370	乙酸丁酯	Butyl acetate	2174
371	S0371	乙酸异丁酯	Isobutyl acetate	2175
372	S0372	乙酸异戊酯	Isoamyl acetate	2055
373	S0373	乙酸己酯	Hexyl acetate	2565
374	S0374	乙酸2-己烯酯	2-Hexen-1-yl acetate	2564
375	S0375	乙酸庚酯	Heptyl acetate	2547
376	S0376	乙酸辛酯	Octyl acetate	2806
377	S0377	乙酸3-辛酯	3-Octyl acetate	3583
378	S0378	1-辛烯-3-醇乙酸酯	1-Octen-3-yl acetate	3582
379	S0379	乙酸壬酯	Nonyl acetate	2788
380	S0380	2-丁烯酸己酯	<i>n</i> -Hexyl 2-butenate	3354

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381	S0381	乙酸癸酯	Decyl acetate	2367
382	S0382	乙酸苄酯	Benzyl acetate	2135
383	S0383	乙酸苯乙酯	Phenethyl acetate	2857
384	S0384	乙酸茴香酯	Anisyl acetate	2098
385	S0385	乙酸龙脑酯	Bornyl acetate	2159
386	S0386	乙酸薄荷酯	Menthol acetate	2668
387	S0387	乙酸肉桂酯	Cinnamyl acetate	2293
388	S0388	乙酸香茅酯	Citronellyl acetate	2311
389	S0389	乙酸香叶酯	Geranyl acetate	2509
390	S0390	乙酸对-甲酚酯	<i>p</i> -Cresyl acetate	3073
391	S0391	乙酸苏合香酯	Styrallyl acetate	2684
392	S0392	乙酸橙花酯	Neryl acetate	2773
393	S0393	乙酸松油酯	Terpinyl acetate	3047
394	S0394	异丁酸肉桂酯	Cinnamyl isobutyrate	2297
395	S0395	顺式-3-己烯-1-醇乙酸酯(又名乙酸叶醇酯)	<i>cis</i> -3-Hexen-1-yl acetate (Leaf acetate)	3171
396	S0396	乙酸糠酯	Furfuryl acetate	2490
397	S0397	庚酸烯丙酯	Allyl heptanoate	2031
398	S0398	乙酸芳樟酯	Linalyl acetate	2636
399	S0399	乙酸葛缕酯	Carvyl acetate	2250
400	S0400	乙酸二氢葛缕酯	Dihydrocarvyl acetate	2380
401	S0401	苯乙酸丁酯	Butyl phenylacetate	2209
402	S0402	丙酸乙酯	Ethyl propionate	2456
403	S0403	丙二酸二乙酯	Diethyl malonate	2375
404	S0404	丙酸异丁酯	Isobutyl propionate	2212
405	S0405	丙酸异戊酯	Isoamyl propionate	2082
406	S0406	丙酸顺式-3-己烯酯和丙酸反式-2-己烯酯	<i>cis</i> -3-Hexenyl propionate and <i>trans</i> -2-Hexenyl propionate	3778
407	S0407	丙酸香叶酯	Geranyl propionate	2517
408	S0408	丙酸香茅酯	Citronellyl propionate	2316
409	S0409	丙酸苄酯	Benzyl propionate	2150
410	S0410	丙酸苯乙酯	Phenethyl propionate	2867
411	S0411	丙酸芳樟酯	Linalyl propionate	2645
412	S0412	丁酸甲酯	Methyl butyrate	2693
413	S0413	2-甲基丁酸甲酯	Methyl 2-methylbutyrate	2719
414	S0414	丁酸乙酯	Ethyl butyrate	2427
415	S0415	异丁酸乙酯	Ethyl isobutyrate	2428
416	S0416	2-甲基丁酸乙酯	Ethyl 2-methylbutyrate	2443

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
417	S0417	3-羟基丁酸乙酯	Ethyl 3-hydroxybutyrate	3428
418	S0418	丁二酸二乙酯	Diethyl succinate	2377
419	S0419	异丁酸甲酯	Methyl isobutyrate	2694
420	S0420	丁酸丁酯	Butyl butyrate	2186
421	S0421	丁酸异丁酯	Isobutyl butyrate	2187
422	S0422	2-甲基丁酸丁酯	<i>n</i> -Butyl 2-methylbutyrate	3393
423	S0423	2-甲基丁酸2-甲基丁酯	2-Methylbutyl 2-methylbutyrate	3359
424	S0424	异丁酸丁酯	Butyl isobutyrate	2188
425	S0425	丁酸戊酯	Amyl butyrate	2059
426	S0426	丁酸异戊酯	Isoamyl butyrate	2060
427	S0427	2-甲基丁酸异戊酯	Isoamyl 2-methylbutanoate	3505
428	S0428	异丁酸异戊酯	Isopentyl isobutyrate	3507
429	S0429	丁酸己酯	Hexyl butyrate	2568
430	S0430	2-甲基丁酸己酯	Hexyl 2-methylbutyrate	3499
431	S0431	丁酸顺式-3-己烯酯(又名丁酸叶醇酯)	<i>cis</i> -3-Hexenyl butyrate (Leaf butyrate)	3402
432	S0432	2-甲基丁酸-3-己烯酯	3-Hexenyl 2-methylbutanoate	3497
433	S0433	异丁酸庚酯	Heptyl isobutyrate	2550
434	S0434	2-甲基丁酸辛酯	Octyl 2-methylbutyrate	3604
435	S0435	1-辛烯-3-醇丁酸酯	1-Octen-3-yl butyrate	3612
436	S0436	丁酸苄酯	Benzyl butyrate	2140
437	S0437	异丁酸苄酯	Benzyl isobutyrate	2141
438	S0438	丁酸苯乙酯	Phenethyl butyrate	2861
439	S0439	2-甲基丁酸苯乙酯	Phenethyl 2-methylbutyrate	3632
440	S0440	异丁酸苯乙酯	Phenethyl isobutyrate	2862
441	S0441	丁酸香叶酯	Geranyl butyrate	2512
442	S0442	异丁酸香叶酯	Geranyl isobutyrate	2513
443	S0443	丁酸芳樟酯	Linalyl butyrate	2639
444	S0444	异丁酸芳樟酯	Linalyl isobutyrate	2640
445	S0445	当归酸异丁酯	Isobutyl angelate	2180
446	S0446	异丁酸橙花酯	Neryl isobutyrate	2775
447	S0447	正戊酸乙酯	Ethyl valerate	2462
448	S0448	丁酰乳酸丁酯	Butyl butyryllactate	2190
449	S0449	异戊酸乙酯	Ethyl isovalerate	2463
450	S0450	水杨酸丁酯(又名柳酸丁酯)	Butyl salicylate	3650
451	S0451	异戊酸丁酯	Butyl isovalerate	2218
452	S0452	异戊酸异戊酯	Isoamyl isovalerate	2085

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
453	S0453	异戊酸3-己烯酯	3-Hexenyl isovalerate	3498
454	S0454	异戊酸壬酯	Nonyl isovalerate	2791
455	S0455	异戊酸苯乙酯	Phenethyl isovalerate	2871
456	S0456	异戊酸香叶酯	Geranyl isovalerate	2518
457	S0457	己酸甲酯	Methyl hexanoate	2708
458	S0458	2-己烯酸甲酯	Methyl 2-hexenoate	2709
459	S0459	己酸乙酯	Ethyl hexanoate (Ethyl caproate)	2439
460	S0460	3-己烯酸乙酯	Ethyl 3-hexenoate	3342
461	S0461	3-羟基己酸乙酯	Ethyl 3-hydroxyhexanoate	3545
462	S0462	反式-2-己烯酸乙酯	Ethyl <i>trans</i> -2-hexenoate	3675
463	S0463	己酸丙酯	Propyl hexanoate	2949
464	S0464	己酸戊酯	Amyl hexanoate	2074
465	S0465	己酸异戊酯	Isoamyl hexanoate	2075
466	S0466	己酸己酯	Hexyl hexanoate	2572
467	S0467	己酸顺式-3-己烯酯(又名己酸叶醇酯)	<i>cis</i> -3-Hexenyl hexanoate (Leaf hexanoate)	3403
468	S0468	庚酸乙酯	Ethyl heptanoate	2437
469	S0469	庚酸丙酯	Propyl heptanoate	2948
470	S0470	庚酸丁酯	Butyl heptanoate	2199
471	S0471	2-甲基-3-巯基呋喃	2-Methyl-3-furanthiol	3188
472	S0472	辛酸甲酯	Methyl caprylate	2728
473	S0473	辛酸乙酯	Ethyl caprylate	2449
474	S0474	顺式-4-辛烯酸乙酯	Ethyl <i>cis</i> -4-octenoate	3344
475	S0475	顺式-4,7-辛二烯酸乙酯	Ethyl <i>cis</i> -4,7-octadienoate	3682
476	S0476	辛酸异戊酯	Isoamyl octanoate	2080
477	S0477	辛酸壬酯	Nonyl octanoate	2790
478	S0478	辛酸苯乙酯	Phenethyl octanoate	3222
479	S0479	2-壬烯酸甲酯	Methyl 2-nonenoate	2725
480	S0480	壬酸乙酯	Ethyl nonanoate	2447
481	S0481	癸酸乙酯	Ethyl decanoate	2432
482	S0482	反式-2-顺式-4-癸二烯酸乙酯	Ethyl <i>trans</i> -2, <i>cis</i> -4-decadienoate	3148
483	S0483	十二酸乙酯(又名月桂酸乙酯)	Ethyl dodecanoate (Ethyl laurate)	2441
484	S0484	十四酸甲酯(又名肉豆蔻酸甲酯)	Methyl tetradecanoate (Methyl myristate)	2722
485	S0485	苯甲酸甲酯	Methyl benzoate	2683
486	S0486	苯甲酸乙酯	Ethyl benzoate	2422
487	S0487	苯甲酸丙酯	Propyl benzoate	2931
488	S0488	苯甲酸己酯	Hexyl benzoate	3691

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
489	S0489	苯甲酸苄酯	Benzyl benzoate	2138
490	S0490	苯甲酸顺式-3-己烯酯(又名苯甲酸叶醇酯)	<i>cis</i> -3-Hexenyl benzoate (Leaf benzoate)	3688
491	S0491	邻氨基苯甲酸甲酯	Methyl anthranilate	2682
492	S0492	苯乙酸甲酯	Methyl phenylacetate	2733
493	S0493	苯乙酸乙酯	Ethyl phenylacetate	2452
494	S0494	苯乙酸异戊酯	Isoamyl phenylacetate	2081
495	S0495	苯乙酸苯乙酯	Phenethyl phenylacetate	2866
496	S0496	惕各酸乙酯	Ethyl tiglate	2460
497	S0497	惕各酸苄酯	Benzyl tiglate	3330
498	S0498	乳酸乙酯	Ethyl lactate	2440
499	S0499	乳酸丁酯	Butyl lactate	2205
500	S0500	肉桂酸甲酯	Methyl cinnamate	2698
501	S0501	肉桂酸乙酯	Ethyl cinnamate	2430
502	S0502	肉桂酸苄酯	Benzyl cinnamate	2142
503	S0503	肉桂酸苯乙酯	Phenethyl cinnamate	2863
504	S0504	肉桂酸肉桂酯	Cinnamyl cinnamate	2298
505	S0505	水杨酸甲酯(又名柳酸甲酯)	Methyl salicylate	2745
506	S0506	水杨酸乙酯(又名柳酸乙酯)	Ethyl salicylate	2458
507	S0507	水杨酸异戊酯(又名柳酸异戊酯)	Isoamyl salicylate	2084
508	S0508	十四酸乙酯(又名肉豆蔻酸乙酯)	Ethyl tetradecanoate (Ethyl myristate)	2445
509	S0509	油酸乙酯	Ethyl oleate	2450
510	S0510	棕榈酸乙酯	Ethyl palmitate	2451
511	S0511	二氢茉莉酮酸甲酯	Methyl dihydrojasmonate	3408
512	S0512	椰子油混合酸乙酯	Ethyl ester of coconut oil mixed acid	—
513	S0513	柠檬酸三乙酯	Triethyl citrate	3083
514	S0514	甲酸大茴香酯	Anisyl formate	2101
515	S0515	甲酸顺式-3-己烯酯(又名甲酸叶醇酯)	<i>cis</i> -3-Hexenyl formate (Leaf formate)	3353
516	S0516	乙酸2-甲基丁酯	2-Methylbutyl acetate	3644
517	S0517	乙酸3-苯丙酯	3-Phenylpropyl acetate	2890
518	S0518	乙酸丁香酯	Eugenyl acetate	2469
519	S0519	4,5-二甲基-2-异丁基-3-噻唑啉	4,5-Dimethyl-2-isobutyl-3-thiazoline	3621
520	S0520	乙酸异胡薄荷酯	Isopulegyl acetate	2965
521	S0521	乙酸1,3,3-三甲基-2-降龙脑酯	1,3,3-Trimethyl-2-norbornanyl acetate	3390
522	S0522	丙酸甲酯	Methyl propionate	2742

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523	S0523	丙烯酸乙酯	Ethyl acrylate	2418
524	S0524	乳酸顺式-3-己烯酯(又名乳酸叶醇酯)	<i>cis</i> -3-Hexenyl lactate (Leaf lactate)	3690
525	S0525	丙酸癸酯	Decyl propionate	2369
526	S0526	反式-2-丁烯酸乙酯	Ethyl <i>trans</i> -2-butenoate	3486
527	S0527	丁酸丙酯	Propyl butyrate	2934
528	S0528	异丁酸异丙酯	Isopropyl isobutyrate	2937
529	S0529	2-甲基丁酸异丙酯	Isopropyl 2-methylbutyrate	3699
530	S0530	异丁酸己酯	Hexyl isobutyrate	3172
531	S0531	丁酸庚酯	Heptyl butyrate	2549
532	S0532	异丁酸辛酯	Octyl isobutyrate	2808
533	S0533	异丁酸-3-苯丙酯	3-Phenylpropyl isobutyrate	2893
534	S0534	丁酸香茅酯	Citronellyl butyrate	2312
535	S0535	丁酸肉桂酯	Cinnamyl butyrate	2296
536	S0536	异戊酸甲酯	Methyl isovalerate	2753
537	S0537	异戊酸异丁酯	Isobutyl isovalerate	3369
538	S0538	异戊酸2-甲基丁酯	2-Methylbutyl isovalerate	3506
539	S0539	异戊酸苄酯	Benzyl isovalerate	2152
540	S0540	2-戊基吡啶	2-Pentylpyridine	3383
541	S0541	异戊酸肉桂酯	Cinnamyl isovalerate	2302
542	S0542	异戊酸薄荷酯	Menthyl isovalerate	2669
543	S0543	3-己烯酸甲酯	Methyl 3-hexenoate	3364
544	S0544	正己酸异丁酯	Isobutyl caproate	2202
545	S0545	己酸烯丙酯	Allyl hexanoate	2032
546	S0546	己酸芳樟酯	Linalyl hexanoate	2643
547	S0547	3,7-二甲基-6-辛烯酸甲酯	Methyl 3,7-dimethyl-6-octenoate	3361
548	S0548	3-壬烯酸甲酯	Methyl 3-nonenoate	3710
549	S0549	9-十一烯酸甲酯	Methyl 9-undecenoate	2750
550	S0550	十一酸乙酯	Ethyl undecanoate	3492
551	S0551	十四酸异丙酯(又名肉豆蔻酸异丙酯)	Isopropyl tetradecanoate (Isopropyl myristate)	3556
552	S0552	<i>N</i> -甲基邻氨基苯甲酸甲酯	Methyl <i>N</i> -methylantranilate (Dimethyl anthranilate)	2718
553	S0553	邻氨基苯甲酸乙酯	Ethyl anthranilate	2421
554	S0554	苯甲酸异戊酯	Isoamyl benzoate	2058
555	S0555	苯甲酸苯乙酯	Phenethyl benzoate	2860
556	S0556	苯乙酸异丁酯	Isobutyl phenylacetate	2210
557	S0557	苯乙酸己酯	Hexyl phenylacetate	3457

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
558	S0558	苯丙酸乙酯(又名氢化肉桂酸乙酯)	Ethyl 3-phenylpropionate (Ethyl hydrocinnamate)	2455
559	S0559	环己基羧酸甲酯	Methyl cyclohexanecarboxylate	3568
560	S0560	大茴香酸甲酯	Methyl <i>p</i> -anisate	2679
561	S0561	大茴香酸乙酯	Ethyl <i>p</i> -anisate	2420
562	S0562	水杨酸苄酯	Phenethyl salicylate	2868
563	S0563	十二酸异戊酯(又名月桂酸异戊酯)	Isoamyl dodecanoate (Isoamyl laurate)	2077
564	S0564	亚油酸甲酯(48%), 亚麻酸甲酯(52%) 混合物	Methyl linoleate (48%) methyl linolenate (52%) mixture	3411
565	S0565	茉莉酮酸甲酯	Methyl jasmonate	3410
566	S0566	水杨酸苄酯(又名柳酸苄酯)	Benzyl salicylate	2151
567	S0567	肉桂酸异丁酯	Isobutyl cinnamate	2193
568	S0568	肉桂酸3-苯丙酯	3-Phenylpropyl cinnamate	2894
569	S0569	酒石酸二乙酯	Diethyl tartrate	2378
570	S0570	菸酸甲酯	Methyl nicotinate	3709
571	S0571	惕各酸苄酯	Phenethyl tiglate	2870
572	S0573	3,5,5-三甲基-1-己醇	3,5,5-Trimethyl-1-hexanol	3324
573	S0574	丁酸茴香酯	Anisyl butyrate	2100
574	S0575	异戊酸龙脑酯	Bornyl isovalerate	2165
575	S0576	2,6-二甲基-4-庚醇	2,6-Dimethyl-4-heptanol	3140
576	S0577	苯甲酸异丁酯	Isobutyl benzoate	2185
577	S0578	甲酸橙花酯	Neryl formate	2776
578	S0579	乙酸甲基苄醇酯(邻、间、对位混合物)	Methylbenzyl acetate (mixed <i>o</i> -, <i>m</i> -, <i>p</i> -)	3702
579	S0580	乙酸顺式和反式-对1(7),8- ^盖 二烯-2-醇酯 [又名乙酸顺式和反式-对1(7),8-薄荷二烯-2-醇酯]	<i>cis</i> -and- <i>trans</i> - <i>p</i> -1(7),8-Menthadien-2-yl acetate	3848
580	S0581	乙酸龙脑烯醇酯	Campholene acetate	3657
581	S0582	丙酸丙酯	Propyl propionate	2958
582	S0583	丙酸丁酯	Butyl propionate	2211
583	S0584	丙酸己酯	Hexyl propionate	2576
584	S0585	丙酮酸乙酯	Ethyl pyruvate	2457
585	S0586	丁酸辛酯	Octyl butyrate	2807
586	S0587	异丁酸丙酯	<i>n</i> -Propyl isobutyrate	2936
587	S0588	异丁酸异丁酯	Isobutyl isobutyrate	2189
588	S0589	异丁酸香茅酯	Citronellyl isobutyrate	2313

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589	S0590	反式-2-丁烯酸顺式-3-己烯酯 (又名反式-2-丁烯酸叶醇酯)	(Z)-3-Hexenyl(E)-2-butenate [Leaf (E)-2-butenate]	3982
590	S0591	丁二酸单薄荷酯(又名琥珀酸单薄荷酯)	Diethyl butanedioate (Momo-menthyl succinate)	3810
591	S0592	正戊酸正戊酯	Pentyl valerate	—
592	S0593	异戊酸辛酯	Octyl isovalerate	2814
593	S0594	己酸丁酯	Butyl hexanoate	2201
594	S0595	己酸苯乙酯	Phenethyl hexanoate	3221
595	S0596	异丁酸叶醇酯(又名顺式-3-己烯醇异丁酸酯)	Leaf isobutyrate [(Z)-3-Hexenyl isobutyrate]	3929
596	S0597	辛酸己酯	Hexyl octanoate	2575
597	S0598	2-辛烯酸乙酯	Ethyl 2-octenoate	3643
598	S0599	2,4,7-癸三烯酸乙酯	Ethyl 2,4,7-decatrienoate	3832
599	S0600	苯甲酸芳樟酯	Linalyl benzoate	2638
600	S0601	反式-2-甲基-2-丁烯酸顺式-3-己烯酯(又名惕各酸叶醇酯)	(Z)-3-Hexenyl (E)-2-methyl-2-butenate (Leaf tiglate)	3931
601	S0602	2-丁烯酸异丁酯	Isobutyl 2-butenate	3432
602	S0603	3-甲基丁酸己酯	Hexyl 3-methyl butanoate	3500
603	S0604	顺式-3-己烯酸顺式-3-己烯酯 (又名顺式-3-己烯酸叶醇酯)	cis-3-Hexenyl cis-3-hexenoate (Leaf cis-3-hexenoate)	3689
604	S0605	3-羟基己酸甲酯	Methyl 3-hydroxyhexanoate	3508
605	S0606	苯甲酸香叶酯	Geranyl benzoate	2511
606	S0607	琥珀酸二甲酯	Dimethyl succinate	2396
607	S0608	硬脂酸乙酯	Ethyl stearate	3490
608	S0609	3-甲基-2-丁烯-1-醇乙酸酯(又名乙酸异戊烯酯)	3-Methyl-2-buten-1-ol acetate (Prenyl acetate)	4202
609	S0610	己酸反式-2-己烯酯	trans-2-Hexenyl hexanoate	3983
610	S0611	甲酸龙脑酯	Bornyl formate	2161
611	S0612	顺式-4-庚烯酸乙酯	Ethyl (Z)-hept-4-enoate	3975
612	S0613	辛酸戊酯	Amyl octanoate	2079
613	S0614	4-甲基戊酸甲酯	Methyl 4-methylvalerate	2721
614	S0615	乙酸胡椒醛酯	Heliotropin acetate	2912
615	S0616	丙酸肉桂酯	Cinnamyl propionate	2301
616	S0617	异丁酸甲基苯基原酯(又名异丁酸苏合香酯)	Methyl phenyl carbinyl isobutyrate (Styrallyl isobutyrate)	2687
617	S0618	异丁酸十二酯	Dodecyl isobutyrate	3452
618	S0619	异丁酸松油酯	Terpinyl isobutyrate	3050
619	S0620	水杨酸异丁酯	Isobutyl salicylate	2213

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
620	S0621	肉桂酸异戊酯	Isoamyl cinnamate	2063
621	S0622	乙酸异龙脑酯	Isobornyl acetate	2160
622	S0623	γ -戊内酯	γ -Valerolactone	3103
623	S0624	γ -己内酯	γ -Hexalactone	2556
624	S0625	γ -庚内酯	γ -Heptalactone	2539
625	S0626	γ -辛内酯	γ -Octalactone	2796
626	S0627	γ -壬内酯	γ -Nonalactone	2781
627	S0628	γ -癸内酯	γ -Decalactone	2360
628	S0629	γ -十二内酯	γ -Dodecalactone	2400
629	S0630	γ -丁内酯	γ -Butyrolactone	3291
630	S0631	δ -己内酯	δ -Hexalactone	3167
631	S0632	δ -辛内酯	δ -Octalactone	3214
632	S0633	δ -壬内酯	δ -Nonalactone	3356
633	S0634	δ -癸内酯	δ -Decalactone	2361
634	S0635	δ -十一内酯	δ -Undecalactone	3294
635	S0636	δ -十二内酯	δ -Dodecalactone	2401
636	S0637	十五内酯	Pentadecanolide	2840
637	S0638	5-羟基-2-癸烯酸 δ -内酯	5-Hydroxy-2-decenoic acid δ -lactone (Cocolactone)	3744
638	S0639	3-丙叉苯酐	3-Propylideneophthalide	2952
639	S0640	3-丁叉苯酐	3-Butylideneophthalide	3333
640	S0641	薄荷内酯	Mintlactone	3764
641	S0642	δ -十三内酯	δ -Tridecalactone	—
642	S0643	δ -十四内酯	δ -Tetradecalactone	3590
643	S0644	5-羟基-2,4-癸二烯酸内酯(又名6-戊基- α -吡喃酮)	5-Hydroxy-2,4-decadienoic acid lactone (6-Pentyl- α -pyrone)	3696
644	S0645	5-羟基-7-癸烯酸内酯(又名茉莉内酯)	5-Hydroxy-7-decenoic acid lactone (Jasmine lactone)	3745
645	S0646	威士忌内酯	Whiskey lactone	3803
646	S0647	二氢猕猴桃内酯[又名(+/-)-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
647	S0648	黄葵内酯	Ambrettolide	2555
648	S0649	α -当归内酯	α -Angelica lactone	3293
649	S0650	γ -甲基癸内酯	γ -Methyldecalactone	3786
650	S0651	β -石竹烯	β -Caryophyllene	2252
651	S0652	巴伦西亚橘烯	Valencene	3443
652	S0653	月桂烯	Myrcene	2762

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
653	S0654	<i>d</i> -苧烯	<i>d</i> -Limonene	2633
654	S0655	异松油烯	Terpinolene	3046
655	S0656	罗勒烯	Ocimene	3539
656	S0657	茨烯	Camphene	2229
657	S0658	α -蒎烯	α -Pinene	2902
658	S0659	β -蒎烯	β -Pinene	2903
659	S0660	1,8-桉叶素	1,8-Cineole	2465
660	S0661	1,4-桉叶素	1,4-Cineole	3658
661	S0662	二氢香豆素	Dihydrocoumarin	2381
662	S0663	1,4-二甲基-4-乙酰基-1-环己烯	1,4-Dimethyl-4-acetyl-1-cyclohexene	3449
663	S0664	2-甲酰基-6,6-二甲基双环[3.1.1]庚-2-烯(又名桃金娘烯醛)	2-Formyl-6,6-dimethyl bicyclo [3.1.1]-hept-2-ene (Myrtenal)	3395
664	S0665	茶螺烷[又名1-氧杂螺-(4,5)-2,6,10,10-四甲基-6-癸烯]	Theaspirane [2,6,10,10-Tetramethyl-1-oxaspiro (4,5) -dec-6-ene]	3774
665	S0666	1,3,5-十一碳三烯	1,3,5-Undecatriene	3795
666	S0667	对, α -二甲基苯乙烯	<i>p</i> , α -Dimethylstyrene	3144
667	S0668	α -水芹烯	α -Phellandrene	2856
668	S0669	红没药烯	Bisabolene	3331
669	S0670	γ -松油烯	γ -Terpinene	3559
670	S0671	6-羟基二氢茶螺烷	6-Hydroxydihydrotheaspirane	3549
671	S0672	1-甲基-3-甲氧基-4-异丙基苯	1-Methyl-3-methoxy-4-isopropylbenzene	3436
672	S0673	间-二甲氧基苯	<i>m</i> -Dimethoxybenzene	2385
673	S0674	对-异丙基甲苯	<i>p</i> -Cymene	2356
674	S0675	3,4-二甲酚	3,4-Dimethylphenol	3596
675	S0676	1-甲基萘	1-Methylnaphthalene	3193
676	S0677	1,2-二甲氧基苯	1,2-Dimethoxybenzene	3799
677	S0678	α -金合欢烯	α -Farnesene	3839
678	S0679	苏合香烯	Styrene	3233
679	S0680	α -松油烯	α -Terpinene	3558
680	S0681	3-萜烯	3-Carene	3821
681	S0682	聚苧烯	Polylimonene	—
682	S0683	香菇素	Lenthionine	—
683	S0684	氧化石竹烯	Caryophyllene oxide	4085
684	S0685	2,4,6-三甲基-1,3,5-三氧杂环己烷(又名三聚乙醛)	2,4,6-Trimethyl-1,3,5-trioxacyclohexane (Paraldehyde)	4010
685	S0686	甲硫醇	Methyl mercaptan	2716
686	S0687	3-甲硫基丙醇	3-(Methylthio) propanol	3415

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687	S0688	正丁硫醇	1-Butanethiol	3478
688	S0689	2-甲基-1-丁硫醇	2-Methyl-1-butanethiol	3303
689	S0690	3-(甲硫基)-1-己醇	3-(Methylthio)-1-hexanol	3438
690	S0691	1,6-己二硫醇	1,6-Hexanedithiol	3495
691	S0692	糠基硫醇(又名咖啡醛)	Furfuryl mercaptan	2493
692	S0693	二甲基硫醚	Dimethyl sulfide	2746
693	S0694	二甲基二硫醚	Dimethyl disulfide	3536
694	S0695	二甲基三硫醚	Dimethyl trisulfide	3275
695	S0696	二丁基硫醚	Dibutyl sulfide	2215
696	S0697	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 Difurfuryl sulphide	3238
697	S0698	二糠基二硫醚	Difurfuryl disulphide	3146
698	S0699	邻-甲硫基苯酚	<i>o</i> -(Methylthio)-phenol	3210
699	S0700	3-甲硫基丙醛	3-(Methylthio) propionaldehyde	2747
700	S0701	8-巯基薄荷酮	<i>p</i> -Mentha-8-thiol-3-one	3177
701	S0702	硫代乙酸糠酯	Furfuryl thioacetate	3162
702	S0703	3-甲硫基丙酸甲酯	Methyl 3-methylthiopropionate	2720
703	S0704	3-甲硫基丙酸乙酯	Ethyl 3-methylthiopropionate	3343
704	S0705	吲哚	Indole	2593
705	S0706	三甲基胺	Trimethylamine	3241
706	S0707	玫瑰醚	Rose oxide	3236
707	S0708	羟基香茅醇	Hydroxycitronellol	2586
708	S0709	3,5-二甲基-1,2,4-三硫杂环戊烷	3,5-Dimethyl-1,2,4-trithiolane	3541
709	S0710	2-甲基吡嗪	2-Methylpyrazine	3309
710	S0711	2,3-二甲基吡嗪	2,3-Dimethylpyrazine	3271
711	S0712	2,5-二甲基吡嗪	2,5-Dimethylpyrazine	3272
712	S0713	2,3,5-三甲基吡嗪	2,3,5-Trimethylpyrazine	3244
713	S0714	对-甲苯基乙醛	<i>p</i> -Tolylacetaldehyde	3071
714	S0715	2,6,6-三甲基-1或2-环己烯-1-甲醛	2,6,6-Trimethyl-1or 2-cyclohexen-1-carboxaldehyde	3639
715	S0716	2-异丁基-3-甲基吡嗪	2-Isobutyl 3-methylpyrazine	3133
716	S0717	2-甲氧基-3-仲丁基吡嗪	2-Methoxy-3- <i>sec</i> -butylpyrazine	3433
717	S0718	2,3-二乙基吡嗪	2,3-Diethylpyrazine	3136
718	S0719	3-乙基-2,6-二甲基吡嗪	3-Ethyl-2,6-dimethylpyrazine	3150
719	S0720	2-乙酰基吡嗪	Acetylpyrazine	3126

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720	S0721	2-乙酰基-3-乙基吡嗪	2-Acetyl-3-ethylpyrazine	3250
721	S0722	2,3-二乙基-5-甲基吡嗪	2,3-Diethyl-5-methylpyrazine	3336
722	S0723	5-异丙基-2-甲基吡嗪	5-Isopropyl-2-methylpyrazine	3554
723	S0724	2,6-二甲基吡啶	2,6-Dimethylpyridine	3540
724	S0725	4-甲基噻唑	4-Methylthiazole	3716
725	S0726	α -甲基肉桂醛	α -Methylcinnamaldehyde	2697
726	S0727	5-羟乙基-4-甲基噻唑	5-Hydroxyethyl-4-methylthiazole	3204
727	S0728	2,4,5-三甲基噻唑	2,4,5-Trimethylthiazole	3325
728	S0729	2-乙基-4-甲基噻唑	2-Ethyl-4-methylthiazole	3680
729	S0730	5-乙烯基-4-甲基噻唑	4-Methyl-5-vinylthiazole	3313
730	S0731	2-乙酰基噻唑	2-Acetylthiazole	3328
731	S0732	2-异丙基-4-甲基噻唑	2-Isopropyl-4-methylthiazole	3555
732	S0733	2-异丁基噻唑	2-Isobutylthiazole	3134
733	S0734	苯并噻唑	Benzothiazole	3256
734	S0735	<i>N</i> -糠基吡咯	<i>N</i> -Furfuryl pyrrole	3284
735	S0736	2-乙酰基吡咯	2-Acetylpyrrole	3202
736	S0737	5,6,7,8-四氢喹啉	5,6,7,8-Tetrahydroquinoxaline	3321
737	S0738	2,4,5-三甲基-3-噁唑啉	2,4,5-Trimethyl-3-oxazoline	3525
738	S0739	2-甲基-4-丙基-1,3-噁唑烷	2-Methyl-4-propyl-1,3-oxathiane	3578
739	S0740	吡啶	Pyridine	2966
740	S0741	二丙基二硫醚	Propyl disulfide	3228
741	S0742	2-戊基硫醇	2-Pentanethiol	3792
742	S0743	邻-甲基苯硫酚	<i>o</i> -Toluenethiol	3240
743	S0744	苄基硫醇	Benzyl mercaptan	2147
744	S0745	1-对-薄荷烯-8-硫醇 (又名1-对-薄荷烯-8-硫醇)	1- <i>p</i> -Menthene-8-thiol	3700
745	S0746	甲基丙基二硫醚	Methyl propyl disulfide	3201
746	S0747	甲基苄基二硫醚	Methyl benzyl disulfide	3504
747	S0748	甲基糠基二硫醚	Methyl furfuryl disulfide	3362
748	S0749	烯丙基二硫醚	Allyl disulfide	2028
749	S0750	双(2-甲基-3-呋喃基)二硫醚	Bis(2-methyl-3-furyl) disulfide	3259
750	S0751	糠基甲基硫醚	Furfuryl methyl sulfide	3160
751	S0752	2,6-二甲基苯硫酚	2,6-Dimethylthiophenol	3666
752	S0753	2-甲基-3(2-呋喃基)丙烯醛	2-Methyl-3(2-furyl) acrolein	2704
753	S0754	2-甲基四氢噻吩-3-酮	2-Methyltetrahydrothiophen-3-one	3512
754	S0755	2-甲基-5-(甲硫基)呋喃	2-Methyl-5-(methylthio) furan	3366
755	S0756	2-羟基-3,5,5-三甲基-2-环己烯酮	2-Hydroxy-3,5,5-trimethyl-2-cyclohexenone	3459

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756	S0757	糠酸甲酯	Methyl 2-furoate	2703
757	S0758	硫代乙酸乙酯	Ethyl thioacetate	3282
758	S0759	硫代乙酸丙酯	Propyl thioacetate	3385
759	S0760	3-巯基丙酸乙酯	Ethyl 3-mercaptopropionate	3677
760	S0761	硫代丁酸甲酯	Methyl thiobutyrate	3310
761	S0762	异硫氰酸烯丙酯	Allyl isothiocyanate	2034
762	S0763	2-硫代糠酸甲酯	Methyl 2-thiofuroate	3311
763	S0764	3-甲基-1,2,4-三噻烷	3-Methyl-1,2,4-trithiane	3718
764	S0765	2,3,5,6-四甲基吡嗪	2,3,5,6-Tetramethylpyrazine	3237
765	S0766	2-乙基吡嗪	2-Ethylpyrazine	3281
766	S0767	2-乙基-3,(5或6)-二甲基吡嗪	2-Ethyl-3(5 or 6)-dimethylpyrazine	3149
767	S0768	2-甲氧基-3-异丁基吡嗪	2-Methoxy-3-isobutylpyrazine	3132
768	S0769	1-甲基-2-乙酰基吡咯	1-Methyl-2-acetylpyrrole	3184
769	S0770	N-乙基-2-乙酰基吡咯	1-Ethyl-2-acetylpyrrole	3147
770	S0771	喹啉	Quinoline	3470
771	S0772	6-甲基喹啉	6-Methylquinoline	2744
772	S0773	5-甲基喹噁啉	5-Methylquinoxaline	3203
773	S0774	哌啶	Piperidine	2908
774	S0775	β -甲基吲哚	β -Methylindole	3019
775	S0776	5-乙基-2-甲基吡啶	5-Ethyl-2-methylpyridine	3546
776	S0777	3-乙基吡啶	3-Ethylpyridine	3394
777	S0778	2-乙酰基吡啶	2-Acetylpyridine	3251
778	S0779	3-乙酰基吡啶	3-Acetylpyridine	3424
779	S0780	甲酸肉桂酯	Cinnamyl formate	2299
780	S0781	异戊胺	Isopentylamine	3219
781	S0782	苯乙胺	Phenethylamine	3220
782	S0783	2-甲基-1,3-二硫环戊烷	2-Methyl-1,3-dithiolane	3705
783	S0784	6-乙酰氧基二氢茶螺烷	6-Acetoxydihydrotheaspirane	3651
784	S0785	4,5-二甲基噻唑	4,5-Dimethyl thiazole	3274
785	S0786	3-巯基己醇	3-Mercaptohexanol	3850
786	S0787	三硫丙酮	Trithioacetone	3475
787	S0788	2,6-二甲基吡嗪	2,6-Dimethylpyrazine	3273
788	S0789	2-(甲硫基)乙酸乙酯	Ethyl 2-(methylthio) acetate	3835
789	S0790	乙酸3-巯基己酯	3-Mercaptohexyl acetate	3851
790	S0791	2-(甲基二硫基)丙酸乙酯	Ethyl 2-(methyledithio) propionate	3834
791	S0792	3-(甲硫基)丁酸乙酯	Ethyl 3-(methylthio) butyrate	3836
792	S0793	丁酸3-巯基己酯	3-Mercaptohexyl butyrate	3852

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793	S0794	己酸3-巯基己酯	3-Mercaptohexyl hexanoate	3853
794	S0795	糠醇	Furfuryl alcohol	2491
795	S0796	四氢糠醇	Tetrahydro furfuryl alcohol	3056
796	S0797	牛磺酸(又名2-氨基乙基磺酸)	Taurine (2-Aminoethylsulfonic Acid)	3813
797	S0798	2-乙基-3-甲基吡嗪	2-Ethyl-3-Methylpyrazine	3155
798	S0799	3-甲基-2-丁硫醇	3-Methyl-2-butanethiol	3304
799	S0800	2-甲基-3-四氢呋喃硫醇	2-Methyl-3-tetrahydrofuranthiol	3787
800	S0801	丙硫醇	Propanethiol	3521
801	S0802	1,3-丙二硫醇	1,3-Propanedithiol	3588
802	S0803	烯丙基硫醇(又名2-丙烯基-1-硫醇)	Allyl mercaptan (2-propen-1-thiol)	2035
803	S0804	4-甲氧基-2-甲基-2-丁硫醇	4-Methoxy-2-methyl-2-butanethiol	3785
804	S0805	2-苯乙硫醇	2-Phenylethyl mercaptan	3894
805	S0806	3-巯基-3-甲基-1-丁醇	3-Mercapto-3-methyl-1-butanol	3854
806	S0807	甲基 2-甲基-3-呋喃基二硫醚	Methyl 2-methyl-3-furyl disulfide	3573
807	S0808	甲基乙基硫醚	Methyl ethyl sulfide	3860
808	S0809	甲基苯基二硫醚	Methyl phenyl disulfide	3872
809	S0810	二乙基硫醚	Diethyl sulfide	3825
810	S0811	二丙基三硫醚	Dipropyl trisulfide	3276
811	S0812	丙烯基丙基二硫醚	Propenyl propyl disulfide	3227
812	S0813	二烯丙基硫醚	Allyl sulfide	2042
813	S0814	二烯丙基三硫醚	Diallyl trisulfide	3265
814	S0815	二烯丙基四硫醚(又名二烯丙基聚硫醚)	Diallyl tetrasulfide (Diallyl polysulfide)	3533
815	S0816	2-甲硫甲基-2-丁烯醛	2-(Methylthio) methyl-2-butenal	3601
816	S0817	3-甲硫基己醛	3-Methylthio hexanal	3877
817	S0818	乙酸环己酯	Cyclohexyl acetate	2349
818	S0819	邻-氨基苯乙酮	<i>o</i> -Amino acetophenone	3906
819	S0820	2-甲基-3-甲硫基呋喃	2-Methyl-3-(methylthio) furan	3949
820	S0821	甲酸3-巯基3-甲基丁酯	3-Mercapto-3-methyl-butyl formate	3855
821	S0822	乙酸3-甲硫基丙酯	3-(Methylthio) propyl acetate	3883
822	S0823	3-甲基硫代丁酸S-甲酯(又名异戊酸甲硫醇酯)	S-Methyl 3-methylbutanethioate (Methylthiol isovalerate)	3864
823	S0824	甲硫磺酸S-甲酯	S-Methyl methanethiosulfonate	—
824	S0825	2-甲硫基丁酸甲酯	Methyl 2-methylthio butyrate	3708
825	S0826	3-甲硫基-1-己醇乙酸酯	3-(Methylthio) -1-hexyl acetate	3789
826	S0827	甲硫醇乙酸酯	S-methyl thioacetate	3876
827	S0828	(5H)-5-甲基-6,7-二氢环戊基	(5H)-5-Methyl-6,7-dihydro-cyclopenta(b)	3306

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		并(b) 吡嗪	pyrazine	
828	S0829	2-甲氧基吡嗪	2-Methoxypyrazine	3302
829	S0830	2-,5或6-甲氧基-3-甲基吡嗪	2-,5 or 6-Methoxy-3-methylpyrazine	3183
830	S0831	2-乙酰基-3,5 (或6) -二甲基吡嗪	2-Acetyl-3,5(or 6) dimethyl pyrazine	3327
831	S0832	2-乙酰基 3-甲基吡嗪	2-Acetyl 3-methyl pyrazine	3964
832	S0833	四氢吡咯(吡咯烷)	Tetrahydropyrrole (Pyrrolidine)	3523
833	S0834	2-异丁基吡啶	2-Isobutyl pyridine	3370
834	S0835	2-乙基-4,5-二甲基噁唑	2-Ethyl-4,5-dimethyloxazole	3672
835	S0836	硫化铵	Ammonium sulfide	2053
836	S0837	2-巯基丙酸乙酯	Ethyl 2-mercaptopropionate	3279
837	S0838	<i>N</i> -(4-羟基-3-甲氧基苄基) 壬酰胺	<i>N</i> -(4-Hydroxy-3-methoxybenzyl) -nonanamide	2787
838	S0839	1,4-二噻烷	1,4-Dithiane	3831
839	S0840	桃金娘烯醇	Myrtenol	3439
840	S0841	胡椒碱	Piperine	2909
841	S0842	2,3-二甲基苯并呋喃	2,3-Dimethylbenzofuran	3535
842	S0843	4-羟基-5-甲基-3(2 <i>H</i>)-呋喃酮	4-Hydroxy-5-methyl-3-(2 <i>H</i>) -furanone	3635
843	S0844	γ -紫罗兰酮	γ -Ionone	3175
844	S0845	α -二氢紫罗兰酮	Dihydro-Alpha-ionone	3628
845	S0846	<i>d</i> -胡椒酮(又名对- α -1-烯-3-酮)	<i>d</i> -Piperitone (<i>p</i> -menth-1-en-3-one)	2910
846	S0847	胡椒烯酮[又名对- α -1,4(8)-二烯-3-酮]	Piperitenone (<i>p</i> -Mentha-1,4(8) -dien-3-one)	3560
847	S0848	L-天冬氨酸	L-Aspartic acid	3656
848	S0849	DL-异亮氨酸	DL-Isoleucine	3295
849	S0850	焦木酸提取物	Pyroligneous acid extract	2968
850	S0851	乙酸钠 (又名醋酸钠)	Sodium acetate	3024
851	S0852	双乙酸钠 (又名二醋酸钠)	Sodium diacetate	3900
852	S0853	琥珀酸二钠	Disodium succinate	3277
853	S0854	5'-鸟苷酸二钠	Disodium 5'-guanylate	3668
854	S0855	5'-肌苷酸二钠	Disodium 5'-inosinate	3669
855	S0856	磷酸三钙	Tricalcium phosphate	3081
856	S0857	δ -十六内酯	δ -Hexadecalactone	4673
857	S0858	(+/-) 二氢薄荷内酯	(+/-) Dihydromintlactone	4032
858	S0859	顺式-4-十二烯醛	(<i>Z</i>) -4-Dodecenal	4036
859	S0860	4,5-环氧反式-2-癸烯醛	4,5-Epoxy <i>trans</i> -2-decenal	4037
860	S0861	2-乙基-5-甲基吡嗪	2-Ethyl-5-methylpyrazine	3154
861	S0862	顺式-3-顺式-6-壬二烯-1-醇	<i>cis</i> -3- <i>cis</i> -6-Nonadien-1-ol	3885

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
862	S0863	2-甲基-1-丁醇	2-Methyl-1-butanol	3998
863	S0864	异龙脑	Isoborneol	2158
864	S0865	2-壬醇	2-Nonanol	3315
865	S0866	反式-2-辛烯-1-醇	(<i>E</i>)-2-Octen-1-ol (<i>trans</i> -2-Octen-1-ol)	3887
866	S0867	香芹醇	Carveol	2247
867	S0868	对- 萜 烷-2-酮 (又名对-薄荷烷-2-酮)	<i>p</i> -Menthan-2-one	3176
868	S0869	4-甲基-3-戊烯-2-酮	4-Methyl-3-penten-2-one	3368
869	S0870	反式,反式-3,5-辛二烯-2-酮	<i>trans, trans</i> -3,5-Octadien-2-one	4008
870	S0871	2-甲基呋喃	2-Methyl furan	4179
871	S0872	3-癸烯-2-酮	3-Decen-2-one	3532
872	S0873	2-辛烯-4-酮	2-Octen-4-one	3603
873	S0874	2-呋喃基-2-丙酮	(2-Furyl)-2-propanone	2496
874	S0875	5-甲基-2,3-己二酮	5-Methyl-2,3-hexanedione	3190
875	S0876	2-甲基-3-戊烯酸	2-Methyl-3-pentenoic acid	3464
876	S0877	L-酪氨酸	L-Tyrosine	3736
877	S0878	2-氧代戊二酸	2-Oxopentanedioic acid	3891
878	S0879	4-茴香酸	4-Anisic acid	3945
879	S0880	亚油酸	Linoleic acid	3380
880	S0881	甘草酸	Glycyrrhizic acid	—
881	S0882	L-胱氨酸	L-Cystine	—
882	S0883	L-蛋氨酸	L-Methionine	—
883	S0884	L-谷氨酰胺	L-Glutamine	3684
884	S0885	2-丙硫醇	2-Propanethiol	3897
885	S0886	4-巯基-4-甲基-2-戊酮	4-Mercapto-4-methyl-2-pentanone	3997
886	S0887	1,2-乙二硫醇	1,2-Ethanedithiol	3484
887	S0888	异戊烯基硫醇	Prenyl mercaptan	3896
888	S0889	<i>d,l</i> -(3-氨基-3-羧基丙基) 二甲基氯化铈(又名甲基蛋氨酸-氯化铈)	<i>d,l</i> -(3-Amino-3-carboxypropyl) dimethylsulfonium chloride (<i>d,l</i> -Methylmethionine sulfonium chloride)	3445
889	S0890	2-甲基-3-硫代乙酰氧基-4,5-二氢呋喃	2-Methyl-3-thioacetoxy-4,5-dihydrofuran	3636
890	S0891	异丁基硫醇	Isobutyl mercaptan	3874
891	S0892	苯硫酚 (原名称为苜基硫醇)	Benzenethiol	3616
892	S0893	异硫氰酸苜酯	Benzyl isothiocyanate	—
893	S0894	甲基烯丙基三硫醚	Allyl methyl trisulfide	3253
894	S0895	2-戊基噻吩	2-Pentyl thiophene	4387
895	S0896	3,5-二乙基-1,2,4-三硫杂环戊	3,5-Diethyl-1,2,4-trithiolane	4030

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
		烷		
896	S0897	噻吩	Thiophene	—
897	S0898	2,4,6-三甲基二氢-4 <i>H</i> -1,3,5-二噻嗪	2,4,6-Trimethyldihydro-4 <i>H</i> -1,3,5-dithiazine	4018
898	S0899	异硫氰酸3-甲硫基丙酯	3-Methylthiopropyl isothiocyanate	3312
899	S0900	3-甲基丁基硫醇	3-Methylbutanethiol	3858
900	S0901	2-乙酰基-2-噻唑啉	2-Acetyl-2-thiazoline	3817
901	S0902	甲基丙基三硫醚	Methyl propyl trisulfide	3308
902	S0903	噻唑	Thiazole	3615
903	S0904	吡嗪	Pyrazine	4015
904	S0905	甲基 1-丙烯基二硫醚	Methyl 1-propenyl disulfide	3576
905	S0906	甲酸丙酯	Propyl formate	2943
906	S0907	香兰素3-(<i>l</i> - 葑 氧基) 丙-1,2-二醇缩醛[又名香兰素3-(<i>l</i> -薄荷烷氧基) 丙-1,2-二醇缩醛]	Vanillin 3-(<i>l</i> -menthoxy) propane-1,2-diol acetal	3904
907	S0908	3-戊烯-2-酮	3-Penten-2-one	3417
908	S0909	十二酸甲酯(又名月桂酸甲酯)	Methyl dodecanoate (Methyl laurate)	2715
909	S0910	乙酸紫苏酯(又名对-1,8- 葑 二烯-7-醇乙酸酯)	Perillyl acetate (<i>p</i> -Mentha-1,8-dien-7-yl acetate)	3561
910	S0911	苹果酸二乙酯	Diethyl malate	2374
911	S0912	甲硫基乙酸甲酯	Methyl (methylthio) acetate	4003
912	S0913	2-乙酰基-1-吡咯啉	2-Acetyl-1-pyrroline	4249
913	S0914	甲酸异丙酯	Isopropyl formate	2944
914	S0915	4-甲基-2-戊烯醛	4-Methyl-2-pentenal	3510
915	S0916	亚油酸乙酯	Ethyl linoleate	—
916	S0917	2,4,6-三异丁基-5,6-二氢-4 <i>H</i> -1,3,5-二噻嗪	2,4,6-Triisobutyl-5,6-dihydro-4 <i>H</i> -1,3,5-dithiazine	4017
917	S0918	乙酸十二醇酯	Dodecyl acetate	2616
918	S0919	2-乙基丁醛	2-Ethyl butyraldehyde	2426
919	S0920	辛酸辛酯	Octyl caprylate	2811
920	S0921	己醛二乙缩醛	Hexanal diethyl acetal	—
921	S0922	丙酸异丙酯	Isopropyl propionate	2959
922	S0923	丁酸反式-2-己烯酯	<i>trans</i> -2-Hexenyl butyrate	3926
923	S0924	异硫氰酸丁酯	Butyl Isothiocyanate	4082
924	S0925	<i>N</i> -葡糖酰基乙醇胺	<i>N</i> -Gluconyl ethanolamine	4254
925	S0926	<i>N</i> -乳酰基乙醇胺	<i>N</i> -Lactoyl ethanolamine	4256
926	S0927	1-庚烯-3-醇	1-Hepten-3-ol	4129
927	S0928	乙硫醇	Ethanethiol	4258

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928	S0929	多聚磷酸钠 (包括六偏磷酸钠)	Sodium polyphosphate	3027
929	S0930	乙酸 <i>l</i> -龙脑酯	<i>l</i> -Bornyl acetate	4080
930	S0931	反式- α -突厥酮	<i>trans</i> - α -Damascone	4088
931	S0932	二乙基二硫醚	Diethyl disulfide	4093
932	S0933	2,5-二甲基-3(2 <i>H</i>)-呋喃酮	2,5-Dimethyl-3(2 <i>H</i>) furanone	4101
933	S0934	香叶酸	Geranic acid	4121
934	S0935	1-(3-羟基-5-甲基-2-噻吩) 乙酮	1-(3-Hydroxy-5-methyl-2-thienyl) ethanone	4142
935	S0936	异黄葵内酯	Isoambrettolide	4145
936	S0937	异丁酸异龙脑酯	Isobornyl isobutyrate	4146
937	S0938	<i>N</i> -甲基邻氨基苯甲酸异丁酯	Isobutyl <i>N</i> -methylantranilate	4149
938	S0939	丁酸3-(甲硫基) 丙酯	Methionyl butyrate [3-(Methylthio) propyl butyrate]	4160
939	S0940	(S1)-甲氧基-3-庚硫醇	(S1)-Methoxy-3-heptanethiol	4162
940	S0941	5- <i>Z</i> -辛烯酸甲酯	Methyl 5- <i>Z</i> -octenoate	4165
941	S0942	<i>N</i> -乙酰基邻氨基苯甲酸甲酯	Methyl <i>N</i> -acetylantranilate	4170
942	S0943	3-甲基-2-(3-甲基-2-丁烯) 呋喃	3-Methyl-2-(3-methylbut-2-enyl) furan	4174
943	S0944	乙酸植醇酯	Phytyl acetate	4197
944	S0945	3,7,11-三甲基十二碳-2,6,10-三烯醇乙酸酯	3,7,11-Trimethyldodeca-2,6,10-trienyl acetate	4213
945	S0946	三乙胺	Triethylamine	4246
946	S0947	丙酸茴香酯	Anisyl propionate	2102
947	S0948	丁酸3-丁酮-2-醇酯	Butan-3-one-2-yl butanoate	3332
948	S0949	异喹啉	Isoquinoline	2978
949	S0950	2-丙酰噻唑	2-Propionylthiazole	3611
950	S0951	2(4)-异丙基-4(2),6-二甲基二氢(4 <i>H</i>)-1,3,5-二噻嗪	2(4)-Isopropyl-4(2),6-dimethyldihydro(4 <i>H</i>)-1,3,5-dithiazine	3782
951	S0952	丁酸松油酯	Terpinyl butyrate	3049
952	S0953	3-正丁基苯酞	3- <i>n</i> -Butylphthalide	3334
953	S0954	2,2-二甲基-5-(1-甲基-1-丙烯基) 四氢呋喃	2,2-Dimethyl-5-(1-methylpropen-1-yl) tetrahydrofuran	3665
954	S0955	(6 <i>R</i>)-3-甲基-6-(1-甲基乙基)-2-环己烯-1-酮	2-Cyclohexen-1-one,3-methyl-6-(1-methylethyl)-, (6 <i>R</i>)-	4200
955	S0956	3-甲基-2-丁烯-1-醇	3-Methyl-2-buten-1-ol	3647
956	S0957	对 ¹ 薄荷-1-烯-9-醇乙酸酯 (又名对-1-薄荷烯-9-醇乙酸酯)	1- <i>p</i> -Menthen-9-yl acetate	3566
957	S0958	乙酸2-辛烯醇酯	2-Octen-1-yl acetate	3516

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958	S0959	1-(对-甲氧基苯基)-2-丙酮	1-(<i>p</i> -Methoxyphenyl)-2-propanone	2674
959	S0960	十八酸丁酯(又名硬脂酸丁酯)	Butyl octadecanoate (Butyl stearate)	2214
960	S0961	(+/-)-1-苯乙基硫醇	(+/-)-1-Phenylethylmercaptan	4061
961	S0962	4-异丙基-2-环己烯酮	4-Isopropyl-2-cyclohexenone	3939
962	S0963	邻-甲氧基苯甲酸甲酯	Methyl <i>o</i> -methoxybenzoate	2717
963	S0964	丙酮醛	Pyruvaldehyde	2969
964	S0965	甲基乙基三硫醚	Methyl ethyl trisulfide	3861
965	S0966	2-甲基-2-(甲二硫基)-丙醛	2-Methyl-2-(methylthio) propanal	3866
966	S0967	二(甲硫基)甲烷	Bis-(Methylthio) methane	3878
967	S0968	2,3,5-三硫杂己烷	2,3,5-Trithiahexane	4021
968	S0969	4-乙基辛酸	4-Ethyl octanoic acid	3800
969	S0970	二氢诺卡酮	Dihydronootkatone	3776
970	S0971	1-乙氧基-3-甲基-2-丁烯	1-Ethoxy-3-methyl-2-butene	3777
971	S0972	2-乙烯基-2-甲基-5-(1-甲基乙烯基)四氢呋喃	2-Ethenyl-2-methyl-5-(1-methylethenyl)-tetrahydrofuran	3759
972	S0973	异戊酸糠酯	Furfuryl isovalerate	3283
973	S0974	异戊酸芳樟酯	Linalyl isovalerate	2646
974	S0975	3-甲基-2-丁醇	3-Methyl-2-butanol	3703
975	S0976	3-甲基-1-戊醇	3-Methyl-1-pentanol	3762
976	S0977	4-甲基-2-戊酮	4-Methyl-2-pentanone	2731
977	S0978	反式-3-顺式-6-壬二烯醇	<i>trans</i> -3- <i>cis</i> -6-Nonadienol	3884
978	S0979	庚酸甲酯	Methyl heptanoate	2705
979	S0980	顺式-3-己烯醇丙酸酯	(<i>Z</i>)-3-Hexenyl propionate	3933
980	S0981	反式-2-癸烯酸乙酯	Ethyl <i>trans</i> -2-decenoate	3641
981	S0982	2-乙基苯酚	2-Ethyl phenol	—
982	S0983	盐酸硫胺素	Thiamine hydrochloride	3322
983	S0984	<i>N</i> -甲基吡咯-2-甲醛	<i>N</i> -Methyl pyrrol-2-carboxaldehyde	4332
984	S0985	乙酸香兰素酯	Vanillin acetate	3108
985	S0986	L-组氨酸	L-Histidine	3694
986	S0987	δ -突厥酮	δ -Damascone	3622
987	S0988	2-甲基戊酸乙酯	Ethyl 2-methylpentanoate	3488
988	S0989	4-甲硫基-2-丁酮	4-Methylthio-2-butanone	3375
989	S0990	乳酸 l -薄荷酯	<i>l</i> -Menthyl lactate	3748
990	S0991	甲基3-甲基-1-丁烯基二硫醚	Methyl 3-methyl-1-butenyl disulfide	3865
991	S0992	1-巯基-2-丙酮	1-Mercapto-2-propanone	3856
992	S0993	乙酸正戊酯	Pentyl acetate	—
993	S0994	胡薄荷酮	Pulegone	2963

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994	S0995	1-苯基丙醇-1	1-Phenylpropan-1-ol	2884
995	S0996	4-苯基2-丁醇	4-Phenyl-2-butanol	2879
996	S0997	庚醇-3	Heptan-3-ol	3547
997	S0998	3-乙酰氧基己酸甲酯	Methyl 3-acetoxy hexanoate	—
998	S0999	对- 萜 -1-烯-3-醇 (又名对-1-薄荷烯-3-醇)	<i>p</i> -Menth-1-en-3-ol	3179
999	S1000	4- 萜 醇 (又名4-侧柏醇)	4-Thujanol	3239
1000	S1001	丙酮酸顺式-3-己烯酯(又名丙酮酸叶醇酯)	<i>cis</i> -3-Hexenyl pyrovate (Leaf pyrovate)	3934
1001	S1002	联苯	Biphenyl	3129
1002	S1003	顺式-4-羟基-6-十二烯酸内酯	(<i>Z</i>)-4-Hydroxy-6-dodecenoic acid lactone	3780
1003	S1004	甲基亚磺酰甲烷	Methylsulfinylmethane	3875
1004	S1005	3,7-二甲基-2,6-辛二烯酸甲酯(又名香叶酸甲酯)	Methyl 3,7-dimethyl-2,6-octadienoate (methyl geranate)	—
1005	S1006	反式和顺式-4,8-二甲基-3,7-壬二烯-2-酮	(<i>E</i>) and(<i>Z</i>)-4,8-Dimethyl-3,7-nonadien-2-one	3969
1006	S1007	异亚戊基异戊胺	Isopentylidene isopentylamine	3990
1007	S1008	戊酸异戊酯	Isoamyl valerate	—
1008	S1009	丙酸反式-2-己烯酯	<i>trans</i> -2-Hexenyl propionate 2-Hexen-1-ol, propanoate, (<i>E</i>)	3932
1009	S1010	硫化氢(仅用于热反应香料)	Hydrogen sulfide	3779
1010	S1011	戊酸甲酯	Methyl valerate	2752
1011	S1012	丁酸异丙酯	Isopropyl butyrate	2935
1012	S1013	烯丙基甲基二硫醚	Allyl methyl disulfide	3127
1013	S1014	3-壬酮	3-Nonanone	3440
1014	S1015	二苄基二硫醚	Benzyl disulfide	3617
1015	S1016	苯乙酸顺式-3-己烯酯(又名苯乙酸叶醇酯)	<i>cis</i> -3-Hexenyl phenylacetate (Leaf phenylacetate)	3633
1016	S1017	乙酸3-(乙酰巯基)己酯	3-Acetylmercaptohexyl acetate	3816
1017	S1018	己酸甲硫醇酯	<i>S</i> -Methyl hexanethioate (methyl thiohexanoate)	3862
1018	S1019	反式-2-丁烯酸(又名巴豆酸)	(<i>E</i>)-2-Butenoic acid (Crotonic acid)	3908
1019	S1020	戊酸顺式-3-己烯酯(又名戊酸叶醇酯)	(<i>Z</i>)-3-Hexenyl valerate (Leaf valerate)	3936
1020	S1021	己酸苄酯	Benzyl hexanoate	4026
1021	S1022	烯丙基丙基二硫醚	Allyl propyl disulfide	4073
1022	S1023	2,8-表硫-顺式-对- 萜 烷 4,7,7-三甲基-6-硫杂双环	2,8-Epithio- <i>cis-p</i> -menthane 4,7,7-Trimethyl-6- thiabicyclo [3.2.1] octane	4108

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		[3.2.1] 辛烷 硫代桉叶素	Thiocineole	
1023	S1024	癸酸甲酯	Methyl decanoate	—
1024	S1025	甲酸异丁酯	Isobutyl formate	2197
1025	S1026	4-庚酮	4-Heptanone	2546
1026	S1027	戊酸丁酯	Butyl valerate	2217
1027	S1028	丁酸环己酯	Cyclohexyl butyrate	2351
1028	S1029	山梨酸乙酯(又名 2,4-己二烯 酸乙酯)	Ethyl sorbate (Ethyl 2,4-hexadienate)	2459
1029	S1030	单油酸甘油酯	Glyceryl monooleate	2526
1030	S1031	5-羟基-4-辛酮	5-Hydroxy-4-octanone	2587
1031	S1032	壬酸甲酯	Methyl nonanoate	2724
1032	S1033	丙酸橙花酯	Neryl propionate	2777
1033	S1034	肉桂酸丙酯	Propyl cinnamate	2938
1034	S1035	丁酸玫瑰酯	Rhodinyl butyrate	2982
1035	S1036	异丁酸玫瑰酯	Rhodinyl isobutyrate	2983
1036	S1037	丙酸松油酯	Terpinyl propionate	3053
1037	S1038	丙酸糠酯	Furfuryl propionate	3346
1038	S1039	戊酸糠酯	Furfuryl pentanoate	3397
1039	S1040	异茉莉酮	Isojasmone	3552
1040	S1041	苄基甲基硫醚	Benzyl methyl sulfide	3597
1041	S1042	3-甲基-2-丁烯醛	3-Methyl-2-butenal	3646
1042	S1043	2,4-癸二烯酸丙酯	Propyl 2,4-decadienoate	3648
1043	S1044	反式-2-己烯酸己酯	Hexyl <i>trans</i> -2-hexenoate	3692
1044	S1045	4-烯丙基-2,6-二甲氧基苯酚	4-Allyl-2,6-dimethoxyphenol	3655
1045	S1046	2-羟基-4-甲基戊酸甲酯	Methyl 2-hydroxy-4-methylpentanoate	3706
1046	S1047	反式-2-辛烯酸甲酯	Methyl <i>trans</i> -2-octenoate	3712
1047	S1048	2,2,6-三甲基-6-乙基四氢吡 喃	2,2,6-Trimethyl-6-vinyltetrahydropyran	3735
1048	S1049	香紫苏内酯	Sclareolide [Decahydro-3a,6,6,9a-tetramethylnaphtho(2,1b) furan-2(1H) -one]	3794
1049	S1050	苯甲酸甲硫醇酯	S-Methyl benzothioate	3857
1050	S1051	反式-2-己烯酸顺式-3-己烯酯	(Z) -3-Hexenyl(E) -2-hexenoate	3928
1051	S1052	2-巯基苯甲醚	2-Mercaptoanisole	4159
1052	S1053	香兰素苏和赤-2,3-丁二醇缩醛	Vanillin erythro and threo-butan-2,3-diol acetal	4023
1053	S1054	反式 6-甲基-3-庚烯-2-酮	(E) -6-Methyl-3-hepten-2-one	4001

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1054	S1055	(±) 3-巯基丁酸乙酯	(±) -Ethyl 3-mercaptobutyrate	3977
1055	S1056	3-巯基-2-甲基戊醇	3-Mercapto-2-methylpentan-1-ol	3996
1056	S1057	乙醛二异戊醇缩醛	Acetaldehyde diisoamyl acetal	4024
1057	S1058	(+/-) -2-苯基-4-甲基-2-己烯醛	(+/-) -2-Phenyl-4-methyl-2-hexenal	4194
1058	S1059	2-庚硫醇	2-Heptanethiol	4128
1059	S1060	2-(2-羟基-4-甲基-3-环己烯基)-丙酸 γ -内酯	2-(2-Hydroxy-4-methyl-3-cyclohexenyl) -propionic acid γ -lactone (Wine Lactone)	4140
1060	S1061	<i>l</i> -薄荷基甲基醚(又名 2-异丙基-5-甲基环己基甲基醚)	<i>l</i> -Menthyl methyl ether (2-Isopropyl-5-methylcyclohexyl methyl ether)	4054
1061	S1062	己酸异丙酯	Isopropyl hexanoate	2950
1062	S1063	2,4-己二烯-1-醇	2,4-Hexadien-1-ol	3922
1063	S1064	十六烷酸甲酯	Methyl hexadecanoate	—
1064	S1065	5-甲基-2-噻吩甲醛	5-Methyl-2-thiophenecarboxaldehyde	3209
1065	S1066	4-甲基-2,6-二甲氧基苯酚	4-Methyl-2,6-dimethoxyphenol	3704
1066	S1067	对-甲氧基肉桂醛	<i>p</i> -Methoxycinnamaldehyde	3567
1067	S1068	2,4,5-三甲基噁唑	2,4,5-Trimethyloxazole	4394
1068	S1069	苯甲醛二乙缩醛	Benzaldehyde diethyl acetal	—
1069	S1070	<i>d</i> -新薄荷醇	<i>d</i> -Neo-Menthol	2666
1070	S1071	2-壬烯酸 γ -内酯	2-Nonenoic acid gamma-lactone	4188
1071	S1072	反式-4-癸烯酸乙酯	Ethyl <i>trans</i> -4-decenoate	3642
1072	S1073	晚香玉内酯{又名二氢-5-[(<i>Z,Z</i>)-2,5-辛二烯-2(3 <i>H</i>)-呋喃酮]}	Tuberose Lactone {Dihydro-5- [(<i>Z,Z</i>)-octa-2,5-dienyl]-2(3 <i>H</i>)-furanone}	4067
1073	S1074	4-甲基-2-戊基-1,3-二氧戊环(又名己醛 1,2-丙二醇缩醛)	4-Methyl-2-pentyl-1,3-dioxolane (Hexanal propylene glycol acetal)	3630
1074	S1075	乙酸 3-巯基庚酯	3-Mercaptoheptyl acetate	4289
1075	S1076	甲基纤维素	Methyl cellulose	2696
1076	S1077	植醇(又名叶绿醇、叶黄烯醇)(3,7,11,15-四甲基-2-十六烯-1-醇)	phytol(3,7,11,15-Tetramethyl-2-hexadecen-1-ol)	4196
1077	S1078	异戊醛二乙缩醛	Isovaleraldehyde diethyl acetal	4371
1078	S1079	异硫氰酸 3-丁烯酯	3-Butenyl isothiocyanate	4418
1079	S1080	异硫氰酸 4-戊烯酯	4-Pentenyl isothiocyanate	4427
1080	S1081	异硫氰酸 5-己烯酯	5-Hexenyl isothiocyanate	4421
1081	S1082	顺式-9-十八烯醇乙酸酯(又名乙酸油醇酯)	<i>cis</i> -9-Octadecenyl acetate (Oleyl acetate)	4359
1082	S1083	糠基甲基醚	Furfuryl methyl ether	3159
1083	S1084	3-己酮	3-Hexanone	3290
1084	S1085	异硫氰酸 2-丁酯	2-Butyl isothiocyanate	4419

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1085	S1086	异硫氰酸异丁酯	Isobutyl isothiocyanate	4424
1086	S1087	异硫氰酸 6-(甲硫基) 己酯	6-(Methylthio) hexyl isothiocyanate	4415
1087	S1088	异硫氰酸 5-(甲硫基) 戊酯	5-(Methylthio) pentyl isothiocyanate	4416
1088	S1089	异硫氰酸戊酯	Amyl isothiocyanate	4417
1089	S1090	异硫氰酸异丙酯	Isopropyl isothiocyanate	4425
1090	S1091	异硫氰酸异戊酯	Isoamyl isothiocyanate	4423
1091	S1092	2,5-二甲基呋喃	2,5-Dimethylfuran	4106
1092	S1093	环紫罗兰酮	Cycloionone	3822
1093	S1094	2-异丁基-4-甲基-1,3-二氧戊环(又名异戊醛 1,2-丙二醇缩醛)	2-Isobutyl-4-methyl-1,3-dioxolane (Isovaleraldehyde propylene glycol acetal)	4286
1094	S1095	顺式和反式-2-异丙基-4-甲基-1,3-二氧戊环(又名异丁醛 1,2-丙二醇缩醛)	<i>cis</i> -and <i>trans</i> -2-Isopropyl-4-methyl-1,3-dioxolane (Isobutyraldehyde propylene glycol acetal)	4287
1095	S1096	4-氨基丁酸(又名 γ -氨基丁酸)	4-Aminobutyric acid (Gamma-Aminobutyric acid)	4288
1096	S1097	<i>N</i> -[2-(3,4-二甲氧基苯基) 乙基]-3,4-二甲氧基肉桂酸酰胺	<i>N</i> -[2-(3,4-Dimethoxyphenyl) ethyl]-3,4-dimethoxycinnamic acid amide	4310
1097	S1098	二-(1-丙烯基) 硫醚(异构体混合物)	Di-(1-propenyl) -sulfide (mixture of isomers)	4386
1098	S1099	乙酸 2-戊酯	2-Pentyl acetate	4012
1099	S1100	乙胺	Ethylamine	4236
1100	S1101	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
1101	S1102	1-丁烯-1-基甲基硫醚	1-Buten-1-yl methyl sulfide	3820
1102	S1103	二异丙基二硫醚	Diisopropyl disulfide	3827
1103	S1104	(<i>E</i>)-2-癸烯酸	(<i>E</i>)-2-Decenoic acid	3913
1104	S1105	<i>l</i> -苧烯	<i>l</i> -Limonene	—
1105	S1106	正己硫醇	1-Hexanethiol	3842
1106	S1107	2-癸酮	2-Decanone	4271
1107	S1108	二糠基醚	Difurfuryl ether	3337
1108	S1109	异丁酸乙基香兰素酯	Ethyl vanillin isobutyrate	3837
1109	S1110	8-罗勒烯醇乙酸酯(又名 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
1110	S1111	丁胺	Butylamine	3130
1111	S1112	1-氨基-2-丙醇	1-Amino-2-propanol	3965

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1112	S1113	反式-1,5-辛二烯-3-酮	(E)-1,5-Octadien-3-one	4405
1113	S1114	2,5-二甲基-4-乙氧基-3(2H)-呋喃酮	2,5-dimethyl-4-ethoxy-3(2H)-furanone	4104
1114	S1115	反式-2-顺式-4-顺式-7-十三碳三烯醛	2-trans-4-cis-7-cis-Tridecatrienal	3638
1115	S1116	反式-2-顺式-4-癸二烯酸甲酯	Methyl (E)-2-(Z)-4-decadienoate	3859
1116	S1117	2-(4-甲基-2-羟基苯基)-丙酸- γ -内酯	2-(4-Methyl-2-hydroxyphenyl) propionic acid- γ -lactone	3863
1117	S1118	丙酸顺式-5-辛烯酯	(Z)-5-Octenyl propionate	3890
1118	S1119	3-甲基-2-丁烯硫醇乙酸酯	3-Methyl-2-butenyl thioacetate (Prenyl thioacetate)	3895
1119	S1120	1-吡咯啉	1-Pyrroline	3898
1120	S1121	2,3,4-三甲基-3-戊醇	2,3,4-Trimethyl-3-pentanol	3903
1121	S1122	二异丙基三硫醚	Diisopropyl trisulfide	3968
1122	S1123	2-丙酰基-1-吡咯啉	2-Propionyl-1-pyrroline	4063
1123	S1124	3,6-二乙基-1,2,4,5-四硫杂环己烷与3,5-二乙基-1,2,4-三硫杂环戊烷的混合物	Mixture of 3,6-Diethyl-1,2,4,5-tetra thiane and 3,5-diethyl-1,2,4-trithiolane	4094
1124	S1125	2,5-二羟基-1,4-二噻烷(又名巯基乙醛二聚体)	2,5-Dihydroxy-1,4-dithiane (Mercaptoacetaldehyde dimer)	3826
1125	S1126	3-己烯醛(反式/顺式混合物)	3-Hexenal (<i>trans/cis</i> mix)	3923
1126	S1127	4-羟基-3,5-二甲氧基苯甲醛	4-Hydroxy-3,5-dimethoxybenzaldehyde	4049
1127	S1128	2-十一烯-1-醇	2-Undecen-1-ol	4068
1128	S1129	2-(4-羟基苯基)-乙胺(又名酪胺)	2-(4-hydroxyphenyl) ethylamine (Tyramine)	4215
1129	S1130	4[(2-呋喃甲基)硫基]-2-戊酮(又名4-糠硫基-2-戊酮)	4-[(2-Furanmethyl) thio]-2-pentanone (4-Furfurylthio -2-pentanone)	3840
1130	S1131	己酸甲硫基甲酯	Methylthiomethyl hexanoate	3880
1131	S1132	2,6-二甲基-4-庚酮	2,6-Dimethyl-4-heptanone (Diisobutyl ketone)	3537
1132	S1133	<i>d</i> -香芹酮	<i>d</i> -carvone	2249
1133	S1134	反式-3-己烯醇	<i>trans</i> -3-hexenol	4356
1134	S1135	甲酸松油酯	terpinyl formate	3052
1135	S1136	脱氢圆柚酮	dehydronootkatone	4091
1136	S1137	己酸香叶酯	geranyl hexanoate	2515
1137	S1138	3-甲基己醛	3-methyl hexanal	4261
1138	S1139	(反式,反式)-2,4-壬二烯	(E, E)-2,4-nonadiene	4292
1139	S1140	1-辛烯	1-octene	4293

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1140	S1141	2-甲基苯乙酮	2-methyl acetophenone	4316
1141	S1142	1-乙基-2-甲酰基吡咯(又名茶吡咯)	1-ethyl-2-formylpyrrole (Tea pyrrole)	4317
1142	S1143	2-(4-甲基-5-噻唑基)乙醇辛酸酯	2-(4-methyl-5-thiazolyl) ethyl octanoate	4280
1143	S1144	2-乙基-6-甲基吡嗪	2-ethyl-6-methylpyrazine	3919
1144	S1145	对-丙基苯酚	<i>p</i> -propylphenol	3649
1145	S1146	3,5-二乙基-2-甲基吡嗪	3,5-diethyl-2-methylpyrazine	3916
1146	S1147	马鞭草烯酮	verbenone	4216
1147	S1148	4-戊烯醛	4-pentenal	4262
1148	S1149	乙酰乙酸乙酯丙二醇缩酮	ethyl acetoacetate propylene glycol ketal	4294
1149	S1150	山梨酸甲酯	methyl sorbate	3714
1150	S1151	2,5-二乙基四氢呋喃	2,5-diethyl tetrahydrofurane	3743
1151	S1152	脱氢薄荷呋喃内酯	dehydromenthofurolactone	3755
1152	S1153	乙酸桃金娘烯酯	myrtenyl acetate	3765
1153	S1154	2-(4-甲基-5-噻唑基)乙醇己酸酯	2-(4-methyl-5-thiazolyl) ethyl hexanoate	4279
1154	S1155	2-(4-甲基-5-噻唑基)乙醇丁酸酯	2-(4-methyl-5-thiazolyl) ethyl butyrate	4277
1155	S1156	吡咯	pyrrole	3386
1156	S1157	<i>S</i> -烯丙基- <i>L</i> -半胱氨酸	<i>S</i> -allyl- <i>L</i> -cysteine	4322
1157	S1158	2-巯基-3-丁醇	2-Mercapto-3-butanol	3502
1158	S1159	硫代香叶醇	Thiogeraniol	3472
1159	S1160	蒎烷硫醇	Pinanyl mercaptan	3503
1160	S1161	α -甲基- β -羟基丙基 α -甲基- β -巯丙基硫醚	α -Methyl- β -hydroxypropyl α -methyl- β -mercaptopropyl sulfide	3509
1161	S1162	乙基麦芽酚	Ethyl maltol	3487
1162	S1163	柠檬醛二乙缩醛	Citral diethyl acetal	2304
1163	S1164	3-丙烯基-6-乙氧基苯酚(又名丙烯基乙基愈创木酚)	3-Propenyl-6-ethoxyphenol (Propenylguaethol)	2922
1164	S1165	β -甲基紫罗兰酮	Methyl- β -ionone	2712
1165	S1166	δ -甲基紫罗兰酮	Methyl- δ -ionone	2713
1166	S1167	2,6-壬二烯醛二乙缩醛	2,6-Nonadienal diethyl acetal	3378
1167	S1168	9-十一烯醛	9-Undecenal	3094
1168	S1169	10-十一烯醛	10-Undecenal	3095
1169	S1170	十六醛(又名杨梅醛)	Aldehyde C-16 pure (so called) (Strawberry aldehyde)	2444
1170	S1171	乙基香兰素	Ethyl vanillin	2464

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1171	S1172	兔耳草醛(又名仙客来醛)	Cyclamen aldehyde	2743
1172	S1173	羟基香茅醛	Hydroxycitronellal	2583
1173	S1174	β -环高柠檬醛	β -Homocyclocitral	3474
1174	S1175	<i>l</i> -薄荷酮甘油缩酮	<i>l</i> -Menthone 1,2-glycerol Ketal	3807
1175	S1176	4-甲硫基-4-甲基-2-戊酮	4-(Methylthio)-4-methyl-2-pentanone	3376
1176	S1177	3-巯基-2-戊酮	3-Mercapto-2-pentanone	3300
1177	S1178	<i>d,l</i> -薄荷酮甘油缩酮	<i>d, l</i> -Menthone 1,2-glycerol Ketal	3808
1178	S1179	α -甲基紫罗兰酮	Methyl- α -ionone	2711
1179	S1180	α -异甲基紫罗兰酮	α - <i>iso</i> -Methylionone	2714
1180	S1181	烯丙基 α -紫罗兰酮	Allyl α -ionone	2033
1181	S1182	6-甲基香豆素	6-Methylcoumarin	2699
1182	S1183	2-巯基丙酸	2-Mercaptopropionic acid	3180
1183	S1184	2-甲基-4-戊烯酸	2-Methyl-4-pentenoic acid	3511
1184	S1185	乙酸二甲基苄基原酯	Benzyl dimethyl carbinyl acetate	2392
1185	S1186	环己基乙酸烯丙酯	Allyl cyclohexaneacetate	2023
1186	S1187	乙酸玫瑰酯	Rhodinyl acetate	2981
1187	S1188	3-(2-呋喃基)丙酸乙酯	Ethyl 3-(2-furyl) propanoate	2435
1188	S1189	丙酸烯丙酯	Allyl propionate	2040
1189	S1190	3-环己基丙酸烯丙酯	Allyl 3-cyclohexylpropionate	2026
1190	S1191	3-(2-呋喃基)丙酸异丁酯	Isobutyl 3-(2-furan) propionate	2198
1191	S1192	硫代丙酸糠酯	Furfuryl thiopropionate	3347
1192	S1193	丁酸二甲基苄基原酯	Dimethyl benzyl carbinyl butyrate	2394
1193	S1194	环己基丁酸烯丙酯	Allyl cyclohexanebutyrate	2024
1194	S1195	1,3-壬二醇乙酸酯(混合酯)	1,3-Nonanediol acetate (mixed esters)	2783
1195	S1196	丁酸苏合香酯	Styralyl butyrate	2686
1196	S1197	乙酸柏木酯	Cedryl acetate	—
1197	S1198	异丁酸麦芽酚酯	Maltol isobutyrate	3462
1198	S1199	2-甲基-4-戊烯酸乙酯	Ethyl 2-methyl-4-pentenoate	3489
1199	S1200	乙酸四氢糠酯	Tetrahydrofurfuryl acetate	3055
1200	S1201	庚炔羧酸甲酯	Methyl heptine carbonate	2729
1201	S1202	辛炔羧酸甲酯	Methyl octyne carbonate	2726
1202	S1203	癸二酸二乙酯	Diethyl sebacate	2376
1203	S1204	10-十一烯酸乙酯	Ethyl 10-undecenoate	2461
1204	S1205	苯乙酸烯丙酯	Allyl phenylacetate	2039
1205	S1206	三乙酸甘油酯	Triacetin	2007
1206	S1207	苯乙酸香叶酯	Geranyl phenylacetate	2516
1207	S1208	苯乙酸对-甲酚酯	<i>p</i> -Cresyl phenylacetate	3077

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1208	S1209	4-苯基丁酸甲酯(又名苯丁酸甲酯)	Methyl 4-phenylbutyrate	2739
1209	S1210	4-苯基丁酸乙酯(又名苯丁酸乙酯)	Ethyl 4-phenylbutyrate	2453
1210	S1211	肉桂酸烯丙酯	Allyl cinnamate	2022
1211	S1212	2-甲基-3-戊烯酸乙酯	Ethyl 2-methyl-3-pentenoate	3456
1212	S1213	亚硝酸乙酯	Ethyl nitrite	2446
1213	S1214	庚酸戊酯	Amyl heptanoate	2073
1214	S1215	3-乙酰基-2,5-二甲基呋喃	3-Acetyl-2,5-dimethylfuran	3391
1215	S1216	2,5-二甲基-3-氧代(2H)-4-呋喃丁酸酯	2,5-Dimethyl-3-Oxo-(2H)-fur-4-yl butyrate	3970
1216	S1217	2-甲氧基-3(5或6)-异丙基吡嗪	2-Methoxy-3(5 or 6)-isopropylpyrazine	3358
1217	S1218	2-甲基-3(5或6)-糠硫基吡嗪	2-Methyl-3,5-or 6-(furfurylthio)-Pyrazine (mixture of isomers)	3189
1218	S1219	2-甲基(或乙基)-3(5或6)-甲氧基吡嗪	2-Methyl (or ethyl) - 3(5 or 6) - methoxypyrazine	3280
1219	S1220	2,5-二甲基-2,5-二羟基-1,4-二硫代环己烷	2,5-Dimethyl-2,5-dihydroxy-1,4-dithiane	3450
1220	S1221	5,7-二氢-2-甲基噻吩并(3,4-d)嘧啶	5,7-Dihydro-2-methylthieno(3,4-d)pyrimidine	3338
1221	S1222	2-乙氧基噻唑	2-Ethoxythiazole	3340
1222	S1223	2,4-二甲基-5-乙酰基噻唑	2,4-Dimethyl-5-acetylthiazole	3267
1223	S1224	乙酸异丁香酯	Isoeugenyl acetate	2470
1224	S1225	3-甲基丁酸对-甲酚酯(又名异戊酸对甲酚酯)	<i>p</i> -Methylphenyl 3-methylbutyrate (<i>p</i> -Cresyl isovalerate)	3387
1225	S1226	<i>l</i> -薄荷醇乙二醇碳酸酯	<i>l</i> -Menthol ethylene glycol carbonate	3805
1226	S1227	3-(2-甲基丙基)吡啶	3-(2-Methylpropyl) pyridine	3371
1227	S1228	乙基香兰素 1,2-丙二醇缩醛	Ethylvanillin propylene glycol acetal	3838
1228	S1229	人造康乃克油	Artificial cognac oil	—
1229	S1230	山楂核烟熏香味料I号	Smoking flavorings No.I made from hawthorn kernels	—
1230	S1231	山楂核烟熏香味料II号	Smoking flavorings No.II made from hawthorn kernels	—
1231	S1232	苜基异丁基原醇(又名 α -异丁基苯乙醇)	Isobutyl benzyl carbinol (α -Butyl isophenethyl alcohol)	2208
1232	S1233	4-苯基-3-丁烯-2-醇	4-Phenyl-3-buten-2-ol	2880
1233	S1234	2-甲基-4-苯基-2-丁醇	2-Methyl-4-phenyl-2-butanol	3629
1234	S1235	<i>l</i> -薄荷醇丙二醇碳酸酯	<i>l</i> -Menthol 1-(or 2-) -propylene glycol	3806

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
			carbonate	
1235	S1236	辛酸烯丙酯	Allyl octanoate	2037
1236	S1237	α -丙基苯乙醇	α -Propylphenethyl alcohol	2953
1237	S1238	龙葵醇(又名 β -甲基苯乙醇)	Hydratropyl alcohol (β -Methylphenethyl alcohol)	2732
1238	S1239	四氢芳樟醇	Tetrahydrolinalool	3060
1239	S1240	2,3-二巯基丁烷	2,3-Dimercaptobutane	3477
1240	S1241	β -萘乙醚	β -Naphthyl ethyl ether	2768
1241	S1242	异丁基 β -萘醚	β -Naphthyl isobutyl ether	3719
1242	S1243	邻-丙基苯酚	<i>o</i> -Propylphenol	3522
1243	S1244	苜基异丁香酚	Isoeugenyl benzyl ether	3698
1244	S1245	2-甲基-3(5 或 6)-甲硫基吡嗪	2-Methyl-3(5 or 6)-(methylthio) pyrazine	3208
1245	S1246	香茅氧基乙醛	Citronellyloxyacetaldehyde	2310
1246	S1247	乙醛苯乙醇丙醇缩醛	Acetaldehyde phenylethyl propyl acetal	2004
1247	S1248	2-甲基-3-(对甲基苯基) 丙醛	2-Methyl-3-(<i>p</i> -methylphenyl) propanal Sataldehyde	2748
1248	S1249	2-苯基-3-(2-呋喃基) 丙-2-烯醛	2-Phenyl-3-(2-furyl) prop-2-enal	3586
1249	S1250	3,5,5-三甲基己醛	3,5,5-Trimethylhexanal	3524
1250	S1251	2-甲基-3(5 或 6)-乙氧基吡嗪	2-Methyl-3(5 or 6)-ethoxypyrazine	3569
1251	S1252	庚醛甘油缩醛	Heptanal glyceryl acetal	2542
1252	S1253	苯乙醛甘油缩醛	Phenylacetaldehyde glyceryl acetal	2877
1253	S1254	对-异丙基苯乙醛	<i>p</i> -Isopropyl phenylacetaldehyde	2954
1254	S1255	2-甲基-4-苯丁醛	2-Methyl-4-phenylbutyraldehyde	2737
1255	S1256	龙葵醛	Hydratropic aldehyde	2886
1256	S1257	龙葵醛二甲缩醛	Hydratropic aldehyde dimethyl acetal	2888
1257	S1258	羟基香茅醛二乙缩醛	Hydroxycitronellal diethyl acetal	2584
1258	S1259	柠檬醛二甲缩醛	Citral dimethyl acetal	2305
1259	S1260	4-甲基-5-(2-乙酰氧乙基)-噻唑	4-Methyl-5-(2-acetoxyethyl) thiazole	3205
1260	S1261	α -丁基肉桂醛	α -Butylcinnamaldehyde	2191
1261	S1262	4-庚烯-3-酮	4-Heptene-3-one	—
1262	S1263	4-甲基-1-苯基-2-戊酮	4-Methyl-1-phenyl-2-pentanone	2740
1263	S1264	1-(对-甲氧基苯基)-1-戊烯-3-酮	1-(<i>p</i> -Methoxyphenyl)-1-penten-3-one	2673
1264	S1265	α -己叉基环戊酮	α -Hexylidenecyclopentanone	2573
1265	S1266	四甲基乙基环己烯酮	Tetramethyl ethylcyclohexenone	3061
1266	S1267	糠硫醇甲酸酯	Furfurylthiol formate	3158
1267	S1268	甲基 β -萘酮	Methyl β -naphthyl ketone	2723
1268	S1269	2-(3-苯丙基) 四氢呋喃	2-(3-Phenylpropyl) tetrahydrofuran	2898

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1269	S1270	烯丙基乙酸	Allyl acetic acid	2843
1270	S1271	甲酸二甲基苄基原酯	Dimethyl benzyl carbonyl formate	2395
1271	S1272	4-乙酰基-6-叔丁基-1,1-二甲基茛满	4-Acetyl-6- <i>t</i> -butyl-1,1-dimethylindane	3653
1272	S1273	癸醛二甲缩醛(又名 1,1-二甲氧基癸烷)	Decanal dimethyl acetal (1,1-Dimethoxydecane)	2363
1273	S1274	乙酸环己基乙酯	Cyclohexaneethyl acetate	2348
1274	S1275	对-甲苯氧基乙酸乙酯	Ethyl (<i>p</i> -tolylxy) acetate	3157
1275	S1276	乙酸二甲基苄基原酯	Dimethyl phenethyl carbonyl acetate	2735
1276	S1277	丙酸甲基苄基原酯	Methyl phenylcarbonyl propionate	2689
1277	S1278	2-呋喃基丙烯酸丙酯	Propyl 2-furanacrylate	2945
1278	S1279	异丁酸二甲基苄基原酯	Dimethyl phenethyl carbonyl isobutyrate	2736
1279	S1280	异丁酸 2-苯氧基乙酯	2-Phenoxyethyl isobutyrate	2873
1280	S1281	十三碳二酸环乙二醇二酯	Ethylene brassylate	3543
1281	S1282	邻氨基苯甲酸异丁酯	Isobutyl anthranilate	2182
1282	S1283	对-叔丁基苄乙酸甲酯	Methyl <i>p</i> - <i>tert</i> -butylphenylacetate	2690
1283	S1284	苯氧乙酸烯丙酯	Allyl phenoxyacetate	2038
1284	S1285	苯乙酸辛酯	Octyl phenylacetate	2812
1285	S1286	苯乙酸苄酯	Benzyl phenylacetate	2149
1286	S1287	苯乙酸芳樟酯	Linalyl phenylacetate	3501
1287	S1288	苯乙酸香茅酯	Citronellyl phenylacetate	2315
1288	S1289	苯乙酸愈创木酚酯	Guaiacyl phenylacetate	2535
1289	S1290	3-甲基 2-丁烯酸 2-苄酯(又名千里酸苄酯)	2-phenethyl 3-Methyl-2-butenate (Phenethyl senecioate)	2869
1290	S1291	3-苯基缩水甘油酸乙酯	Ethyl 3-phenylglycidate	2454
1291	S1292	肉桂酸芳樟酯	Linalyl cinnamate	2641
1292	S1293	1,2-二((1'-乙氧基)-乙氧基)丙烷	1,2-Di[(1'-ethoxy) ethoxy] propane	3534
1293	S1294	<i>N</i> ,2,3-三甲基-2-异丙基丁酰胺	2-Isopropyl- <i>N</i> ,2,3-trimethylbutyramide	3804
1294	S1295	<i>N</i> -乙基-2-异丙基-5-甲基-环己烷甲酰胺	<i>N</i> -Ethyl-2-isopropyl-5-methylcyclohexane carboxamide	3455
1295	S1296	3- <i>l</i> -薄荷氧基-1,2-丙二醇(又名 3- <i>l</i> -薄荷烷氧基-1,2-丙二醇)	3- <i>l</i> -Menthoxyp propane-1,2-diol	3784
1296	S1297	香兰基丁醚	Vanillyl butyl ether	3796
1297	S1298	9-癸烯醛	9-Decenal	3912
1298	S1299	2-仲丁基环己酮	2- <i>sec</i> -Butylcyclohexanone	3261
1299	S1300	2,3-十一碳二酮	2,3-Undecadione	3090
1300	S1301	环己烷基甲酸	Cyclohexanecarboxylic acid	3531

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1301	S1302	5和6-癸烯酸(又名牛奶内酯)	5-and6-Decenoic acid (Milk lactone)	3742
1302	S1303	八乙酸蔗糖酯	Sucrose octaacetate	3038
1303	S1304	丁酸烯丙酯	Allyl butyrate	2021
1304	S1305	异丁酸香兰素酯	Vanillin isobutyrate	3754
1305	S1306	戊二酸单 <i>l</i> -薄荷醇酯	<i>l</i> -Monomenthyl glutarate	4006
1306	S1307	苯甲酰基乙酸乙酯	Ethyl benzoylacetate	2423
1307	S1308	ϵ -十二内酯	ϵ -Dodecalactone	3610
1308	S1309	八氢香豆素	Octahydrocoumarin	3791
1309	S1310	2,5-二甲基-3-呋喃硫醇	2,5-Dimethyl-3-furathiol	3451
1310	S1311	1,2-丁二硫醇	1,2-Butanedithiol	3528
1311	S1312	双-(2,5-二甲基-3-呋喃基) 二硫醚	Bis(2,5-dimethyl-3-furyl) disulfide	3476
1312	S1313	丙基 2-甲基-3-呋喃基二硫醚	Propyl 2-methyl-3-furyl disulfide	3607
1313	S1314	二环己基二硫醚	Dicyclohexyl disulfide	3448
1314	S1315	糠基异丙基硫醚	Furfuryl isopropyl sulfide	3161
1315	S1316	2-乙基苯硫酚	2-Ethyl thiophenol	3345
1316	S1317	2-(乙酰氧基) 丙酸甲硫醇酯	Methylthio 2-(acetyloxy) propionate	3788
1317	S1318	2-(丙酰氧基) 丙酸甲硫醇酯	Methylthio 2-(propionyloxy) propionate	3790
1318	S1319	3-糠硫基丙酸乙酯	Ethyl 3-(furfurylthio) propionate	3674
1319	S1320	2-甲硫基吡嗪	2-Methylthiopyrazine	3231
1320	S1321	异硫氰酸苯乙酯	Phenethyl isothiocyanate	4014
1321	S1322	2-(3-苯丙基) 吡啶	2-(3-Phenylpropyl) pyridine	3751
1322	S1323	4,5-二甲基-2-乙基-3-噻唑啉	4,5-Dimethyl-2-ethyl-3-thiazoline	3620
1323	S1324	2-仲丁基-4,5-二甲基-3-噻唑啉	2-(2-Butyl) -4,5-dimethyl-3-thiazoline	3619
1324	S1325	吡嗪乙硫醇	Pyrazine ethanethiol	3230
1325	S1326	水杨酸苯酯	Phenyl salicylate	3960
1326	S1327	庚醛二甲缩醛	Heptanal dimethyl acetal	2541
1327	S1328	羟基香茅醛二甲缩醛	Hydroxy citronellal dimethyl acetal	2585
1328	S1329	对-丙基茴香醚	<i>p</i> -Propyl anisole	2930
1329	S1330	异丁酸对-甲酚酯	<i>p</i> -Tolyl isobutyrate	3075
1330	S1331	异丁酸邻-甲酚酯	<i>o</i> -Tolyl isobutyrate	3753
1331	S1332	柠檬醛丙二醇缩醛	Citral propylene glycol acetal	—
1332	S1333	反式-2-己烯醛二乙缩醛	<i>trans</i> -2-Hexenal diethyl acetal	4047
1333	S1334	2-巯基噻吩	2-Mercaptothiophene	3062
1334	S1335	对- 萜 -3,8-二醇 (又名对-3,8-薄荷烷二醇)	<i>p</i> -Menth-3,8-diol	4053
1335	S1336	1,8-辛二硫醇	1,8-Octanedithiol	3514
1336	S1337	螺[2,4-二硫杂-1-甲基-8-氧杂	Spiro [2,4-Dithia-1-methyl-8-oxabicyclo	3270

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
		双环[3.3.0]-辛烷-3,3'-(1'-氧杂-2'-甲基)环戊烷]	[3.3.0] octane-3,3'-(1'-oxa-2'-methyl)cyclopentane]	
1337	S1338	3-壬烯-2-酮	3-Nonen-2-one	3955
1338	S1339	3-甲基-2,4-壬二酮	3-Methyl-2,4-nonadione	4057
1339	S1340	2,5-二甲基-3-硫代乙酰氧基呋喃	2,5-Dimethyl-3-thioacetoxyfuran	4034
1340	S1341	反式-4-己烯醛	<i>trans</i> -4-Hexenal	4046
1341	S1342	3-[(2-甲基-3-呋喃)硫基]-2-丁酮	(+/-)-3-[(2-Methyl-3-furyl)thio]-2-butanone	4056
1342	S1343	3-巯基-2-甲基戊醛	3-Mercapto-2-methylpentanal	3994
1343	S1344	2-(<i>l</i> -薄荷氧基)乙醇[又名2-(<i>l</i> -薄荷烷氧基乙醇)]	2-(<i>l</i> -Menthoxy) ethanol	4154
1344	S1345	丙酸四氢糠酯	Tetrahydrofurfuryl propionate	3058
1345	S1346	异戊酸烯丙酯	Allyl isovalerate	2045
1346	S1347	3-羟甲基-2-庚酮	3-(hydroxymethyl)-2-heptanone	2804
1347	S1348	三丙酸甘油酯	Glyceryl tripropanoate	3286
1348	S1349	辛酸糠酯	Furfuryl octanoate	3396
1349	S1350	丁酸反式-2-辛烯醇酯	<i>trans</i> -2-Octen-1-yl butanoate	3517
1350	S1351	苯乙醛二异丁缩醛	Phenylacetaldehyde diisobutyl acetal	3384
1351	S1352	1,3-二苯基-2-丙酮	1,3-Diphenyl-2-propanone	2397
1352	S1353	10-十一烯酸丁酯	Butyl 10-undecylenate	2216
1353	S1354	乙酸檀香酯	Santalyl acetate	3007
1354	S1355	2-乙基丁酸香叶酯	Geranyl 2-ethylbutyrate	3339
1355	S1356	3-羟甲基-2-辛酮	3-Hydroxymethyl-2-octanone	3292
1356	S1357	1,2-环己二酮	1,2-Cyclohexanedione	3458
1357	S1358	松香酸甘油酯	Glycerol ester of rosin	4226
1358	S1359	赤、苏-3-巯基-2-甲基丁-1-醇(又名3-巯基-2-甲基丁醇)	rythro and threo-3-Mercapto-2-methylbutan-1-ol (3-Mercapto-2-methylbutyl alcohol)	3993
1359	S1360	4-甲基联苯	4-Methyl biphenyl	3186
1360	S1361	α -戊基肉桂醇	α -Amylcinnamyl alcohol	2065
1361	S1362	1-苯基-3-甲基-戊醇-3	1-phenyl-3-methyl-3-pentanol	2883
1362	S1363	5-苯基戊醇	5-Phenylpentanol	3618
1363	S1364	对-薄荷醇-2(又名对-薄荷醇-2)	<i>p</i> -Menthan-2-ol	3562
1364	S1365	脱氢二氢紫罗兰醇	Dehydrodihydroionol	3446
1365	S1366	乙基葑醇	Ethyl fenchol	3491
1366	S1367	辛烯基琥珀酸单阿拉伯胶酯	Gum Arabic, hydrogen octenylbutane	4227

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
			dioate	
1367	S1368	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
1368	S1369	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
1369	S1370	N-(4-庚基) -(3,4-亚甲二氧基) 苯甲酰胺	N-(heptan-4-yl) benzo[d][1,3] dioxole-5-carboxamide	4232
1370	S1371	二苄醚	Dibenzyl ether	2371
1371	S1372	5-羟基-十二酸甘油酯	Glyceryl 5-hydroxydodecanoate	3686
1372	S1373	三丁酸甘油酯	Tributyryl	2223
1373	S1374	壬酸烯丙酯	Allyl nonanoate	2036
1374	S1375	5-羟基癸酸甘油酯	Glyceryl 5-hydroxydecanoate	3685
1375	S1376	丙酸 3-苯基丙酯	3-Phenylpropyl propionate	2897
1376	S1377	肉桂酸异丙酯	Isopropyl cinnamate	2939
1377	S1378	2-酮基-4-丁硫醇	2-Keto-4-butanethiol	3357
1378	S1379	甲基-对-甲苯缩水甘油酸乙酯	Ethyl methyl- <i>p</i> -tolyl glycidate	3757
1379	S1380	5-羟基-8-十一碳烯酸 δ -内酯	5-Hydroxy-8-undecenoic acid delta-lactone	3758
1380	S1381	N-环丙基-反式-2-顺式-6-壬二烯酰胺	N-Cyclopropyl-(<i>E</i>) 2, (<i>Z</i>) 6-nonadienamide	4087
1381	S1382	N-乙基-反式-2-顺式-6-壬二烯酰胺	N-Ethyl-(<i>E</i>) 2, (<i>Z</i>) 6-nonadienamide	4113
1382	S1383	2,4-二甲基-1,3-二氧戊环(又名乙醛 1,2-丙二醇缩醛)	2,4-Dimethyl-1,3-dioxolane (Acetaldehyde propylene glycol acetal)	4099
1383	S1384	β -萘甲醚	β -Naphthyl methyl ether	4704
1384	S1385	二羟基丙酮	Dihydroxyacetone	4033
1385	S1386	二苯基二硫醚	Phenyl disulfide	3225
1386	S1387	乙基香芹酚	Ethyl carvacrol	2246
1387	S1388	甲基苯甲醛甘油缩醛(邻、间、对异构体混合物)	Tolualdehyde glyceryl acetal (<i>o</i> -, <i>m</i> -, <i>p</i> -mixed isomers)	3067
1388	S1389	(+/-) -反式和顺式-4,8-二甲基-3,7-壬二烯-2-醇	(+/-) - <i>trans</i> -and <i>cis</i> -4,8-Dimethyl-3,7-nonadien-2-ol	4102
1389	S1390	(+/-) -反式和顺式-4,8-二甲基-3,7-壬二烯-2-醇乙酸酯	(+/-) - <i>trans</i> -and <i>cis</i> -4,8-Dimethyl-3,7-nonadien-2-yl acetate	4103
1390	S1391	(反式和顺式) -1-甲氧基-1-癸烯	<i>trans</i> -and <i>cis</i> -1-Methoxy-1-decene	4161
1391	S1392	2-(4-甲基-5-噻唑基) 乙醇癸酸酯	2-(4-Methyl-5-thiazolyl) ethyl decanoate	4281

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1392	S1393	2-(4-甲基-5-噻唑基) 乙醇异丁酸酯	2-(4-Methyl-5-thiazolyl) ethyl isobutyrate	4278
1393	S1394	2-(4-甲基-5-噻唑基) 乙醇甲酸酯	2-(4-Methyl-5-thiazolyl) ethyl formate	4275
1394	S1395	异戊酸 3-苯丙酯	3-Phenylpropyl isovalerate	2899
1395	S1396	<i>dl</i> -薄荷脑 (+/-) -1,2-丙二醇碳酸酯	<i>dl</i> -Metho (+/-) -propylene glycol carbonate	3992
1396	S1397	乙酸 1-乙氧基乙醇酯	1-Ethoxyethyl acetate	4069
1397	S1398	<i>N</i> -异丁基-反-2-反-4-癸二烯酰胺	<i>N</i> -Isobutyldeca-trans-2-trans-4-dienamide	4148
1398	S1399	二苯乙醇酮(又名 2-羟基-2-苯基苯乙酮)	Benzoin(2-Hydroxy-2-phenylacetophenone)	2132
1399	S1400	甲基异戊基二硫醚	Methyl isopentyl disulfide	4168
1400	S1401	邻氨基苯甲酸烯丙酯	Allyl anthranilate	2020
1401	S1402	6-环己基己酸烯丙酯	Allyl cyclohexanehexanoate	2025
1402	S1403	5-环己基戊酸烯丙酯	Allyl cyclohexanevalerate	2027
1403	S1404	2-乙基丁酸烯丙酯	Allyl 2-ethylbutyrate	2029
1404	S1405	惕各酸烯丙酯(又名反式-2-甲基-2-丁烯酸烯丙酯)	Allyl tiglate (Allyl <i>trans</i> -2-methyl-2-butenolate)	2043
1405	S1406	10-十一烯酸烯丙酯	Allyl 10-undecenoate	2044
1406	S1407	α -戊基肉桂醛二甲缩醛	α -Amylcinnamaldehyde dimethyl acetal	2062
1407	S1408	乙酸 α -戊基肉桂酯	α -Amylcinnamyl acetate	2064
1408	S1409	甲酸 α -戊基肉桂酯	α -Amylcinnamyl formate	2066
1409	S1410	异戊酸 α -戊基肉桂酯	α -Amylcinnamyl isovalerate	2067
1410	S1411	4(2-呋喃基) 丁酸异戊酯	Isoamyl 4(2-furan) butyrate	2070
1411	S1412	3(2-呋喃基) 丙酸异戊酯	Isoamyl 3(2-furan) propionate	2071
1412	S1413	2-戊基-5 或 6-酮-1, 4-二噁烷	2-Amyl-5 or 6-keto-1,4-dioxane	2076
1413	S1414	丙酮酸异戊酯	Isoamyl pyruvate	2083
1414	S1415	苄基丁基醚	Benzyl butyl ether	2139
1415	S1416	<i>N</i> -3,7-二甲基-2,6-辛二烯-环丙基甲酰胺	<i>N</i> -3,7-Dimethyl-2,6-octadienylcyclopropylcarboxamide	4267
1416	S1417	<i>N</i> -(乙氧羰基甲基) -对-莳烷-3-甲酰胺[又名 <i>N</i> -(乙氧羰基甲基) -对-薄荷烷-3-甲酰胺]	[<i>N</i> -(Ethoxycarbonyl) methyl]- <i>p</i> -menthane-3-carboxamide	4309
1417	S1418	硬木烟熏香味料 SmokEz C-10	SmokEz C-10	—
1418	S1419	硬木烟熏香味料 SEF 7525	Scansmoke SEF 7525	—
1419	S1420	(反式,顺式) -2,6-壬二烯-1-醇乙酸酯	(<i>E</i> , <i>Z</i>) -2,6-Nonadien-1-ol acetate	3952

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1420	S1421	邻氨基苯甲酸苯乙酯	Phenylethyl anthranilate	2859
1421	S1422	2-丙酰基-2-噻唑啉	2-Propionyl-2-thiazoline	4064
1422	S1423	顺式-8-十四烯醛	(Z) -8-Tetradecenal	4066
1423	S1424	烯丙硫醇己酸酯	Allyl thiohexanoate	4076
1424	S1425	双香兰素	Divanillin	4107
1425	S1426	顺式和反式-2-庚基环丙烷羧酸	<i>cis</i> - and <i>trans</i> -2-Heptylcyclopropane carboxylic acid	4130
1426	S1427	5-羟基-4-甲基己酸 δ -内酯	5-Hydroxy-4-methylhexanoic acid δ -lactone	4141
1427	S1428	4-巯基-2-戊酮	4-Mercapto-2-pentanone	4157
1428	S1429	2,4,6-三硫杂庚烷	2,4,6-Trithiaheptane	4214
1429	S1430	1-(4-甲氧苯基)-4-甲基-1-戊烯-3-酮	1-(4-Methoxyphenyl)-4-methyl-1-penten-3-one	3760
1430	S1431	3(2)-羟基-5-甲基-2(3)-己酮	3(2)-Hydroxy-5-methyl-2(3)-hexanone	3989
1431	S1432	二巯基甲烷	Dimercaptomethane	4097
1432	S1433	4-羟基-2-丁烯酸 γ -内酯[又名 2(5H)-呋喃酮]	4-Hydroxy-2-butenic acid γ -lactone [2(5H)-furanone]	4138
1433	S1434	(+/-)-3-甲硫基丁酸异丁酯	(+/-)-Isobutyl 3-methylthiobutyrate	4150
1434	S1435	3-甲硫基-2-丁酮	3-(Methylthio)-2-butanone	4181
1435	S1436	顺式和反式-5-乙基-4-甲基-2-(2-甲基丙基)-噻唑啉	<i>cis</i> - and <i>trans</i> -5-Ethyl-4-methyl-2-(2-methylpropyl)-thiazoline	4319
1436	S1437	1-戊硫醇	1-Pentanethiol	4333
1437	S1438	(+/-)-4-巯基-4-甲基-2-戊醇	(+/-)-4-Mercapto-4-methyl-2-pentanol	4158
1438	S1439	异戊酸环己酯	Cyclohexyl isovalerate	2355
1439	S1440	2-噻吩基二硫醚	2-Thienyl disulfide	3323
1440	S1441	双(2-甲基-3-呋喃基)四硫醚	Bis(2-methyl-3-furyl) tetrasulfide	3260
1441	S1442	辛酸对-甲酚酯	<i>p</i> -Tolyl octanoate	3733
1442	S1443	丙酸麦芽酚酯	Maltol propionate	3941
1443	S1444	顺式-2-己烯-1-醇	(Z) -2-Hexen-1-ol	3924
1444	S1445	(+/-)反式和顺式-2-己烯醛丙二醇缩醛	(+/-) <i>trans</i> - and <i>cis</i> -2-Hexenal propylene glycol acetal	4272
1445	S1446	乙酸 2-乙基丁酯	2-Ethylbutyl acetate	2425
1446	S1447	2,5-二乙基-3-甲基吡嗪	2,5-Diethyl-3-methylpyrazine	3915
1447	S1448	4-(甲硫基)-2-戊酮	4-(Methylthio)-2-pentanone	4182
1448	S1449	甲硫基甲硫醇	Methylthiomethylmercaptan	4185
1449	S1450	顺式和反式-5-乙基-4-甲基-2-(1-甲基丙基)-噻唑啉	<i>cis</i> - and <i>trans</i> -5-Ethyl-4-methyl-2-(1-methylpropyl)-thiazoline	4318
1450	S1451	辛醛二甲缩醛	Octanal dimethyl acetal	2798

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1451	S1452	3-巯基-3-甲基-1-丁醇乙酸酯	3-Mercapto-3-methyl-1-butyl acetate	4324
1452	S1453	(<i>R,S</i>)-3-羟基丁酸 <i>l</i> -薄荷酯	<i>l</i> -Menthyl (<i>R, S</i>)-3-hydroxybutyrate	4308
1453	S1454	异戊酸异丙酯	Isopropyl isovalerate	2961
1454	S1455	顺式-4-癸烯醇乙酸酯	<i>cis</i> -4-Decenyl acetate	3967
1455	S1456	惕各酸香叶酯	Geranyl tiglate	4044
1456	S1457	<i>N</i> -苯甲酰邻氨基苯甲酸	<i>N</i> -Benzoylanthranilic acid	4078
1457	S1458	2,6,10-三甲基-2,6,10-十五碳三烯-14-酮	2,6,10-Trimethyl-2,6,10-pentadecatrien-14-one	3442
1458	S1459	2,5-二甲基噻唑	2,5-Dimethylthiazole	4035
1459	S1460	甲硫基甲醇丁酸酯	Methylthiomethyl butyrate	3879
1460	S1461	2-甲硫基乙醇	2-(Methylthio) ethanol	4004
1461	S1462	二乙基三硫醚	Diethyl trisulfide	4029
1462	S1463	顺式和反式-1-巯基对-薄荷烷-3-酮 (又名顺式和反式-1-巯基对-薄荷烷-3-酮)	<i>cis</i> - and <i>trans</i> -1-Mercapto- <i>p</i> -menthan-3-one	4300
1463	S1464	4-羟基-4-甲基-7-顺式-癸烯酸 γ -内酯	4-Hydroxy-4-methyl-7- <i>cis</i> -decenoic acid γ lactone	3937
1464	S1465	2-甲基辛醛	2-Methyloctanal	2727
1465	S1466	3-甲基-5-丙基-2-环己烯-1-酮	3-Methyl-5-propyl-2-cyclohexen-1-one	3577
1466	S1467	2,4-壬二烯-1-醇	2,4-Nonadien-1-ol	3951
1467	S1468	环戊硫醇	Cyclopentanethiol	3262
1468	S1469	<i>N</i> -对苯乙腈基薄荷烷基甲酰胺	<i>N-p</i> -Benzeneacetonitrile menthanecarboxamide	4496
1469	S1470	<i>N</i> -[2-(吡啶-2-基)乙基]薄荷烷基甲酰胺	<i>N</i> -[2-(Pyridin-2-yl)ethyl]-3- <i>p</i> -menthanecarboxamide	4549
1470	S1471	4-氨基-5,6-二甲基噻吩并[2,3- <i>d</i>]嘧啶-2(1 <i>H</i>)-酮盐酸盐	4-Amino-5,6-dimethylthieno[2,3- <i>d</i>]pyrimidin-2(1 <i>H</i>)-one hydrochloride	4669
1471	S1472	3-[(4-氨基-2,2-二氧-1 <i>H</i> -2,1,3-苯并噻二嗪-5-基)氧]-2,2-二甲基- <i>N</i> -丙基丙酰胺	3-[(4-Amino-2,2-dioxido-1 <i>H</i> -2,1,3-benzothiadiazin-5-yl)oxy]-2,2-dimethyl- <i>N</i> -propylpropanamide	4701
1472	S1473	L-蛋氨酸基甘氨酸	L-Methionylglycine	4692
1473	S1474	5-戊基-3 <i>H</i> -呋喃-2-酮	5-Pentyl-3 <i>H</i> -furan-2-one	4323
1474	S1475	2,5-二硫杂己烷	2,5-Dithiahexane	4298
1475	S1476	(2 <i>S</i> ,5 <i>R</i>)- <i>N</i> -[4-(2-氨基-2-氧代乙基)苯基]-5-甲基-2-(丙基-2-环己烷甲酰胺	(2 <i>S</i> ,5 <i>R</i>)- <i>N</i> -[4-(2-Amino-2-oxoethyl)phenyl]-5-methyl-2-(propan-2-yl)cyclohexanecarboxamide	4684
1476	S1477	5-甲基-2-呋喃甲硫醇(又名5-甲基糠硫醇)	5-Methyl-2-furanmethanethiol(5-Methylfurfurylmercaptan)	4697

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
1477	S1478	6-甲基辛醛	6-Methyloctanal	4433
1478	S1479	2(4)-乙基-4(2),6-二甲基二氢-1,3,5-二噻嗪	2(4)-Ethyl-4(2),6-dimethyldihydro-1,3,5-dithiazinane	4667
1479	S1480	3-庚基二氢-5-甲基-2(3H)-呋喃酮	3-Heptyldihydro-5-methyl-2(3H)-furanone	3350
1480	S1481	香兰醇	Vanillyl alcohol	3737
1481	S1482	6-[5(6)-癸烯酰氧基]癸酸	6-[5(6)-Decenoyloxy] decanoic acid	4442
1482	S1484	3-{1-[(3,5-二甲基-1,2-噁唑-4-基)甲基]-1H-吡唑-4-基}-1-(3-羟基苄基)咪唑啉-2,4-二酮	3-{1-[(3,5-Dimethyl-1,2-oxazol-4-yl)methyl]-1H-pyrazol-4-yl}-1-(3-hydroxybenzyl)imidazolidine-2,4-dione	4725
1483	S1485	4-氨基-5-[3-(异丙基氨基)-2,2-二甲基-3-氧代丙氧基]-2-甲基喹啉-3-羧酸硫酸盐	4-Amino-5-(3-(isopropylamino)-2,2-dimethyl-3-oxopropoxy)-2-methylquinoline-3-carboxylic acid sulfate	4774
1484	S1486	9-癸烯-2-酮	9-Decen-2-one	4706
1485	S1487	6-甲基庚醛	6-Methylheptanal	4498
1486	S1488	N-(2-异丙基-5-甲基环己基)环丙基甲酰胺	Cyclopropanecarboxylic acid(2-isopropyl-5-methyl-cyclohexyl)-amide	4558
1487	S1489	4-羟基-4-甲基-5-己烯酸 γ -内酯	4-Hydroxy-4-methyl-5-hexenoic acid γ lactone	4051
1488	S1490	糠基 2-甲基-3-呋喃基二硫醚	Furfuryl 2-methyl-3-furyl disulfide	4119
1489	S1491	4-癸烯酸	4-Decenoic acid	3914
1490	S1492	2-(4-甲基-5-噻唑基)乙醇丙酸酯	2-(4-Methyl-5-thiazolyl) ethyl propionate	4276
1491	S1493	4,5-辛二酮	4,5-Octanedione	4533
1492	S1494	5-羟基癸酸乙酯	Ethyl 5-hydroxydecanoate	4444
1493	S1495	己二酸二辛酯	Diethyl adipate	4476
1494	S1496	乙基芳樟基醚	Ethyl linalyl ether	4591
1495	S1497	大茴香脑	<i>trans</i> -Anethole Anise camphor	2086
1496	S1498	根皮素	Phloretin	4390
1497	S1499	2-丙酰吡咯	2-Propionylpyrrole	3614
1498	S1500	烯丙基 1-丙烯基二硫醚	Allyl 1-propenyl disulfide	4823
1499	S1501	2-乙酰氧基-3-丁酮	2-Acetoxy-3-butanone	3526
1500	S1502	(+/-)-1-环己基乙醇	(+/-)-1-Cyclohexylethanol	4794
1501	S1503	L- γ -谷氨酰-L-缬氨酰-甘氨酸	Glutamyl-valyl-glycine (L-gamma-glutamyl-L-valyl-glycine)	4709
1502	S1504	(1R,2S,5R)-N-(4-甲氧苯基)-5-甲基-2-(1-甲基乙基)环己基甲	(1R,2S,5R)-N-(4-Methoxyphenyl)-5-methyl-2-(1-methylethyl)cyclohexanecarboxamide	4681

No.	Code	Food Flavoring Substances (in Chinese)	Food Flavoring Substances (in English)	FEMA No.
		酰胺		
1503	S1505	2- (4-甲基苯氧基) -N- (1H-吡唑-3-基) -N- (噻吩-2-基甲基) 乙酰胺	2- (4-Methylphenoxy) -N-(1H-pyrazol-3-yl) -N- (thiophen-2-ylmethyl) acetamide	4809
1504	S1506	2-己基吡啶	2-Hexylpyridine	4948

Note 1: For the flavoring substances in the list of permitted synthetic flavoring substances, their corresponding natural substances (i.e. counterparts with exactly the same structure) should be regarded as permitted flavoring substances;

Note 2: All flavoring substances in the list of permitted synthetic substances, their corresponding ammonium, sodium, potassium, calcium, hydrochloride, carbonate, sulfate, and compound with characteristics of flavoring substances, should be regarded as permitted flavoring substances.

Note 3: If a flavoring substance in the list of synthetic flavoring substances is a racemate, then its left-handed and right-handed structures should be regarded as permitted flavoring substances. If it is a left-handed structure, then its right-handed structure should not be regarded as a permitted substance; vice versa.

Appendix C Provisions for the Use of Food Processing Aid

C.1 Principles for the use of food processing aids

C.1.1 Processing aids shall be used in the course of food processing if a processing necessity and shall reduce the dosage as far as possible under the precondition of reaching the desired effect.

C.1.2 Processing aids shall be removed before the food processing is finalized; if impossible to remove it completely, residue shall be minimized and residue shall not have an adverse effect on health; (processing aid) shall not function in final products.

C.1.3 Processing aid shall meet relevant quality and specification requirements.

C.2 Provisions for the use of food processing aid

C.2.1 Table C.1 is the list of processing aids that can be used in processing of all kinds of foods, and no need to set residue levels, in Chinese Phonetic Alphabet order (the list does not contain enzyme preparations).

C.2.2 Table C.2 is the list of processing aids that require defining the functions and scopes, in Chinese Phonetic Alphabet order (the list does not contain enzyme preparations).

C.2.3 Table C.3 is enzymes that can be used in food processing, in Chinese Phonetic Alphabet order of the enzymes' names; the sources and donors of the enzymes shall comply with the provisions of the Table.

Table C.1 List of the Processing Aids Permitted in Processing of Various Kinds of Foods, and No Restriction of the Residue Level (excluding Enzyme Preparation)

No.	Processing Aid (in Chinese)	Processing Aid (in English)
1.	氨水及液氨	ammonia
2.	甘油 (又名丙三醇)	glycerine (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 (液氮)	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
24.	硅酸镁	magnesium trisilicate
25.	碳酸钙 (包括轻质碳酸钙, 重质碳酸钙)	calcium carbonate (light, heavy)
26.	碳酸钾	potassium carbonate
27.	碳酸镁 (包括轻质碳酸镁, 重质碳酸镁)	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 (包括重质氧化镁, 轻质氧化镁)	magnesium oxide (heavy, light)
35.	乙醇	ethanol
36.	冰乙酸 (又名冰醋酸)	acetic acid
37.	植物活性炭	vegetable carbon (activated)

Table C.2 List of the Processing Aids that Require Clarification of the Functions and Scope of Use (excluding Enzyme preparation)

No.	Processing Aid (Chinese)	Processing Aid (English)	Function	Scope of Use
1.	1-丁醇	1-butanol	Solvent for extraction	Fermentation
2.	植物油抽提溶剂	Solvent No. 6	Solvent for oil impregnation; extraction solvent	Fermentation, Oil extraction
3.	D-甘露糖醇	D-mannitol	Anti-adhesive agent	Candies processing
4.	DL-苹果酸钠	DL-disodium malate	Nutrient for fermentation	Fermentation
5.	L-苹果酸	L-malic acid	Nutrient for fermentation	Fermentation
6.	β -环状糊精	β -cyclodextrin	Solvent for cholesterol extraction	Processing of pasteurized milk, sterilized milk and modified milk, fermented milk and flavored fermented milk, cream and cream-like products, cheese, processed cheese and cheese-like products
7.	阿拉伯胶	Arabic gum	Clarifying agent	Wine processing
8.	凹凸棒黏土	Attapulgitic clay	Decolorant	Oil processing
9.	丙二醇	1,2-propanediol	Coolant, antifoaming agent, Extraction solvent	Beer processing and extraction
10.	巴西棕榈蜡	Carnauba wax	Release agent	Processing of bakery wares, puffed food, and candied fruits
11.	白油(液体石蜡)	White mineral oil	Antifoaming agent, Release agent, anti-adhesive agent, Lubricant	Processing and fermentation of potato, oil and fat, candy, collagen casings, puffed foods, cereals (for dustproof), and processing of bean products
12.	不溶性聚乙烯吡咯烷酮	Insoluble polyvinylpyrrolidone (PVPP)	Absorbent	Processing and fermentation of beer, wine, fruit wine, Chinese rice wine and integrated spirit; processing of tea drinks
13.	丙酸及其钠盐、钙盐	Propionic acid, sodium propionate, calcium propionate	Nutrient for fermentation	Production of yeast; residue $\leq 0.1\text{g/kg}$
14.	单宁(包括食用单宁,固化单宁)	Edible tannin	Filter aid, clarifying agent, Decolorant	Processing of Chinese rice wine, beer, grape wine and integrated alcoholic beverages; oil and fat bleaching; fermentation
15.	丁烷	Butane	Extraction solvent	Extraction

No.	Processing Aid (Chinese)	Processing Aid (English)	Function	Scope of Use
16.	蜂蜡	Beeswax	Release agent	Processing of bakery foods and puffed foods
17.	高岭土	Kaolin	Clarifying agent, Filter aid	Processing and fermentation of grape wine, fruit wine, Chinese rice wine, and integrated alcoholic beverages
18.	高碳醇脂肪酸酯复合物	Higher alcohol fatty acid ester complex	Antifoaming agent	Fermentation, processing of soybean protein
19.	硅胶	Silica gel	Clarifying agent	Processing of beer, grape wine, fruit wine, integrated alcoholic beverages and Chinese rice wine
20.	硅酸钙	Calcium silicate	Filter aid	Processing of oil for frying; maximum use 40g/kg
21.	过氧化氢	Hydrogen peroxide	Desulfurizer, decolorant, deiodizer	Processing of starch sugar and starch; processing of oil and fat; processing of algae
22.	滑石粉	Talc	Release agent, anti-adhesive agent	Candies processing; fermentation extraction
23.	活性白土	Activated clay	Clarifying agent, Decolorant of edible oil, Absorbent	Fermentation and processing of integrated alcoholic beverages; processing of oil and fat; water treatment
24.	甲醇钠	Sodium methylate	Oil and fat transesterification catalysts	processing of oil and fat
25.	甲酸钠	Sodium formate	Substance for fermentagion	Fermentation
26.	焦亚硫酸钠	Sodium metabisulphite	Stickiness regulator	Processing of soybean protein (only isolated soy protein, soy protein concentrate; maximum use 0.03 g/kg (calculated by residue of sulfur dioxide))
27.	酒石酸氢钾	Potassium bitartrate	Crystallizer	Processing of grape wine
28.	聚苯乙烯	Polytyrene	Filter aid	Processing of beer
29.	聚丙烯酰胺	Polyacrylamide	Flocculant, Filter aid	Water treatment in beverage processing; Sugar production and fermentation
30.	聚二甲基硅氧烷及其乳液(包括聚二甲基硅氧烷, 聚二甲基硅氧烷乳液)	Polydimethyl siloxane	Antifoaming agent, release agent	Processing of bean product (max level of use 0.3 g/kg, as used in 1kg of soybeans, calculated by polydimethyl siloxane); processing of meat, beer (max level of use 0.2 g/kg, calculated by polydimethyl siloxane); bakery foods (max level of use 30 mg/dm ² in the mold, calculated by

No.	Processing Aid (Chinese)	Processing Aid (English)	Function	Scope of Use
				polydimethyl siloxane); processing of oil and fats and frying (max level of use 0.01 g/kg, calculated by polydimethyl siloxane). Processing of jelly/juice/concentrated juice powder/beverage/instant foods/ice cream/fruit jam/condiments and vegetables (max level of use 0.05 g/kg, calculated by polydimethyl siloxane); fermentation (max level of use 0.1 g/kg, calculated by polydimethyl siloxane); processing of potatoes (based on production necessity); processing and livestock and poultry blood products (maximum use level of 0.2g/kg, calculated by polydimethyl siloxane)
31.	聚甘油脂肪酸酯	Polyglycerol esters of fatty acid	Antifoaming agent	Sugar production
32.	聚氧丙烯甘油醚	Polyoxypropylene glycerol ether (GP)	Antifoaming agent	Fermentation
33.	聚氧丙烯氧化乙烯甘油醚	Polyoxypropylene oxyethylene glycerolether (GPE)	Antifoaming agent	Fermentation
34.	聚氧乙烯(20)山梨醇酐单月桂酸酯(又名吐温 20), 聚氧乙烯(20)山梨醇酐单棕榈酸酯(又名吐温 40), 聚氧乙烯(20)山梨醇酐单硬脂酸酯(又名吐温 60), 聚氧乙烯(20)山梨醇酐单油酸酯(又名吐温 80)	Polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleate	Dispersant, Extraction solvent, antifoaming agent	Sugar production, fermentation, extraction, fruit and vegetable juice (pulp), beverages (max level of use 0.75g/kg), plant protein containing drink (max level of use 2.0g/kg); bean products (max level of use 0.05g/kg, as used in 1kg of soybeans)

No.	Processing Aid (Chinese)	Processing Aid (English)	Function	Scope of Use
35.	聚氧乙烯聚氧丙烯胺醚	Polyoxyethylene polyoxypropylene amine ether (BAPE)	Antifoaming agent	Fermentation
36.	聚氧乙烯聚氧丙烯季戊四醇醚	Polyoxyethylene polyoxypropylene pentaerythritol ether (PPE)	Antifoaming agent	Fermentation
37.	卡拉胶	Carrageenan	Clarifying agent	Beer processing
38.	离子交换树脂	Ion exchange resins	Decolorant, absorbent	Processing of beer, grape wine, fruit wine, integrated alcoholic beverages, Chinese rice wine, and canned foods, water treatment, sugar production and fermentation
39.	磷酸 ¹²	Phosphoric acid	Clarifying agent, refining degumming, Nutrient for fermentation, Autolysis accelerator	Sugar production; processing of oil and fat; fermentation; production of yeast processed products
40.	磷酸二氢铵	Ammonium dihydrogen phosphate	Nutrient for fermentation	Fermentation
41.	磷酸氢二铵	Diammonium hydrogen phosphate	Nutrient for fermentation	Fermentation
42.	磷酸二氢钾	Potassium phosphate, monobasic	Nutrient for fermentation	Fermentation
43.	磷酸二氢钠	Sodium dihydrogen phosphate	Nutrient for fermentation	Fermentation
44.	磷酸三钙	Tricalcium orthophosphate (calcium phosphate)	Dispersant	Processing of dairy products
45.	磷酸氢二钠	Disodium hydrogen phosphate	Flocculant, Nutrient for fermentation	Water treatment for processing of beverages; fermentation
46.	磷酸三钠	Trisodium	Flocculant, Nutrient	Water treatment for processing of

¹² Including phosphoric acid (wet process), phosphoric acid wet process is only used in sugar refining process, oil processing process, and fermentation process.

No.	Processing Aid (Chinese)	Processing Aid (English)	Function	Scope of Use
		phosphate	for fermentation	beverages; fermentation
47.	多聚磷酸钠 (包括六偏磷酸钠)	Sodium polyphosphate	Chelator	Processing of lactose (residue is 0.2 g/kg)
48.	硫磺	Sulfur	Clarifying agent	Sugar production
49.	硫酸	Sulfuric acid	Flocculant, Nutrient for fermentation	Processing of beer; fermentation, processing of starch; processing of dairy products
50.	硫酸铵	Ammonium sulfate	Nutrient for fermentation	Fermentation
51.	硫酸锰	Manganese sulfate	Nutrient for fermentation	Fermentation
52.	硫酸铜	Copper sulphate	Clarifying agent, chelator, Nutrient for fermentation	Processing of grape wine; processing of preserved eggs; fermentation
53.	硫酸锌	Zinc sulphate	Chelator, Flocculant, Nutrient for fermentation	Processing of preserved eggs; processing of beer; fermentation
54.	硫酸亚铁	Ferrous sulfate	Flocculant	Water treatment for processing of beverages and processing of beer Water treatment for processing of beverages; fermentation
55.	氯化镁	Magnesium chloride	Nutrient for fermentation	Fermentation
56.	明胶	Gelatin	Clarifying agent	Processing of fruit wine, Processing of grape wine
57.	镍	Nickel	Catalyzer	Fermentation, processing of oil and fats, processing of sugar alcohols
58.	膨润土	Bentonite	Absorbent, Filter aid, clarifying agent, decolorant	Processing and fermentation of grape wine, fruit wine, Chinese rice wine, integrated alcoholic beverages, oil and fats, condiments, fruit and vegetable juices, tea beverages, and solid drinks,
59.	石蜡	Paraffin	Release agent, Feather or hair remover	Processing of candies and bakery foods; depilation treatment of poultry and animals
60.	石油醚	Petroleum ether	Extraction solvent	Processing of integrated alcoholic beverages, Extraction
61.	松香甘油酯	Glycerol ester of rosin	Feather or hair remover	Depilation treatment of poultry and animals
62.	脱乙酰甲壳素	Deacetylated chitin(chitosan)	Clarifying agent	Processing of fruit and vegetable juice; Processing of plant-based beverages;

No.	Processing Aid (Chinese)	Processing Aid (English)	Function	Scope of Use
				processing of beer and malt beverages
63.	维生素 B 族	Vitamin B family	Nutrient for fermentation	Fermentation
64.	五水硫化钠	Sodium sulfide pentahydrate	Deacidifying agent, decolorizing agent, settling agent	Salt production process (maximum usage 0.065g/kg)
65.	五碳双缩醛 (又名戊二醛)	Glutaraldehyde	Cross-linking agent	Processing of collagen casings
66.	辛,癸酸甘油酯	Octyl and decyl glycerate	Anti-adhesive agent	Processing of candies; processing of candied fruits and collagen casings; processing of chocolates and chocolate products (max use is 0.08g/kg)
67.	辛烯基琥珀酸淀粉钠	Starch sodium octenylsuccinate	Anti-adhesive agent	Processing of gum-based candies
68.	氧化亚氮	Nitrous oxide	Propellant, foaming agent	Processing of water-dispersible fat emulsions (non-dairy creamer only) and fat emulsions other than those in food category 02.02, including mixed and/or flavored products based on fat emulsions (non-dairy cream only); processing of cream and cream-like products
69.	异丙醇	Isopropyl alcohol	Extraction solvent	Extraction
70.	乙二胺四乙酸二钠	Disodium EDTA	Absorbent, chelator	Processing of cooked nuts and seeds, beer and integrated alcoholic beverages; fermentation; processing of beverages
71.	乙醚	Ether	Extraction solvent	Processing of integrated alcoholic beverage; processing of rice bran oil (residue ≤ 2 mg/kg)
72.	乙酸钠(又名醋酸钠)	Sodium acetate	Chelator	Fermentation; processing of starch
73.	乙酸乙酯	Ethyl acetate	Extraction solvent	Processing of integrated alcoholic beverages, processing of yeast extract
74.	硬脂酸镁	Magnesium stearate	Lubricant, release agent, anti-stick agent	Effervescent tablet compression process
75.	月桂酸	Lauric acid	Peel remover	Fruit and vegetable peeling
76.	蔗糖聚氧丙烯醚	Sucrose polyoxypropylene ester	Antifoaming agent	Fermentation and Sugar production
77.	蔗糖脂肪酸	Sucrose esters of fatty acid	Antifoaming agent	Sugar production; processing of bean products

No.	Processing Aid (Chinese)	Processing Aid (English)	Function	Scope of Use
	酯			
78.	珍珠岩	Pearl rock	Filter aid	Processing of beer, grape wine, fruit wine and integrated alcoholic beverages; fermentation; processing of oil and fats; processing of starch sugars
79.	正己烷	N-hexane	Extraction solvent	Extraction; processing of soybean protein
80.	植物活性炭 (稻壳来源)	Vegetable activated carbon (Source of rice husk)	Filter aid	Processing of oil and fat

Table C.3 List of Enzyme Preparation for Foods and Their Sources

No.	Enzyme	Source ^a	Donor ^b
1.	D-阿洛酮糖-3-差向异构酶 D-psicose 3-epimerase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	瘤胃球菌 CAG55 <i>Ruminococcus</i> sp.CAG55
2.	α -半乳糖苷酶 Alpha-galactosidase	黑曲霉 <i>Aspergillus niger</i>	
3.	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>	地衣芽孢杆菌 <i>Bacillus licheniformis</i>
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i>
		黑曲霉 <i>Aspergillus niger</i>	
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i>
		米根霉 <i>Rhizopus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i>	
		猪或牛的胰腺 hog or bovine pancreas	
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	嗜纤维菌 <i>Cytophaga</i> sp.
		黑曲霉 <i>Aspergillus niger</i>	微小根毛霉 <i>Rhizomucor pusillus</i>
李氏木霉 <i>Trichoderma reesei</i>	白曲霉 <i>Aspergillus kawachii</i>		
4.	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>
5.	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>	
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	弯曲芽孢杆菌 <i>Bacillus flexus</i>
6.	β -果糖基转移酶 beta-fructofuranosidase	<i>Aspergillus fijiensis</i>	

No.	Enzyme	Source ^a	Donor ^b
7.	β -葡聚糖酶 beta-glucanase 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>Aspergillus niger</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
		解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>
		两型孢双侧孢霉 <i>Disporotrichum dimorphosporum</i>	
		<i>Rasamsonia emersoni</i> (原名为埃默森篮状菌 <i>Talaromyces emersonii</i>)	
		绿色木霉 <i>Trichoderma viride</i>	
		绳状青霉 <i>Penicillium funiculosum</i>	
枯草芽孢杆菌 <i>Bacillus subtilis</i>	枯草芽孢杆菌 <i>Bacillus subtilis</i>		
8.	阿拉伯呋喃糖苷酶 Arabinofuranosidase	黑曲霉 <i>Aspergillus niger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	<i>Talaromyces pinophilus</i>
9.	氨基肽酶 Aminopeptidase	米曲霉 <i>Aspergillus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	米曲霉 <i>Aspergillus oryzae</i>
10.	半纤维素酶 Hemicellulase	黑曲霉 <i>Aspergillus niger</i>	
11.	菠萝蛋白酶 Bromelain	菠萝 <i>Ananas</i> spp.	
12.	蛋白酶 (包括乳凝块酶) Protease (including milk clotting enzymes)	寄生内座壳 (栗疫菌) <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)	寄生内座壳 (栗疫菌) <i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</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)	

No.	Enzyme	Source ^a	Donor ^b
		<i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		乳克鲁维酵母 <i>Kluyveromyces lactis</i>	小牛胃 Calf stomach
		微小毛霉 <i>Mucor pusillus</i>	
		蜂蜜曲霉 <i>Aspergillus melleus</i>	
		嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	水生栖热菌 <i>Thermus Aquaticus</i>
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>
		热解蛋白无氧芽孢杆菌 <i>Anoxybacillus caldiproteolyticu</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	克劳氏碱性卤杆菌 <i>Alkalihalobacillus clausii</i>
		李氏木霉 <i>Trichoderma reesei</i>	樟绒枝霉 <i>Malbranchea sulfurea</i>
		李氏木霉 <i>Trichoderma reesei</i>	李氏木霉 <i>Trichoderma reesei</i>
13.	蛋白质谷氨酰胺酶 Protein-glutaminase	解脲金黄杆菌 <i>Chryseobacterium proteolyticum</i>	
14.	单宁酶 Tannase	米曲霉 <i>Aspergillus oryzae</i>	
15.	多聚半乳糖醛酸酶 Polygalacturonase	黑曲霉 ^c <i>Aspergillus niger</i>	
		米根霉 <i>Rhizopus oryzae</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
16.	甘油磷脂胆固醇酰基转移酶 Glycerophospholipid Cholesterol Acyltransferase (GCAT)	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	杀鲑气单胞菌杀鲑亚种 <i>Aeromonas salmonicida</i> subsp. <i>Salmonicida</i>
17.	谷氨酰胺酶 Glutaminase	解淀粉芽孢杆菌 <i>Bacillus amyloliquefaciens</i>	
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	地衣芽孢杆菌 <i>Bacillus licheniformis</i>
18.	谷氨酰胺转氨酶 Glutamine Transaminase	茂原链轮丝菌 (又名茂源链霉菌) <i>Streptomyces mobaraensis</i>)	
19.	果胶裂解酶 Pectinlyase	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>	黑曲霉 <i>Aspergillus niger</i>
20.	果胶酶	黑曲霉 <i>Aspergillus niger</i>	

No.	Enzyme	Source ^a	Donor ^b
	Pectinase	米根霉 <i>Rhizopus oryzae</i>	
21.	果胶酯酶（果胶甲基酯酶） Pectinesterase (Pectin methylesterase)	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		米曲霉 <i>Aspergillus oryzae</i>	针尾曲霉 <i>Aspergillus aculeatus</i>
		李氏木霉 <i>Trichoderma reesei</i>	塔宾曲霉 <i>Aspergillus tubingensis</i>
22.	过氧化氢酶 Catalase	黑曲霉 <i>Aspergillus niger</i>	
		牛、猪或马的肝脏 bovine, pig or horse liver	
		溶壁微球菌 <i>Micrococcus lysodeicticus</i>	
23.	核酸酶 Nuclease	橘青霉 <i>penicillium citrinum</i>	
24.	海藻糖酶 Trehalase	李氏木霉 <i>Trichoderma reesei</i>	李氏木霉 <i>Trichoderma reesei</i>
25.	环糊精葡萄糖苷转移酶 Cyclomalto-dextrin glucanotransferase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	高温厌氧杆菌 <i>Thermoanaerobacter</i> sp.
26.	己糖氧化酶 Hexose oxidase	(多形) 汉逊酵母 <i>Hansenula polymorpha</i>	皱波角叉菜 <i>Chondrus crispus</i>
27.	菊糖酶 Inulinase	黑曲霉 <i>Aspergillus niger</i>	
28.	壳聚糖酶 Chitosanase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	
29.	磷脂酶 Phospholipase	胰腺 pancreas	
30.	磷脂酶 A1 Phospholipase A1	米曲霉 <i>Aspergillus oryzae</i>	红聚颈腔菌 <i>Valsaria rubricosa</i>
		黑曲霉 <i>Aspergillus niger</i>	<i>Talaromyces leycettanu</i>
31.	磷脂酶 A2 Phospholipase A2	猪胰腺组织 porcine pancreas	
		李氏木霉 <i>Trichoderma reesei</i>	烟曲霉 <i>Aspergillus fumigatus</i>
		黑曲霉 <i>Aspergillus niger</i>	猪胰腺组织 porcine pancreas
32.	磷脂酶 C Phospholipase C	巴斯德毕赤酵母 <i>Pichia pastoris</i>	Microorganism encoding phospholipase C gene isolated from soil
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	苏云金芽孢杆菌 <i>Bacillus thuringiensis</i>
33.	磷酸肌醇磷脂酶 C Phosphoinositide phospholipase C	荧光假单胞菌 <i>Pseudomonas fluorescens</i>	Microorganism encoding Phosphoinositide phospholipase C gene isolated from soil
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	假单胞菌 <i>Pseudomonas</i> sp.

No.	Enzyme	Source ^a	Donor ^b
34.	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 and barley	
35.	麦芽糖淀粉酶 Maltogenic amylase	枯草芽孢杆菌 <i>Bacillus subtilis</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i>
		酿酒酵母 <i>Saccharomyces cerevisiae</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i>
		地衣芽孢杆菌 <i>Bacillus licheniformis</i>	嗜热脂解地芽孢杆菌 <i>Geobacillus stearothermophilus</i>
36.	麦芽四糖水解酶 Maltotetraohydrolase	地衣芽孢杆菌 <i>Bacillus licheniformis</i>	施氏假单胞菌 <i>Pseudomonas stutzeri</i>
37.	木瓜蛋白酶 Papain	木瓜 <i>Carica papaya</i>	
38.	木聚糖酶 Xylanase	<i>Fusarium venenatum</i>	棉状嗜热丝孢菌 <i>Thermomyces lanuginosus</i>
		巴斯德毕赤酵母 <i>Pichia pastoris</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>
		李氏木霉 <i>Trichoderma reesei</i>	<i>Talaromyces leycettanus</i>
		李氏木霉 <i>Trichoderma reesei</i>	黑曲霉塔宾变种 <i>Aspergillus niger</i> var. <i>tubingensis</i>
		李氏木霉 <i>Trichoderma reesei</i>	柔曲高温多孢菌 <i>Thermopolyspora flexuosa</i>
39.	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
40.	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
41.	凝乳酶或粗制凝乳酶	小牛、山羊或羔羊的皱胃 calf,	

No.	Enzyme	Source ^a	Donor ^b
	Chymosin or Rennet	kid, or lamb abomasum	
42.	葡糖淀粉酶（淀粉葡萄糖苷酶） Glucoamylase (amyloglucosidase)	戴尔根霉 <i>Rhizopus delemar</i>	
		黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	黑曲霉 <i>Aspergillus niger</i>
		黑曲霉 <i>Aspergillus niger</i>	<i>Rasamsonia emersoni</i> (原名为埃默森篮状菌 <i>Talaromyces emersonii</i>)
		米根霉 <i>Rhizopus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		雪白根霉 <i>Rhizopus niveus</i>	
		李氏木霉 <i>Trichoderma reesei</i>	李氏木霉 <i>Trichoderma reesei</i>
		黑曲霉 <i>Aspergillus niger</i>	密粘褶菌 <i>Gloeophyllum trabeum</i>
43.	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>
		产黄青霉 <i>Penicillium chrysogenum</i>	
		黑曲霉 <i>Aspergillus niger</i>	产黄青霉 <i>Penicillium chrysogenum</i>
		李氏木霉 <i>Trichoderma reesei</i>	尼崎青霉菌 <i>Penicillium amagasakiense</i>
44.	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 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>	
		锈棕色链霉菌 <i>Streptomyces rubiginosus</i>	锈棕色链霉菌 <i>Streptomyces rubiginosus</i>
45.	β -葡萄糖苷酶 beta- glucosidase (also called 纤维二糖酶 Cellobiase)	黑曲霉 <i>Aspergillus niger</i>	
46.	α -葡萄糖苷酶 Alpha-glucosidase	李氏木霉 <i>Trichoderma reesei</i>	黑曲霉 <i>Aspergillus niger</i>
47.	普鲁兰酶	产气克雷伯氏菌 <i>Klebsiella</i>	

No.	Enzyme	Source ^a	Donor ^b
	Pullulanase	<i>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>	
		李氏木霉 <i>Trichoderma reesei</i>	<i>Aspergillus nishimurae</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>
		长野解普鲁兰杆菌 <i>Pullulanibacillus naganoensis</i>	
48.	漆酶 Laccase	米曲霉 <i>Aspergillus oryzae</i>	嗜热毁丝霉 <i>Myceliophthora thermophila</i>
49.	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>
50.	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>
		巴斯德毕赤酵母 <i>Pichia pastoris</i>	米曲霉 <i>Aspergillus oryzae</i>
		两歧双歧杆菌 <i>Bifidobacterium bifidum</i>	
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	两歧双歧杆菌 <i>Bifidobacterium bifidum</i>
		枯草芽孢杆菌 <i>Bacillus subtilis</i>	德氏乳杆菌保加利亚亚种 <i>Lactobacillus delbrueckii subsp.bulgaricus</i>
		黑曲霉 <i>Aspergillus niger</i>	米曲霉 <i>Aspergillus oryzae</i>
		<i>Papiliotrema terrestris</i>	
地衣芽孢杆菌 <i>Bacillus licheniformis</i>	两歧双歧杆菌 <i>Bifidobacterium bifidum</i>		
51.	羧肽酶 Carboxypeptidase	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>
52.	4- α -糖基转移酶 4-alpha-	苍白空气芽孢杆菌 <i>Aeribacillus pallidu</i>	

No.	Enzyme	Source ^a	Donor ^b
	glucanotransferase		
53.	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>
54.	脱氨酶 Deaminase	蜂蜜曲霉 <i>Aspergillus melleus</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
55.	胃蛋白酶 Pepsin	猪、小牛、小羊、禽类的胃组织 hog, calf, lamb (kid) or poultry stomach	
56.	无花果蛋白酶 Ficin	无花果 <i>Ficus</i> spp.	
57.	纤维素酶 Cellulase	黑曲霉 <i>Aspergillus niger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
		绿色木霉 <i>Trichoderma viride</i>	
58.	右旋糖酐酶 Dextranase	无定毛壳菌 <i>Chaetomium erraticum</i> (also called 细丽毛壳 <i>Chaetomium gracile</i>)	
59.	胰蛋白酶 Trypsin	猪或牛的胰腺 porcine or bovine pancreas	
60.	胰凝乳蛋白酶 (糜蛋白酶) Chymotrypsin	猪或牛的胰腺 porcine or bovine pancreas	
61.	蔗糖 1-果糖转移酶 (also called 果糖基转移酶) Sucrose 1- fructosyltransferase	米曲霉 <i>Aspergillus oryzae</i>	
62.	脂肪酶 Lipase	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	南极假丝酵母 <i>Candida antarctica</i>
		米根霉 <i>Rhizopus oryzae</i>	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
		米曲霉 <i>Aspergillus oryzae</i>	
		米曲霉 <i>Aspergillus oryzae</i>	尖孢镰刀菌 <i>Fusarium oxysporum</i>
		米曲霉 <i>Aspergillus oryzae</i>	棉状嗜热丝孢菌 <i>Thermomyces lanuginosus</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>Rhizopus niveus</i>	
		羊咽喉 goat gullets	

No.	Enzyme	Source ^a	Donor ^b
		猪或牛的胰腺 hog or bovine pancreas	
		米曲霉 <i>Aspergillus oryzae</i>	米黑根霉 <i>Rhizomucor miehei</i>
		柱晶假丝酵母 <i>Candida cylindracea</i>	
		卷枝毛霉 <i>Mucor circinelloides</i> (also known as 爪哇毛霉 <i>Mucor javanicus</i>)	
		黑曲霉 <i>Aspergillus niger</i>	黄色镰刀菌 <i>Fusarium culmorum</i>
		多形汉逊酵母 <i>Hansenula polymorpha</i>	异孢镰刀菌 <i>Fusarium heterosporum</i>
		李氏木霉 <i>Trichoderma reesei</i>	黑曲霉塔宾变种 <i>Aspergillus niger var. tubingensis</i>
		李氏木霉 <i>Trichoderma reesei</i>	尖孢镰刀菌 <i>Fusarium oxysporum</i>
63.	酯酶 Esterase	黑曲霉 <i>Aspergillus niger</i>	
		李氏木霉 <i>Trichoderma reesei</i>	
		米黑根毛霉 <i>Rhizomucor miehei</i>	
64.	植酸酶 phytase	黑曲霉 <i>Aspergillus niger</i>	
		黑曲霉 <i>Aspergillus niger</i>	塔宾曲霉 <i>Aspergillus tubingensis</i>
65.	转化酶 (蔗糖酶) Invertase (saccharase)	酿酒酵母 <i>Saccharomyces cerevisiae</i>	
66.	转葡萄糖苷酶 Transglucosidase	黑曲霉 <i>Aspergillus niger</i>	

^aRefers to animal, plant or microbio used to extract enzyme preparations;

^bRefers to animal, plant or microbio that provides gene segments for biotechnological sources of enzyme preparations;

^cIncluding *Aspergillus aculeatus* and *A. awamori*.

Appendix D Food Additive's Function Categories

Note: a food additive usually has one or multiple functions. A food additive's common function(s) is (are) listed under each food additive in this standard, which is not an exhaustive list.

- D.1 Acidity regulator: substance used for maintaining or changing the pH value of foods.
- D.2 Anticaking agent: substance used for preventing foods in form of particles or powder from agglomerating and keep the loose or flow status (of the food).
- D.3 Antifoaming agent: substance to reduce surface tension and dispel foams in the course of food processing.
- D.4 Antioxidant: substance that can prevent or postpone oxidative cleavage or deterioration of oil or food ingredients and increase the food stability.
- D.5 Bleaching agent: substance being added in the course of food processing that destroys and suppresses the chromogenic factors of food, which fade the food, or prevent food from browning.
- D.6 Bulking agent: substances added in the course of food processing to enable flour pasta or dough to form a dense and multi-porous structure so as to make products fluffy, soft or crispy.
- D.7 Basic substances in gum-based candies: substance to create chewing gum functions such as bubbling, plasticization, and sustain chewing.
- D.8 Coloring agent: substance that adds color to food and improves the color of food.
- D.9 Color retention agent: substance that can interact with the coloring matters in meats and meat products so that the coloring matters will not break down or deteriorate in the course of food processing or storage and will present fine color and luster.
- D.10 Emulsifier: substance that can improve the surface tension between the various constitutive phases in the emulsification body to form the even dispersion or emulsification bodies.
- D.11 Enzyme preparation: biological product directly extracted from edible or non-edible parts of plants or animals or fermented and extracted from traditional or genetically modified microorganisms (including but not limited to bacteria, ray fungi, or fungi) that is used in food processing and functions as biological catalysis.
- D.12 Flavor enhancer: substance to complement or enhance the original flavor of food.
- D.13 Flour treatment agent: substance that facilitates flour ripeness and improve product quality.
- D.14 Coating agents: substance to be coated on the surface of food for the purpose of maintaining quality, freshness, polish the food, and preventing moisture evaporation.

- D.15 Humectant (water retention agent): substance added for the purpose of retention of water in food.
- D.16 Nutrition fortification substances: the definition should comply with the provisions in the National Food Safety Standard Usage Standard for Food Nutritional Fortification Substances (GB 14880).
- D.17 Preservative: substance to prevent food from putrefying and deteriorating, and to extend the storage period of food.
- D.18 Stabilizer and coagulant substance: to stabilize or maintain food structure and strengthen the sticky solids of food.
- D.19 Sweetener: substance that provides sweet taste to food.
- D.20 Thickener: substance that can improve stickiness of food or form gel, change the physical properties of food, provide the food with sticky wetting and fine taste, and also present functions of emulsification, stabilization, or in suspending state.
- D.21 Food flavoring substances: the substances added into food products to produce, modify or enhance aroma (except substances that only produce the taste of sweet, sour or salty, nor do they include flavor enhancers).
- D.22 Food processing aids: refer to various kinds of substances that enable smooth operation of food processing, which has nothing to do with food itself. They may function for the purpose of filtration, clarification, absorption, peeling, decoloring, solvent extraction, etc.
- D.23 Other: other functions that are not covered by the above functions.

Appendix E The Food Categorization System

Please refer to Table E.1 for the food categorization system.

Table E.1 Food Categorization System

Food Category Number	Food Category
01.0	Milk and dairy product (except products in 13.0 - Foods for Special Dietary Purposes)
01.01	Pasteurized milk, sterilized milk, ESL milk , and modified milk
01.01.01	Pasteurized milk
01.01.02	Sterilized milk and ESL milk
01.01.03	Modified milk
01.02	Fermented milk and flavored fermented milk
01.02.01	Fermented milk
01.02.02	Flavored fermented milk
01.03	Milk powder and cream powder, and their modified products
01.03.01	Milk powder and cream powder
01.03.02	Modified milk powder and modified cream powder
01.04	Condensed milk and its modified products
01.04.01	Condensed milk (plain)
01.04.02	Modified condensed milk (including sweetened condensed milk, and modified condensed milk using non-dairy ingredients, etc.)
01.05	Cream and cream-like products
01.05.01	Cream
01.05.02	--
01.05.03	Modified cream
01.05.04	Cream-like products
01.06	Cheese, processed cheese and cheese-like products
01.06.01	Fresh cheese
01.06.02	Ripened cheese
01.06.03	Whey cheese
01.06.04	Processed cheese and products
01.06.04.01	Plain processed cheese
01.06.04.02	Flavored processed cheese
01.06.05	Cheese-like products
01.06.06	Whey protein cheese
01.07	Ready-to-eat flavored food, or their prepared food using milk as the main ingredient (except ice cream and flavored fermented milk)
01.08	Other dairy products (whey powder, casein powder, etc.)
02.0	Fats, oils, and fat emulsion products
02.01	Fats and oils essentially water-free
02.01.01	Vegetable oil and fat

Food Category Number	Food Category
02.01.01.01	Vegetable oil
02.01.01.02	Hydrogenated vegetable oil
02.01.02	Animal fat (including lard, tallow, fish oil, and other animal fats)
02.01.03	Water-free butter, water-free milkfat
02.02	Water-dispersible fat emulsions
02.02.01	Emulsions containing > 80% fat
02.02.01.01	Butter and concentrated butter
02.02.01.02	Margarine (man-made butter) and margarine-like products (e.g., butter-margarine blends)
02.02.02	Emulsions containing < 80% fat
02.03	Fat emulsions other than food category 02.02, including mixed and/or flavored fat emulsion products
02.04	Fat-based dessert
02.05	Other fat or oil products
03.0	Frozen drinks
03.01	Ice creams, ice cream bars
03.02	--
03.03	Flavored ice, popsicle
03.04	Edible ice
03.05	Other frozen drinks
04.0	Fruits, vegetables (including roots and tubers), pulses, edible fungi, algae, nuts and seeds
04.01	Fruits
04.01.01	Fresh fruits
04.01.01.01	Untreated fresh fruits
04.01.01.02	Surface-treated fresh fruit
04.01.01.03	Peeled or pre-cut fresh fruit
04.01.02	Processed fruit
04.01.02.01	Frozen fruit
04.01.02.02	Dried fruit
04.01.02.03	Fruit in vinegar, oil, or brine
04.01.02.04	Canned fruit
04.01.02.05	Fruit jam
04.01.02.06	Fruit paste
04.01.02.07	Fruit jam other than 04.01.02.05 (e.g. chutney)
04.01.02.08	Candied fruit
04.01.02.08.01	Candied fruits, pickled fruits
04.01.02.08.02	—
04.01.02.08.03	Preserved fruit

Food Category Number	Food Category
04.01.02.08.04	Dried and salted fruit
04.01.02.08.05	Fruit pastille
04.01.02.09	Fruit/vegetable for decoration purpose
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts
04.01.02.11	Fermented fruit product
04.01.02.12	Boiled or fried fruit
04.01.02.13	Other processed fruit
04.02	Vegetable
04.02.01	Fresh vegetable
04.02.01.01	Unprocessed vegetables
04.02.01.02	Surface-treated fresh vegetable
04.02.01.03	Peeled, cut or shredded vegetable
04.02.01.04	Bean sprouts
04.02.02	Processed vegetable
04.02.02.01	Frozen vegetable
04.02.02.02	Dried vegetable
04.02.02.03	Pickled vegetable
04.02.02.04	Canned or bottled vegetable
04.02.02.05	Vegetable paste, except tomato sauce
04.02.02.06	Fermented vegetable product
04.02.02.07	Boiled or fried vegetable
04.02.02.08	Other processed vegetable
04.03	Edible fungi and algae
04.03.01	Fresh edible fungi and algae
04.03.01.01	Unprocessed fresh edible fungi and algae
04.03.01.02	Surface-treated fresh edible fungi and algae
04.03.01.03	Peeled, sliced or stripped edible fungi and algae
04.03.02	Processed edible fungi and algae
04.03.02.01	Frozen edible fungi and algae
04.03.02.02	Dried edible fungi and algae
04.03.02.03	Pickled edible fungi and algae
04.03.02.04	Canned or bottled edible fungi and algae
04.03.02.05	Boiled or fried algae
04.03.02.06	Other processed edible fungi and algae
04.04	Pulse (bean) products
04.04.01	Unfermented pulse products
04.04.01.01	Soybean curd
04.04.01.02	Dehydrated soybean curd
04.04.01.03	Re-processed dried soybean curd
04.04.01.03.01	Deep fried dehydrated soybean curd

Food Category Number	Food Category
04.04.01.03.02	Thick gravy-stewed dehydrated soybean curd
04.04.01.03.03	Smoked dehydrated soybean curd
04.04.01.03.04	Other dehydrated soybean curd
04.04.01.04	Bean curd stick (including bean curd stick, soybean milk skin)
04.04.01.05	New type bean products (soybean protein and its puffed food, soybean meat, etc.)
04.04.01.06	Cooked bean products
04.04.02	Fermented bean products
04.04.02.01	Fermented bean curd
04.04.02.02	Fermented soybeans (including natto)
04.04.03	Other bean products
04.05	Nuts and seeds
04.05.01	Fresh nuts and seeds
04.05.02	Processed nuts and seeds
04.05.02.01	Cooked nuts and seeds
04.05.02.01.01	Cooked nuts and seeds (in-shell)
04.05.02.01.02	Cooked nuts and seeds (shelled)
04.05.02.02	--
04.05.02.03	Canned nuts and seeds
04.05.02.04	Nut and seed paste (jam), including peanut butter
04.05.02.05	Other processed nuts and seeds (e.g. pickled nuts or seeds)
05.0	Cocoa products, chocolate and chocolate products (including chocolate of cocoa butter replacer and its products), and candies
05.01	Cocoa products, chocolate and chocolate products, including chocolate of cocoa butter replacer and its products
05.01.01	Cocoa product (including fat, powder, pulp, jam and fillings using cocoa as the main ingredient)
05.01.02	Chocolate, and chocolate products, except cocoa products in 05.01.01
05.01.03	Chocolate of cocoa butter replacer and its products
05.02	Candies
05.02.01	Gum-based candies
05.02.02	Other candies except gum-based candies
05.03	Coating of candies and chocolate
05.04	Candies for decoration purpose (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces
06.0	Cereals and cereal products, including rice, wheat flour, coarse grains, roots and tubers, and starch extracted from legume and corn (except bakery products in 07.0)
06.01	Crude cereal
06.02	Rice and rice products
06.02.01	Rice

Food Category Number	Food Category
06.02.02	Rice products
06.02.03	Rice flour (including glutinous rice ball flour)
06.02.04	Rice flour products
06.03	Wheat flour and its product
06.03.01	Wheat flour
06.03.01.01	All-purpose wheat flour
06.03.01.02	Wheat flour for special purposes (e.g. self-rising flour, dumpling flour)
06.03.02	Wheat flour product
06.03.02.01	Fresh pastas, noodles and similar products (e.g. fresh noodles, dumpling wrap, wontons/ <i>shuo mai</i> wrap)
06.03.02.02	Dried pastas and noodles and similar products
06.03.02.03	Fermented wheat flour product
06.03.02.04	—
06.03.02.05	Fried flour products
06.03.02.06	Other wheat flour products (such as wheat gluten)
06.04	Coarse grain flour and products
06.04.01	Coarse grain flour
06.04.02	Coarse grain product
06.04.02.01	Canned coarse grains
06.04.02.02	Other coarse grain products
06.05	Starch and starch products
06.05.01	Edible starch
06.05.02	Starch products
06.05.02.01	Starch noodles and vermicelli
06.05.02.02	Shrimp-flavored starch flakes
06.05.02.03	Flavored lotus root starch
06.05.02.04	Starch-based balls
06.05.02.05	Other starch products (such as jelly)
06.06	Instant cereals, including rolled oats
06.07	Instant wheat or rice products
06.08	Frozen wheat or rice products
06.09	Cereal and starch dessert (such as rice pudding, cassava pudding)
06.10	Fillings for cereal product
06.11	Batters (e.g., for breading or batters for fish or poultry meat), batter powder, frying powder
06.12	Other cereal products
07.0	Bakery food
07.01	Bread
07.02	Pastries

Food Category Number	Food Category
07.02.01	Chinese type pastries (except mooncake)
07.02.02	Western type pastries
07.02.03	Moon cake
07.02.04	Decorations on pastries
07.03	Crackers
07.03.01	Crackers with fillings or decorations
07.03.02	Waffles
07.03.03	Egg-biscuit-roll
07.03.04	Other crackers
07.04	Fillings and topping syrups for bakeries
07.05	Other bakery food
08.0	Meat and meat products
08.01	Raw and fresh meat
08.01.01	Fresh meat
08.01.02	Chilled meat
08.01.03	Frozen meat
08.02	Pre-processed meat product
08.02.01	Flavored meat products (seasoned or flavored raw/fresh meat)
08.02.02	Cured meat bacon product (salt meat, bacon, salted duck, Chinese-style ham, Chinese sausage, etc.)
08.02.03	Meat balls
08.02.04	Other prepared meat products
08.03	Cooked meat products
08.03.01	Thick gravy cooked meat
08.03.01.01	Boiled meat
08.03.01.02	Sauce braised or stewed meat
08.03.01.03	Steamed salted pork in wine
08.03.02	Smoked, baked or grilled meat products (smoked meat, barbecued pork, roast duck, dried meat)
08.03.03	Fried meat
08.03.04	Western hams (grilled, smoked and steam/boiled ham)
08.03.05	Sausage
08.03.06	Fermented meat products
08.03.07	Cooked dried meat product
08.03.07.01	Meat floss
08.03.07.02	Meat jerky
08.03.07.03	—
08.03.08	Canned meat
08.03.09	Other cooked meat products
08.04	Edible casings for meat products

Food Category Number	Food Category
09.0	Aquatic products (including fish, crustaceans, shellfish, mollusks, and echinoid, and their processed products)
09.01	Fresh aquatic products
09.02	Frozen aquatic products and their processed products
09.02.01	Frozen aquatic products
09.02.02	Frozen battered products
09.02.03	Frozen minced seafood and products (including frozen seafood balls)
09.03	Pre-processed aquatic products (half-finished product)
09.03.01	Vinegar-pickled aquatic products, or jelly-form fish product
09.03.02	Pickled aquatic products
09.03.03	Roe product
09.03.04	Air-dry, heat-dry, press-dry aquatic products
09.03.05	Other pre-processed aquatic products (e.g. fish dumpling wrap)
09.04	Cooked aquatic products (can be directly consumed)
09.04.01	Cooked dried aquatic products
09.04.02	Cooked or fried aquatic products
09.04.03	Smoked or grilled aquatic products
09.04.04	Fermented aquatic products
09.04.05	Fish sausage
09.05	Canned aquatic products
09.06	Other aquatic product and their products
10.0	Eggs and egg products
10.01	Fresh egg
10.02	Processed egg (no change of physical properties)
10.02.01	Marinated egg
10.02.02	Salted egg in wine
10.02.03	Preserved egg
10.02.04	Salted egg
10.02.05	Other processed egg
10.03	Egg products (changed physical properties)
10.03.01	Dehydrated egg product (e.g. egg white powder, egg yolk powder, egg white chips)
10.03.02	Heat-clotted egg product (e.g. yolk cream, preserved egg sausage)
10.03.03	Beaten egg, or egg in liquid form
10.04	Other egg products
11.0	Sweeteners, including honey
11.01	Sugar
11.01.01	Sugar and its products, cane sugar, brown sugar, brown sugar pieces
11.01.02	Brown granulated sugar, raw sugar, other sugar and syrups
11.02	Starch sugars (edible glucose, Isomalto-oligosaccharide, fructose corn

Food Category Number	Food Category
11.03 11.03.01 11.03.02 11.04 11.05 11.05.01 11.05.02 11.06	syrup, maltose, maltodextrin, glucose syrup, etc.) Honey and pollen Honey Pollen Table-top sweeteners Flavoring syrup Fruit flavoring syrup Other flavoring syrup Other sweeteners
12.0 12.01 12.02 12.03 12.04 12.05 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 12.10.02.04 12.10.03 12.10.03.01 12.10.03.02 12.10.03.03 12.10.03.04 12.10.03.05 12.11	Condiments Salt and salt substitute Flavor enhancer and taste enhancers Edible vinegar Soy sauce Fermented paste -- Cooking wine and products -- Herbs, spices, seasonings and condiments Herbs, spices, seasonings and condiments and their powder Oil of herbs, spices, seasonings and condiments Paste of herbs, spices, seasonings and condiments (i.e. mustard) Other herbs, spices, seasonings and condiments processed products Compound condiment Solid compound condiment Solid condiment for soup Chicken essence, chicken powder Other solid compound condiment Semi-solid compound condiment Mayonnaise, salad dressing Condiment paste — Other semi-solid compound condiment Compound condiment in liquid form Concentrated soup Meat or bone soup Condiment sauce Oyster sauce, shrimp oil, fish gravy Other compound condiment in liquid form Other condiments

Food Category Number	Food Category
13.0	Foods for special dietary purposes
13.01	Formula for infants and young children
13.01.01	Formula for infants
13.01.02	Formula for older infants and young children
13.01.03	Formula for special medical purposes for infants
13.02	Complementary foods for infants and young children
13.02.01	Cereal-based complementary foods for infants and young children
13.02.02	Canned complementary foods for infants and young children
13.03	Other foods for special dietary purposes
14.0	Beverages
14.01	Packaged drinking water
14.01.01	Natural mineral water
14.01.02	Drinking distilled water
14.01.03	Other drinking water
14.02	Fruit and vegetable juice and drink
14.02.01	Fruit and vegetable juice (pulp)
14.02.02	Concentrated fruit and vegetable juice (nectar)
14.02.03	Fruit and vegetable juice (nectar) drink
14.03	Protein beverage
14.03.01	Beverages containing milk
14.03.01.01	Fermented milk drink
14.03.01.02	Modified milk drink
14.03.01.03	Lactobacillus drinks
14.03.02	Plant-based protein drink
14.03.03	Blended protein drink
14.03.04	Other protein drinks
14.04	Carbonated drinks
14.04.01	Cola type carbonated drink
14.04.02	Other carbonated drinks
14.05	Tea, coffee, plant drink
14.05.01	Tea drinks
14.05.02	Coffee drinks
14.05.03	Plant drink
14.06	Solid drink
14.06.01	--
14.06.02	Protein solid drink
14.06.03	Instant coffee
14.06.04	Other solid drink
14.07	Drink for special purposes
14.08	Flavored drinks

Food Category Number	Food Category
14.09	Other drinks
15.0	Alcoholic beverages
15.01	Distilled spirit
15.01.01	Chinese <i>baijiu</i>
15.01.02	Flavored distilled spirit
15.01.03	Brandy
15.01.04	Whisky
15.01.05	Vodka
15.01.06	Rum
15.01.07	Other distilled spirits
15.02	Prepared wine
15.03	Fermented alcoholic beverages
15.03.01	Grape wine
15.03.01.01	Still grape wine
15.03.01.02	Sparkling or semi-sparkling grape wine
15.03.01.03	Flavored grape wine
15.03.01.04	Special grape wines (grape wines that are brewed with specific methods, such as adding brandy or concentrated grape juice to raw grape wine)
15.03.02	Chinese rice wine
15.03.03	Fruit wine
15.03.04	Mead
15.03.05	Beer and malt beverage
15.03.06	Other fermented alcoholic beverage (carbonated)
16.0	Other foods (except products in 01.0-15.0)
16.01	Jelly
16.02	Tea, coffee and tea products
16.02.01	Tea, coffee
16.02.02	Tea products (including flavored tea and tea substitutes)
16.03	Collagen casings
16.04	Yeast and yeast products
16.04.01	Dried yeast
16.04.02	Other yeast and yeast products
16.05	Microbial strains for food use (except yeast)
16.06	Puffed food
16.07	Other

Appendix F Index for Search of Food Additives that are Listed in the Appendix A

(In order of Chinese *Pin Yin Name* of the Food Additives)

Translation omitted.