



**NATIONAL STANDARD OF THE PEOPLE'S
REPUBLIC OF CHINA**

GB 2760-2014

**National Food Safety Standard
Standard for Uses of Food Additives**

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Foreword

This standard replaces the GB2760-2011 *National Food Safety Standard-Use Standard for Food Additive*.

This standard, in comparison with GB2760-2011, has major changes as follows:

——Added the food additive regulations of Announcement No. 16 in 2010, Announcement No. 23 in 2010, Announcement No. 1 in 2012, Announcement No. 6 in 2012, Announcement No. 15 in 2012 and Announcement No. 2 in 2013 of the original Ministry of Health.

—— Added the food additive regulations of Announcement No. 2 in 2013, Announcement No. 5 in 2013, Announcement No. 9 in 2013, Announcement No. 3 in 2014, Announcement No. 5 in 2014, Announcement No. 9 in 2014, Announcement No. 11 in 2014 and Announcement No. 17 in 2014 of the National Health and Family Planning Commission;

——Food nutritive fortifier, chewing gumbase and a list of its ingredient are to be provided with other relevant standards;

——Modified 3.4 carry-over principles and added Article 3.4.2;

——Modified Appendix A "Provisions for application of food additives":

a) Deleted some food additives and their application regulations in Table A.1, including 4-phenylphenol, 2-phenylphenol sodium, unsaturated fatty acid monoglycerides, tea yellow pigment, tea green pigment, tanoak brown, licorice, sodium aluminosilicate, fenugreek gum, yellow hollyhock gum, sodium aluminium acid phosphate, octylphenol polyoxyethylene, aluminum starch octenylsuccinate, mesona chinensis benth extract, ethyl naphthol, and secondary butyl amine, etc.;

b) Modified some application regulations in Table A.1, including aluminum potassium sulfate, aluminum ammonium sulfate, erythrosine and its aluminum lake, indigo and its aluminum lake, bright blue and its aluminum lake, lemon yellow and its aluminum lake, sunset yellow and its aluminum lake, carmine and its aluminum lake, allura red and its aluminum lake, caramel color (processed with ammonia), caramel color (ammonium sulfite method), sorbitan monolaurate, sorbitan monopalmitate, sorbitan monostearate, sorbitan tristearate, sorbitan monooleate, stevioside and cochineal.

c) Added application scopes and maximum dosages for some food additives in Table A.1, including L (+)-tartaric acid, dl- tartaric acid, neotame, β -carotene, β -cyclodextrin, diacetyl tartaric acid esters of mono- and diglycerides and aspartame, etc. Deleted application regulations for the above mentioned food additives in Table A.2;

d) Deleted part of the provisions for food additives in Table A.1; those without technological necessity.

e) Added "06.04.01 grains powder" and deleted "13.03 special medical formula foods" in Table A.3;

——Modified the provisions for application of food spices and flavors in Appendix B:

a) Deleted spices including star anise, oregano, licorice root, Chinese cinnamon, cloves, allspice, dill seed, etc.

b) Added the "16.02.01 tea and coffee" in Table B1;

——Modified the provisions for application of food industrial processing agent (hereinafter referred to as "processing agent" in Appendix C:

a) Added the hydrogen peroxide in Table C.1;

b) Deleted the varieties of methanol, palladium and polyglycerol ester of polylinoleic acid and their provisions for application in Table C.2;

——Deleted the chewing gum base and its ingredients list in Appendix D;

——Modified the food classification system in Appendix F:

a) Modified the food classification system in Appendix E:

b) Modified classification codes and food names of some food in categories of 01.0, 02.0, 04.0, 08.0, 09.0, 11.0, 12.0, 13.0, 14.0 and 16.0, etc. and adjusted application regulations of food additives based on adjusted food categories.

——Added Appendix F "Index for provisions of application of food additives in Appendix A".

National Food Safety Standard

Standard for Uses of Food Additives

1 Scope

This Standard specifies application principles, permissible types, application scopes, maximum dosages and residual quantities of food additives.

2 Terms and Definitions

2.1 Food additives

Food additive refers to any synthetic compound or natural substance that is added into food to improve its quality, color, fragrance and taste, and for food preservation and processing purposes.. These include food spices, chewing gumbase and industry food processing agents.

2.2 Maximum dosages

The maximum additive amount that is allowed during the application of food additives

2.3 Maximum residual quantities

Maximum residual quantities of food additives or their decomposition products that are allowed in the finished food.

2.4 Processing agent for food industry

It refers to the various food-irrelated substances for ensuring smooth food processing. Examples include filter aid, clarifying agent, adsorbent, releasing agent, decolorizing agent, peeling agent, extraction solvent and nutrients for fermentation, etc..

2.5 International Numbering System (INS)

The international codes of food additives shall be applied in place of the complex name of chemical construction.

2.6 Chinese Numbering System (CNS)

Chinese codes of food additive consist of major Function category (see Appendix D) code of food additives and the serial No. within the Function category.

3 Principles for application of food additives

3.1 The application of food additives shall be in compliance with the following basic requirements:

- a) There should not be any health hazard to human body;
- b) It should not be obscuring food spoilage;
- c) Food additives should not be used, to cover up food defects, or for the purpose of adulteration and counterfeiting;
- d) It should not lower the nutritional value of the food itself;
- e) Reduction of dosages in food as much as possible on the precondition of reaching anticipated results.

3.2 Food additives may be applied in the following cases:

- a) Maintain or improve the nutritional value of food itself;
- b) As essential ingredients or components of certain foods for special dietary uses;
- c) Improve the quality and stability of food as well as its organoleptic properties;
- d) Facilitate the production, processing, packaging, transport or storage of food.

3.3 Quality standard for food additive

The food additives to be applied in accordance with this Standard shall be in conformity to the corresponding quality specifications.

3.4 Bring-in principles

3.4.1 Under following circumstances, food additives can be added into food as food ingredients:

- a) According to this Standard, it is admissible for food additives to be added as food ingredients;
- b) The dosages of additive in the food ingredients shall not exceed the maximum allowable amount;
- c) The usage of these ingredients should be under normal production and process conditions, and the content of such additive in food shall not exceed the level of it as an ingredient;
- d) The content of an additive as an ingredient shall be obviously lower than its usual level required as a pure additive to food.

3.4.2 When a said food ingredient is used as a specific raw material of a final product, the final product's additive is allowed to be added to these food ingredients. At the same time, the content of additive in the final product should fulfill the standard requirements. On the ingredients labels, it should be explicitly labeled that the food ingredients are used in the particular food production.

4 Food classification system

Food classification system defines the application scopes of food additives, which is only applicable to this Standard, refer to Appendix E. If a food additive is allowed to apply to a food category, then it shall be allowed to apply to all food in the category unless otherwise specified.

5 Provisions for application of food additives

Application of food additives shall comply with the provisions given in Appendix A.

6 Food flavoring

The application of food spices for the production of food flavors shall be in compliance with the provisions given in Appendix B.

7 Processing agents for food industry

The application of processing agents shall be in compliance with the provisions given in Appendix C.

Appendix A

Provisions for application of food additives

A.1 Table A.1 defines permissible application types, application scopes and maximum dosage or residual amount of food additives.

A.2 If a mixture of food additives of the same Function (same color stain, preservative, antioxidant) as listed in Table A.1 are used, adding the proportion of dosage of each additive to its maximum dosage shall not exceed 1.

A.3 Table A.2 defines the food additives that can be used based on processing requirements for some food categories (excluding food categories listed in Table A.3).

A.4 Table A.3 defines exceptional food categories in Table A.2. Application of additives in these food categories shall comply with provisions of Table A.1. Meanwhile, it is not allowed to use additives permissible for their upper category levels as specified in Table A.1 for these food categories.

A.5 Table A.1 and Table A.2 do not incorporate regulations about food additives for food spices and industrial food processing agents.

A.6 The main function shall be filled in the "Function " column in tables above as a reference for use.

Table A.1 Permissible application types, application scopes¹ and maximum dosages or residual amount of food additives

β-apo-8'-carotenal

CNS No. 08.018 INS No. 160e

Function Colorants

Food classification number	Food name	Maximum dosage (g/kg)	Remarks
01.02.02	Flavored fermented milk	0.015	Measured as per β- apo-8'-carotenal
01.06.04	Processed cheese	0.018	Measured as per β- apo-8'-carotenal
03.0	Frozen beverages (except for 03.04 edible ice)	0.020	Measured as per β- apo-8'-carotenal
05.02	Candy	0.015	Measured as per β- apo-8'-carotenal
07.0	Baked goods	0.015	Measured as per β- apo-8'-carotenal
12.10.02	Semi solid compound seasoning	0.005	Measured as per β- apo-8'-carotenal
14.0	Beverage (except for 14.01 packaged drinking water)	0.010	Measured as per β-Apo-8'-carotenal. For solid beverages, the maximum dosage is increased as per dilution

Glycine

CNS No. 12.007 INS No. 640

Function Flavor enhancer

Food classification number	Food name	Maximum dosage (g/kg)	Remarks
08.02	Prefabricated meat product	3.0	
08.03	Cooked meat product	3.0	
12.0	Seasoning	1.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	1.0	The maximum dosage of solid beverage shall be increased as per dilution ratio
14.03.02	Vegetable protein beverages	1.0	The maximum dosage of solid beverage shall be increased as per dilution ratio

Ammonium Phosphatide

CNS No. 10.033 INS No. 442

Function Emulsifier

Food classification number	Food name	Maximum dosage (g/kg)	Remarks
05.01.02	Chocolate and chocolate products, as well as cocoa products other than 05.01.01	10.0	

Carnauba Wax

CNS No. 14.008 INS No. 903

Function Coating agent, anti-caking agent

Food classification number	Food name	Maximum dosage (g/kg)	Remarks
04.01.01	Fresh fruit	0.0004	Measured as per residual amount
05.0	Cocoa products, chocolates and chocolate products (including chocolates with cocoa butter alternatives and products) and candies	0.6	

¹ The scope of application in Table A.1 is indicated with food classification number and food name.

Table A.1 (Continued)
mineral oil, white (Liquidparaffin)

CNS No.14.003 INS NO. 905a

Function Coating agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.02	Non gum-based Candy	5.0	
10.01	Fresh egg	5.0	

L-cysteine and its Hydrochlorides Sodium and Potassium Salts

CNS NO.13.003 INS NO. 920

Function Flour treatment agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumping, wonton, shao mai) (Hand-Pulled Noodles only)	0.3	
06.03.02.03	Fermented flour products	0.06	
06.08	Frozen rice and wheat flour products	0.6	

Benzoic Acid, Sodium Benzoate

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

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.03	Flavored ice,popsicle product	1.0	Measured as per benzoic acid
04.01.02.05	Jam (not including canned Jam)	1.0	Measured as per benzoic acid
04.01.02.08	Preserved fruit	0.5	Measured as per benzoic acid
04.02.02.03	Pickled vegetable	1.0	Measured as per benzoic acid
05.02.01	Gum confectionery	1.5	Measured as per benzoic acid
05.02.02	Non Gum-based candy	0.8	Measured as per benzoic acid
11.05	Seasoning syrup	1.0	Measured as per benzoic acid
12.03	Vinegar	1.0	Measured as per benzoic acid
12.04	Soy sauce	1.0	Measured as per benzoic acid
12.05	Bean paste and derivative	1.0	Measured as per benzoic acid
12.10	Compound seasoning	0.6	Measured as per benzoic acid
12.10.02	Semi solid compound seasoning	1.0	Measured as per benzoic acid
12.10.03	Liquid compound seasoning (not including 12.03 and 12.04)	1.0	Measured as per benzoic acid
14.02.02	Concentrated fruit and vegetable juice (pulp) (limited to the food industry)	2.0	Measured as per benzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.02.03	Beverages made from fruit and vegetable juices (pulp)	1.0	Measured as per benzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03	Protein drink	1.0	Measured as per benzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.04	Carbonated drinks	0.2	Measured as per benzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and beverage made from vegetables	1.0	Measured as per benzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.07	Drinks for special use	0.2	Measured as per benzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	1.0	Measured as per benzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.4	Measured as per benzoic acid
15.03.03	Fruit wine	0.8	Measured as per benzoic acid

Ice Structuring Protein

CNS NO.00.020 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage	Remarks
03.0	Frozen beverages (except for 03.04 ice used for food)	An appropriate amount according to production need	

L-alanine

CNS NO.12.006 INS NO. —

Function Flavor enhancer

Food classification number	Food name	Maximum dosage	Remarks
12.0	Seasoning	An appropriate amount according to production need	

Propylene Glycol

CNS NO.18.004 INS NO. 1520

Function Stabilizer and coagulator, anti-caking agent, antifoaming agent, emulsifier, humectant, thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shuo mai)	1.5	
07.02	Pastries	3.0	

Propylene Glycol Esters of Fatty Acid

CNS NO.10.020 INS NO. 477

Function Emulsifier and stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.0	Milk and dairy products (excluding category under 01.01.01, 01.01.02, 13.0)	5.0	
02.0	Fats, oils and fat emulsions products	10.0	
03.0	Frozen beverages (except for 03.04 edible ice)	5.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	2.0	
06.03.02.05	Fried flour product	2.0	
07.02	Pastries	3.0	
12.10	Blended condiment	20.0	
16.06	Puffed foods	2.0	

Propionic Acid, Sodium Propionate, Calcium Propionate

CNS NO.17.029,17.006,17.005 INS NO. 280,281,282

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.04	Bean product	2.5	Measured as per propionic acid
06.01	Crude grain	1.8	Measured as per propionic acid
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	0.25	Measured as per propionic acid
07.01	Bread	2.5	Measured as per propionic acid
07.02	Pastries	2.5	Measured as per propionic acid
12.03	Vinegar	2.5	Measured as per propionic acid
12.04	Soy sauce	2.5	Measured as per propionic acid
16.07	Other (for canned waxberry processing)	50.0	Measured as per propionic acid

Tea Polyphenol (TP)

CNS NO.04.005 INS NO. —

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01	Fats and oils that are essentially free from water	0.4	Measured as per catechin in fat
04.05.02.01	cooked nuts and seeds (limited to fried nuts and seeds)	0.2	Measured as per catechin in fat
06.03.02.05	Fried flour product	0.2	Measured as per catechin in fat
06.06	Instant grains, including rolled oats		0.2
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per catechin in fat
07.02	Pastries	0.4	Measured as per catechin in fat
07.04	Baked goods filling and processing for surface (limited to fat-yielding fillings)	0.4	Measured as per catechin in fat
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.4	Measured as per catechin in fat
08.03.01	Braised meat	0.3	Measured as per catechin in fat
08.03.02	Smoked, baked or grilled meat	0.3	Measured as per catechin in fat

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.03.03	Fried meat product	0.3	Measured as per catechin in fat
08.03.04	Western ham (BBQ, smoked, or stewed ham)	0.3	Measured as per catechin in fat
08.03.05	Sausages	0.3	Measured as per catechin in fat
08.03.06	Fermented meat product	0.3	Measured as per catechin in fat
09.03	Prefabricated aquatic product (semi-finished)	0.3	Measured as per catechin in fat
09.04	Cooked aquatic product (for direct consumption)	0.3	Measured as per catechin in fat
09.05	Canned aquatic product	0.3	Measured as per catechin in fat
12.10	Blended condiment	0.1	Measured as per catechin
14.03.02	Vegetable protein beverages	0.1	Measured as per catechin. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.06.02	Protein powdered drink	0.8	Measured as per catechin
16.06	Puffed foods	0.2	Measured as per catechin in fat

Tea Polyphenol Palmitate

CNS NO.04.021 INS NO. —

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01	Fats and oil that is essentially free from water	0.6	

Erythrosine, Erythrosine Aluminum Lake

CNS NO. 08.003 INS NO. 127

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08.02	Preserved fruits products	0.05	Measured as per erythrosine
04.01.02.09	Fruit and vegetable for decoration	0.1	Measured as per erythrosine
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.025	Measured as per erythrosine
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter replacer) and Candy(excluding 05.01.01 cocoa products)	0.05	Measured as per erythrosine
07.02.04	Decoration on pastries	0.05	Measured as per erythrosine
08.03.05	Sausages	0.015	Measured as per erythrosine
08.03.08	Canned meat	0.015	Measured as per erythrosine
12.05	Bean paste and derivative	0.05	Measured as per erythrosine
12.10	Blended condiment	0.05	Measured as per erythrosine
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.05	Measured as per erythrosine,The maximum dosage of solid beverages shall be increased as per the dilution ratio

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.04	Carbonated drinks	0.05	Measured as per erythrosine. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.05	Measured as per erythrosine. The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.05	Measured as per erythrosine
16.06	Puffed foods	0.025	Erythrosine only

Karaya Gum

CNS NO. 18.010 INS NO. 416

Function Stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.02	Oiliness fat emulsified products	Appropriate amount as per required in production	

Tara Gum

CNS NO. 20.041 INS NO. 417

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.06	Cheese, processed cheese, and similar product	8.0	
03.0	Frozen beverages (except for 03.04 edible ice)	5.0	
04.01.02.05	Jam	5.0	
07.0	Baked goods	1.5	
08.02	Prefabricated meat product	10.0	
08.03	Cooked meat product	10.0	
14.0	Beverage (excluding 14.01 packaged drinking water)	2.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	5.0	In case of being used in jelly powder, the maximum dosage will be increased by times of preparation

Starch Acetate

CNS NO. 20.039 INS NO. 1420

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.01	Wet noodle flour product (e.g. noodles, "skin" or crust of dumping, wonton, shao mai)(limited to wet noodle)	Appropriate amount as per required in production	

Table A.1 (Continued)
Mono-and Diglycerides of Fatty Acids

CNS NO. 10.006 INS NO. 471

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	01.05.01
02.02.01.01	Butter and concentrated butter	20.0	02.02.01.01
06.03.02.01	Wet noodle flour product (e.g. noodles, "skin" or crust of dumping, wonton, shao mai)	Appropriate amount as per required in production	06.03.02.01
06.03.02.02	Crude and dry noodle products	30.0	06.03.02.02
11.01.02	Other sugars and syrups (e.g., brown sugar, brown granulated sugar, golden slab sugar, raw sugar, fructose, molasses, partially inverted sugar and maple syrup, etc)	6.0	11.01.02
12.09	Spices	5.0	12.09
13.01	Infant formula food	Appropriate amount as per required in production	13.01
13.02	Infant weaning food	Appropriate amount as per required in production	13.02

Capryl Monoglyceride

CNS NO. 17.031 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumping, wonton, shao mai)	1.0	
07.02	Pastries	1.0	
07.04	Bakery fillings and spread for surface (limited to bean fillings)	1.0	
08.03.05	Sausages	0.5	

Sodium Starch Phosphate

CNS NO. 20.013 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.02.01	Emulsion products with fat over 80%	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 ice for consumption)	Appropriate amount as per required in production	
04.01.02.05	Jam	Appropriate amount as per required in production	
12.0	Seasoning	Appropriate amount as per required in production	
14.0	Beverage (not including 14.01 packaged drinking water)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the

			dilution ratio
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Table A.1 (Continued)
Indigotine, Indigotine Aluminum Lake

CNS NO. 08.008 INS NO. 132

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08.01	Confitures	0.1	Measured as per indigotine
04.01.02.08.02	Preserved fruits products	0.1	Measured as per indigotine
04.01.02.09	Fruit and vegetable for decoration	0.2	Measured as per indigotine
04.02.02.03	Pickled vegetable	0.01	Measured as per indigotine
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.05	Measured as per indigotine
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy(excluding 05.01.01 cocoa products)	0.1	Measured as per indigotine
05.02.02	Non Gum-based candy	0.3	Measured as per indigotine
07.02.04	Decoration on pastries	0.1	Measured as per indigotine
07.04	Bakery fillings and slurry for surface (limited to fillings for biscuits)	0.1	Measured as per indigotine
14.02.03	Beverages made from fruit and vegetable juices(pulp)	0.1	Measured as per indigotine. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.1	Measured as per indigotine. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drink)	0.1	Measured as per indigotine. The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.1	Measured as per indigotine
16.06	Puffed foods	0.05	Indigotine only

Butylated Hydroxyanisole (BHA)

CNS NO. 04.001 INS NO. 320

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.0	Fats, oils and fat emulsions products	0.2	Measured as per content in fats
02.01	Fats and oils that are essentially free from water	0.2	
04.05.02.01	cooked nuts and seeds (limited to fried nuts and seeds)	0.2	Measured as per content in fats
04.05.02.03	Canned nuts and seeds	0.2	Measured as per content in fats
05.02.01	Gum confectionery	0.4	
06.03.02.05	Fried flour product	0.2	Measured as per content in fats
06.04.01	Grains powder	0.2	Measured as per content in fats

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.06	Instant grains, including rolled oats	0.2	Measured as per content in fats
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per content in fats
07.03	Biscuits, cookies, and crackers	0.2	Measured as per content in fats
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	Measured as per content in fats
09.03.04	Dried fish and fishery products	0.2	Measured as per content in fats
12.10.01	Solid blended condiment (Chicken meat only)	0.2	Measured as per content in fats
16.06	Puffed foods	0.2	Measured as per content in fats

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 classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit	0.012	Measured as per para hydroxybenzoic acid
04.01.02.05	Jam (except canned Jam)	0.25	Measured as per para hydroxybenzoic acid
04.02.01.02	Surface-treated fresh vegetable	0.012	Measured as per para hydroxybenzoic acid
07.04	Bakery fillings and slurry for surface (pastries fillings only)	0.5	Measured as per para hydroxybenzoic acid
10.03.02	Heat-clotted egg products (such as yolk cheese and sausage with alkaline preserved eggs)	0.2	Measured as per para hydroxybenzoic acid
12.03	Vinegar	0.25	Measured as per para hydroxybenzoic acid
12.04	Soy sauce	0.25	Measured as per para hydroxybenzoic acid
12.05	Bean paste and derivative	0.25	Measured as per para hydroxybenzoic acid
12.10.03.04	Oyster sauce, shrimp sauce and fish sauce, etc.	0.25	Measured as per para hydroxybenzoic acid
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.25	Measured as per para hydroxybenzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.2	Measured as per para hydroxybenzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drink)	0.25	Measured as per para hydroxybenzoic acid. The maximum dosage of solid beverage shall be increased as per the dilution ratio

Butylated Hydroxytoluene (BHT)

CNS NO. 04.002 INS NO. 321

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.0	Fats, oils and fat emulsions products	0.2	Measured as per content in fats
02.01	Fats and oils that are free from water	0.2	
04.02.02.02	Dried vegetables (only for dried potato powder)	0.2	Measured as per content in fats

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.2	Measured as per content in fats
04.05.02.03	Canned nuts and seeds	0.2	Measured as per content in fats
05.02.01	Gum Confectionery	0.4	
06.03.02.05	Fried flour product	0.2	Measured as per content in fats
06.06	Instant grains, including rolled oats	0.2	Measured as per content in fats
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per content in fats
07.03	Biscuits, cookies and crackers	0.2	Measured as per content in fats
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	Measured as per content in fats
09.03.04	Dried fish and fishery products	0.2	Measured as per content in fats
16.06	Puffed foods	0.2	Measured as per content in fats

Neotame

CNS NO. 19.019 INS NO. 961

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	0.02	
01.02.02	Flavored fermented milk	0.1	
01.03.02	Modified milk powder and modulation cream powder	0.065	
01.05	Single Cream (Whipped Cream) and similar product (excluding 01.05.01 Single cream)	0.033	
01.06.05	Cheese related product	0.033	
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	0.1	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	0.01	
02.04	Dessert which contains fat	0.1	
03.0	Frozen beverages (except for 03.04 edible ice)	0.1	
04.01.02.01	Frozen fruit	0.1	
04.01.02.02	Dried fruits	0.1	
04.01.02.03	Vinegar, oil or salted fruit	0.1	
04.01.02.04	Canned fruit	0.033	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.05	Jam	0.07	
04.01.02.06	Fruit paste	0.07	
04.01.02.07	Jam excluding 04.01.02.05 (e.g. India chutney)	0.07	
04.01.02.08	Preserved fruit	0.065	
04.01.02.09	Fruit and vegetable for decoration	0.1	
04.01.02.10	Fruit Dessert, including fruity liquid desserts	0.1	
04.01.02.11	Fermented fruit product	0.065	
04.01.02.12	Cooked or fried fruit	0.065	
04.02.02	Processed vegetable	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 edible fungi and algae	0.033	
04.03.02.05	Algae (boiled/ fried)	0.033	
04.03.02.06	Other edible fungi and algae	0.033	
04.05.02	Processed nuts and seeds	0.032	
04.05.02.04	Mashed nuts or seeds including peanut butter	0.033	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy (excluding 05.02 Candy)	0.1	
05.02.01	Gum Confectionery	1.0	
05.02.02	Non gum-based candy	0.33	
06.06	Instant grains, including rolled oats	0.16	
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding)	0.033	
07.0	Baked goods	0.08	
07.04	Bakery fillings and slurry for surface	0.1	
09.03	Prefabricated aquatic product (semi-finished)	0.01	
09.05	Canned aquatic product	0.01	
10.04	Other egg products	0.1	
11.04	Table-top sweeteners	Appropriate amount as per required in production	
11.05	Seasoning syrup	0.07	
12.03	Vinegar	0.012	
12.09.03	Spiced pastes (e.g. mustard seasonings and wasabi)	0.012	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.10	Blended condiment	0.07	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.033	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.01	Beverages with milk content	0.02	
14.03.02	Vegetable protein beverages	0.033	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.03	Composite Protein drink	0.033	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.033	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and plant-based beverages	0.05	
14.05.03	Beverages made from plants	0.02	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.07	Drinks for special use	0.033	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	0.033	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03	Fermented alcohol (excluding 15.03.01 grape wine)	0.033	
16.01	Jelly	0.1	In case of being used in jelly powder, the level of use will be increased by the times of preparation
16.06	Puffed foods	0.032	

Dimethyl Dicarbonate

CNS NO. 17.033 INS NO. 242

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05.01	Tea-based beverages	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.09	Other beverages (only non-alcoholic beverages fermented by wort)	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
2,4-Dichlorophenoxy Acetic Acid

CNS NO. 17.027 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit	0.01	Residual amount ≤ 2.0 mg/kg
04.02.01.02	Surface-treated fresh vegetable	0.01	Residual amount ≤ 2.0 mg/kg

Silicon Dioxide

CNS NO. 02.004 INS NO. 551

Function Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	15.0	
01.08	Other dairy products (such as whey powder and casein powder) (for milk tablets only)	15	
02.05	Other fat or fat products (for non-dairy creamer only)	15.0	
03.0	Frozen beverages (except for 03.04 edible ice)	0.5	
05.01.01	Cocoa product (cocoa-based butter, powder, syrup, sauce, and filling, etc)	15.0	
06.01	Crude grain	1.2	
06.03.02.04	Batters (e.g., those for breading or batters for fish or poultry), Breeding and frying powder	20.0	
10.03.01	Dehydrated egg product (e.g., protein powder, egg yolk powder and protein tablet)	15.0	
11.06	Other sweeteners (for powdered sugar only)	15.0	
12.01	Salt and salt substitutes	20.0	
12.09	Spices category	20.0	
12.10.01	Solid blended condiment	20.0	
14.06	Solid beverages	15.0	
16.07	Others (soybean products)	0.025	For compounded antifoamer, measured as per application level of soybean per kg

Table A.1 (Continued)

Sulfur Dioxide, Potassium Metabisulphite, So-dium Etabisulphite, Sdium 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 classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit	0.05	Maximum level measured as per residue level of sulfur dioxide
04.01.02.02	Dried fruits	0.1	Maximum level measured as per residue level of sulfur dioxide
04.01.02.08	Preserved fruit	0.35	Maximum level measured as per residue level of sulfur dioxide
04.02.02.02	Dried vegetable	0.2	Maximum level measured as per residue level of sulfur dioxide
04.02.02.02	Dried vegetable(For dehydrated potato only)	0.4	Maximum level measured as per residue level of sulfur dioxide
04.02.02.03	Pickled vegetable	0.1	Maximum level measured as per residue level of sulfur dioxide
04.02.02.04	Canned vegetable (for bamboo shoots and sauerkraut only)	0.05	Maximum level measured as per residue level of sulfur dioxide
04.03.02.02	Dried edible mushroom and algae	0.05	Maximum level measured as per residue level of sulfur dioxide
04.03.02.04	Canned edible fungi and algae(For canned mushroom and fungi only)	0.05	Maximum level measured as per residue level of sulfur dioxide
04.04.01.04	Yuba category (including yuba and oil skin)	0.2	Maximum level measured as per residue level of sulfur dioxide
04.05.02.03	Canned nuts and seeds	0.05	Maximum level measured as per residue level of sulfur dioxide
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.1	Maximum level measured as per residue level of sulfur dioxide
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	0.05	Maximum level measured as per residue level of sulfur dioxide
06.05.01	Starch powder for consumption	0.03	Maximum level measured as per residue level of sulfur dioxide
06.08	Frozen rice and noodle products (only flavored)	0.05	Maximum level measured as per residue level of sulfur dioxide
07.03	Biscuits, cookies, and crackers	0.1	Maximum level measured as per residue level of sulfur dioxide

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
11.01	Sugar	0.1	Maximum level measured as per residue level of sulfur dioxide
11.02	Starch sugar (fructose, dextrose, cereals, partially inverted sugar, including molasses, etc.)	0.04	Maximum level measured as per residue level of sulfur dioxide
11.05	Seasoning syrup	0.05	Maximum level measured as per residue level of sulfur dioxide
12.10.02	Semi solid compound seasoning	0.05	Maximum level measured as per residue level of sulfur dioxide
14.02.01	Fruit/vegetable juice (pulp)	0.05	Maximum level measured as per residue level of sulfur dioxide, concentrate canned fruit/vegetable juice (pulp) as per concentration multiple, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.05	Maximum level measured as per residue level of sulfur dioxide, concentrate canned fruit/vegetable juice (pulp) as per concentration multiple, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.01	Wine	0.25g/L	Maximum level of sweet grape wine and fruit wine series is 0.4g/L, Maximum level is measured as per residue level of sulfur dioxide
15.03.03	Fruit wine	0.25g/L	Maximum level of sweet grape wine and fruit wine series is 0.4g/L, Maximum level is measured as per residue level of sulfur dioxide
15.03.05	Beer and malt beverages	0.01	Maximum level measured as per residue level of sulfur dioxide
11.01	Sugar	0.1	Maximum level measured as per residue level of sulfur dioxide

Titanium Dioxide

CNS NO. 08.011 INS NO. 171

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.05	Jam	5.0	04.01.02.05
04.01.02.08.02	Preserved fruits products	10.0	04.01.02.08.02
04.01.02.08.04	Liquoriced products	10.0	04.01.02.08.04
04.02.02.02	Dried vegetable(For dehydrated potato only)	0.5	04.02.02.02
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	10.0	04.05.02.01
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	2.0	05.01
05.02.01	Gum Confectionery	5.0	05.02.01

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.02	Non gum-based candy	10.0	
05.03	Coating for candies and chocolate products	Appropriate amount as per required in production	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	5.0	
11.05	Seasoning syrup	5.0	
12.10.02.01	Mayonnaise, salad dressing	0.5	
14.06	Solid beverages	Appropriate amount as per required in production	
16.01	Jelly	10.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	10.0	
16.07	Other composite foods (clouding agent for beverage)	10.0g/L	
16.07	Other composite foods (limited to konjac jelly product)	2.5	

Carbon Dioxide

CNS NO. 17.014 INS NO. 290

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.02	Non gum-based candy	Appropriate amount as per required in production	
14.0	Beverages	Appropriate amount as per required in production	
15.02	Mixed liquor	Appropriate amount as per required in production	
15.03.06	Other Fermented alcohol beverages (inflatable)	Appropriate amount as per required in production	

Tomato Red

CNS NO. 08.150 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	0.006	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.006	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Lycopene

CNS NO. 08.017 INS NO. 160d(i)

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	0.015	Measured as per pure lycopene
01.02.02	Flavored fermented milk	0.015	Measured as per pure lycopene

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	0.06	Measured as per pure lycopene
06.06	Instant grains, including rolled oats	0.05	Measured as per pure lycopene
07.0	Baked goods	0.05	Measured as per pure lycopene
12.10.01.01	Solid soup	0.39	Measured as per pure lycopene
12.10.02	Semi solid compound seasoning	0.04	Measured as per pure lycopene
14.0	Beverage (except for 14.01 packaged water for consumption)	0.015	Measured as per pure lycopene. The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	0.05	Measured as per pure lycopene. When used for jelly powder, the level of maximum dosage will be increased by times of preparation

Beeswax

CNS NO. 14.013 INS NO. 901

Function Coating agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	Appropriate amount as per required in production	
05.03	Coating for candies and chocolate products	Appropriate amount as per required in production	

fumaric acid

CNS NO. 01.110 INS NO. 297

Function Acidity regulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.01	Gum Confectionery	8.0	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	0.6	
07.01	Bread	3.0	
07.02	Pastries	3.0	
07.03	Biscuits, cookies, and crackers	3.0	
07.04	Bakery fillings and slurry for surface	2.0	
07.05	Other baked goods	2.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.6	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.3	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
Monosodium Fumarate

CNS NO. 01.311 INS NO. 365

Function Acidity regulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.01	Gum Confectionery	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	Appropriate amount as per required in production	
07.0	Baked goods	Appropriate amount as per required in production	
08.0	Meat and meat product (excluding 08.01 raw and fresh meat)	Appropriate amount as per required in production	
09.0	Aquatic products (including fish, crustacean, shellfish, mollusc and echinoderms as well as aquatic processed products, etc) (excluding 09.01 fresh aquatic products)	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Ammonium Glycyrrhizinate, Monopotassium and Tripotassium Glycyrrhizinate

CNS NO. 19.012,19.010 INS NO. 958

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08	Preserved fruit	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
08.03.08	Canned meat	Appropriate amount as per required in production	
12.0	Seasoning	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Antioxidant of Glycyrrhiza

CNS NO. 04.008 INS NO. —

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01	Fats and oils that are essentially free from water	0.2	Measured as per glycyrrhetic acid
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.2	Measured as per glycyrrhetic acid
06.03.02.05	Fried flour product	0.2	Measured as per glycyrrhetic acid
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per glycyrrhetic acid

07.03	Biscuits, cookies, and crackers	0.2	Measured as per glycyrrhetic acid
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Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	Measured as per glycyrrhetic acid
08.03.01	Braised meat	0.2	Measured as per glycyrrhetic acid
08.03.02	Smoked, baked or grilled meat	0.2	Measured as per glycyrrhetic acid
08.03.03	Fried meat product	0.2	Measured as per glycyrrhetic acid
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.2	Measured as per glycyrrhetic acid
08.03.05	Sausages	0.2	Measured as per glycyrrhetic acid
08.03.06	Fermented meat product	0.2	Measured as per glycyrrhetic acid
09.03.02	Preserved aquatic products	0.2	Measured as per glycyrrhetic acid
16.06	Puffed foods	0.2	Measured as per glycyrrhetic acid

D-mannitol

CNS NO. 19.017 INS NO. 421

Function Sweetening agent, Emulsifier, Bulking agent, Stabilizer, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	Appropriate amount as per required in production	

Orange Yellow

CNS NO. 08.143 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.02	Crude and dry noodle products	Appropriate amount as per required in production	

Potassium Permanganate

CNS NO. 00.001 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.05.01	Starch powder for consumption	0.5	

Glutamine Transaminase

CNS NO. 18.013 INS NO. —

Function Stabilizer and coagulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.04	Bean product	0.25	same source as Table C.3

Table A.1 (Continued)
Guar Gum

CNS NO. 20.025 INS NO. 412

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	1.0	
13.01.02	Formula food for preschool & older infants	1.0g/L	Measured as per application level of instant food

Calcium Silicate

CNS NO. 02.009 INS NO. 552

Function Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	Appropriate amount as per required in production	
01.06	Cheese, processed cheese, and similar products	Appropriate amount as per required in production	
05.01.01	Cocoa product (cocoa-based butter, powder, syrup, sauce, and filling, etc)	Appropriate amount as per required in production	
06.05	Starch and its products	Appropriate amount as per required in production	
11.01	Sugar	Appropriate amount as per required in production	
11.04	Table-top sweeteners	Appropriate amount as per required in production	
12.01	Salt and salt substitutes	Appropriate amount as per required in production	
12.09.01	Spice and powder	Appropriate amount as per required in production	
12.10	Blended condiment	Appropriate amount as per required in production	
14.06	Solid beverages	Appropriate amount as per required in production	
16.04	Yeast and its product	Appropriate amount as per required in production	

Pectins

CNS NO. 20.006 INS NO. 440

Function Emulsifier and stabilizer, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
02.02.01.01	Butter and concentrated butter	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	Appropriate amount as per required in production	
06.03.02.02	Crude and dry noodle products	Appropriate amount as per required in production	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
11.01.02	Other sugars and syrups (e.g., brown sugar, brown granulated sugar, golden slab sugar, raw sugar, molasses, partially inverted sugar and maple syrup, etc)	Appropriate amount as per required in production	
12.09	Spices category	Appropriate amount as per required in production	
14.02.01	Canned fruit/vegetable juice (pulp)	3.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Funoran (gloiopeltis furcata)

CNS NO. 20.040 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.01	Gum Confectionery	10.0	

Propylene Glycol Alginate

CNS NO. 20.010 INS NO. 405

Function Thickener, Emulsifier and stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.0	Milk and dairy products (excluding categories under 01.01.01, 01.01.02, 13.0)	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	Oiliness fat emulsified products	5.0	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	5.0	
03.01	Ice creams	1.0	
04.01.02.05	Jam	5.0	
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	5.0	
05.02.01	Gum Confectionery	5.0	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	5.0	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	5.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.02	Crude and dry noodle products	5.0	
06.07	Pre-cooked (instant) noodles and rice	5.0	
06.08	Frozen rice and noodle products	5.0	
11.05	Seasoning syrup	5.0	
12.10.02	Semi solid compound seasoning	8.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.3	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.02.03	Beverages made from fruit and vegetable juices (pulp)	3.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.01	Beverages with milk content	4.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.02	Vegetable protein beverages	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05.02	Coffee beverages	3.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.05	Beer and malt beverages	0.3	

Sodium Alginate

CNS NO. 20.004 INS NO. 401

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
02.02.01.01	Butter and concentrated butter	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	Appropriate amount as per required in production	
06.03.02.02	Crude and dry noodle products	Appropriate amount as per required in production	
11.01.02	Other sugars and syrups (e.g., brown sugar, brown granulated sugar, golden slab sugar, raw sugar, molasses, partially inverted sugar and maple syrup, etc)	10.0	
12.09	Spices category	Appropriate amount as per required in production	
14.02.01	Canned fruit/vegetable juice (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Riboflavin

CNS NO. 08.148 INS NO. 101(i)

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.02.02.02	Dried vegetable(For dehydrated potato only)	0.3	
06.07	Pre-cooked (instant) noodles and rice	0.05	
12.10.01	Solid blended condiment	0.05	

Table A.1 (Continued)
Black Bean Red

CNS NO. 08.114 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	0.8	
07.02.04	Decoration on pastries	0.8	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.8	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.8	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.8	

Black Currant Red

CNS NO. 08.122 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.02.04	Decoration on pastries	Appropriate amount as per required in production	
14.04	Carbonated drinks	0.3	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.03	Fruit wine	Appropriate amount as per required in production	

Carthamins Yellow

CNS NO. 08.103 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.5	
04.01.02.04	Canned fruit	0.2	
04.01.02.08	Preserved fruit	0.2	
04.01.02.09	Fruit and vegetable for decoration purposes	0.2	
04.02.02.03	Pickled vegetable	0.5	
04.02.02.04	Canned vegetable	0.2	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.5	
05.02	Candy	0.2	
06.04.02.01	Canned assorted cereal porridge	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.5	
06.10	Filling of cereal	0.5	
07.02.04	Decoration on pastries	0.2	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.5	
12.0	Seasoning(excluding 12.01 Salt and salt substitutes)	0.5	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.2	
16.01	Jelly	0.2	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.5	

Red Rice Red

CNS NO. 08.111 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
14.03.01	Beverages with milk content	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	Appropriate amount as per required in production	

Monascus Yellow Pigment

CNS NO. 08.152 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.02	Pastries	Appropriate amount as per required in production	
08.03	Cooked meat products	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	
14.03	Protein drink	Appropriate amount as per required in production	
14.04	Carbonated drinks	Appropriate amount as per required in production	
14.06	Solid beverages	Appropriate amount as per required in production	
14.08	Flavored drinks	Appropriate amount as per required in production	
15.02	Mixed liquor	Appropriate amount as per required in production	
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of

			preparation
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Table A.1 (Continued)
Red Kojic Rice, Monascus Red

CNS NO. 08.119,08.120 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	Appropriate amount as per required in production	
01.02.02	Flavored fermented milk	0.8	
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.01.02.05	Jam	Appropriate amount as per required in production	
04.02.02.03	Pickled vegetable	Appropriate amount as per required in production	
04.02.02.05	Vegetable puree (sauce) except tomato sauce	Appropriate amount as per required in production	
04.04.02.01	Fermented soybean curd	Appropriate amount as per required in production	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	Appropriate amount as per required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate amount as per required in production	
06.10	Filling of cereal	Appropriate amount as per required in production	
07.02	Pastries	0.9	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
07.04	Bakery fillings and slurry for surface	1.0	
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	Appropriate amount as per required in production	
08.03	Cooked meat product	Appropriate amount as per required in production	
11.05	Seasoning syrup	Appropriate amount as per required in production	
12.0	Seasoning (excluding 12.01 salt and salt substitutes)	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	
14.03	Protein drink	Appropriate amount as per required in production	
14.04	Carbonated drinks	Appropriate amount as per required in production	
14.06	Solid beverages	Appropriate amount as per required in production	
14.08	Flavored drinks (limited to fruit flavored drinks)	Appropriate amount as per required in production	
15.02	Mixed liquor	Appropriate amount as per required in production	
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

16.06	Puffed foods	Appropriate amount as per required in production	
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Table A.1 (Continued)
Beta-Carotene

CNS NO. 08.010 INS NO. 160(a)

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	1.0	
01.02.02	Flavored fermented milk	1.0	
01.03.02	Modified milk powder and modulation cream powder	1.0	
01.05	Single cream(Whipping Cream) and similar product (Excluding 01.05.01 single cream)	0.02	
01.06.01	Uncured cheese	0.6	
01.06.02	Cured cheese	1.0	
01.06.04	Processed cheese	1.0	
01.06.05	Cheese related product	1.0	
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	1.0	
02.02	Oiliness fat emulsified products(Excluding 02.02.01.01 butter and concentrated butter)	1.0	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	1.0	
02.04	Dessert which contains fat	1.0	
02.05	Other fat or fat products (for non-dairy creamer only)	0.065	
03.0	Frozen beverages (except for 03.04 edible ice)	1.0	
04.01.02.03	Vinegar, oil or salted fruit	1.0	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Jam	1.0	
04.01.02.07	Jam excluding 04.01.02.05 (e.g. India chutney)	0.5	
04.01.02.08	Preserved fruit	1.0	
04.01.02.09	Fruit and vegetable for decoration	0.1	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	1.0	
04.01.02.11	Fermented fruit products	0.2	
04.02.02.02	Dried vegetable	0.2	
04.02.02.03	Pickled vegetable	0.132	
04.02.02.04	Canned vegetable	0.2	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.02.02.05	Vegetable puree excluding tomato sauce	1.0	
04.02.02.08	Other processed vegetables	1.0	
04.03.02.03	Pickled edible fungi and algae	0.132	
04.03.02.04	Canned edible fungi and algae	0.2	
04.03.02.06	Other edible fungi and algae	1.0	
04.05.02	Processed nuts and seeds	1.0	
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	0.1	
05.02	Candy	0.5	
05.03	Coating for candies and chocolate products	20.0	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	20.0	
06.03.02.04	Batters (e.g., those for breading or batters for fish or poultry), Breading and frying powder	1.0	
06.03.02.05	Fried flour product	1.0	
06.04.02.01	Canned assorted cereal porridge	1.0	
06.06	Instant grains, including rolled oats	0.4	
06.07	Pre-cooked (instant) noodles and rice	1.0	
06.08	Frozen rice and noodle products	1.0	
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding)	1.0	
06.10	Filling of cereal	1.0	
07.0	Baked goods	1.0	
07.04	Bakery fillings and slurry for surface	0.1	
08.03	Cooked meat product	0.02	
08.04	Edible animal casings	5.0	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	1.0	
09.03	Prefabricated aquatic product (semi-finished)	1.0	
09.04	Cooked aquatic products (for direct consumption)	1.0	
09.05	Canned aquatic product	0.5	
10.03	Egg product (changed physical properties) (excluding 10.03.01, 10.03.03)	1.0	
10.04	Other egg products	0.15	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
11.05	Seasoning syrup	0.05	
12.10.01	Solid blended condiment	2.0	
12.10.02	Semi solid compound seasoning	2.0	
12.10.03	Liquid blended condiment(excluding 12.03 and 12.04)	1.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03	Protein drinks	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05.01	Tea-based beverages	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05.02	Coffee beverages	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05.03	Beverages made from plants	1.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.07	Drinks for special use	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.01	Distilled liquor	0.6	
15.03	Fermented alcohol (excluding 15.03.01 grape wine)	0.6	
16.01	Jelly	1.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.1	

Succinylated Monoglycerides

CNS NO. 10.038 INS NO. 472g

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk 5.0		
01.06.05	Cheese related product	10.0	
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	5.0	
02.0	Fats, oils, and fat emulsions products(Excluding 02.01 fats and oils that are essentially free from water)	10.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.0	Baked goods	5.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	2.0	
14.03	Protein drink	2.0	
14.03.01	Beverages with milk content	5.0	
14.05	Tea, coffee and plant-based beverages	2.0	
14.06	Solid beverages	20.0	Measured as per dilution level by 10 times

Disodium Succinate

CNS NO. 12.005 INS NO. —

Function Flavor enhancer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.0	Seasoning	20.0	

Peanut Skin Red

CNS NO. 08.134 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	0.4	
07.03	Biscuits, cookies, and crackers	0.4	
08.03.05	Sausages	0.4	
14.04	Carbonated drinks	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Talc

CNS NO. 02.007 INS NO. 553iii

Function Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08.02	Preserved fruits products	20.0	
04.01.02.08.04	Liquoriced products	20.0	

Carob Bean Gum

CNS NO. 20.023 INS NO. 410

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
13.01	Infant formula	7.0	

Table A.1 (Continued)
Sodium Cyclamate, Calcium Cyclamate

CNS NO. 19.002 INS952

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.65	Measured as per cyclohexyl sulfamic acid
04.01.02.04	Canned fruit	0.65	Measured as per cyclohexyl sulfamic acid
04.01.02.05	Jam	1.0	Measured as per cyclohexyl sulfamic acid
04.01.02.08	Preserved fruit	1.0	Measured as per cyclohexyl sulfamic acid
04.01.02.08.02	Preserved fruits products	8.0	Measured as per cyclohexyl sulfamic acid
04.01.02.08.04	Liquoriced products	8.0	Measured as per cyclohexyl sulfamic acid
04.01.02.08.05	Preserved hawthorn product	8.0	Measured as per cyclohexyl sulfamic acid
04.02.02.03	Pickled vegetable	1.0	Measured as per cyclohexyl sulfamic acid
04.04.01.06	Cooked beans	1.0	Measured as per cyclohexyl sulfamic acid
04.04.02.01	Fermented soybean curd	0.65	Measured as per cyclohexyl sulfamic acid
04.05.02.01.01	Cooked nuts and seeds with hulls	6.0	Measured as per cyclohexyl sulfamic acid
04.05.02.01.02	Cooked nuts and seeds without hulls	1.2	Measured as per cyclohexyl sulfamic acid
07.01	Bread	1.6	Measured as per cyclohexyl sulfamic acid
07.02	Pastries	1.6	Measured as per cyclohexyl sulfamic acid
07.03	Biscuits, cookies, and crackers	0.65	Measured as per cyclohexyl sulfamic acid
12.10	Blended condiment	0.65	Measured as per cyclohexyl sulfamic acid
14.0	Beverage (except for 14.01 packaged water for consumption)	0.65	Measured as per cyclohexyl sulfamic acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.65	Measured as per cyclohexyl sulfamic acid
16.01	Jelly	0.65	Measured as per cyclohexyl sulfamic acid, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Beta-Cyclodextrin

CNS NO. 20.024 INS NO. 459

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.01	Gum Confectionery	20.0	
06.07	Pre-cooked (instant) noodles and rice	1.0	
08.02	Prefabricated meat product	1.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.03	Cooked meat product	1.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.02	Vegetable protein beverages	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.03	Composite Protein drink	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.04	Other protein drinks	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and plant-based beverages	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.07	Drinks for special use	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.06	Puffed foods	0.5	

Xanthan gum

CNS NO. 20.009 INS NO. 415

Function Stabilizer, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
02.02.01.01	Butter and concentrated butter	5.0	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	10.0	
06.03.02.02	Crude and dry noodle products	4.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, brown granulated sugar, golden slab sugar, raw sugar, molasses, partially inverted sugar and maple syrup, etc)	5.0	
12.09	Spices category	Appropriate amount as per required in production	
13.01.03	Infant formulae for special medical purposes	9.0	The maximum dosage is for powder products only. Calculation for liquid products is by dilution ratio
14.02.01	Canned fruit/vegetable juice (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
Adipic Acid

CNS NO. 01.109 INS NO. 355

Function Acidity regulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02.01	Gum Confectionery	4.0	
14.06	Solid beverages	0.01	
16.01	Jelly	0.1	In case of being used in jelly powder, the level of dosage will be increased by times of preparation

4-hexylresorcinol

CNS NO. 04.013 INS NO. 586

Function Antioxidant

Food classification number	Food name	Maximum dosage	Remarks
09.01	Fresh fish and fishery products (for shrimps only)	Appropriate amount as per required in production	Residual amount ≤ 1mg/kg

Chitin

CNS NO. 20.018 INS NO. —

Function Thickener, Stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01.01.02	Hydrogenated vegetable oil	2.0	
02.05	Other fats or fats products (for non-dairy creamer only)	2.0	
03.0	Frozen beverages (except for 03.04 edible ice)	2.0	
04.01.02.05	Jam	5.0	
04.05.02.04	Mashed nuts or seeds including peanut butter	2.0	
12.03	Vinegar	1.0	
12.10.02.01	Mayonnaise, salad dressing	2.0	
14.03.01.03	Lactobacillus beverages	2.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.05	Beer and malt beverages	0.4	

Turmeric

CNS NO. 08.102 INS NO. 100ii

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.03.02	Modified milk powder and modulation cream powder	0.4	Measured as per curcumin
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.01.02.05	Jam	Appropriate amount as per required in production	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08.02	Preserved fruits products	Appropriate amount as per required in production	
04.01.02.09	Fruit and vegetable for decoration	Appropriate amount as per required in production	
04.02.02.03	Pickled vegetable	0.01	Measured as per curcumin
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	Appropriate amount as per required in production	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	Appropriate amount as per required in production	
06.05.02.04	Tapioca ball	1.2	Measured as per curcumin
06.06	Instant grains, including rolled oats	0.03	Measured as per curcumin
06.07	Pre-cooked (instant) noodles and rice	Appropriate amount as per required in production	
07.0	Baked goods	Appropriate amount as per required in production	
12.0	Seasoning	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	Appropriate amount as per required in production	
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of dosage will be increased by times of preparation
16.06	Puffed foods	0.2	Measured as per curcumin

Curcumin

CNS NO. 08.132 INS NO. 100i

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.15	03.0
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	Appropriate amount as per required in production	04.05.02.01
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.01	05.0
05.02	Candy	0.7	05.02
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	0.5	05.04
06.03.02.04	Batters (e.g., those for breading or for fish or poultry), Breading and frying powder	0.3	06.03.02.04
06.07	Pre-cooked (instant) noodles and rice	0.5	
06.10	Filling of cereal	Appropriate amount as per required in production	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
11.05	Seasoning syrup	0.5	
12.10	Blended condiment	0.1	
14.04	Carbonated drinks	0.01	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	0.01	In case of being used in jelly powder, the level of dosage will be increased by times of preparation
16.06	Puffed foods	Appropriate amount as per required in production	

Caramel Colour Class 3-Ammonia Process

CNS NO. 08.110 INS NO. 150c

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	2.0	
03.0	Frozen beverages (except for 03.04 edible ice)	2.0	
04.01.02.05	Jam	1.5	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	Appropriate amount as per required in production	
06.03.02.04	Batters (e.g.. those for breading or for fish or poultry), Breading and frying powder	12.0	
06.05.02.04	Tapioca ball	Appropriate amount as per required in production	
06.06	Instant grains, including rolled oats	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
11.05	Seasoning syrup	Appropriate amount as per required in production	
12.03	Vinegar	1.0	
12.04	Soy sauce	Appropriate amount as per required in production	
12.05	Bean paste and derivative	Appropriate amount as per required in production	
12.10	Blended condiment	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

14.03.01	Beverages with milk content	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
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Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.08	Flavored drinks (limited to fruit flavored drinks)	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.01.03	Brandy	50.0g/L	
15.01.04	Whisky	6.0g/L	
15.01.06	Rum	6.0g/L	
15.02	Mixed liquor	50.0g/L	
15.03.01.03	Blended grape wine	50.0g/L	
15.03.02	Yellow rice or millet wine	30.0g/L	
15.03.05	Beer and malt beverages	50.0g/L	
16.01	Jelly	50.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Caramel Colour Class 2-Caustic Sulfite

CNS NO. 08.151 INS NO. 150b

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
15.01.03	Brandy	6.0	
15.01.04	Whisky	6.0	
15.01.06	Rum	6.0	
15.02	Mixed liquor	6.0	

Caramel Colour Class1-Plain

CNS NO. 08.108 INS NO. 150a

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.01.02.05	Jam	1.5	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	Appropriate amount as per required in production	
06.03.02.04	Batters (e.g.. those for breadding or for fish or poultry), Breadding and frying powder	Appropriate amount as per required in production	
06.06	Instant grains, including rolled oats	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.04	Bakery fillings and slurry for surface (For flavor pie fillings only)	Appropriate amount as per required in production	
08.02.01	Pre-flavored meat products (marinated raw meat)	Appropriate amount as per required in production	
11.05	Seasoning syrup	Appropriate amount as per required in production	
12.03	Vinegar	Appropriate amount as per required in production	
12.04	Soy sauce	Appropriate amount as per required in production	
12.05	Bean paste and derivative	Appropriate amount as per required in production	
12.10	Blended condiment	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.01	Beverages with milk content	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.01.03	Brandy	Appropriate amount as per required in production	
15.01.04	Whisky	6.0g/L	
15.01.06	Rum	6.0g/L	
15.02	Mixed liquor	Appropriate amount as per required in production	
15.03.01.03	Blended grape wine	Appropriate amount as per required in production	
15.03.02	Yellow rice or millet wine	Appropriate amount as per required in production	
15.03.05	Beer and malt beverages	Appropriate amount as per required in production	
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	2.5	

Caramel Colour Class 4-Ammonia Sulphite Process

CNS NO. 08.109 INS NO. 150d

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	1.0	
03.0	Frozen beverages (except for 03.04 edible ice)	2.0	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	Appropriate amount as per required in production	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.04	Batters (e.g.. those for breading or for fish or poultry), Breading and frying powder	2.5	
06.06	Instant grains, including rolled oats	2.5	
06.10	Filling of cereal(For flavor pie only)	7.5	
07.03	Biscuits, cookies, and crackers	50.0	
12.04	Soy sauce	Appropriate amount as per required in production	
12.05	Bean paste and derivative	10.0	
12.07	Cooking wine and products	10.0	
12.10	Blended condiment	50.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	
14.03.01	Beverages with milk content	2.0	
14.04	Carbonated drinks	Appropriate amount as per required in production	
14.08	Flavored drinks (limited to fruit flavored drinks)	Appropriate amount as per required in production	
14.05.01	Tea-based beverages	10.0	
14.05.02	Coffee beverages	0.1	
14.05.03	Beverages made from plants	0.1	
14.06	Solid beverages	Appropriate amount as per required in production	
15.01.03	Brandy	50.0g/L	
15.01.04	Whisky	6.0g/L	
15.01.06	Rum	6.0g/L	
15.02	Mixed liquor	50.0g/L	
15.03.01.03	Blended grape wine	50.0g/L	
15.03.02	Yellow rice or millet wine	30.0g/L	
15.03.05	Beer and malt beverages	50.0g/L	

Rose Laevigata Michx Brown

CNS NO. 08.131 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.02	Pastries	0.9	
07.04	Bakery fillings and slurry for surface	1.0	
14.04	Carbonated drinks	1.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.2	

Table A.1 (Continued)
L(+)-tartaric Acid, DI-tartaric Acid

CNS NO. 01.111,01.313 INS NO. 334,—

Function Acidity regulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.04	Batters (e.g.. those for breading or for fish or poultry), Breading and frying powder	10.0	Measured as per tartaric acid
06.03.02.05	Fried flour product	10.0	Measured as per tartaric acid
12.10.01	Solid blended condiment	10.0	Measured as per tartaric acid
14.02.03	Beverages made from fruit and vegetable juices (pulp)	5.0	Measured as per tartaric acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.02	Vegetable protein beverages	5.0	Measured as per tartaric acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.03	Composite Protein drink	5.0	Measured as per tartaric acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	5.0	Measured as per tartaric acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and plant-based beverages	5.0	Measured as per tartaric acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.07	Drinks for special use	5.0	Measured as per tartaric acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	5.0	Measured as per tartaric acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.01	Wine	4.0g/L	Measured as per tartaric acid

Potassium Bitartrate

CNS NO. 06.007 INS NO. 336

Function Bulking agent

Food classification number	Food name	Maximum dosage	Remarks
06.03	Wheat flour and products	Appropriate amount as per required in production	
07.0	Baked goods	Appropriate amount as per required in production	

Coreopsis Yellow

CNS NO. 08.113 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.3	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.02.04	Decoration on pastries	0.3	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.3	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.3	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Polydimethyl Siloxane and Emulsion

CNS NO. 03.007 INS NO. 900a

Function Coating agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit	0.0009	
04.02.01.02	Surface-treated fresh vegetable	0.0009	

Polyglycerol Polyricinoleate (Polyglycerol Esters Of Interesterified Ricinoleic Acid) (PGPR)

CNS NO. 10.029 INS NO. 476

Function Emulsifier and stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.02	Oiliness fat emulsified products	10.0	
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	5.0	
05.03	Coating for candies and chocolate products	5.0	
12.10.02	Semi solid compound seasoning	5.0	

Polyglycerol Esters of Fatty Acids (Polyglycerol Fatty Acidesters)

CNS NO. 10.022 INS NO. 475

Function Emulsifier and stabilizer, Thickener, Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	10.0	
01.03.02	Modified milk powder and modulation cream powder	10.0	
01.05	Single cream(Whipping Cream) and similar product	10.0	
02.0	Fats, oils, and fat emulsions products (excluding 02.01.01.01 vegetable oil)	20.0	
02.01.01.01	Vegetable oil (for frying oil only)	10.0	
03.0	Frozen beverages (except for 03.04 edible ice)	10.0	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	10.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	10.0	
05.02	Candy	5.0	
06.03.02.04	Batters (e.g., those for breaded or for fish or poultry), Breading and frying powder	10.0	
06.06	Instant grains, including rolled oats	10.0	
06.07	Pre-cooked (instant) noodles and rice	10.0	
07.0	Baked goods	10.0	
12.0	Seasoning (for flavoring for puffed food only)	10.0	
12.10.01	Solid blended condiment	10.0	
12.10.02	Semi solid compound seasoning	10.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	10.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	10.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	10.0	

ε-polylysine

CNS NO. 17.037 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.0	Baked goods	0.15	
08.03	Cooked meat product	0.25	
14.02	Fruit and vegetable juices and beverages	0.2g/L	The maximum dosage of solid beverage shall be increased as per the dilution ratio

ε-polylysine Hydrochloride

CNS NO. 17.038 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.0	Fruit, vegetable (including earthnuts), beans, edible mushroom, algae, nut and seeds, etc	0.30	
06.02	Rice and products	0.25	
06.03	Wheat flour and products	0.30	
06.04.02	Products that are originated from cereal and grains other than rice and wheat	0.40	
08.0	Meat and meat products	0.30	
12.0	Seasoning	0.50	
14.0	Beverages	0.20	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
Polydextrose

CNS NO. 20.022 INS NO. 1200

Function Thickener, Bulking agent, Humectants, Stabilizer

Food classification number	Food name	Maximum dosage	Remarks
01.01.03	Modified milk	Appropriate amount as per required in production	
01.02.02	Flavored fermented milk	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	Appropriate amount as per required in production	
07.0	Baked goods	Appropriate amount as per required in production	
08.03.05	Sausages	Appropriate amount as per required in production	
12.10.02.01	Mayonnaise, salad dressing	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Polyoxyethylene Xylitan Monostearate

CNS NO. 10.017 INS NO. —

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
16.07	other (fermentation process)	5.0	

**Polyoxyethylene (20) Sorbitan Monolaurate,
Polyoxyethylene (20) Sorbitan Monopalmitate,
Polyoxyethylene (20) Sorbitan Monostearate,
Polyoxyethylene (20) Sorbitan Monooleat**

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

Function Emulsifier, Defoamer, Stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	1.5	
01.05.01	Single cream	1.0	
01.05.03	Flavored cream	1.0	
02.02	Oiliness fat emulsified products	5.0	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	5.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	1.5	
04.04	Bean product	0.05	Measured as per usage of bean per kg
07.01	Bread	2.5	
07.02	Pastries	2.0	
12.10.01	Solid blended condiment	4.5	
12.10.02	Semi solid compound seasoning	5.0	
12.10.03	Liquid blended condiment(excluding 12.03 and 12.04)	1.0	
14.0	Beverages (Beverages except for 14.01 packaged drinking water)	0.5	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.75	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.01	Beverages with milk content	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.02	Vegetable protein beverages	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.07	Other composite foods (for emulsifying natural pigment only)	10.0	

Polyethylene Glycol

CNS NO. 14.012 INS NO. 1521

Function Coating agent

Food classification number	Food name	Maximum dosage	Remarks
05.03	Coating for candies and chocolate products	Appropriate amount as per required in production	

Polyvinyl Alcohol

CNS NO. 14.010 INS NO. 1203

Function Coating agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.03	Coating for candies and chocolate products	18.0	

Cassia Gum

CNS NO. 20.045 INS NO. 427

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	2.5	
01.05.01	Single cream	2.5	
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	2.5	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.01	Ice creams	2.5	
06.03.02	Wheat flour products	3.0	
06.07	Pre-cooked (instant) noodles and rice	2.5	
07.0	Baked goods	2.5	
08.03.05	Sausages	1.5	
12.10.02	Semi solid compound seasoning	2.5	
12.10.03	Liquid blended condiment(Excluding 12.03 and 12.04)	2.5	
14.03.01.03	Lactobacillus beverages	2.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Caffeine

CNS NO. 00.007 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.04.01	Carbonated drinks	0.15	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Carrageenan

CNS NO. 20.007 INS NO. 407

Function Emulsifier and stabilizer, Thickener

Food classification number	Food name	Maximum dosage	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
02.02.01.01	Butter and concentrated butter	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	Appropriate amount as per required in production	
06.03.02.02	Crude and dry noodle products	8.0g/kg	
11.01.02	Other sugars and syrups (e.g., brown sugar, brown granulated sugar, golden slab sugar, raw sugar, molasses, partially inverted sugar and maple syrup, etc)	5.0g/kg	
12.09	Spices category	Appropriate amount as per required in production	
13.01	Infant formula	0.3g/L	Measured as per application level of instant food
14.02.01	Canned fruit/vegetable juice (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
Ascorbic Acid (vitamin C)

CNS NO. 04.014 INS NO. 300

Function Flour treatment agent, Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.03	Peeled or pre-cut fresh fruit	5.0	
04.02.01.03	Peeled, diced, or shredded vegetable	5.0	
06.03.01	Wheat flour	0.2	
14.02.02	Concentrated fruit/vegetable juice (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Calcium Ascorbate

CNS NO. 04.009 INS NO. 302

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.03	Peeled or pre-cut fresh fruit	1.0	Measured as per residual level of calcium ascorbate in fruit
04.02.01.03	Peeled, diced, or shredded vegetable	1.0	Measured as per residual level of calcium ascorbate in vegetable
14.02.02	Concentrated fruit/vegetable juice (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Sodium Ascorbate

CNS NO. 04.015 INS NO. 301

Function Antioxidant

Food classification number	Food name	Maximum dosage	Remarks
14.02.02	Concentrated fruit/vegetable juice (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Ascorbyl Palmitate

CNS NO. 04.011 INS NO. 304

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	0.2	Measured as per ascorbic acid in fat
02.0	Fats, oils and fat emulsions products	0.2	
02.01	Fats and oils that are essentially free from water	0.2	
06.06	Instant grains, including rolled oats	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
07.01	Bread	0.2	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
13.01	Infant formula	0.05	Measured as per ascorbic acid in fat
13.02	Infant weaning food	0.05	Measured as per ascorbic acid in fat

Curdlan

CNS NO. 20.042 INS NO. 424

Function Stabilizer and coagulator, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.04.01.01	Bean curd	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	Appropriate amount as per required in production	
06.03.02.02	Crude and dry noodle products	Appropriate amount as per required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate amount as per required in production	
08.03	Cooked meat product	Appropriate amount as per required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	Appropriate amount as per required in production	
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.07	Other (for artificial seafood products, such as artificial abalone, artificial sea cucumber and artificial shellfish, etc.)	Appropriate amount as per required in production	

Cocoa Husk Pigment

CNS NO. 08.118 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.04	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	3.0	
07.01	Bread	0.5	
07.02	Pastries	0.9	
07.02.04	Decoration on pastries	3.0	
07.03	Biscuits, cookies, and crackers	0.04	
07.04	Bakery fillings and slurry for surface	1.0	
14.03.02	Vegetable protein beverages	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	1.0	

Table A.1 (Continued)
Soluble Soybean Polysaccharide

CNS NO. 20.044 INS NO. —

Function Thickener, Emulsifier, Coating agent, Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.04	Dessert which contains fat	10.0	
03.0	Frozen beverages (except for 03.04 edible ice)	10.0	
06.02.02	Rice products	10.0	
06.03.02	Wheat flour products	10.0	
06.05.02	Starch product	10.0	
06.07	Pre-cooked (instant) noodles and rice	10.0	
06.08	Frozen rice and noodle products	10.0	
07.0	Baked goods	10.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	10.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Quinoline Yellow

CNS NO. 08.016 INS NO. 104

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
15.02	Mixed liquor	0.1	

Paprika Orange

CNS NO. 08.107 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
07.02	Pastries	0.9	
07.02.04	Decoration on pastries	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
07.04	Bakery fillings and slurry for surface	1.0	
08.03	Cooked meat product	Appropriate amount as per required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	Appropriate amount as per required in production	
12.10.02	Semi solid compound seasoning	Appropriate amount as per required in production	

Table A.1 (Continued)
Paprika Red

CNS NO. 08.106 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.02.02.03	Pickled vegetable	Appropriate amount as per required in production	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	Appropriate amount as per required in production	
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
06.03.02.04	Batters (e.g.. those for breading or for fish or poultry), Breading and frying powder	Appropriate amount as per required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate amount as per required in production	
06.08	Frozen rice and noodle products	2.0	
06.10	Filling of cereal	Appropriate amount as per required in production	
07.02	Pastries	0.9	
07.02.04	Decoration on pastries	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
07.04	Bakery fillings and slurry for surface	1.0	
08.02.01	Pre-flavored meat products (marinated raw meat)	0.1	
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	Appropriate amount as per required in production	
08.03	Cooked meat product	Appropriate amount as per required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	Appropriate amount as per required in production	
12.0	Seasoning (excluding 12.01 salt and salt substitutes)	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03	Protein drink	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

16.06	Puffed foods	Appropriate amount as per required in production	
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Table A.1 (Continued)
Paprika Oleoresin

CNS NO. 00.012 INS NO. 160c

Function Flavor enhancer, Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.06.04	Processed cheese	Appropriate amount as per required in production	
04.02.02.03	Pickled vegetable	Appropriate amount as per required in production	
04.03.02.03	Pickled edible fungi and algae	Appropriate amount as per required in production	
12.10	Blended condiment	10.0	
16.06	Puffed foods	1.0	

Uguisukagura Red

CNS NO. 08.136 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	1.0	
05.02	Candy	2.0	
07.02	Pastries	2.0	
07.02.04	Decoration on pastries	3.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	1.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	1.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Sodium Caseinate

CNS NO. 10.002 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
13.01.01	Infant formulae	1.0	Measured as per instant food, as carrier of ARA and DHA
13.01.02	Formula food for preschool & older infants	1.0	Measured as per instant food, as carrier of ARA and DHA

Diphenyl Ether (Diphenyl Oxide)

CNS NO. 17.022 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit (For citrus only)	3.0	Residual amount ≤ 12mg/kg

Table A.1 (Continued)
Brilliant Blue, Brilliant Blue Aluminum Lake

CNS NO. 08.007 INS NO. 133

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	0.025	Measured as per brilliant blue
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	0.025	Measured as per brilliant blue
03.0	Frozen beverages (except for 03.04 edible ice)	0.025	Measured as per brilliant blue
04.01.02.05	Jam	0.5	Measured as per brilliant blue
04.01.02.08.02	Preserved fruits products	0.025	Measured as per brilliant blue
04.01.02.09	Fruit and vegetable for decoration	0.1	Measured as per brilliant blue
04.02.02.03	Pickled vegetable	0.025	Measured as per brilliant blue
04.04.01.06	Cooked beans	0.025	Measured as per brilliant blue
04.05.02	Processed nuts and seeds	0.025	Measured as per brilliant blue
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.05	Measured as per brilliant blue
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.3	Measured as per brilliant blue
06.05.02.02	Shrimp-flavored starch flake	0.025	Measured as per brilliant blue
06.05.02.04	Tapioca ball	0.1	Measured as per brilliant blue
06.06	Instant grains, including rolled oats(for coco-flavored corn flake only)	0.015	Measured as per brilliant blue
07.04	Bakery fillings and slurry for surface (limited to fillings for biscuits)	0.025	Measured as per brilliant blue
07.04	Bakery fillings and slurry for surface (For flavor pie fillings only)	0.05	For brilliant blue only
11.05	Seasoning syrup	0.025	Measured as per brilliant blue
11.05.01	Fruit toppings	0.5	Measured as per brilliant blue
12.09.01	Spice and powder	0.01	Measured as per brilliant blue
12.09.03	Spiced pastes (e.g. mustard seasonings and wasabi)	0.01	Measured as per brilliant blue
12.10.02	Semi solid compound seasoning	0.5	Measured as per brilliant blue
14.0	Beverage (except for 14.01 packaged water for consumption)	0.02	Measured as per brilliant blue
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.025	Measured as per brilliant blue
14.03.01	Beverages with milk content	0.025	Measured as per brilliant blue
14.04	Carbonated drinks	0.025	Measured as per brilliant blue

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.06	Solid beverages	0.2	Measured as per brilliant blue
14.08	Flavored drinks (limited to fruit flavored drinks)	0.025	Measured as per brilliant blue
15.02	Mixed liquor	0.025	Measured as per brilliant blue
16.01	Jelly	0.025	Measured as per brilliant blue, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.05	For brilliant blue only

Phosphoric Acid, 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, Sodium Phosphatedibasic, Tetrapotassium Pyrophosphate, Trisodium Monohydrogen Diphosphate, Potassium Polymetaphosphate, Calcium Acid Pyrophosphate

CNS NO. 01.106,15.008,15.004,15.007, 15.010,06.008,15.009,06.006,02.003, 01.308,15.001,15.002,15.003,15.005, 15.006,15.017,15.013,15.015,15.016

INS NO. 338,450i,450iii,341i,340i,342ii,340ii,341ii, 341iii,340iii,339iii,452i,451i,339i,339ii,450(v), 450(ii),452(ii),450(vii)

Function Humectants, Bulking agent, Acidity regulator, Stabilizer, Coagulator, Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.0	Milk and dairy products (excluding categories under 01.01.01, 01.01.02, 13.0)	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
01.03.01	Milk powder and cream powder	10.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
01.05.01	Single cream	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
01.06.04	Processed cheese	14.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.02	Oiliness fat emulsified products	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
02.05	Other fat or fat products (for non-dairy creamer only)	20.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
03.0	Frozen beverages (except for 03.04 edible ice)	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
04.02.02.04	Canned vegetable	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	2.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.02.03	Rice flour (including glue pudding flour)	1.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.03	Wheat flour and products	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.03.01	Wheat flour	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.03.02.04	Batters (e.g.. those for breading or for fish or poultry), Breading and frying powder	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical, can be added usage amount as per coating percentage
06.04.01	Grains powder	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.04.02.01	Canned assorted cereal porridge	1.5	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.04.02.02	Other products that are originated from cereal and grains other than rice and wheat(for frozen chips, frozen potato cake, grains dessert can only)	1.5	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.05.01	Starch powder for consumption	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.06	Instant grains, including rolled oats	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.07	Pre-cooked (instant) noodles and rice	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.08	Frozen rice and noodle products	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding)(for grains dessert can only)	1.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
07.0	Baked goods	15.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
08.02	Prefabricated meat product	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
08.03	Cooked meat product	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
09.02.01	Frozen seafood	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
09.03	Prefabricated aquatic product (semi-finished)	1.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
09.05	Canned aquatic product	1.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
10.03.02	Thermal coagulated egg products (such as egg yolk cheese and sausage with alkaline preserved eggs)	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
11.05	Seasoning syrup	10.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
12.10	Blended condiment	20.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
12.10.01.03	Other powder blended condiment (for instant noodles flavoring package only)	80.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
13.01	Infant formula	1.0	Only calcium hydrophosphate and sodium dihydrogen phosphate can be used. Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
13.02	Infant weaning food	1.0	Only calcium hydrophosphate and sodium dihydrogen phosphate can be used. Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical
14.0	Beverage (except for 14.01 packaged water for consumption)	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical, The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	5.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	2.0	Can be used alone or in combination, maximum level is measured as per residue level of phosphate radical

Table A.1 (Continued)
Phosphated Distarch Phosphate

CNS NO. 20.017 INS NO. 1413

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.05	Jam	1.0	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
14.06	Solid beverages	0.5	

Phospholipid

CNS NO. 04.010 INS NO. 322

Function Antioxidant, Emulsifier

Food classification number	Food name	Maximum dosage	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
02.01.01.02	Hydrogenated vegetable oil	Appropriate amount as per required in production	
13.01	Infant formula	Appropriate amount as per required in production	
13.02	Infant weaning food	Appropriate amount as per required in production	

Dilauryl Thiodipropionate

CNS NO. 04.012 INS NO. 389

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
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 nuts and seeds (limited to fried nuts and seeds)	0.2	
06.03.02.05	Fried flour product	0.2	
16.06	Puffed foods	0.2	

Sulfur (Sulphur)

CNS NO. 05.007 INS NO. —

Function Bleaching agent, Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.02	Dried fruits	0.1	Only for fumigation purposes. Maximum dosage will be measured as per residue level of sulfur dioxide
04.01.02.08	Preserved fruit	0.35	Only for fumigation purposes. Maximum dosage will be measured as per residue level of sulfur dioxide

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.02.02.02	Dried vegetable	0.2	Only for fumigation purposes. Maximum dosage will be measured as per residue level of sulfur dioxide
04.03.01.02	Surface treated fresh edible fungi and seaweeds	0.4	Only for fumigation purposes. Maximum dosage will be measured as per residue level of sulfur dioxide
11.01	Sugar	0.1	Only for fumigation purposes. Maximum dosage will be measured as per residue level of sulfur dioxide
16.07	Other (for konjaku flour only)	0.9	Only for fumigation purposes. Maximum dosage will be measured as per residue level of sulfur dioxide

Calcium Sulfate

CNS NO. 18.001 INS NO. 516

Function Stabilizer and coagulator, Thickener, Acidity regulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.04	Bean product	Appropriate amount as per required in production	
06.03.02	Wheat flour products	1.5	
07.01	Bread	10.0	
07.02	Pastries	10.0	
07.03	Biscuits, cookies, and crackers	10.0	
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage) (for sausage only)	5.0	
08.03.05	Sausages	3.0	

Aluminium Potassium Sulfate, Aluminium Ammo-Nium Sulfate

CNS NO. 06.004,06.005 INS NO. 522,523

Function Bulking agent, Stabilizer

Food classification number	Food name	Maximum dosage	Remarks
04.04	Bean product	Appropriate amount as per required in production	Residual amount of aluminium≤100mg/kg(for dry sample, measured as Al)
06.03.02.04	Batters (e.g.. those for breading or for fish or poultry), Breeding and frying powder	Appropriate amount as per required in production	Residual amount of aluminium≤100mg/kg(for dry sample, measured as Al)
06.03.02.05	Fried flour product	Appropriate amount as per required in production	Residual amount of aluminium≤100mg/kg
06.05.02.02	Shrimp-flavored starch flake	Appropriate amount as per required in production	Residual amount of aluminium≤100mg/kg
07.0	Baked goods	Appropriate amount as per required in production	Residual amount of aluminium≤100mg/kg
09.03.02	Preserved aquatic products(only jellyfish)	Appropriate amount as per required in production	Residual amount of aluminium≤500mg/kg(Measured as per Al content of instant jellyfish)

Table A.1 (Continued)
Magnesium Sulfate

CNS NO. 00.021 INS NO. 518

Function Other

Food classification number	Food name	Maximum dosage/(g/L)	Remarks
14.01.03	Other types of drinking water (excluding natural sources of drinking water)	0.05	

Zinc Sulfate

CNS NO. 00.018 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage/(g/L)	Remarks
14.01.03	Other types of drinking water (excluding natural sources of drinking water)	0.006	2.4mg/L, as per Zn

Ferrous Sulfate

CNS NO. 00.022 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage/(g/L)	Remarks
04.04.02	Fermented bean product (for fermented bean curd only)	0.15	Measured as per FeSO ₄

Calcium Chloride

CNS NO. 18.002 INS NO. 509

Function Stabilizer and coagulator, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
01.05.03	Flavored cream	Appropriate amount as per required in production	
04.01.02.04	Canned fruit	1.0	
04.01.02.05	Jam	1.0	
04.02.02.04	Canned vegetable	1.0	
04.04	Bean product	Appropriate amount as per required in production	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	0.4	
11.05	Seasoning syrup	0.4	
14.01.03	Other types of drinking water (excluding natural sources of drinking water)	0.1g/L	36mg/L, measured as per Ca
16.07	Other (only brewed products)	0.5	

Table A.1 (Continued)
Potassium Chloride

CNS NO. 00.008 INS NO. 508

Function Other

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.01	Salt and salt substitutes	350	
14.01.03	Other types of drinking water (excluding natural sources of drinking water)	Appropriate amount as per required in production	

Magnesium Chloride

CNS NO. 18.003 INS NO. 511

Function Stabilizer and coagulator

Food classification number	Food name	Maximum dosage	Remarks
04.04	Bean product	Appropriate amount as per required in production	

Tamarind Polysaccharide Gum

CNS NO. 20.011 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	2.0	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	2.0	
16.01	Jelly	2.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Radish Red

CNS NO. 08.117 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.01.02.05	Jam	Appropriate amount as per required in production	
04.01.02.08.01	Confitures	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
07.02	Pastries	Appropriate amount as per required in production	
12.03	Vinegar	Appropriate amount as per required in production	
12.10	Blended condiment	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage	Remarks
14.08	Flavored drinks (limited to fruit flavored drinks)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	Appropriate amount as per required in production	
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Basella Rubra Red

CNS NO. 08.121 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	0.1	
07.02.04	Decoration on pastries	0.2	
14.04	Carbonated drinks	0.13	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	0.25	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Morpholine Fatty Acid Salt (Fruit Wax)

CNS NO. 14.004 INS NO. —

Function Coating agent

Food classification number	Food name	Maximum dosage	Remarks
04.01.01.02	Surface-treated fresh fruit	Appropriate amount as per required in production	

Maltitol and Maltitol Syrup

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

Function Sweetening agent, Stabilizer, Humectants, Emulsifier, Bulking agent, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	Appropriate amount as per required in production	
01.02.02	Flavored fermented milk	Appropriate amount as per required in production	
01.04	Condensed milk and flavored products	Appropriate amount as per required in production	
01.05.04	Single cream analogues	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.01.02	Processed fruits	Appropriate amount as per required in production	
04.02.02.03	Pickled vegetable	Appropriate amount as per required in production	
04.04.01.06	Cooked beans	Appropriate amount as per required in production	
04.05.02	Processed nuts and seeds	Appropriate amount as per required in production	
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	Appropriate amount as per required in production	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	Appropriate amount as per required in production	
06.10	Filling of cereal	Appropriate amount as per required in production	
07.01	Bread	Appropriate amount as per required in production	
07.02	Pastries	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
07.04	Bakery fillings and slurry for surface	Appropriate amount as per required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	0.5	
11.04	Table-top sweeteners	Appropriate amount as per required in production	
12.10.02	Semi solid compound seasoning	Appropriate amount as per required in production	
12.10.03	Liquid blended condiment(excluding 12.03 and 12.04)	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	Appropriate amount as per required in production	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.07	Others (soybean products)	Appropriate amount as per required in production	
16.07	Other (sugaring process)	Appropriate amount as per required in production	
16.07	Other (brewing process)	Appropriate amount as per required in production	

Propyl Gallate (PG)

CNS NO. 04.003 INS NO. 310

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.0	Fats and oils and fat emulsions products	0.1	Measured as per content in fats
02.01	Fats and oils that are essentially free from water	0.1	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and	0.1	Measured as per content in fats

	seeds)		
04.05.02.03	Canned nuts and seeds	0.1	Measured as per content in fats
05.02.01	Gum Confectionery	0.4	
06.03.02.05	Fried flour product	0.1	Measured as per content in fats
06.07	Pre-cooked (instant) noodles and rice	0.1	Measured as per content in fats
07.03	Biscuits, cookies, and crackers	0.1	Measured as per content in fats
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.1	Measured as per content in fats
09.03.04	Dried fish and fishery products	0.1	Measured as per content in fats
12.10.01	Solid blended condiment (Chicken meal only)	0.1	Measured as per content in fats
16.06	Puffed foods	0.1	Measured as per content in fats

Table A.1 (Continued)
Roselle Red

CNS NO. 08.125 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage	Remarks
05.02	Candy	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	Appropriate amount as per required in production	

Rosemary Extract

CNS NO. 04.017 INS NO. —

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01.01	Vegetable oils and fats	0.7	
02.01.02	Animal fats (lard, tallow, fish oil and other animal fats)	0.3	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.3	
06.03.02.05	Fried flour product	0.3	
08.02	Prefabricated meat product	0.3	
08.03.01	Braised meat	0.3	
08.03.02	Smoked, baked or grilled meat	0.3	
08.03.03	Fried meat product	0.3	
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.3	
08.03.05	Sausages	0.3	
08.03.06	Fermented meat product	0.3	
16.06	Puffed foods	0.3	

Rosemary Extract

CNS NO. 04.022 INS NO. —

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01.01	Vegetable oils and fats	0.7	02.01.01
02.01.02	Animal fats (lard, tallow, fish oil and other animal fats)	0.3	02.01.02
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.3	04.05.02.01
06.03.02.05	Fried flour product	0.3	06.03.02.05

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.02	Prefabricated meat product	0.3	
08.03.01	Braised meat	0.3	
08.03.02	Smoked, baked or grilled meat	0.3	
08.03.03	Fried meat product	0.3	
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.3	
08.03.05	Sausages	0.3	
08.03.06	Fermented meat product	0.3	
12.10.02.01	Mayonnaise, salad dressing	0.3	
12.10.03.01	Concentration soup (canning, bottling)	0.3	
16.06	Puffed foods	0.3	

Buddleia Yellow

CNS NO. 08.139 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage	Remarks
05.02	Candy	Appropriate amount as per required in production	
07.01	Bread	Appropriate amount as per required in production	
07.02	Pastries	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	Appropriate amount as per required in production	

Xylitan Monostearate

CNS NO. 10.007 INS NO. —

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	
07.01	Bread	3.0	
07.02	Pastries	3.0	

Natamycin

CNS NO. 17.030 INS NO. 235

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.06	Cheese, processed cheese, and similar products	0.3	To be applied on the surface; residual amount<10mg/kg
07.02	Pastries	0.3	36mg/L, measured as per CaTo be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, residual amount<10mg/kg

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.03.01	Braised meat	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension;residual amount<10mg/kg
08.03.02	Smoked, baked or grilled meat	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension;residual amount<10mg/kg
08.03.03	Fried meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension;residual amount<10mg/kg
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension;residual amount<10mg/kg
08.03.05	Sausages	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension;residual amount<10mg/kg
08.03.06	Fermented meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension;residual amount<10mg/kg
12.10.02.01	Mayonnaise, salad dressing	0.02	Residual amounts≤10mg/kg
14.02.01	Canned fruit/vegetable juice (pulp)	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension;residual amount<10mg/kg
15.03	Fermented alcohol	0.01g/L	

Tartrazine, Tartrazine Aluminum Lake

CNS NO. 08.005 INS NO. 102

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	0.05	Measured as per lemon yellow
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	0.05	Measured as per lemon yellow
03.0	Frozen beverages (except for 03.04 edible ice)	0.05	Measured as per lemon yellow
04.01.02.05	Jam	0.5	Measured as per lemon yellow
04.01.02.08	Preserved fruit	0.1	Measured as per lemon yellow
04.01.02.09	Fruit and vegetable for decoration	0.1	Measured as per lemon yellow
04.02.02.03	Pickled vegetable	0.1	Measured as per lemon yellow
04.04.01.06	Cooked beans	0.1	Measured as per lemon yellow
04.05.02	Processed nuts and seeds	0.1	Measured as per lemon yellow
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy (excluding 05.01.01)	0.1	Measured as per lemon yellow
05.02.02	Non gum-based candy	0.3	Measured as per lemon yellow
06.03.02.04	Batters (e.g., those for breading or for fish or poultry), Breading and frying powder	0.3	Measured as per lemon yellow
06.05.02.02	Shrimp-flavored starch flake	0.1	Measured as per lemon yellow
06.05.02.04	Tapioca ball	0.2	Measured as per lemon yellow
06.06	Instant grains, including rolled oats	0.08	Measured as per lemon yellow

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding)	0.06	Measured as per lemon yellow, in case of being used in the jelly powder, the level of use will be increased by preparation times
07.02.04	Decoration on pastries	0.1	Measured as per lemon yellow
07.03.03	Egg roll	0.04	Measured as per lemon yellow
07.04	Bakery fillings and slurry for surface (For flavor pie fillings only)	0.05	For usage of lemon yellow only
07.04	Bakery fillings and slurry for surface (for fillings for puddings and pastries only)	0.05	Measured as per lemon yellow
07.04	Bakery fillings and slurry for surface (For pudding only, Pastries)	0.3	Measured as per lemon yellow
11.05.01	Fruit toppings	0.5	Measured as per lemon yellow
11.05.02	Other Seasoning syrup	0.3	Measured as per lemon yellow
12.09.03	Spiced pastes (e.g. mustard seasonings and wasabi)	0.1	Measured as per lemon yellow
12.10.01	Solid blended condiment	0.2	Measured as per lemon yellow
12.10.02	Semi solid compound seasoning	0.5	Measured as per lemon yellow
12.10.03	Liquid blended condiment(excluding 12.03 and 12.04)	0.15	Measured as per lemon yellow
14.0	Beverage (except for 14.01 packaged water for consumption)	0.1	Measured as per lemon yellow, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.1	Measured as per lemon yellow
16.01	Jelly	0.05	Measured as per lemon yellow, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.1	For lemon yellow only

Citric Acid, Trisodium Citrate, Tripotassium Citrate

CNS NO. 01.101,01.303,01.304 INS NO. 330,331iii,332ii

Function Acidity regulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
13.01	Infant formula	Appropriate amount as per required in production	
13.02	Infant weaning food	Appropriate amount as per required in production	
14.02.02	Concentrated fruit/vegetable juice (pulp)	Appropriate amount as per required in production	

Ferric Ammonium Citrate

CNS NO. 02.010 INS NO. 381

Function Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.01	Salt and salt substitutes	0.025	

Table A.1 (Continued)
Disodium Stannous Citrate

CNS NO. 18.006 INS NO. —

Function Stabilizer and coagulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.04	Canned fruit	0.3	
04.02.02.04	Canned vegetable	0.3	
04.03.02.04	Canned edible fungi and algae	0.3	

Citric and Fatty Acid Esters of Glycerol

CNS NO. 10.032 INS NO. 472c

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
13.01	Infant formula	24.0	

Azodicarbonamide

CNS NO. 13.004 INS NO. 927a

Function Flour treatment agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.01	Wheat flour	0.045	

Metatartaric Acid

CNS NO. 01.105 INS NO. 353

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
04.01.02.04	Canned fruit	Appropriate amount as per required in production	

Grape Skin Extract

CNS NO. 08.135 INS NO. 163ii

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	1.0	
04.01.02.05	Jam	1.5	
05.02	Candy	2.0	
07.0	Baked goods	2.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	2.5	For solid beverages, maximum dosage amount will be increased as per dilution ratio
15.02	Mixed liquor	1.0	

Table A.1 (Continued)
Ferrous Gluconate

CNS NO. 09.005 INS NO. 579

Function Color fixative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.02.02.03	Pickled vegetable(olive only)	0.15	Measured as per Fe

Pullulan

CNS NO. 14.011 INS NO. 1204

Function Coating agent, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	10.0	
05.02	Candy	50.0	
05.03	Coating for candies and chocolate products	50.0	
09.03	Prefabricated aquatic product (semi-finished)	30.0	
12.10	Blended condiment	50.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	3.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.06.02	Protein powdered drink	50.0	
16.07	Other (For diaphragm only)	Appropriate amount as per required in production	

Hydroxypropyl Distarch Phosphate

CNS NO. 20.016 INS NO. 1442

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	

Oxystearin

CNS NO. 00.017 INS NO. 387

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01	Fats and oils that are essentially free from water	0.5	

Glycerol Ester Of Hydrogenated Rosin

CNS NO. 10.013 INS NO. —

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit	0.5	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
Calcium Hydroxide

CNS NO. 01.202 INS NO. 526

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
01.01.03	Modified milk	Appropriate amount as per required in production	
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	Appropriate amount as per required in production	
13.01	Infant formula	Appropriate amount as per required in production	

Potassium Hydroxide

CNS NO. 01.203 INS NO. 525

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
01.03.02	Modified milk powder and modulation cream powder	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
13.01	Infant formula	Appropriate amount as per required in production	

Sunset Yellow, Sunset Yellow Aluminum Lake

CNS NO. 08.006 INS NO. 110

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	0.05	Measured as per sunset yellow FCF
01.02.02	Flavored fermented milk	0.05	Measured as per sunset yellow FCF
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	0.05	Measured as per sunset yellow FCF
03.0	Frozen beverages (except for 03.04 edible ice)	0.09	Measured as per sunset yellow FCF
04.01.02.04	Canned fruit(For canned watermelon jam only)	0.1	Measured as per sunset yellow FCF
04.01.02.05	Jam	0.5	Measured as per sunset yellow FCF
04.01.02.08	Preserved fruit	0.1	Measured as per sunset yellow FCF
04.01.02.09	Fruit and vegetable for decoration	0.2	Measured as per sunset yellow FCF
04.04.01.06	Cooked beans	0.1	Measured as per sunset yellow FCF
04.05.02	Processed nuts and seeds	0.1	Measured as per sunset yellow FCF
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy (excluding 05.01.01, 05.04)	0.1	Measured as per sunset yellow FCF
05.01.02	Chocolate and chocolate products, as well as cocoa products except for 05.01.01	0.3	Measured as per sunset yellow FCF
05.02.02	Non gum-based candy	0.3	Measured as per sunset yellow FCF

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.03	Coating for candies and chocolate products	0.3	Measured as per sunset yellow FCF
06.03.02.04	Batters (e.g., those for breaded or for fish or poultry), Breading and frying powder	0.3	Measured as per sunset yellow FCF
06.05.02.02	Shrimp-flavored starch flake	0.1	Measured as per sunset yellow FCF
06.05.02.04	Tapioca ball	0.2	Measured as per sunset yellow FCF
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding)	0.02	Measured as per sunset yellow FCF, if used for pudding powder, add usage amount as per preparation
07.02.04	Decoration on pastries	0.1	Measured as per sunset yellow FCF
07.04	Bakery fillings and slurry for surface (limited to fillings for biscuits)	0.1	Measured as per sunset yellow FCF
07.04	Bakery fillings and slurry for surface (For pudding only, Pastries)	0.3	Measured as per sunset yellow FCF
11.05.01	Fruit toppings	0.5	Measured as per sunset yellow FCF
11.05.02	Other Seasoning syrup	0.3	Measured as per sunset yellow FCF
12.10	Blended condiment	0.2	Measured as per sunset yellow FCF
12.10.02	Semi solid compound seasoning	0.5	Measured as per sunset yellow FCF
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.1	Measured as per sunset yellow FCF
14.03.01	Beverages with milk content	0.05	Measured as per sunset yellow FCF
14.03.01.03	Lactobacillus beverages	0.1	Measured as per sunset yellow FCF
14.03.02	Vegetable protein beverages	0.1	Measured as per sunset yellow FCF
14.04	Carbonated drinks	0.1	Measured as per sunset yellow FCF
14.06	Solid beverages	0.6	Measured as per sunset yellow FCF
14.07	Drinks for special use	0.1	Measured as per sunset yellow FCF
14.08	Flavored drinks	0.1	Measured as per sunset yellow FCF
15.02	Mixed liquor	0.1	Measured as per sunset yellow FCF
16.01	Jelly	0.025	Measured as per sunset yellow FCF, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.1	For sunset yellow FCF only

Lysozyme

CNS NO. 17.035 INS NO. 1105

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.06	Cheese, processed cheese, and similar products	Appropriate amount as per required in production	
15.03	Fermented alcohol	0.5	

Table A.1 (Continued)
Cinnamaldehyde

CNS NO. 17.012 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage	Remarks
04.01.01.02	Surface-treated fresh fruit	Appropriate amount as per required in production	Residual amount ≤ 0.3mg/kg

Lacticacid

CNS NO. 01.102 INS NO. 270

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
13.01	Infant formula	Appropriate amount as per required in production	

Calcium Lactate

CNS NO. 01.310 INS NO. 327

Function Acidity regulator, Antioxidant, Emulsifier and Stabilizer and coagulator, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02	Processed fruits	Appropriate amount as per required in production	
04.02.02.04	Canned vegetable(For pickled cucumbers only)	1.5	
05.02	Candy	Appropriate amount as per required in production	
12.10	Blended condiment (for potato chips seasoning only)	10.0	
14.06	Solid beverages	21.6	
16.01	Jelly	6.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	1.0	

Nisin

CNS NO. 17.019 INS NO. 234

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.0	Milk and dairy products (excluding categories under 01.01.01, 01.01.02, 13.0)	0.5	
04.03.02.04	Canned edible fungi and algae	0.2	
06.04.02.01	Canned assorted cereal porridge	0.2	
06.04.02.02	Other products that are originated from cereal and grains other than rice and wheat(For multigrain enema only)	0.25	
06.07	Pre-cooked (instant) noodles and rice(For wet instant noodles products only)	0.25	
06.07	Pre-cooked (instant) noodles and rice(Only rice sausages products)	0.25	
08.02	Prefabricated meat product	0.5	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.03	Cooked meat product	0.5	
09.04	Cooked aquatic products (for direct consumption)	0.5	
10.03	Egg products (modified physical properties)	0.25	
12.03	Vinegar	0.15	
12.04	Soy sauce	0.2	
12.05	Bean paste and derivative	0.2	
12.10	Blended condiment	0.2	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.2	For solid beverages, the level of use will be increased by times of preparation

Sodium Lactate

CNS NO. 15.012 INS NO. 325

Function Humectants, Acidity regulator, Antioxidant, Bulking agent, Thickener, Stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	2.4	

Lactic and Fatty Acid Esters of Glycerol

CNS NO. 10.031 INS NO. 472b

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	5.0	

Lactitol

CNS NO. 19.014 INS NO. 966

Function Emulsifier and stabilizer, Sweetening agent, Thickener

Food classification number	Food name	Maximum dosage	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
12.09	Spices category	Appropriate amount as per required in production	

Lactase

CNS NO. 00.023 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage	Remarks
01.01.03	Modified milk	Appropriate amount as per required in production	Source, refer to Table C.3
01.03.02	Modified milk powder and modulation cream powder	Appropriate amount as per required in production	Source, refer to Table C.3
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	Appropriate amount as per required in production	Source, refer to Table C.3

01.05	Single cream (Whipping Cream) and similar product	Appropriate amount as per required in production	Source, refer to Table C.3
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Table A.1 (Continued)
Sucralose

CNS NO. 19.016 INS NO. 955

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	0.3	
01.02.02	Flavored fermented milk	0.3	
01.03.02	Modified milk powder and modulation cream powder	1.0	
03.0	Frozen beverages (except for 03.04 edible ice)	0.25	
04.01.02.02	Dried fruits	0.15	
04.01.02.04	Canned fruit	0.25	
04.01.02.05	Jam	0.45	
04.01.02.08	Preserved fruit	1.5	
04.01.02.12	Cooked or fried fruit	0.15	
04.02.02.03	Pickled vegetable	0.25	
04.03.02	Processed edible fungi and algae	0.3	
04.04.02.01	Fermented soybean curd	1.0	
04.05.02	Processed nuts and seeds	1.0	
05.02	Candy	1.5	
06.04.02.01	Canned assorted cereal porridge	0.25	
06.04.02.02	Other products that are originated from cereal and grains other than rice and wheat(for microwave popcorn only)	5.0	
06.06	Instant grains, including rolled oats	1.0	
06.07	Pre-cooked (instant) noodles and rice	0.6	
07.0	Baked goods	0.25	
11.04	Table-top sweeteners	0.05g/per	
12.03	Vinegar	0.25	
12.04	Soy sauce	0.25	
12.05	Bean paste and derivative	0.25	
12.09.03	Spiced pastes (e.g. mustard seasonings and wasabi)	0.4	
12.10	Blended condiment	0.25	
12.10.02.01	Mayonnaise, salad dressing	1.25	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.25	
15.03	Fermented alcohol	0.65	
16.01	Jelly	0.45	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Table A.1 (Continued)

Mulberry Red

CNS NO. 08.129 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08.05	Preserved hawthorn product	5.0	
05.02	Candy	2.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	1.5	For solid beverages, add usage amount as per dilution ratio
14.08	Flavored drinks	1.5	For solid beverages, add usage amount as per dilution ratio
15.03.03	Fruit wine	1.5	
16.01	Jelly	5.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Rtemisia Gum (Sa-Hao Seed Gum)

CNS NO. 20.037 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.01.02	Wheat flour for special use (such as self raising flour and dumpling flour)	0.3	
06.03.02.02	Crude and dry noodle products (for fine dried noodles only)	0.3	
06.04.02	Products that are originated from cereal and grains other than rice and wheat	0.3	
06.07	Pre-cooked (instant) noodles and rice(for instant noodle only)	0.3	
08.02	Prefabricated meat product	0.5	
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.5	
08.03.05	Sausages	0.5	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	0.5	

Hippophae Rhamnoides Yellow

CNS NO. 08.124 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01.01.02	Hydrogenated vegetable oil	1.0	
07.02.04	Decoration on pastries	1.5	

Table A.1 (Continued)
**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 classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	3.0	
01.05	Single cream(Whipping Cream) and similar product	10.0	
02.0	Fats, oils, and fat emulsions products (excluding 02.01.01.01 vegetable oil)	15.0	
02.01.01.02	Hydrogenated vegetable oil	10.0	
03.01	Ice creams	3.0	
04.01.01.02	Surface-treated fresh fruit	3.0	
04.02.01.02	Surface-treated fresh vegetable	3.0	
04.04	Bean product	1.6	Measured as per Kg of bean usage
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	10.0	
05.02.02	Non gum-based candy	3.0	
07.01	Bread	3.0	
07.02	Pastries	3.0	
07.03	Biscuits, cookies, and crackers	3.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	3.0	
14.03.02	Vegetable protein beverages	6.0	
14.06	Solid beverages(excluding instant coffee)	3.0	
14.06.03	Instant coffee	10.0	
14.08	Flavored drinks (limited to fruit flavored drinks)	0.5	
16.04.01	Dry yeast	10.0	
16.07	Other (for drink cloudy agent only)	0.05	

Sorbic Acid, Potassium Sorbate

CNS NO. 17.003,17.004 INS NO. 200,202

Function Preservative, Antioxidant, Stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.06	Cheese, processed cheese, and similar products	1.0	Measured as per sorbic acid
02.01.01.02	Hydrogenated vegetable oil	1.0	Measured as per sorbic acid

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.02.01.02	Oleomargarine (margarine) and similar products	1.5	1.0
03.03	Flavored ice, ice bar product	0.5	Measured as per sorbic acid
04.01.01.02	Surface-treated fresh fruit	0.5	Measured as per sorbic acid
04.01.02.05	Jam	1.0	Measured as per sorbic acid
04.01.02.08	Preserved fruit	0.5	Measured as per sorbic acid
04.02.01.02	Surface-treated fresh vegetable	0.5	Measured as per sorbic acid
04.02.02.03	Pickled vegetable	1.0	Measured as per sorbic acid
04.03.02	Processed edible fungi and algae	0.5	Measured as per sorbic acid
04.04.01.03	Dried tofu reproducts	1.0	Measured as per sorbic acid
04.04.01.05	New bean products (soy protein and Puffed foods, soy vegetarian meat, etc)	1.0	Measured as per sorbic acid
05.02.01	Gum Confectionery	1.5	Measured as per sorbic acid
05.02.02	Non gum-based candy	1.0	Measured as per sorbic acid
06.04.02.02	Other products that are originated from cereal and grains other than rice and wheat(For multigrain enema only)	1.5	Measured as per sorbic acid
06.07	Pre-cooked (instant) noodles and rice(Only rice sausages products)	1.5	Measured as per sorbic acid
07.01	Bread	1.0	Measured as per sorbic acid
07.02	Pastries	1.0	Measured as per sorbic acid
07.04	Bakery fillings and slurry for surface	1.0	Measured as per sorbic acid
08.03	Cooked meat product	0.075	Measured as per sorbic acid
08.03.05	Sausages	1.5	Measured as per sorbic acid
09.03	Prefabricated aquatic product (semi-finished)	0.075	Measured as per sorbic acid
09.03.04	Dried fish and fishery products	1.0	Measured as per sorbic acid
09.04	Cooked aquatic products (for direct consumption)	1.0	Measured as per sorbic acid
09.06	Other aquatic products	1.0	Measured as per sorbic acid
10.03	Egg products (modified physical properties)	1.5	Measured as per sorbic acid
11.05	Seasoning syrup	1.0	Measured as per sorbic acid
12.03	Vinegar	1.0	Measured as per sorbic acid
12.04	Soy sauce	1.0	Measured as per sorbic acid
12.05	Bean paste and derivative	0.5	Measured as per sorbic acid
12.10	Blended condiment	1.0	Measured as per sorbic acid

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.0	Beverage (except for 14.01 packaged water for consumption)	0.5	Measured as per sorbic acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.02.02	Concentrated fruit and vegetable juice (pulp) (limited to food industry)	2.0	Measured as per sorbic acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.01.03	Lactobacillus beverages	1.0	Measured as per sorbic acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.4	Measured as per sorbic acid
15.02	Mixed liquor(for highland barley dry wine only)	0.6g/L	Measured as per sorbic acid
15.03.01	Wine	0.2	Measured as per sorbic acid
15.03.03	Fruit wine	0.6	Measured as per sorbic acid
16.01	Jelly	0.5	Measured as per sorbic acid, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.03	Collagen casings	0.5	Measured as per sorbic acid

Sorbitol and Sorbitol Syrup

CNS NO. 19.006,19.023 INS NO. 420(i),420(ii)

Function Sweetening agent, Bulking agent, Emulsifier, Humectants, Stabilizer, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.04	Condensed milk and flavored products	Appropriate amount as per required in production	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.01.02.05	Jam	Appropriate amount as per required in production	
04.02.02.03	Pickled vegetable	Appropriate amount as per required in production	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	Appropriate amount as per required in production	
05.01.02	Chocolate and chocolate products, as well as cocoa products except for 05.01.01	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	30.0	
07.01	Bread	Appropriate amount as per required in production	
07.02	Pastries	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.04	Bakery fillings and slurry for surface (for baked goods fillings)	Appropriate amount as per required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	0.5	
12.0	Seasoning	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.06	Puffed foods	Appropriate amount as per required in production	
16.07	Others (soybean products)	Appropriate amount as per required in production	
16.07	Other (for sugaring process)	Appropriate amount as per required in production	
16.07	Other (for brewing process)	Appropriate amount as per required in production	

Sodium Diacetate

CNS NO. 17.013 INS NO. 262ii

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.04.01.02	Dried tofu	1.0	
04.04.01.03	Reprocessed products from dried tofu	1.0	
06.01	Crude grain	1.0	
06.05.02.04	Tapioca ball	4.0	
07.02	Pastries	4.0	
08.02	Prefabricated meat product	3.0	
08.03	Cooked meat product	3.0	
09.04	Cooked aquatic products (for direct consumption)	1.0	
12.0	Seasoning	2.5	
12.10	Blended condiment	10.0	
16.06	Puffed foods	1.0	

Diacetyl Tartaric Acid Ester of Mono (Di) Glycerides (DATEM)

CNS NO. 10.010 INS NO. 472e

Function Emulsifier, Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	5.0	
01.02.02	Flavored fermented milk	10.0	
01.03	Milk powder (including sweetened milk powders), cream powder, and powder analogues(except for 01.03.01Milk powder and cream powder)	10.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05	Single cream(Whipping Cream) and similar product	6.0	
01.05.01	Single cream	5.0	
01.06	Cheese, processed cheese, and similar products	10.0	
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	10.0	
02.02	Oiliness fat emulsified products	10.0	
02.02.01.01	Butter and concentrated butter	10.0	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	10.0	
02.04	Dessert which contains fat	5.0	
02.05	Other fat or fat products (for non-dairy creamer only)	5.0	
03.0	Frozen beverages (except for 03.04 edible ice)	10.0	
04.01.02.02	Dried fruits	10.0	
04.01.02.03	Vinegar, oil or salted fruit	1.0	
04.01.02.06	Fruit paste	2.5	
04.01.02.07	Jam excluding 04.01.02.05 (e.g. India chutney)	5.0	
04.01.02.08	Preserved fruit	1.0	
04.01.02.09	Fruit and vegetable for decoration	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 vegetables	2.5	
04.03.02.03	Pickled edible fungi and algae	2.5	
04.03.02.05	Algae (boiled /fried)	2.5	
04.03.02.06	Other edible fungi and algae	2.5	
04.04.01.06	Cooked beans	2.5	
05.02.01	Gum Confectionery	50.0	
05.02.02	Non gum-based candy	10.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	10.0	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	10.0	
06.03.02.02	Crude and dry noodle products	10.0	
06.03.02.04	Batters (e.g., those for breading or for fish or poultry), Breading and frying powder	5.0	
06.03.02.05	Fried flour product	10.0	
06.04.01	Grains powder	3.0	
06.05.01	Starch powder for consumption	3.0	
06.07	Pre-cooked (instant) noodles and rice	10.0	
06.08	Frozen rice and noodle products	10.0	
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding)	5.0	
07.0	Baked goods	20.0	
08.02	Prefabricated meat product	10.0	
08.03	Cooked meat product	10.0	
09.0	Aquatic products (including fish, crustacean, shellfish, mollusc and echinoderms as well as aquatic processed products, etc) (excluding 09.01 fresh aquatic products)	10.0	
10.02.05	Other reconstituted egg	5.0	
10.04	Other egg products	5.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, brown granulated sugar, golden slab sugar, raw sugar, molasses, partially inverted sugar and maple syrup, etc)	5.0	
12.09	Spices category	0.001	
12.10.02	Semi solid compound seasoning	10.0	
12.10.03	Liquid blended condiment(excluding 12.03 and 12.04)	5.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03	Protein drink	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and plant-based beverages	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.07	Drinks for special use	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	5.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.01	Distilled liquor	5.0	
15.03	Fermented alcohol (excluding 15.03.01 grape wine)	10.0	
15.03.03	Fruit wine	5.0	
16.01	Jelly	2.5	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	20.0	

Pentaerythritol Ester of Wood Rosin

CNS NO. 14.005 INS NO. —

Function Coating agent, Chewing Gum Base

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit	0.09	
04.02.01.02	Surface-treated fresh vegetable	0.09	

Carmoisine (Azorubine)

CNS NO. 08.013 INS NO. 122

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.05	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.05	
07.04	Baked goods fillings and slurry for surface (limited to fillings for biscuits)	0.05	

Jujube Pigment

CNS NO. 08.133 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.02.02.03	Pickled vegetable	1.0	
05.02	Candy	0.2	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.02	Pastries	0.2	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	1.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	1.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Sodium Carboxy Methyl Starch

CNS NO. 20.012 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.01	Ice creams	0.06	
04.01.02.05	Jam	0.1	
06.07	Pre-cooked (instant) noodles and rice	15.0	
07.01	Bread	0.02	
12.05	Bean paste and derivative	0.1	

Sodium Carboxy Methyl Cellulose

CNS NO. 20.003 INS NO. 466

Function Stabilizer

Food classification number	Food name	Maximum dosage	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	

Thaumatococcus

CNS NO. 19.020 INS NO. 957

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.025	
04.05.02	Processed nuts and seeds	0.025	
07.0	Baked goods	0.025	
11.04	Table-top sweeteners	0.025	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.025	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
Alcalcium Carbonate

CNS NO. 13.006 INS NO. 170i

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.01	Wheat flour	0.03	

Potassium Carbonate

CNS NO. 01.301 INS NO. 501i

Function Acidity regulator

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.02	Wheat flour products	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	60.0	
13.01	Infant formula	Appropriate amount as per required in production	

Magnesium Carbonate

CNS NO. 13.005 INS NO. 504i

Function Flour treatment agent, Bulking agent, Stabilizer, Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.03.01	Wheat flour	1.5	
14.06	Solid beverages	10.0	

Sodium Carbonate

CNS NO. 01.302 INS NO. 500i

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
06.02.02	Rice products (for fermented rice products only)	Appropriate amount as per required in production	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	Appropriate amount as per required in production	
06.03.02.02	Crude and dry noodle products	Appropriate amount as per required in production	

Ammonium Hydrogen Carbonate

CNS NO. 06.002 INS NO. 503ii

Function Bulking agent

Food classification number	Food name	Maximum dosage	Remarks
13.02.01	Infants cereal supplementary food	Appropriate amount as per required in production	

Table A.1 (Continued)
Potassium Hydrogen Carbonate

CNS NO. 01.307 INS NO. 501ii

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
13.01	Infant formula	Appropriate amount as per required in production	

Sodium Hydrogen Carbonate

CNS NO. 06.001 INS NO. 500ii

Function Bulking agent

Food classification number	Food name	Maximum dosage	Remarks
06.02.02	Rice products(for fermented Rice products only)	Appropriate amount as per required in production	
13.02.01	Infants cereal supplementary food	Appropriate amount as per required in production	

Sodium Sesqui Carbonate

CNS NO. 01.305 INS NO. 500iii

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
01.0	Milk and dairy products (excluding categories under 01.01.01, 01.01.02, 13.0)	Appropriate amount as per required in production	Only goat's milk
07.02	Pastries	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	

Sodium Saccharin

CNS NO. 19.001 INS NO. 954

Function Sweetening agent, Flavor enhancer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.15	Measured as per saccharin
04.01.02.02	Dried fruits (only dried mango and dried fig)	5.0	Measured as per saccharin
04.01.02.05	Jam	0.2	Measured as per saccharin
04.01.02.08	Preserved fruit	1.0	Measured as per saccharin
04.01.02.08.02	Preserved fruits products	5.0	Measured as per saccharin
04.01.02.08.04	Liquoriced products	5.0	Measured as per saccharin
04.01.02.08.05	Preserved hawthorn product	5.0	Measured as per saccharin
04.02.02.03	Pickled vegetable	0.15	Measured as per saccharin
04.04.01.05	New bean products(soy protein and Puffed foods, soy vegetarian meat, etc)	1.0	Measured as per saccharin
04.04.01.06	Cooked beans	1.0	Measured as per saccharin

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.05.02.01.01	Cooked nuts and seeds with hulls	1.2	Measured as per saccharin
04.05.02.01.02	Cooked nuts and seeds without hulls	1.0	Measured as per saccharin
12.10	Blended condiment	0.15	Measured as per saccharin
15.02	Mixed liquor	0.15	Measured as per saccharin

Tertiary Butylhydroquinone (TBHQ)

CNS NO. 04.007 INS NO. 319

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.0	Fats and oils and fat emulsions products	0.2	Measured as per content in fats
02.01	Fats and oils that are essentially free from water	0.2	
04.05.02.01	Cooked nuts and seeds	0.2	Measured as per content in fats
04.05.02.03	Canned nuts and seeds	0.2	Measured as per content in fats
06.03.02.05	Fried flour product	0.2	Measured as per content in fats
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per content in fats
07.02.03	Mooncake	0.2	Measured as per content in fats
07.03	Biscuits, cookies, and crackers	0.2	Measured as per content in fats
07.04	Bakery fillings and slurry for surface	0.2	Measured as per content in fats
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	Measured as per content in fats
09.03.04	Dried fish and fishery products	0.2	Measured as per content in fats
16.06	Puffed foods	0.2	Measured as per content in fats

Alitame

CNS NO. 19.013 INS NO. 956

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.1	
04.01.02.08.04	Liquoriced products	0.3	
05.02.01	Gum Confectionery	0.3	
11.04	Table-top sweeteners	0.15g/per	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	0.1	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Table A.1 (Continued)
Aspartame

CNS NO. 19.004 INS NO. 951

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	0.6	
01.02.02	Flavored fermented milk	1.0	
01.03.02	Modified milk powder and modulation cream powder	2.0	
01.05	Single cream(Whipping Cream) and similar product (Excluding 01.05.01 single cream)	1.0	
01.06.01	Uncured cheese	1.0	
01.06.05	Cheese related product	1.0	
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	1.0	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	1.0	
02.04	Dessert which contains fats	1.0	
03.0	Frozen beverages (except for 03.04 edible ice)	1.0	
04.01.02.01	Frozen fruits	2.0	
04.01.02.02	Dried fruits	2.0	
04.01.02.03	Vinegar, oil or salted fruits	0.3	
04.01.02.04	Canned fruits	1.0	
04.01.02.05	Jam	1.0	
04.01.02.06	Fruit paste	1.0	
04.01.02.07	Jam excluding 04.01.02.05 (e.g. India chutney)	1.0	
04.01.02.08	Preserved fruits	2.0	
04.01.02.09	Fruits and vegetables for decoration	1.0	
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts	1.0	
04.01.02.11	Fermented fruit products	1.0	
04.01.02.12	Cooked or fried fruits	1.0	
04.02.02.01	Frozen vegetables	1.0	
04.02.02.02	Dried vegetables	1.0	
04.02.02.03	Pickled vegetables	0.3	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.02.02.04	Canned vegetables	1.0	
04.02.02.05	Vegetable puree excluding tomato sauce	1.0	
04.02.02.06	Fermented vegetable products	2.5	
04.02.02.07	Boiled or fried vegetables	1.0	
04.02.02.08	Other processed vegetables	1.0	
04.03.02.03	Pickled edible fungi and algae	0.3	
04.03.02.04	Canned edible fungi and algae	1.0	
04.03.02.05	boiled or fried Algae	1.0	
04.03.02.06	Other edible fungi and algae	1.0	
04.05.02	Processed nuts and seeds	0.5	
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	3.0	
05.02.01	Gum Confectionery	10.0	
05.02.02	Non gum-based candy	3.0	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	1.0	
06.06	Instant grains, including rolled oats	1.0	
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding)	1.0	
07.01	Bread	4.0	
07.02	Pastries	1.7	
07.03	Biscuits, cookies, and crackers	1.7	
07.04	Bakery fillings and slurry for surface	1.0	
07.05	Other baked goods	1.7	
09.02.02	Frozen filling products	0.3	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	0.3	
09.03	Prefabricated aquatic product (semi-finished)	0.3	
09.04	Cooked aquatic products (for direct consumption)	0.3	
09.05	Canned aquatic products	0.3	
10.04	Other egg products	1.0	
11.04	Table-top sweeteners	Appropriate amount as per required in production	
11.05	Seasoning syrup	3.0	
12.03	Vinegar	3.0	
12.10.01	Solid blended condiment	2.0	
12.10.02	Semi solid compound seasoning	2.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.10.03	Liquid blended condiment(excluding 12.03 and 12.04)	1.2	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.6	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03	Protein drink	0.6	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.6	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and plant-based beverages	0.6	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.07	Drinks for special use	0.6	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	0.6	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	1.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.5	

Aspartame-Acesulfame Salt

CNS NO. 19.021 INS NO. 962

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	0.79	
03.0	Frozen beverages (except for 03.04 edible ice)	0.68	
04.01.02.04	Canned fruit	0.35	
04.01.02.05	Jam	0.68	
04.01.02.08.01	Confitures	0.35	
04.02.02.03	Pickled vegetable	0.20	
05.02	Candy	4.5	
05.02.01	Gum Confectionery	5.0	
06.04.02.01	Canned assorted cereal porridge	0.35	
11.04	Table-top sweeteners	0.09	
12.0	Seasoning	1.13	
12.04	Soy sauce	2.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.68	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Table A.1 (Continued)
Natural Amaranthus Red

CNS NO. 08.130 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08	Preserved fruits	0.25	
04.01.02.09	Fruits and vegetables for decoration	0.25	
05.02	Candies	0.25	
07.02.04	Decoration on pastries	0.25	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.25	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.25	
16.01	Jelly	0.25	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Sesbaniagum

CNS NO. 20.021 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.01	Ice creams	5.0	
06.03.02.02	Crude and dry noodle products	2.0	
06.07	Pre-cooked (instant) noodles and rice	2.0	
07.01	Bread	2.0	
14.03.02	Vegetable protein beverages	1.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Steviol Glycosides

CNS NO. 19.008 INS NO. 960

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	0.2	Measured as per steviol equivalent
03.0	Frozen beverages (except for 03.04 edible ice)	0.5	Measured as per steviol equivalent
04.01.02.08	Preserved fruits	3.3	Measured as per steviol equivalent
04.05.02.01	Cooked nuts and seeds	1.0	Measured as per steviol equivalent
05.02	Candies	3.5	Measured as per steviol equivalent
07.02	Pastries	0.33	Measured as per steviol equivalent

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
11.04	Table-top sweeteners	0.05g/per	Measured as per steviol equivalent
12.0	Seasoning	0.35	Measured as per steviol equivalent
14.0	Beverage (except for 14.01 packaged water for consumption)	0.2	Measured as per steviol equivalent, The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	0.5	Measured as per steviol equivalent, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.17	Measured as per steviol equivalent
16.02.02	Tea products (including flavoured teas and tea substitutes)	10.0	Measured as per steviol equivalent

Dehydroacetic Acid, Sodium Dehydroacetate

CNS NO. 17.009(i),17.009(ii) INS NO. 265,266

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.02.01.01	Butter and concentrated butter	0.3	Measured as per dehydroacetic acid
04.02.02.03	Pickled vegetable	1.0	Measured as per dehydroacetic acid
04.03.02.03	Pickled edible fungi and algae	0.3	Measured as per dehydroacetic acid
04.04.02	Fermented soybean products	0.3	Measured as per dehydroacetic acid
06.05.02	Starch product	1.0	Measured as per dehydroacetic acid
07.01	Bread	0.5	Measured as per dehydroacetic acid
07.02	Pastries	0.5	Measured as per dehydroacetic acid
07.04	Bakery fillings and slurry for surface	0.5	Measured as per dehydroacetic acid
08.02	Prefabricated meat products	0.5	Measured as per dehydroacetic acid
08.03	Cooked meat products	0.5	Measured as per dehydroacetic acid
12.10	Blended condiment	0.5	Measured as per dehydroacetic acid
14.02.01	Canned fruit/vegetable juice (pulp)	0.3	Measured as per dehydroacetic acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio

Deacetylated Chitin (chitosan)

CNS NO. 20.026 INS NO. —

Function Thickener, Coating agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.03.04	Western ham (BBQ, smoked, and cooked ham)	6.0	
08.03.05	Sausages	6.0	

Table A.1 (Continued)
Microcrystalline Cellulose

CNS NO. 02.005 INS NO. 460i

Function Stabilizer

Food classification number	Food name	Maximum dosage	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	

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

CNS NO. 04.016 INS NO. 307

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	0.2	
02.01	Fats and oils that are essentially free from water	Appropriate amount as per required in production	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.2	Measured as per content in fats
06.03.02.05	Fried flour product	0.2	Measured as per content in fats
06.06	Instant grains, including rolled oats	0.085	
06.07	Pre-cooked (instant) noodles and rice	0.2	
12.10	Blended condiment	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03	Protein drink	0.2	
14.04.02	Other Carbonated drinks	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and plant-based beverages	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.06.02	Protein powdered drink	0.2	
14.07	Drinks for special use	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.06	Puffed foods	0.2	Measured as per content in fats

Stabilized Chlorine Dioxide

CNS NO. 17.028 INS NO. 926

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
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, crustacean, shellfish, mollusc and echinoderms as well as aquatic processed products, etc) (excluding 09.01 fresh aquatic products)	0.05	

Table A.1 (Continued)
Amaranth, Amaranth Aluminum Lake

CNS NO. 08.001 INS NO. 123

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.025	Measured as per amaranth
04.01.02.05	Jam	0.3	Measured as per amaranth
04.01.02.08	Preserved fruits	0.05	Measured as per amaranth
04.01.02.09	Fruit and vegetable for decoration	0.1	Measured as per amaranth
04.02.02.03	Pickled vegetables	0.05	Measured as per amaranth
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.05	Measured as per amaranth
07.02.04	Decoration on pastries	0.05	Measured as per amaranth
07.04	Baked goods fillings and slurry for surface (limited to fillings for biscuits)	0.05	Measured as per amaranth
11.05.01	Fruit toppings	0.3	Measured as per amaranth
12.10.01.01	Solid soup	0.2	Measured as per amaranth
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.05	Measured as per amaranth,for vegetable juice drinks with high glucose level, maximum dosage will be increased as per dilution ratio
14.04	Carbonated drinks	0.05	Measured as per amaranth
14.08	Flavored drinks (limited to fruit flavored drinks)	0.05	Measured as per amaranth,for drinks with high glucose level, maximum dosage will be increased as per dilution ratio
14.06	Solid beverages	0.05	Measured for usage as per amaranth
15.02	Mixed liquor	0.05	Measured as per amaranth
16.01	Jelly	0.05	Measured as per amaranth, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Acorn Shell Brown

CNS NO. 08.126 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.04.01	Carbonated drinks	1.0	For solid beverages, maximum dosage amount will be increased as per dilution ratio
15.02	Mixed liquor	0.3	

Table A.1 (Continued)
Sodium Nitrate, Potassium Nitrate

CNS NO. 09.001,09.003 INS NO. 251,252

Function Color fixative , Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.5	Measured as per sodium nitrite (potassium nitrite),Residual amount≤30mg/kg
08.03.01	Braised meat	0.5	Measured as per sodium nitrite (potassium nitrite),Residual amount≤30mg/kg
08.03.02	Smoked, baked or grilled meat	0.5	Measured as per sodium nitrite (potassium nitrite),Residual amount≤30mg/kg
08.03.03	Fried meat product	0.5	Measured as per sodium nitrite (potassium nitrite),Residual amount≤30mg/kg
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.5	Measured as per sodium nitrite (potassium nitrite),Residual amount≤30mg/kg
08.03.05	Sausages	0.5	Measured as per sodium nitrite (potassium nitrite),Residual amount≤30mg/kg
08.03.06	Fermented meat product	0.5	Measured as per sodium nitrite (potassium nitrite),Residual amount≤30mg/kg

Octyl and Decylglycerate

CNS NO. 10.018 INS NO. —

Function Emulsifier

Food classification number	Food name	Maximum dosage	Remarks
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues(excluding pure milk powder)	Appropriate amount as per required in production	
02.01.01.02	Hydrogenated vegetable oil	Appropriate amount as per required in production	
03.01	Ice creams	Appropriate amount as per required in production	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter replacers) and Candy	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Starch Sodium Octenyl Succinate (Sodium Starcho Ctenyl Succinate)

CNS NO. 10.030 INS NO. 1450

Function Emulsifier, Other

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
13.01.01	Infant formulae	1.0	Measured as per instant food, as carrier of

			DHA/ARA
13.01.02	Formula food for preschool & older infants	50.0	Measured as per instant food, as carrier of DHA/ARA
13.01.03	Infant formulae for special medical purposes	150.0	The maximum dosage only applies to powder products, liquid products are calculated by dilution ratio

Table A.1 (Continued)
New Red, New Red Aluminum Lake

CNS NO. 08.004 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08.02	Preserved fruits products	0.05	Measured as per new red
04.01.02.09	Fruits and vegetables for decoration	0.1	Measured as per new red
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy (excluding 05.01.01 cocoa products)	0.05	Measured as per new red
07.02.04	Decoration on pastries	0.05	Measured as per new red
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.05	Measured as per new red , The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.05	Measured as per new red , The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.05	Measured as per new red , The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.05	Measured as per new red

Linseed Gum

CNS NO. 20.020 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.01	Ice creams	0.3	
06.03.02.02	Crude and dry noodle products	1.5	
08.03	Cooked meat products	5.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	5.0	For solid beverages, the level of use will be increased by times of preparation

Potassium Ferrocyanide, Sodium Ferrocyanide

CNS NO. 02.001,02.008 INS NO. 536,535

Function Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.01	Salt and salt substitutes	0.01	

Table A.1 (Continued)
Sodium Nitrite, Potassium Nitrite

CNS NO. 09.002,09.004 INS NO. 250,249

Function Color fixative , Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.15	Measured as per sodium nitrite,Residual amount≤30mg/kg
08.03.01	Braised meat	0.15	Measured as per sodium nitrite,Residual amount≤30mg/kg
08.03.02	Smoked, baked or grilled meat	0.15	Measured as per sodium nitrite,Residual amount≤30mg/kg
08.03.03	Fried meat product	0.15	Measured as per sodium nitrite,Residual amount≤30mg/kg
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.15	Measured as per sodium nitrite,Residual amount≤70mg/kg
08.03.05	Sausages	0.15	Measured as per sodium nitrite,Residual amount≤30mg/kg
08.03.06	Fermented meat product	0.15	Measured as per sodium nitrite,Residual amount≤30mg/kg
08.03.08	Canned meat	0.15	Measured as per sodium nitrite,Residual amount≤50mg/kg

Carminico Chineal

CNS NO. 08.145 INS NO. 120

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	0.05	Measured as per carminic acid
01.03.02	Modified milk powder and modulation cream powder	0.6	Measured as per carminic acid
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	0.15	Measured as per carminic acid
01.06	Cheese, processed cheese, and similar products	0.1	Measured as per carminic acid
03.0	Frozen beverages (except for 03.04 edible ice)	0.15	Measured as per carminic acid
04.01.02.05	Jam	0.6	Measured as per carminic acid
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.1	Measured as per carminic acid
05.01.03	Chocolate with cocoa butter alternatives and products	0.3	Measured as per carminic acid

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.02	Candy	0.3	Measured as per carminic acid
06.03.02.04	Batters (e.g. those for breading or for fish or poultry), Breading and frying powder	0.5	Measured as per carminic acid
06.05.02.04	Tapioca ball	1.0	Measured as per carminic acid
06.06	Instant grains, including rolled oats	0.2	Measured as per carminic acid
06.07	Pre-cooked (instant) noodles and rice	0.3	Measured as per carminic acid
07.0	Baked goods	0.6	Measured as per carminic acid
08.03	Cooked meat product	0.5	Measured as per carminic acid
12.10	Blended condiment	1.0	Measured as per carminic acid
12.10.02	Semi solid compound seasoning	0.05	Measured as per carminic acid
14.0	Beverage (except for 14.01 packaged water for consumption)	0.6	Measured as per carminic acid, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.25	Measured as per carminic acid
16.01	Jelly	0.05	Measured as per carminic acid, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.1	Measured as per carminic acid

Ponceau 4R, Ponceau 4R Aluminum Lake

CNS NO. 08.002 INS NO. 124

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	0.05	Measured as per carmine
01.02.02	Flavored fermented milk	0.05	Measured as per carmine
01.03.02	Modified milk powder and modulation cream powder	0.15	Measured as per carmine
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	0.05	Measured as per carmine
03.0	Frozen beverages (except for 03.04 edible ice)	0.05	Measured as per carmine
04.01.02.04	Canned fruit	0.1	Measured as per carmine
04.01.02.05	Jam	0.5	Measured as per carmine
04.01.02.08	Preserved fruit	0.05	Measured as per carmine
04.01.02.09	Fruit and vegetable for decoration	0.1	Measured as per carmine
04.02.02.03	Pickled vegetable	0.05	Measured as per carmine

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy (excluding 05.04 decorating candy, cresting and sweet juice)	0.05	Measured as per carmine
05.03	Coating for candies and chocolate products	0.1	Measured as per carmine
06.05.02.02	Shrimp-flavored starch flake	0.05	Measured as per carmine
07.02.04	Decoration on pastries	0.05	Measured as per carmine
07.03.03	Egg roll	0.01	Measured as per carmine
07.04	Bakery fillings and slurry for surface (for fillings for puddings and pastries only)	0.05	Measured as per carmine
08.04	Edible animal casings	0.025	Measured as per carmine
11.05	Seasoning syrup	0.2	Measured as per carmine
11.05.01	Fruit toppings	0.5	Measured as per carmine
12.10.02	Semi solid compound seasoning(excluding 12.10.02.01 mayonnaise, salad dressing)	0.5	Measured as per carmine
12.10.02.01	Mayonnaise, salad dressing	0.2	Measured as per carmine
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.05	Measured as per carmine, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.01	Beverages with milk content	0.05	Measured as per carmine, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.03.02	Vegetable protein beverages	0.025	Measured as per carmine, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.05	Measured as per carmine, The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.05	Measured as per carmine, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.05	Measured as per carmine
16.01	Jelly	0.05	Measured as per carmine, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.03	Collagen casings	0.025	Measured as per carmine
16.06	Puffed foods	0.05	For carmine only

Table A.1 (Continued)
Annatto Extract

CNS NO. 08.144 INS NO. 160b

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.06.02	Cured cheese	0.6	
01.06.04	Processed cheese	0.6	
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	0.05	
02.05	Other fat or fat products (for non-dairy creamer only)	0.02	
03.0	Frozen beverages (except for 03.04 edible ice)	0.6	
04.01.02.05	Jam	0.6	
05.01.02	Chocolate and chocolate products, as well as cocoa products except for 05.01.01	0.025	
05.01.03	Chocolate with cocoa butter alternatives and products	0.6	
05.02	Candy	0.6	
06.03.02.04	Batters (e.g. those for breading or for fish or poultry), Breading and frying powder	0.01	
06.05.02.04	Tapioca ball	0.15	
06.06	Instant grains, including rolled oats	0.07	
06.07	Pre-cooked (instant) noodles and rice	0.012	
07.0	Baked goods	0.6	
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.025	
08.03.05	Sausages	0.025	
12.10	Blended condiment	0.1	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.6	For solid beverages, the level of use will be increased by times of preparation
16.01	Jelly	0.6	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.01	

Table A.1 (Continued)
Hydrochloric Acid

CNS NO. 01.108 INS NO. 507

Function Acidity regulator

Food classification number	Food name	Maximum dosage	Remarks
12.10.02.01	Mayonnaise, salad dressing	Appropriate amount as per required in production	

Mynica Red

CNS NO. 08.149 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.2	
05.02	Candy	0.2	
07.02.04	Decoration on pastries	0.2	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.03	Fruit wine(for preparation of fruit wine only)	0.2	
16.01	Jelly	0.2	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
03.0	Frozen beverages (except for 03.04 edible ice)	0.2	

Iron Oxide Black, Iron Oxide Red

CNS NO. 08.014,08.015 INS NO. 172i,172ii

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.03	Coating for candies and chocolate products	0.02	

Lutein

CNS NO. 08.146 INS NO. 161b

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	0.05	
03.0	Frozen beverages (except for 03.04 edible ice)	0.1	
04.01.02.05	Jam	0.05	
05.02	Candy	0.15	
06.04.02.01	Canned assorted cereal porridge	0.05	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
06.07	Pre-cooked (instant) noodles and rice	0.15	
06.08	Frozen rice and noodle products	0.1	
06.09	Cereal and starch based desserts (for grains dessert can only)	0.05	
07.0	Baked goods	0.15	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.05	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	0.05	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Copper Chlorophyll

CNS NO. 08.153 INS NO. 141i

Function Coloring

Food classification number	Food name	Maximum dosage	Remarks
01.05.01	Single cream	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
07.0	Baked goods	Appropriate amount as per required in production	

Chlorophyllin Copper Complex, Sodium and Potassium Salts

CNS NO. 08.009 INS NO. 141ii

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.5	
04.02.02.04	Canned vegetable	0.5	
04.04.01.06	Cooked beans	0.5	
04.05.02	Processed nuts and seeds	0.5	
05.02	Candy	0.5	
06.05.02.04	Tapioca ball	0.5	
07.0	Baked goods	0.5	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.5	For sodium copper chlorophyllin only. The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.5	
16.01	Jelly	0.5	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Table A.1 (Continued)
Carbon Dioxide

CNS NO. 17.034 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.04	Carbonated drinks	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.06	Other Fermented alcohol beverages (inflatable)	Appropriate amount as per required in production	

Disodium Ethylene-Diamine-Tetra-Acetate

CNS NO. 18.005 INS NO. 386

Function Stabilizer, Coagulator, Antioxidant, Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.05	Jam	0.07	
04.01.02.08.03	Preserved fruits (for sweet potato preserved fruit only)	0.25	
04.02.02.03	Pickled vegetable	0.25	
04.02.02.04	Canned vegetable	0.25	
04.02.02.05	Vegetable puree excluding tomato sauce	0.07	
04.05.02.03	Canned nuts and seeds	0.25	
06.04.02.01	Canned assorted cereal porridge	0.25	
12.10	Blended condiment	0.075	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.03	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Calcium Disodium Ethylene-Diamine-Tetra-Acetate

CNS NO. 04.020 INS NO. 385

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.10	Blended condiment	0.075	

Sodium Acetate

CNS NO. 00.013 INS NO. 262i

Function Acidity regulator, Preservative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.10	Blended condiment	10.0	
16.06	Puffed foods	1.0	

Table A.1 (Continued)
Acesulfame Potassium

CNS NO. 19.011 INS NO. 950

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.02.02	Flavored fermented milk	0.35	
01.07	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)	0.3	
03.0	Frozen beverages (except for 03.04 edible ice)	0.3	
04.01.02.04	Canned fruit	0.3	
04.01.02.05	Jam	0.3	
04.01.02.08.01	Confitures	0.3	
04.02.02.03	Pickled vegetable	0.3	
04.03.02	Processed edible fungi and algae	0.3	
04.05.02.01	Cooked nuts and seeds	3.0	
05.02	Candy	2.0	
05.02.01	Gum Confectionery	4.0	
06.04.02.01	Canned assorted cereal porridge	0.3	
06.04.02.02	Other products that are originated from cereal and grains other than rice and wheat(for black sesame paste only)	0.3	
06.09	Cereal and starch based desserts (for grains dessert can only)	0.3	
07.0	Baked goods	0.3	
11.04	Table-top sweeteners	0.04g/per	
12.0	Seasoning	0.5	
12.04	Soy sauce	1.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	0.3	For solid beverages, the level of use will be increased by times of preparation
16.01	Jelly	0.3	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Ethoxy Quin

CNS NO. 17.010 INS NO. —

Function Preservative

Food classification number	Food name	Maximum dosage	Remarks
04.01.01.02	Surface-treated fresh fruit	Appropriate amount as per required in production	Residual amount≤1mg/kg

Table A.1 (Continued)
Isomerized Lactose Syrup

CNS NO. 00.003 INS NO. —

Function Other

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	15.0	
07.03	Biscuits, cookies, and crackers	2.0	
13.01	Infant formula	15.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	1.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio

D-isoascorbic Acid (Erythorbic Acid), Sodium D-isoascorbate

CNS NO. 04.004,04.018 INS NO. 315,316

Function Antioxidant, Color fixative

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
14.02.02	Concentrated fruit/vegetable juice (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio.
15.03.01	Wine	0.15	Measured as per ascorbic acid

Isomaltulose (Palatinose)

CNS NO. 19.003 INS NO. —

Function Sweetening agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	Appropriate amount as per required in production	
01.02.02	Flavored fermented milk	Appropriate amount as per required in production	
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
04.01.02.04	Canned fruit	Appropriate amount as per required in production	
04.01.02.05	Jam	Appropriate amount as per required in production	
04.01.02.08	Preserved fruit	Appropriate amount as per required in production	
05.02	Candy	Appropriate amount as per required in production	
06.04.02.02	Other products that are originated from cereal and grains other than rice and wheat	Appropriate amount as per required in production	
07.01	Bread	Appropriate amount as per required in production	
07.02	Pastries	Appropriate amount as per required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as per required in production	
14.0	Beverage (except for 14.01 packaged water for consumption)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	Appropriate amount as per required in production	

Table A.1 (Continued)
Stearic Acid (Octadecanoic Acid)

CNS NO. 14.009 INS NO. 570

Function Coating agent, Chewing Gum Base

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	1.2	

Calcium Stearate

CNS NO. 10.039 INS NO. 470

Function Emulsifier, Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
12.09.01	Spice and powder	20.0	
12.10.01	Solid blended condiment	20.0	

Potassium Stearate

CNS NO. 10.028 INS NO. 470

Function Emulsifier, Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
07.02	Pastries	0.18	
12.09.01	Spice and powder	20.0	

Magnesium Stearate

CNS NO. 02.006 INS NO. 470

Function Emulsifier, Anti-caking agent

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.08	Preserved fruit	0.8	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	Appropriate amount as per required in production	

Sodium Stearoyl Lactylate, Calcium Stearoyl Lactylate

CNS NO. 10.011,10.009 INS NO. 481i,482i

Function Emulsifier and stabilizer

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	2.0	
01.02.02	Flavored fermented milk	2.0	
01.05.01	Single cream	5.0	
01.05.03	Flavored cream	5.0	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.05.04	Single cream analogues	5.0	
02.01.01	Vegetable oils and fats	0.3	
02.02	Oiliness fat emulsified products	5.0	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	5.0	
02.05	Other fat or fat products (for non-dairy creamer only)	10.0	
03.01	Ice creams	2.0	
04.01.02.05	Jam	2.0	
04.02.02.02	Dried vegetables (for dehydrated potato powder only)	2.0	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	2.0	
06.03.01.02	Wheat flour for special use (such as self raising flour and dumpling flour)	2.0	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	2.0	
06.03.02.03	Fermented flour products	2.0	
07.01	Bread	2.0	
07.02	Pastries	2.0	
07.03	Biscuits, cookies, and crackers	2.0	
08.03.05	Sausages	2.0	
11.05	Seasoning syrup	2.0	
14.03	Protein drink	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05	Tea, coffee and plant-based beverages	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.07	Drinks for special use	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	2.0	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Allura Red, Allura Aluminum Lake

CNS NO. 08.012 INS NO. 129

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.07	Measured as per Allura Red
04.01.02.02	Dried fruits (for dried apples only)	0.07	Measured as per Allura Red, for coloring and flavoring carrier of oat flakes
04.01.02.09	Fruits and vegetables for decoration	0.05	Measured as per Allura Red

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.04.01.06	Cooked beans	0.1	Measured as per Allura Red
04.05.02	Processed nuts and seeds	0.1	Measured as per Allura Red
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.3	Measured as per Allura Red
06.05.02.04	Tapioca ball	0.2	Measured as per Allura Red
06.06	Instant grains, including rolled oats(for coco-flavored corn flake only)	0.07	Measured as per Allura Red
07.02.04	Decoration on pastries	0.05	Measured as per Allura Red
07.04	Baked goods fillings and slurry for surface (limited to fillings for biscuits)	0.1	Measured as per Allura Red
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.025	Measured as per Allura Red
08.03.05	Sausages	0.015	Measured as per Allura Red
08.04	Edible animal casings	0.05	Measured as per Allura Red
11.05	Seasoning syrup	0.3	Measured as per Allura Red
12.10.01	Solid blended condiment	0.04	Measured as per Allura Red
12.10.02	Semi solid compound seasoning(excluding 12.10.02.01 mayonnaise, salad dressing)	0.5	Measured as per Allura Red
14.0	Beverage (except for 14.01 packaged water for consumption)	0.1	Measured as per Allura Red, The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.05	For allura red only
16.01	Jelly	0.025	Measured as per Allura Red, In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.03	Collagen casings	0.05	Measured as per Allura Red
16.06	Puffed foods	0.1	For allura red only

Corn Yellow

CNS NO. 08.116 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	

Table A.1 (Continued)
Cowberry Red

CNS NO. 08.105 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	Appropriate amount as per required in production	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	Appropriate amount as per required in production	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Spirulina Blue (Algae Blue, Lina Blue)

CNS NO. 08.137 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.8	
05.02	Candy	0.8	
12.09.01	Spice and powder	0.8	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.8	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks	0.8	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	0.8	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation

Gleditsia Sinensis Lam Gum

CNS NO. 20.029 INS NO. —

Function Thickener

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.01	Ice creams	4.0	
06.03.01.02	Wheat flour for special use (such as self raising flour and dumpling flour)	4.0	
12.0	Seasoning	4.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	4.0	For solid beverages, the level of use will be increased by times of preparation

Table A.1 (Continued)
Sucrose Esters of Fatty Acid

CNS NO. 10.001 INS NO. 473

Function Emulsifier

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
01.01.03	Modified milk	3.0	
01.05	Single cream(Whipping Cream) and similar product	10.0	
02.01	Fats and oils that are essentially free from water	10.0	
02.02	Oiliness fat emulsified products	10.0	
02.03	Fat emulsions products including blended and/or flavored fat emulsions (excluding 02.02)	10.0	
03.0	Frozen beverages (except for 03.04 edible ice)	1.5	
04.01.01.02	Surface-treated fresh fruit	1.5	
04.01.02.05	Jam	5.0	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	10.0	
06.03.01.02	Wheat flour for special use (such as self raising flour and dumpling flour)	5.0	
06.03.02.01	Wet noodle flour products (e.g. noodles, "skin" or crust of dumpling, wonton, shao mai)	4.0	
06.03.02.02	Crude and dry noodle products	4.0	
06.03.02.04	Batters (e.g. those for breading or for fish or poultry), Breading and frying powder	5.0	
06.04.02.01	Canned assorted cereal porridge	1.5	
06.07	Pre-cooked (instant) noodles and rice	4.0	
07.0	Baked goods	3.0	
08.0	Meat and meat products	1.5	
10.01	Fresh egg	1.5	For retaining egg's freshness
11.05	Seasoning syrup	5.0	
12.0	Seasoning	5.0	
14.0	Beverage (except for 14.01 packaged water for consumption)	1.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
16.01	Jelly	4.0	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.07	Other composite foods (for emulsifying natural pigment only)	10.0	
16.07	Other (For instant dishes)	5.0	

Table A.1 (Continued)
Gardenia Yellow

CNS NO. 08.112 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	1.5	
03.0	Frozen beverages (except for 03.04 edible ice)	0.3	
04.01.02.08.01	Confitures	0.3	
04.02.02.03	Pickled vegetable	1.5	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	1.5	
04.05.02.03	Canned nuts and seeds	0.3	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.3	
06.03.02.01	Wet noodle flour products (e.g. noodles, “skin” or crust of dumpling, wonton, shao mai)	1.0	
06.03.02.02	Crude and dry noodle products	0.3	
06.07	Pre-cooked (instant) noodles and rice	1.5	
06.10	Filling of cereal	1.5	
07.02	Pastries	0.9	
07.03	Biscuits, cookies, and crackers	1.5	
07.04	Bakery fillings and slurry for surface	1.0	
08.03	Cooked meat product (for poultry products only)	1.5	
12.0	Seasoning(excluding 12.01 salt and salt substitutes)	1.5	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.3	
14.06	Solid beverages	1.5	
14.08	Flavored drinks (limited to fruit flavored drinks)	0.3	
15.02	Mixed liquor	0.3	
16.01	Jelly	0.3	In case of being used in jelly powder, the level of maximum dosage will be increased by times of preparation
16.06	Puffed foods	0.3	

Table A.1 (Continued)
Gardenia Blue

CNS NO. 08.123 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	1.0	
04.01.02.05	Jam	0.3	
04.02.02.03	Pickled vegetable	0.5	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.5	
05.02	Candy	0.3	
06.07	Pre-cooked (instant) noodles and rice	0.5	
06.10	Filling of cereal	0.5	
07.0	Baked goods	1.0	
12.0	Seasoning(excluding 12.01 salt and salt substitutes)	0.5	
14.02	Fruit and vegetable juices and beverages	0.5	
14.03	Protein drink	0.5	
14.06	Solid beverages	0.5	
14.08	Flavored drinks (limited to fruit flavored drinks)	0.2	
15.02	Mixed liquor	0.2	
16.06	Puffed foods	0.5	

Phytic Acid (Inositol Hexaphosphoric Acid), Sodium Phytate

CNS NO. 04.006 INS NO. —

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01	Fats and oils that are essentially free from water	0.2	
04.01.02	Processed fruits	0.2	
04.02.02	Processed vegetable	0.2	
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices	0.2	
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	
08.03.01	Braised meat	0.2	
08.03.02	Smoked, baked or grilled meat	0.2	
08.03.03	Fried meat product	0.2	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.2	
08.03.05	Sausages	0.2	
08.03.06	Fermented meat products	0.2	
09.01	Fresh fish and fishery products (for shrimps only)	Appropriate amount as per required in production	Residual amount ≤ 20mg/kg
11.05	Seasoning syrup	0.2	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.2	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Vegetable Carbon, Carbon Black

CNS NO. 08.138 INS NO. 153

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	5.0	
05.02	Candy	5.0	
06.05.02.04	Tapioca ball	1.5	
07.02	Pastries	5.0	
07.03	Biscuits, cookies, and crackers	5.0	

Antioxidant of Bamboo Leaves

CNS NO. 04.019 INS NO. —

Function Antioxidant

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
02.01	Fats and oils that are essentially free from water	0.5	
04.05.02.01	Cooked nuts and seeds (limited to fried nuts and seeds)	0.5	
06.03.02.05	Fried flour product	0.5	
06.06	Instant grains, including rolled oats	0.5	
07.0	Baked goods	0.5	
08.02.02	Cured meat products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.5	
08.03.01	Braised meat	0.5	
08.03.02	Smoked, baked or grilled meat	0.5	
08.03.03	Fried meat products	0.5	
08.03.04	Western ham (BBQ, smoked, and cooked ham)	0.5	

Table A.1 (Continued)

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
08.03.05	Sausages	0.5	
08.03.06	Fermented meat product	0.5	
09.0	Aquatic products (including fish, crustacean, shellfish, mollusc and echinoderms as well as aquatic processed products, etc)		
0.5			
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.05.01	Tea-based beverages	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio

Gromwell Red

CNS NO. 08.140 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.1	
07.02	Pastries	0.9	
07.03	Biscuits, cookies, and crackers	0.1	
07.04	Bakery fillings and slurry for surface	1.0	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.03.03	Fruit wine	0.1	

Purple Sweet Potato Colour

CNS NO. 08.154 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
03.0	Frozen beverages (except for 03.04 edible ice)	0.2	
05.02	Candy	0.1	
07.02.04	Decoration on pastries	0.2	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.1	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.2	

Table A.1 (Continued)
Shellac

CNS NO. 14.001 INS NO. 904

Function Coating agent,Chewing Gum Base

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.01.02	Surface-treated fresh fruit (For citrus only)	0.5	
04.01.01.02	Surface-treated fresh fruit (for apple only)	0.4	
05.01	Cocoa product, chocolate and chocolate product, including cocoa butter replacer and products made from cocoa butter replacer	0.2	
05.02.01	Gum Confectionery	3.0	
05.02.02	Non gum-based candy	3.0	
07.03.02	Wafer biscuit	0.2	

Lacdye Red (Lacred)

CNS NO. 08.104 INS NO. —

Function Coloring

Food classification number	Food name	Maximum dosage/(g/kg)	Remarks
04.01.02.05	Jam	0.5	
05.0	Cocoa product, chocolate and chocolate product (including cocoa butter substitutes) and Candy	0.5	
07.04	Bakery fillings and slurry for surface (For flavor pie fillings only)	0.5	
12.10	Blended condiment	0.5	
14.02.03	Beverages made from fruit and vegetable juices (pulp)	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.04	Carbonated drinks	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
14.08	Flavored drinks (limited to fruit flavored drinks)	0.5	The maximum dosage of solid beverage shall be increased as per the dilution ratio
15.02	Mixed liquor	0.5	

Table A.2 List of additives to be used in appropriate level based on the needs of production in all kinds of foods

No.	CNS NO.	English Name of Additives	INS NO.	Function
1	12.004	disodium 5'-ribonucle-otide	635	Flavor enhancer
2	12.003	disodium 5'-inosinate	631	Flavor enhancer
3	12.002	disodium 5'-guanylate	627	Flavor enhancer
4	04.004,04.018		D-isoascorbic acid (erythorbic acid), sodium D-isoascorbate	
5	01.309	DL-disodium malate	—	Acidity regulator
6	1.104	L-malic acid	—	Acidity regulator
7	01.309	DL-malic acid	—	Acidity regulator
8	18.011	alpha-cyclodextrin	457	Stabilizer, Thickener
9	18.012	gamma-cyclodextrin	458	Stabilizer, Thickener
10	20.008	arabic gum	414	Thickener
11	00.014	galactomannan	—	Other
12	01.107	acetic acid	260	Acidity regulator
13	01.112	acetic acid	—	Acidity regulator
14	19.018	erythritol	968	Sweetening agent
15	20.039	starch acetate	1420	Thickener
16	10.006	mono- and diglycerides of fatty acids	471	Emulsifier
17	10.019	modified soybean phos-pholipid	—	Emulsifier
18	08.143	orange yellow	—	Coloring
19	15.014	glycerine (glycerol)	422	Humectants, Emulsifier
20	08.115	sorghum red	—	Coloring
21	12.001	monosodium glutamate	621	Flavor enhancer
22	20.025	guar gum	412	Thickener
23	20.006	pectins	440	Thickener
24	20.005	potassium alginate	402	Thickener
25	20.004	sodium alginate	401	Thickener
26	20.023	carob bean gum	410	Thickener
27	20.009	xanthan gum	415	Thickener
28	20.043	methyl cellulose	461	Thickener
29	20.027	gellan gum	418	Thickener

Table A.2 (Continued)

No.	CNS NO.	English Name of Additives	INS NO.	Function
30	20.036	sodium polyacrylate	—	Thickener
31	20.007	carrageenan	407	Thickener
32	04.014	ascorbic acid	300	Antioxidant
33	04.015	sodium ascorbate	301	Antioxidant
34	04.009	calcium ascorbate	302	Antioxidant
35	10.002	sodium caseinate	—	Emulsifier
36	20.034	distarch phosphate	1412	Thickener
37	04.010	phospholipid	322	Antioxidant, Emulsifier
38	00.008	potassium chloride	508	Other
39	19.015	lo-han-kuo extract	—	Sweetening agent
40	10.040	enzymatically decom-posed soybean phos-pholipid	—	Emulsifier
41	20.002	gelatin	—	Thickener
42	19.007	xylitol	967	Sweetening agent
43	01.101	citric acid	330	Acidity regulator
44	01.304	tripotassium citrate	332ii	Acidity regulator
45	01.303	trisodium citrate	331iii	Acidity regulator, Stabilizer
46	01.306	sodium dihydrogen cit-rate	331i	Acidity regulator
47	10.032	citric and fatty acid es-ters of glycerol	472c	Emulsifier
48	18.007	glucono delta-lactone	575	Stabilizer and Coagulator
49	01.312	sodium gluconate	576	Acidity regulator
50	20.014	hydroxypropyl starch	1440	Thickener, Bulking agent, Emulsifier and stabilizer
51	20.016	hydroxypropyl distarch phosphate	1442	Thickener
52	20.028	hydroxypropyl methyl cellulose	464	Thickener
53	20.001	agar	406	Thickener
54	01.102	lactic acid	270	Acidity regulator
55	15.011	potassium lactate	326	Humectants

Table A.2 (Continued)

No.	CNS NO.	English Name of Additives	INS NO.	Function
56	15.012	sodium lactate	325	Humectants, Acidity regulator, Antioxidant, Bulking agent, Thickener, Stabilizer
57	10.031	lactic and fatty acid es-ters of glycerol	472b	Emulsifier
58	19.014	lactitol	966	Sweetening agent
59	20.032	acid treated starch	1401	Thickener
60	20.003	sodium carboxy methyl cellulose	466	Thickener
61	13.006	calcium carbonate (light and heavy)	170i	Bulking agent, Flour treatment agent
62	01.301	potassium carbonate	501i	Acidity regulator
63	01.302	sodium carbonate	500i	Acidity regulator
64	06.002	ammonium hydrogen carbonate	503ii	Bulking agent
65	01.307	potassium hydrogen carbonate	501ii	Acidity regulator
66	06.001	sodium hydrogen car-bonate	500ii	Bulking agent, Acidity regulator, Stabilizer
67	08.147	natural carotene	—	Coloring
68	08.101	beet red	162 Coloring	
69	02.005	microcrystallin cellu-lose	460i	Anti-caking agent, Thickener, Stabilizer
70	10.030	sodium starch octenyl succinate	1450	Emulsifier
71	20.030	oxidized starch	1404	Thickener
72	20.033	oxidized hydroxypropyl starch	—	Thickener
73	10.027	acetylated mono- and diglyceride (acetic and fatty acid esters of glycerol)	472a	Emulsifier

Table A.2 (Continued)

No.	CNS NO.	English Name of Additives	INS NO.	Function
74	20.015	acetylated distarch phosphate	1414	Thickener
75	20.031	acetylated distarch adi-pate	1422	Thickener

a The bacterial strain is Moniliella pollinis ,Trichosporonides megachiliensis and Candida lipolytica respectively

Table A.3 – List of exceptional food categories for additives to be used in appropriate level according to production need

Food classification number	Food name
01.01.01	Pasteurization milk
01.01.02	Sterilized milk
01.02.01	Plain fermented milk
01.03.01	Milk powder and cream powder
01.05.01	Single cream
02.01	Fats and oils that are essentially free from water
02.02.01.01	Butter and concentrated butter
04.01.01	Fresh fruits
04.02.01	Fresh vegetables
04.02.02.01	Frozen vegetables
04.02.02.06	Fermented vegetable products
04.03.01	Fresh edible mushroom and algae
04.03.02.01	Frozen edible mushroom and algae
06.01	Crude grain
06.02	Rice and products
06.03.01	Wheat flour
06.03.02.01	Wet noodle flour products (e.g. noodles, “skin” or crust of dumpling, wonton, shao mai)
06.03.02.02	Crude and dry noodle products
06.04.01	Grains powder
08.01	Raw and fresh meat
09.01	Fresh aquatic products
09.03	Prefabricated aquatic product (semi-finished)
10.01	Fresh eggs
10.03.01	Dehydrated egg products (e.g., protein powder, egg yolk powder and protein tablet)
10.03.03	Egg fluids and liquid eggs

Table A.3 (Continued)

Food classification number	Food name
11.01.01	Sugar and sugar contained products (e.g. custer sugar, soft sugar, rock candy and cube sugar, etc)
11.01.02	Other sugars and syrups (e.g., brown sugar, brown granulated sugar, golden slab sugar, raw sugar, molasses, partially inverted sugar and maple syrup, etc)
11.03.01	Honey
12.01	Salt and salt substitutes
12.09	Spices category
13.01	Infant formula
13.02	Infant weaning food
14.01.01	Drinking natural mineral water
14.01.02	Pure water for consumption
14.01.03	Other water for consumption
14.02.01	Canned fruit/vegetable juice (pulp)
14.02.02	Concentrated fruit/vegetable juice (pulp)
15.03.01	Wine
16.02.01	Tea, coffee

Appendix B

Terms of use for flavoring agents used in food

B.1 Principles for the application of flavoring essences and spices.

B.1.1 The usage of spices is for producing, changing or improving the flavor of food. After food flavoring agents are formulated from spices, they are usually used as flavoring essence, or used directly in food flavoring. These spices and the flavoring essences do not include substances which solely produce sweet, sour, or salty taste, and do not include flavor enhancers as well.

B.1.2 Flavoring essence and spices for food shall be used in appropriate amount as per required in production, there is no reason for the food in Table B.1 to be added with additional flavor. Adding the flavoring essence and spices is not allowed, as stated in specific laws, regulations or national safety standard of food. Other than the food listed in Table B.1, other food will follow application principles according to relevant standard of food.

B.1.3 The spices used in preparing the essence shall be in accordance with this Standard. Substance with flavoring characteristic or natural flavor complexes produced by physical methods, enzymatic methods or microbiological methods (enzymic preparations to be used shall comply with this Standard) can be used for the essence for food.

NOTE: Natural flavor complexes is a class of preparation with edible flavoring substances,

B.1.4 When spices with features of other food additives are performing the function of other food additives in food, they need to comply with this standard. Some examples of such spices are: Benzoic acid, Cinnamyl aldehyde, Guarana extraction, Sodium diacetate, Disodium succinate, Tricalcium phosphate and Amino acid, etc.

B.1.5 Flavoring essence materials which are essentials in the production, storage and application, etc are allowed to be used used in essence (including food additive and food). Flavoring essence materials shall comply with following requirements:

- a) Flavoring essence materials allowed in essence shall comply with QB/T 1505 Food Flavor. In the premise of achieving the desired goal, the use of varieties shall be cut down as far as possible.
- b) Flavoring essence materials shall not play a functional role in final food, In the premise of achieving the desired goal, the usage of such material shall be cut down as much as possible.

B.1.6 The label for the food flavoring essence shall comply with QB/T 4003 General requirement.

B.1.7 Any food which add flavors, essence into food shall be marked according to national relevant standards.

B.2 List of flavoring agent for food.

B.2.1 Flavoring agent for food includes natural flavors and artificial flavors

B.2.2 For the list of natural flavors that are allowed to be used on food, refer to Table B.2

B.2.3 For the list of artificial flavors that are allowed to be used on food, refer to Table B.3

Table B.1 - List of foods which are allowed to be added with flavorant and essence

Food classification number	Food name
01.01.01	Pasteurization milk
01.01.02	Sterilized milk
01.02.01	Plain fermented milk
01.05.01	Single cream

Table B.1 (Continued)

Food classification number	Food name
02.01.01	Vegetable oils and fats
02.01.02	Animal fats (lard, tallow, fish oil and other animal fats)
02.01.03	Anhydrous butter, Anhydrous butterfat
04.01.01	Fresh fruits
04.02.01	Fresh vegetables
04.02.02.01	Frozen vegetables
04.03.01	Fresh edible mushroom and algae
04.03.02.01	Frozen edible mushroom and algae
06.01	Crude grain
06.02.01	Rice
06.03.01	Wheat flour
06.04.01	Grains powder
06.05.01	Starch powder for consumption
08.01	Raw and fresh meat
09.01	Fresh aquatic products
10.01	Fresh eggs
11.01	Sugar
11.03.01	Honey
12.01	Salt and salt substitutes
13.01	Infant formula
14.01.01	Natural mineral water
14.01.02	Pure water for consumption
14.01.03	Other water for consumption
16.02.01	Tea and coffee
<p>a Formula for older infants and young children can contain vanillin, ethyl vanillin, and vanilla bean extract, with the maximum usage being 5mg/100ml and 5mg/100 ml respectively, or according to production needs, with 100ml as per instant food, Manufacturers can use these flavorants in the formula based on reconstituted proportion; vanillin can be used in the making of infants cereal supplementary food, with a maximum level of 7mg/100g, 100g as per instant food. The manufacturer should convert the application amount of the flavorant based on its reconstituted proportion of the cereal product; adding flavorant into 0-6 month infant formula is prohibited</p>	

Table B.2 – List of natural flavors allowed to be used in foods

No.	Coding	English Name of Flavor	Number of FEMA ^a code
1	N001	Clove leaf oil (<i>Eugenia</i> spp.)	2325
2	N002	Clove bud tincture (extract) (<i>Eugenia</i> spp.)	2322
3	N003	Clove bud oil (<i>Eugenia</i> spp.)	2323
4	N004	Basil oil (<i>Ocimum basilicum</i> L.)	2119
5	N005	Anise star oil (<i>Illicium verum</i> Hook, F.)	2096
6	N006	Common Jasmin orange concrete (<i>Murraya paniculata</i>)	—
7	N007	Patchouli oil (<i>Pogostemon cablin</i>)	2838
8	N008	Tagetes oil (<i>Tagetes</i> spp.)	3040
9	N009	trans-Anethole Anise camphor	2086
10	N010	Cardamom oil (<i>Elletaria cardamomum</i>)	2241
11	N011	Cardamom tincture (<i>Elletaria cardamo-mum</i>)	2240
12	N012	Fennel tincture (<i>Foeniculum vulgare</i> Mill.)	—
13	N013	Litsea cubeba berry oil	3846
14	N014	Hawthorn fruit tincture (<i>Crataegus</i> spp.)	—
15	N015	Garlic oil (<i>Allium sativum</i> L.)	2503
16	N016	Garlic oleoresin (<i>Allium sativum</i> L.)	—
17	N017	Cognac oil, green	2331
18	N018	L-Menthol, natural	2665
19	N019	Costus root oil (<i>Saussures la p pa Clanke</i>)	2336
20	N020	Bay, sweet, oil (<i>Laurus nobilis</i> L.)	2125
21	N021	Wumei tincture (<i>Prunus mume</i>)	—
22	N022	Buchu leaves oil (<i>Barosma</i> spp.)	2169
23	N023	Cocoa tincture (<i>Theobroma cacao</i> Linn.)	—
24	N024	Cocoa husk tincture (<i>Theobroma cacao</i> Linn.)	—
25	N025	China nardostachys oil (<i>Nardostachys chinensis</i> Batal.)	—
26	N026	Licorice tincture (<i>Glycyrrhiza</i> spp.)	2628
27	N027	Licorice extract (<i>Glycyrrhiza</i> spp.)	2628
28	N028	Wintergreen oil (<i>Gaultheria procumbens</i> L.)	3113
29	N029	Michelia alba flower oil	3950
30	N030	Michelia alba leaf oil	3950
31	N031	Michelia alba flower absolute	3950
32	N032	Michelia alba flower concrete	3950
33	N033	Angelica dahurica tincture	—
34	N034	Lime oil [<i>Citrus aurantifolia</i> (Christman) Swingle]	2631
35	N035	Lime oil terpene	—
36	N036	Ginger oleoresin (<i>Zingiber of ficinale</i> Rosc.)	2523
37	N037	Nutmeg oil (<i>Myristica fragrans</i> Houtt.)	2793
38	N038	Nutmeg tincture (<i>Myristica fragrans</i> Houtt.)	—
39	N039	Cassia oil (<i>Cinnamomum cassia</i> Blume)	2258
40	N040	Cassia bark tincture (extract) (<i>Cinnamomum cassia</i> Blume)	2257
41	N041	Black tea tincture (<i>Camellia sinensis</i>)	(<i>Camellia sinensis</i>)
42	N042	Davana oil (<i>Artemisia pallens</i> Wall.)	2359
43	N043	Tolu balsam tincture (extract) (<i>Myroxylon</i> spp.)	3069
44	N044	Tolu balsam gum (<i>Myroxylon</i> spp.)	3070
45	N045	Soya bean fermented tincture	—
46	N046	Juniper berry oil (<i>Juniperus communis</i> L.)	2604
47	N047	Coriander oil (<i>Coriandrum sativum</i> L.)	2334
48	N048	Celery flower oil (<i>Apium graveolens</i> L.)	—
49	N049	Celery seed oil (<i>Apium graveolens</i> L.)	2271
50	N050	Vitex cannabifolia leaf oil	—

Table B.2 (Continued)

No.	Coding	English Name of Flavor	Number of FEMA ^a code
51	N051	Grapefruit oil, expressed (<i>Citrus paradisi</i> Mact.)	2530
52	N052	Atractylodes oil (<i>Atractylodes lancea</i>)	—
53	N053	Chinese date (common Jujube) tincture (<i>Ziziphus jujuba</i> Mill.)	—
54	N054	Rose oil (<i>Rosa</i> spp.)	2989
55	N055	Rose absolute (<i>Rosa</i> spp.)	2988
56	N056	Rose concrete (<i>Rosa</i> spp.)	—
57	N057	Orris concrete (<i>Iris florentina</i> L.)	2829
58	N058	Orris root extract (<i>Iris florentina</i> L.)	2830
59	N059	Chrysanthemum Hang Zhou flower oil (<i>Den-dranthema morifolium</i> or <i>Chrysanthemum morifolium</i>)	—
60	N060	Chrysanthemum Hang Zhou flower extract (<i>Dendranthema morifolium</i> or <i>Chrysanthemum morifolium</i>)	4689
61	N061	Maple oil (<i>Acer</i> spp.)	—
62	N062	Maple concrete (<i>Acer</i> spp.)	—
63	N063	Labdanum extract (<i>Cistus ladaniferus</i>)	2610
64	N064	Coffee tincture (<i>Coffee</i> spp.)	—
65	N065	Luohanfruit tincture [<i>Siraitia grosvenorii</i> (Swingle) C. Jeffrey]	—
66	N066	Cassie concrete (<i>Acacia farnesiana</i> Willd.)	—
67	N067	Ylang ylang oil (<i>Cananga odorata</i> Hook. f. and Thomas)	3119
68	N068	Jasminum grandiflorum absolute	2598
69	N069	Jasminum grandiflorum concrete	2599
70	N070	Jasminum sambac absolute	—
71	N071	Jasminum sambac concrete	—
72	N072	Sarcodactylis oil (<i>Citrus medica</i> var. <i>Sarcodactylis</i> Swingle)	3899
73	N073	Angelica root tincture (extract) (<i>Angelica archangelica</i> L.)	2087
74	N074	Onion oil (<i>Allium cepa</i> L.)	2817
75	N075	Ginger oil (<i>Zingiber officinale</i> Rosc.)	2522
76	N076	Turmeric oil (<i>Curcuma longa</i> L.)	3085
77	N077	Turmeric oleoresin (<i>Curcuma longa</i> L.)	3087
78	N078	Turmeric extract (<i>Curcuma longa</i> L.)	3086
79	N079	Fenugreek tincture (extract) (<i>Trigonella foenum graecum</i> L.)	2485
80	N080	Daidai flower oil (<i>Citrus aurantium</i> L. 'Daidai')	2771
81	N081	Daidai flower concrete (<i>Citrus aurantium</i> L. 'Daidai')	(<i>Citrus aurantium</i> L. 'Daidai')
82	N082	Daidai fruit oil (<i>Citrus aurantium</i> L. 'Daidai')	2771
83	N083	Pummelo peel oil [<i>Citrus grandis</i> (L.) Os-beck]	—
84	N084	Cedar leaf oil (<i>Thuja occidentalis</i> L.)	2267
85	N085	Cumin seed oil (<i>Cuminum cyminum</i> L.)	2343
86	N086	Lemon oil [<i>Citrus limon</i> (L.) Burm.f.]	2625
87	N087	Lemon oil, terpeneless [<i>Citrus limon</i> (L.) Burm.f.]	2626
88	N088	Terpenes of lemon oil	—
89	N089	Petitgrain lemon oil [<i>Citrus limon</i> (L.) Burm.f.]	2853
90	N090	Lemongrass oil (<i>Cymbopogon citratus</i> DC. and <i>C. flexuosus</i>)	2624
91	N091	Gardenia flower concrete (<i>Gardenia jasminoides</i> Ellis)	—
92	N092	Aglaia odorata flower oil	—
93	N093	Aglaia odorata flower tincture	—
94	N094	Aglaia odorata flower concrete	—
95	N095	Treemoss absolute (<i>Evernia furfuraceae</i>)	—

Table B.2 (Continued)

No.	Coding	English Name of Flavor	Number of FEMA ^a code
96	N096	Treemoss concrete (<i>Evernia furfuraceae</i>)	—
97	N097	Geranium oil (geranium rose oil) (<i>Pelargonium graveolens</i> L'Her)	2508
98	N098	Geranium oil terpeneless	2508
99	N099	Xiang Feng cha oil (<i>Rabdosia</i> spp.)	—
100	N101	Bergamot oil (<i>Citrus aurantium</i> L. subsp. <i>bergamia</i>)	2153
101	N102	Vertiver oil (<i>Vetiveria zizanioides</i> Nash.)	—
102	N103	Vertiver concrete (<i>Vetiveria zizanioides</i> Nash.)	—
103	N104	Vanilla bean tincture (<i>Vanilla</i> spp.)	3105
104	N105	Vanilla bean concrete (extract) (<i>Vanilla</i> spp.)	3105
105	N106	Cyperus oil (<i>Cyperus sem pervirens</i>)	—
106	N107	Chives oil (<i>Allium schoenoprasum</i>)	—
107	N108	Clarysage oil (<i>Salvia sclarea</i> L.)	2321
108	N109	<i>Torreya grandis</i> shell concrete	—
109	N110	Mandarin oil (<i>Citrus reticulata</i> Blanco)	2657
110	N111	Mandarin oil, terpeneless	—
111	N112	Hops tincture (extract) (<i>Humulus lupulus</i> L.)	2578
112	N113	Hops extract, solid (<i>Humulus lupulus</i> L.)	2579
113	N114	Eucalyptus oil (<i>Eucalyptus globulus</i> Labille)	2466
114	N115	Castoreum tincture (extract) (<i>Castor</i> spp.)	2261
115	N116	Cinnamon bark oil (<i>Cinnamomum</i> spp.)	2291
116	N117	Cinnamon leaf oil (<i>Cinnamomum</i> spp.)	2292
117	N118	<i>Osmanthus fragrans</i> flower absolute	3750
118	N119	<i>Osmanthus fragrans</i> flower tincture	—
119	N120	<i>Osmanthus fragrans</i> flower concrete	—
120	N121	Longan tincture (<i>Euphoria longana</i>)	—
121	N122	Spearmint oil (<i>Mentha spicata</i>)	3032
122	N123	Walnut hull extract (<i>Juglans</i> spp.)	3111
123	N124	Common white jasmine flower absolute (<i>Jas-minum officinale</i> L.)	—
124	N125	Birch sweet oil (<i>Betula lenta</i> L.)	2154
125	N126	Broad bean flower tincture (<i>Vicia faba</i> Linn.)	—
126	N127	Green tea tincture (<i>Thea sinensis</i> or <i>Camellia sinensis</i>)	—
127	N128	Wild rose concrete (<i>Rosa multiflora</i>)	—
128	N129	Fennel oil, sweet (<i>Foeniculum vulgare</i> Mill. var. <i>dulce</i> D.C.)	2483
129	N130	<i>Stevia rebaudiana</i> oil	—
130	N131	Orange oil [<i>Citrus sinensis</i> (L.) Osbeck]	2821
131	N132	Orange oil, terpeneless [<i>Citrus sinensis</i> (L.) Osbeck]	2822
132	N133	Terpenes of orange oil	—
133	N134	Chicory concrete (extract) (<i>Cichorium intybus</i> L.)	2280
134	N135	Tuberose concrete (<i>Polianthes tuberosa</i>)	—
135	N136	Violet leaf concrete (<i>Viola odorata</i>)	3110
136	N137	Peppermint oil (<i>Mentha piperita</i> L.)	2848
137	N138	Black currant tincture (<i>Ribes nigrum</i> L.)	2346
138	N139	Black currant concrete (<i>Ribes nigrum</i> L.)	2346
139	N140	<i>Sophora japonica</i> flower absolute	—
140	N141	<i>Sophora japonica</i> flower concrete	—
141	N142	Capsicum tincture (extract) (<i>Capsicum</i> spp.)	2233
142	N143	Paprika oleoresin (<i>Capsicum annuum</i> L.)	2834
143	N144	Guaiac wood oil (<i>Bulnesia sarmienti</i> Lor.)	2534
144	N145	Valerian root oil (<i>Valeriana officinalis</i> L.)	3100
145	N146	Rose crimsonglory flower absolute	—

Table B.2 (Continued)

No.	Coding	English Name of Flavor	Number of FEMA ^a code
146	N147	Rose crimsonglory flower concrete	—
147	N149	Petitgrain bigarade oil (Citrus aurantium L.)	2855
148	N150	Mentha arvensis oil (Cornmint oil)	4219
149	N151	Mentha arvensis oil, partially dementholized	—
150	N152	Sandalwood oil (Santalum album L.)	3005
151	N153	Lavender oil (Lavandula angustifolia)	2622
152	N154	Origanum oil (Thymus capitatus)	2828
153	N155	Kolas nut extract (Cola acuminata Schott et EndL.)	2607
154	N156	Schinus molle oil (Schinus molle L.)	3018
155	N157	Cascarilla bark oil (Croton spp.)	2255
156	N158	Thyme oil (Thymus vulgaris or zigis L.)	3064
157	N159	Butter starters distillate	2173
158	N160	Cananga oil (Cananga odorata Hook. F. and Thoms)	2232
159	N161	Laurel leaves extract/ oleoresin (Laurus nobilis L.)	2613
160	N162	Ginger extract (Ginger concrete.) (Zingiber officinale)	2521
161	N163	Oak chips extract (Quercus alba L.)	2794
162	N164	Estragon oil (Artemisia dracunculus L.)	2412
163	N165	Camphor oil, white [Cinnamomum camphora (L.) Presl]	2231
164	N166	Mace oil (Myristica fragrans Houtt.)	2653
165	N167	Pimento leaf oil (Pimenta officinalis Lindl.)	2901
166	N168	Sage oil, Spanish (Salvia lavandulaefolia Vahl.)	3003
167	N169	Tangerine oil (Citrus reticulata Blanco)	3041
168	N170	Lavandin oil (Lavandula hydrida)	2618
169	N171	Apricot Kernel oil (Prunus armeniaca L.)	2105
170	N172	Styrax oil (Liquidambar spp.)	—
171	N173	Styrax extract (Liquidambar spp.)	3037
172	N174	Locust bean oil (Ceratonia siliqua L.)	—
173	N175	Carob bean extract (Ceratonia siliqua L.)	2243
174	N176	Quillaia (Quillaja saponaria Molina)	2973
175	N177	Olibanum oil (Boswellia spp.)	2816
176	N178	Myrrh oil (Commiphora spp.)	2766
177	N179	Galangal root extract (Alpinia spp.)	2499
178	N180	Pine oil, scotch (Pinus sylvestris L.)	2906
179	N181	Fennel oil, (common) (Foeniculum vulgare Mill)	2481
180	N182	Almond oil, bitter (Prunus amygdalus)	2046
181	N183	Asafoetida oil (Ferula asafoetida L.)	2108
182	N184	Cassie absolute [Acacia farnesiana (L.) Willd.]	2260
183	N185	Parsley leaf oil (Petroselinum crispum)	2836
184	N186	Pine needle oil (Abies spp.)	2905
185	N187	Boronia absolute (Boronia megastigma Nees)	2167
186	N188	Bois de rose oil (Aniba rosaedora Ducke)	2156
187	N189	Palmarosa oil [Cymbopogon martini (Roxb.) Stapf]	2831
188	N190	Citronella oil (Cymbopogon nardus Rendle)	2308
189	N191	Rosemary oil (Rosmarinus officinalis L.)	2992
190	N192	Balsam fir oil [Abies balsamea (L.) Mill.]	2114
191	N193	Balsam fir oleoresin [Abies balsamea (L.) Mill.]	2115
192	N194	Carrot seed oil (Daucus carota L.)	2244
193	N195	Chamomile flower oil (Roman) (Anthemis nobilis L.)	2275
194	N196	Chamomile flower absolute (extract) (Roman) (Anthemis nobilisL.)	2274
195	N197	Cascara bitterless extract (Rhamnus purshiana DC.)	2253
196	N198	Cubeb oil (Piper cubeba L.f.)	2339
197	N199	Pennyroyal oil (Mentha pulegium L.)	2839

Table B.2 (Continued)

No.	Coding	English Name of Flavor	Number of FEMA ^a code
198	N200	Lovage oil (<i>Levisticum officinale</i> Koch.)	2651
199	N201	Horehound extract (<i>Marrubium vulgare</i> L.)	2581
200	N202	Yucca Mohave extract (<i>Yucca</i> spp.)	3121
201	N203	Kelp (<i>Laminaria</i> and <i>Kereocystis</i> spp.)	2606
202	N204	Hyssop oil (<i>Hyssopus officinalis</i> L.)	2591
203	N205	Dill herb oil (<i>Anethum graveolens</i>)	2383
204	N206	Balsam peru (<i>Myroxylon pereirae</i> Klotzsch)	2116
205	N207	Galbanum oil (<i>Ferula galbaniflua</i>)	2501
206	N208	Amyris oil (<i>Amyris balsamifera</i> L.)	—
207	N209	Mimosa absolute (<i>Acacia decurrens</i> Will. Var. <i>dealbata</i>)	2755
208	N210	Elder flower absolute (<i>Sambucus canadensis</i> L. and <i>S. nigra</i> L.)	—
209	N211	Marjoram oil, sweet [<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.)]	2663
210	N212	Gentian root extract (<i>Gentiana lutea</i> L.)	2506
211	N213	Ambrette seed oil (<i>Hibiscus abelmoschus</i> L.)	2051
212	N214	Cherry bark extract (wild.) (<i>Prunus serotina</i> Ehrh.)	2276
213	N215	Pepper oil black (<i>Piper nigrum</i> L.)	284 5
214	N216	Caraway seed oil (<i>Carum carvi</i> L.)	2238
215	N217	Elemi resinoid (<i>Canarium</i> ssp.)	24 07
216	N218	Immortelle extract (<i>Helichrysum angustifolium</i> DC.)	2592
217	N219	Balm oil (<i>Melissa officinalis</i> L.)	2113
218	N220	d-Camphor	2230
219	N221	Orange flower absolute (<i>Citrus aurantium</i> L. subsp. <i>amara</i>)	2818
220	N222	Naringin extract (<i>Citrus paradisi</i> Macf.)	2769
221	N223	Spike lavender oil (<i>Lavandula latifolia</i> L.)	3033
222	N224	Genet absolute (<i>Spartium junceum</i> L.)	2504
223	N225	Daidai peel oil (<i>Citrus aurantium</i> L. 'Daidai')	3823
224	N226	Orange oil, sweet, cold pressed [<i>Citrus sinensis</i> (L.) osbeck]	2825
225	N227	Bush red pepper oleoresin (<i>Capsicum frutescens</i> L.)	2234
226	N228	Clove stem oil (<i>Eugenia</i> spp.)	2328
227	N229	Anise oil (<i>Pimpinella anisum</i> L.)	2094
228	N230	L-Asparagine	
229	N231	Mate absolute/extract (<i>Ilex paraguariensis</i> St. Hil.)	
230	N232	Hickory bark extract (<i>Carya</i> spp.)	2577
231	N233	Guarana extract (<i>Paullinia cupana</i> HBK)	2536
232	N235	Thyme oil, white (<i>Thymus zygis</i> L.)	3065
233	N236	Pepper oil, white (<i>Piper nigrum</i> L.)	2851
234	N237	Pepper oleoresin, white (<i>Piper nigrum</i> L.)	2852
235	N238	Cognac oil, white	2332
236	N239	Butter esters	2172
237	N240	Butter acids	2171
238	N241	Pimenta oil (<i>Pimenta officinalis</i>)	2018
239	N242	Benzoin resinoid (<i>Styrax tonkinensis</i> Pierre)	2133
240	N243	Angelica seed oil (<i>Angelica archangelica</i> L.)	2090
241	N244	Angelica root oil (<i>Angelica archangelica</i> L.)	2088
242	N245	Mace oleoresin/extract (<i>Myristica fragrans</i> Houtt)	2654
243	N246	Bay leaves, west Indian, extract (<i>Pimenta acris</i> kostel)	2121
244	N247	Bay leaves, West Indian, oil (<i>Pimenta acris</i> kostel)	2122
245	N248	L-Arabinose	3255
246	N249	Arabic gum	2001
247	N250	Lovage extract (<i>Levisticum officinale</i> Koch)	2650
248	N251	Parsley oleoresin (<i>Petroselinum</i> spp.)	2837
249	N252	Oleic acid	2815

Table B.2 (Continued)

No.	Coding	English Name of Flavor	Number of FEMA ^a code
250	N253	Quassia extract [<i>Picrasma excelsa</i> (sw.) planch. Quassia amara L.]	2971
251	N254	Orange leaf absolute (<i>Citrus aurantium</i> L.)	2820
252	N255	Orange oil,bitter (<i>Citrus aurantium</i> L.)	2823
253	N256	Cinchona bark (yellow) (<i>Cinchona</i> spp.)	2283
254	N257	Jambu oleoresin (<i>Spilanthes acmelia oleracea</i>)	3783
255	N258	Quinine hydrochloride	2976
256	N259	Cumin oil (<i>Cuminum cyminum</i> L.)	2340
257	N260	Onion oleoresin (<i>Allium cepa</i> L.)	
258	N261	Tea tree oil (<i>Melaleuca alternifolia</i>)	3902
259	N262	Lime oil, expressed terpeneless (<i>Citrus aurantifolia</i> Swingle)	2632
260	N263	Orange peel oil, sweet, terpeneless (<i>Citrus sinensis</i> L.Osbeck)	2826
261	N265	Mustard extract/oleoresin, yellow (<i>Brassica</i> spp.)	
262	N266	Mustard extract,brown (<i>Brassica</i> spp.)	
263	N267	Pyroligneous acid	2967
264	N268	Perilla leaf oil (Shiso oil) (<i>Perilla frutescens</i>)	4013
265	N269	Grapefruit oil terpenes (<i>Citrus paradisi</i> Macf)	
266	N270	Pepper oleoresin/extract, black (<i>Piper nigrum</i> L.)	2846
267	N271	Elemi oil/ extract/ resinoid (<i>Canarium cimmune</i> or <i>luzonicum</i> Miq)	2108
268	N272	Beeswax absolute (<i>Apis mellifera</i> L.)	2126
269	N273	Labdanum absolute (<i>Cistus</i> spp.)	2608
270	N274	Sage oil (<i>Salvia officinalis</i> L.)	3001
271	N275	Helichrysum absolute (<i>Helichrysum augustifolium</i>)	
272	N276	Molasses extract	
273	N277	Santalol, α - and β -	3006
274	N278	Yerba santa fluid extract [<i>Eriodictyon californicum</i> (Hook and Arn) Torr]	3118
275	N279	Alfalfa extract (<i>Medicago sativa</i> L.)	2013
276	N281	Allspice oleoresin/ extract (<i>Pimenta officinalis</i> Lindl.)	2019
277	N282	Ambrette seed absolute (<i>Hibiscus abelmoschus</i> L.)	2050
278	N283	Balsam oil,Peru (<i>Myroxylon pereirae</i> Klotzsch)	2117
279	N284	Basil extract (<i>Ocimum basilicum</i> L.)	2120
280	N285	Celery seed extract solid (<i>Apium graveolens</i> L.)	2269
281	N286	Celery seed (CO2) Extract (<i>Apium graveolens</i> L.)	2270
282	N287	Chamomile flower oil (Hungarian) (<i>Matricaria chamomilla</i> L.)	2273
283	N288	Cinchona bark extract (yellow) (<i>Cinchona</i> spp.)	2284
284	N289	Clove bud oleoresin (<i>Eugenia</i> spp.)	2324
285	N290	Clover tops red extract solid (<i>Trifolium pratense</i> L.)	2326
286	N291	Dandelion fluid extract (<i>Taraxacum</i> spp.)	2357
287	N292	Dandelion root solid extract (<i>Taraxacum</i> spp.)	2358
288	N293	Fleabane oil (<i>Erigeron canadensis</i>)	24 09
289	N294	Mountain maple extract solid (<i>Acer spicatum</i> Lam.)	2757
290	N295	Rue oil (<i>Ruta graveolens</i> L.)	2995
291	N296	Sage oleoresin/extract (<i>Salvia officinalis</i> L.)	3002
292	N297	Sarsaparilla extract (<i>Smilax</i> spp.)	3009
293	N298	Turpentine, steam-distilled (<i>Pinus</i> spp.)	3089
294	N299	Valerian root extract (<i>Valeriana officinalis</i> L.)	3099
295	N300	Vanilla oleoresin (<i>Vanilla fragrans</i>)	3106

Table B.2 (Continued)

No.	Coding	English Name of Flavor	Number of FEMA ^a code
296	N301	Violet leaves absolute (<i>Viola odorata</i> L.)	3110
297	N302	Wormwood oil (<i>Artemisia absinthium</i> L.)	3116
298	N303	Roselle (<i>Hibiscus sabdariffa</i> L.)	-
299	N304	Tangelo oil	-
300	N305	Tuberose absolute (<i>Polianthes tuberosa</i> L.)	-
301	N306	Chestnut leaves extract [<i>Castanea dentate</i> (Marsh.) Borkh.]	-
302	N307	Copaiba oil (South American spp. of <i>Copaifera</i>)	-
303	N308	Damiana leaves (<i>Turnera diffusa</i> Willd.)	-
304	N309	Chamomile flower absolute (Hungarian) (<i>Matricaria chamomilla</i> L.)	-
305	N310	Elder flowers extract (<i>Sambucus Canadensis</i> L. and <i>S. nigra</i> L.)	-
306	N311	Opoponax oil (<i>Commiphora</i> spp.)	-
307	N312	Saffron extract (<i>Crocus sativus</i> L.)	2999
308	N313	Geranium extract (<i>Pelargonium</i> spp.)	-
309	N314	Fenugreek oleoresin (<i>Trigonella foenumgraecum</i> L.)	24 86
310	N315	Lemon extract [<i>Citrus limon</i> (L.) Burm.f.]	2623
311	N316	Orris resinoid (<i>Iris germanica</i> L.)	-
312	N317	Tamarind extract (<i>Tamarindus indica</i> L.)	-
313	N318	Horseradish oil (<i>AArmoracia la pathifolia</i> Gilib)	-
314	N319	Fenugreek seed extract (<i>Trigonella foenumgraecum</i> L.)	24 85
315	N320	Celery leaf oil (<i>Apium graveolens</i> L.)	-
316	N321	Cedarwood oil terpenes	-
317	N322	Nutmeg oleoresin (<i>Myristica fragrans</i> Houtt)	-
318	N324	Coriander oil/oleoresin (<i>Coriandrum sativum</i> L.)	2334
319	N325	Fenugreek (<i>Trigonella foenum-graecum</i> L.)	2484
320	N326	Leek oil (<i>Allium porrum</i>)	-
321	N327	Orange peel extract, sweet [<i>Citrus sinensis</i> (L.) Osbeck]	2824
322	N329	Citrus junos peel oil	2318
323	N330	Algues absolute	-
324	N331	Oregano oleoresin (<i>Lippia</i> spp.)	2827
325	N332	Glycyrrhizin, ammoniated (<i>Glycyrrhiza</i> spp.)	2528
326	N333	Savory winter oil (<i>Satureja montana</i> L.)	3016
327	N33-1	Styrax (<i>Liquidambar</i> spp.)	3036
328	N335	Asafoetida fluid extract (<i>Ferula assafoetida</i> L.)	2106
329	N336	Peach tree leaf absolute (<i>Prunus persica</i> L.Batsch)	-
330	N337	Dittany of crete (<i>Origanum dictamnus</i> L.)	2399
331	N338	Hops oil (<i>Humulus lupulus</i> L.)	2580
332	N339	Labdanum oil (<i>Cistus ladaniferus</i>)	2609
333	N340	Lavender absolute (<i>Lavandula angustidolia</i>)	2620
334	N341	Opoponax extract resinoid (<i>Commiphora</i> spp.)	-
335	N342	Ash bark, prickly, extract (<i>Zanthoxylum</i> spp.)	2110 4754
336	N343	Castor oil (<i>Ricinus communis</i>)	2263
337	N344	Catechu powder (<i>Acacia catechu</i> Willd.)	2265
338	N345	Wormwood (<i>Artemisia absinthium</i> L.)	3114
339	N346	Neroli bigarade oil (<i>Citrus aurantium</i> L.)	2771
340	N347	Ghatti gum (<i>Anogeissus latifolia</i> Wall.)	2519
341	N348	Wormwood extract (<i>Artemisia absinthium</i> L.)	3115
342	N349	Juniper extract (<i>Juniperus communis</i> L.)	2603
343	N350	Licorice extract powder (<i>Glycyrrhiza glabra</i> L.)	2629
344	N351	Betaine (Natural Extract)	4223
345	N352	Pine tar oil (<i>Pinus</i> spp.)	2907
346	N353	Oakmoss absolute (<i>Evernia</i> spp.)	2795

Table B.2 (Continued)

No.	Coding	English Name of Flavor	Number of FEMA ^a code
347	N354	Scotch spearmint oil (<i>Mentha cardiaca</i> L.)	4221
348	N355	Hyssop extract (<i>Hyssopus officinalis</i> L.)	2590
349	N356	Angostura extract (<i>Galipea officinalis</i> Han-cock)	2092
350	N357	Chamomile (German) extract (<i>Matricaria chamomilla</i> L.)	-
351	N358	Pomegranate concentrate	-
352	N359	L-Threonine	4710
353	N360	L-Serine	-
354	N361	Civet absolute (<i>Viverra civetta</i> Schreber V. <i>zibetha</i> Schreber.)	2319
355	N362	Annatto extract (<i>Bixa orellana</i> L.)	2103
356	N363	Cascarilla bark extract (<i>Croton</i> spp.)	2254
357	N364	Cinnanon bark oil/oleoresin (<i>Cinnamomum</i> spp.)	2290
358	N365	Karaya gum (<i>Sterculia urens</i>)	2605
359	N366	Petitgrain mandarin oil (<i>Citrus reticulata</i> Blanco var. mandarin)	2854
360	N367	Pine needle oil, dwarf, oil [<i>Pinus mugo</i> turra var. <i>pumilio</i> (Haenke) Zenari]	2904
361	N368	Rose hips extract (<i>Rosa</i> spp.)	2990
362	N369	Savory summer oil (<i>Satureja hortensis</i> L.)	3013
363	N370	Snakeroot oil, Canadian (<i>Asarum canadense</i> L.)	3023
364	N371	Tannic acid	3042
365	N372	Tragacanth gum (<i>Astragalus</i> spp.)	3079
366	N373	Marjoram oleoresin /extract [<i>Majorana hortensis</i> Moench (<i>Origanum majorana</i> L.)]	2659
367	N374	Grains of paradise extract[Aframomum melegueta (Rosc.) K. Schum]	2529
368	N375	Hesperetin	4313
369	N376	Phloretin	4390
370	N377	Sesame CO ₂ extract	
371	N378	Sesame dist.	
372	N379	Katsuobushi CO2 extract	
373	N380	Rum absolute	
374	N381	Toushi oleoresin (<i>Douchi</i> oleoresin)	
375	N382	Althea root (<i>Althea officinalis</i> L.)	2048
376	N383	Balm (<i>Melissa officinalis</i> L.)	2111
377	N384	Cajeput oil (<i>Melaleuca cajuputi</i> Powell)	2225
378	N387	Corn silk (<i>Zea mays</i> L.)	2335
379	N388	Cubebs (<i>Piper cubeba</i> L. f.)	2338
380	N389	Aloe extract (<i>Aloe</i> spp.)	2047
381	N390	Ambergris tincture	2049
382	N391	Ambrette tincture (<i>Hibiscus abelmoschus</i> L.)	2052
383	N392	Swallowroot (<i>Decalepis hamiltonii</i>) extract	4283
384	N393	Date concrete (<i>Ziziphus jujuba</i>)	
385	N394	Folded Apple Essence	
386	N395	β-Guaiene Guaia-1(5), 7(11)-diene	
387	N396	Algin (<i>Laminaria</i> spp. and other kelps)	2014
388	N397	Massoia bark oil (<i>Cryptocarya massoia</i>)	3747
389	N398	(-)-Homoeriodictiol sodium salt	4228
390	N399	Isoquercitrin, enzymatically modified	4225
391	N4 00	Gape seed extract (<i>Vitis vinifera</i>)	4045
392	N4 01	Spearmint extract (<i>Mentha spicata</i> L.)	3031
393	N4 02	Fusel oil, refined	2497

^aFEMA: Flavour and Extract Manufacturers Association.

Table B.3 – List of artificial flavors allowed to be used in foods

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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(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
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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- α 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 (<i>dl</i> -薄荷脑, <i>l</i> -薄荷脑)	Menthol(<i>dl</i> -Menthol, <i>l</i> -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> -Menthoxo)-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
71	S0071	反式-2-辛烯-4-醇	(<i>E</i>)-2-Octen-4-ol	3888
72	S0072	对- α 烯-3-醇(又名对-3-薄荷烯-1-醇)	<i>p</i> -Menth-3-en-1-ol	3563
73	S0073	对- α 烯-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 [(<i>E</i>)-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	甲基苯乙醚	Methyl phenethyl ether	3198
83	S0083	朗姆醚(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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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	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
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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
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	2,4-壬二烯醛(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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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</i> , <i>m</i> , <i>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
177	S0177	乙二醇缩肉桂醛	Cinnamaldehyde ethylene glycol acetal	2287
178	S0178	紫苏醛	Perillaldehyde	3557
179	S0179	对- 盖 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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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-Dodecadienal	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
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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(四氢噻吩-3-酮)	4, 5-Dihydro-3-(2 <i>H</i>)-thiophenone (Tetrahydrothiophen-3-one)	3266
244	S0244	2-乙基呋喃	2-Ethylfuran	3673
245	S0245	2-乙酰基呋喃	2-Acetylfuran	3163

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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
276	S0276	4-羟基-2,5-二甲基-3(2 <i>H</i>)-呋喃酮	4-Hydroxy-2,5-dimethyl-3(2 <i>H</i>)-furanone	3174
277	S0277	2,5-二甲基-4-甲氧基-3(2 <i>H</i>)-呋喃酮	2,5-Dimethyl-4-methoxy-3(2 <i>H</i>)-furanone	3664

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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(2 <i>H</i>)-呋喃酮	4-Acetoxy-2,5-dimethyl-3(2 <i>H</i>)-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
307	S0307	3-己烯酸	3-Hexenoic acid	3170
308	S0308	庚酸	Heptanoic acid	3348

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a
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				code
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(又名酞酐酸)	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-Methyloenanthic 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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of
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				FEMA ^a code
343	S0343	L-精氨酸	L-Arginine	3819
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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
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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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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
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-butenate	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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a
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				code
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	N-甲基邻氨基苯甲酸甲酯	Methyl N-methylantranilate (Dimethyl an-thranilate)	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
558	S0558	苯丙酸乙酯(又名氢化肉桂酸乙酯)	Ethyl 3-phenylpropionate (Ethyl hydrocin-namate)	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	水杨酸苯乙酯	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	惕各酸苯乙酯	Phenethyl tiglate	2870
572	S0572	3-乙酰基-2,5-二甲基噻吩	3-Acetyl-2,5-dimethylthiophene	3527
573	S0573	3,5,5-三甲基-1-己醇	3,5,5-Trimethyl-1-hexanol	3324
574	S0574	丁酸茴香酯	Anisyl butyrate	2100
575	S0575	异戊酸龙脑酯	Bornyl isovalerate	2165

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of
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				FEMA ^a code
576	S0576	2,6-二甲基-4-庚醇	2,6-Dimethyl-4-heptanol	3140
577	S0577	苯甲酸异丁酯	Isobutyl benzoate	2185
578	S0578	甲酸橙花酯	Neryl formate	2776
579	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
580	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
581	S0581	乙酸龙脑烯醇酯	Campholene acetate	3657
582	S0582	丙酸丙酯	Propyl propionate	2958
583	S0583	丙酸丁酯	Butyl propionate	2211
584	S0584	丙酸己酯	Hexyl propionate	2576
585	S0585	丙酮酸乙酯	Ethyl pyruvate	2457
586	S0586	丁酸辛酯	Octyl butyrate	2807
587	S0587	异丁酸丙酯	<i>n</i> -Propyl isobutyrate	2936
588	S0588	异丁酸异丁酯	Isobutyl isobutyrate	2189
589	S0589	异丁酸香茅酯	Citronellyl isobutyrate	2313
590	S0590	反式-2-丁烯酸顺式-3-己烯酯(又名反式-2-丁烯酸叶醇酯)	(<i>Z</i>)-3-Hexenyl(<i>E</i>)-2-butenate [Leaf (<i>E</i>)-2-butenate]	3982
591	S0591	丁二酸单薄荷酯(又名琥珀酸单薄荷酯)	Diethyl butanedioate (Momo-menthyl succinate)	3810
592	S0592	正戊酸正戊酯	Pentyl valerate	—
593	S0593	异戊酸辛酯	Octyl isovalerate	2814
594	S0594	己酸丁酯	Butyl hexanoate	2201
595	S0595	己酸苯乙酯	Phenethyl hexanoate	3221
596	S0596	异丁酸叶醇酯(又名顺式-3-己烯醇异丁酸酯)	Leaf isobutyrate [(<i>Z</i>)-3-Hexenyl isobutyrate]	3929
597	S0597	辛酸己酯	Hexyl octanoate	2575
598	S0598	2-辛烯酸乙酯	Ethyl 2-octenoate	3643
599	S0599	2,4,7-癸三烯酸乙酯	Ethyl 2,4,7-decatrienoate	3832
600	S0600	苯甲酸芳樟酯	Linalyl benzoate	2638
601	S0601	反式-2-甲基 2-丁烯酸顺式-3-己烯酯(又名惕各酸叶醇酯)	(<i>Z</i>)-3-Hexenyl (<i>E</i>)-2-methyl-2-butenate (Leaf tiglate)	3931
602	S0602	2-丁烯酸异丁酯	Isobutyl 2-butenate	3432
603	S0603	3-甲基丁酸己酯	Hexyl 3-methyl butanoate	3500
604	S0604	顺式-3-己烯酸顺式-3-己烯酯(又名顺式-3-己烯酸叶醇酯)	<i>cis</i> -3-Hexenyl <i>cis</i> -3-hexenoate (Leaf <i>cis</i> -3-hexenoate)	3689

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
605	S0605	3-羟基己酸甲酯	Methyl 3-hydroxyhexanoate	3508
606	S0606	苯甲酸香叶酯	Geranyl benzoate	2511
607	S0607	琥珀酸二甲酯	Dimethyl succinate	2396
608	S0608	硬脂酸乙酯	Ethyl stearate	3490
609	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
610	S0610	己酸反式-2-己烯酯	<i>trans</i> -2-Hexenyl hexanoate	3983
611	S0611	甲酸龙脑酯	Bornyl formate	2161
612	S0612	顺式-4-庚烯酸乙酯	Ethyl (<i>Z</i>)-hept-4-enoate	3975
613	S0613	辛酸戊酯	Amyl octanoate	2079
614	S0614	4-甲基戊酸甲酯	Methyl 4-methylvalerate	2721
615	S0615	乙酸胡椒醛酯	Heliotropin acetate	2912
616	S0616	丙酸肉桂酯	Cinnamyl propionate	2301
617	S0617	异丁酸甲基苯基原酯(又名异丁酸苏合香酯)	Methyl phenyl carbonyl isobutyrate (Styrallyl isobutyrate)	2687
618	S0618	异丁酸十二酯	Dodecyl isobutyrate	3452
619	S0619	异丁酸松油酯	Terpinyl isobutyrate	3050
620	S0620	水杨酸异丁酯	Isobutyl salicylate	2213
621	S0621	肉桂酸异戊酯	Isoamyl cinnamate	2063
622	S0622	乙酸异龙脑酯	Isobornyl acetate	2160
623	S0623	γ -戊内酯	γ -Valerolactone	3103
624	S0624	γ -己内酯	γ -Hexalactone	2556
625	S0625	γ -庚内酯	γ -Heptalactone	2539
626	S0626	γ -辛内酯	γ -Octalactone	2796
627	S0627	γ -壬内酯	γ -Nonalactone	2781
628	S0628	γ -癸内酯	γ -Decalactone	2360
629	S0629	γ -十二内酯	γ -Dodecalactone	2400
630	S0630	γ -丁内酯	γ -Butyrolactone	3291
631	S0631	δ -己内酯	δ -Hexalactone	3167
632	S0632	δ -辛内酯	δ -Octalactone	3214
633	S0633	δ -壬内酯	δ -Nonalactone	3356
634	S0634	δ -癸内酯	δ -Decalactone	2361
635	S0635	δ -十一内酯	δ -Undecalactone	3294
636	S0636	δ -十二内酯	δ -Dodecalactone	2401

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
637	S0637	十五内酯	Pentadecanolide	2840
638	S0638	5-羟基-2-癸烯酸 δ -内酯	5-Hydroxy-2-decenoic acid δ -lactone (Coco-lactone)	3744
639	S0639	3-丙叉苯酐	3-Propylidenephthalide	2952
640	S0640	3-丁叉苯酐	3-Butylidenephthalide	3333
641	S0641	薄荷内酯	Mintlactone	3764
642	S0642	δ -十三内酯	δ -Tridecalactone	—
643	S0643	δ -十四内酯	δ -Tetradecalactone	3590
644	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
645	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
646	S0646	威士忌内酯	Whiskey lactone	3803
647	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
648	S0648	黄葵内酯	Ambrettolide	2555
649	S0649	α -当归内酯	α -Angelica lactone	3293
650	S0650	γ -甲基癸内酯	γ -Methyldecalactone	3786
651	S0651	β -石竹烯	β -Caryophyllene	2252
652	S0652	巴伦西亚橘烯	Valencene	3443
653	S0653	月桂烯	Myrcene	2762
654	S0654	<i>d</i> -柠檬烯	<i>d</i> -Limonene	2633
655	S0655	异松油烯	Terpinolene	3046
656	S0656	罗勒烯	Ocimene	3539
657	S0657	莰烯	Camphene	2229
658	S0658	α -蒎烯	α -Pinene	2902
659	S0659	β -蒎烯	β -Pinene	2903
660	S0660	1,8-桉叶素	1,8-Cineole	2465
661	S0661	1,4-桉叶素	1,4-Cineole	3658
662	S0662	二氢香豆素	Dihydrocoumarin	2381
663	S0663	1,4-二甲基-4-乙酰基-1-环己烯	1,4-Dimethyl-4-acetyl-1-cyclohexene	3449
664	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-dimethylbicyclo[3.1.1]-hept-2-ene (Myrtenal)	3395
665	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-ox-aspiro(4,5)-dec-6-ene]	3774

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
666	S0666	1,3,5-十一碳三烯	1,3,5-Undecatriene	3795
667	S0667	对, α -二甲基苯乙烯	<i>p</i> , α -Dimethylstyrene	3144
668	S0668	α -水芹烯	α -Phellandrene	2856
669	S0669	红没药烯	Bisabolene	3331
670	S0670	γ -松油烯	γ -Terpinene	3559
671	S0671	6-羟基二氢茶螺烷	6-Hydroxydihydrotheaspirane	3549
672	S0672	1-甲基-3-甲氧基-4-异丙基苯	1-Methyl-3-methoxy-4-isopropylbenzene	3436
673	S0673	间-二甲氧基苯	<i>m</i> -Dimethoxybenzene	2385
674	S0674	对-异丙基甲苯	<i>p</i> -Cymene	2356
675	S0675	3,4-二甲酚	3,4-Dimethylphenol	3596
676	S0676	1-甲基萘	1-Methylnaphthalene	3193
677	S0677	1,2-二甲氧基苯	1,2-Dimethoxybenzene	3799
678	S0678	α -金合欢烯	α -Farnesene	3839
679	S0679	苏合香烯	Styrene	3233
680	S0680	α -松油烯	α -Terpinene	3558
681	S0681	3-萜烯	3-Carene	3821
682	S0682	聚萜烯	Polylimonene	—
683	S0683	香菇素	Lenthionine	—
684	S0684	氧化石竹烯	Caryophyllene oxide	4085
685	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
686	S0686	甲硫醇	Methyl mercaptan	2716
687	S0687	3-甲硫基丙醇	3-(Methylthio) propanol	3415
688	S0688	正丁硫醇	1-Butanethiol	3478
689	S0689	2-甲基-1-丁硫醇	2-Methyl-1-butanethiol	3303
690	S0690	3-(甲硫基)-1-己醇	3-(Methylthio)-1-hexanol	3438
691	S0691	1,6-己二硫醇	1,6-Hexanedithiol	3495
692	S0692	糠基硫醇(又名咖啡醛)	Furfuryl mercaptan	2493
693	S0693	二甲基硫醚	Dimethyl sulfide	2746
694	S0694	二甲基二硫醚	Dimethyl disulfide	3536
695	S0695	二甲基三硫醚	Dimethyl trisulfide	3275
696	S0696	二丁基硫醚	Dibutyl sulfide	2215

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
697	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
698	S0698	二糠基二硫醚	Difurfuryl disulphide	3146
699	S0699	邻-甲硫基苯酚	<i>o</i> -(Methylthio)-phenol	3210
700	S0700	3-甲硫基丙醛	3-(Methylthio) propionaldehyde	2747
701	S0701	8-巯基薄荷酮	<i>p</i> -Mentha-8-thiol-3-one	3177
702	S0702	硫代乙酸糠酯	Furfuryl thioacetate	3162
703	S0703	3-甲硫基丙酸甲酯	Methyl 3-methylthiopropionate	2720
704	S0704	3-甲硫基丙酸乙酯	Ethyl 3-methylthiopropionate	3343
705	S0705	吲哚	Indole	2593
706	S0706	三甲基胺	Trimethylamine	3241
707	S0707	玫瑰醚	Rose oxide	3236
708	S0708	羟基香茅醇	Hydroxycitronellol	2586
709	S0709	3,5-二甲基-1,2,4-三硫杂环戊烷	3,5-Dimethyl-1,2,4-trithiolane	3541
710	S0710	2-甲基吡嗪	2-Methylpyrazine	3309
711	S0711	2,3-二甲基吡嗪	2,3-Dimethylpyrazine	3271
712	S0712	2,5-二甲基吡嗪	2,5-Dimethylpyrazine	3272
713	S0713	2,3,5-三甲基吡嗪	2,3,5-Trimethylpyrazine	3244
714	S0714	对-甲苯基乙醛	<i>p</i> -Tolylacetaldehyde	3071
715	S0715	2,6,6-三甲基-1 或 2-环己烯-1-甲醛	2,6,6-Trimethyl-1 or 2-cyclohexen-1-carboxaldehyde	3639
716	S0716	2-异丁基-3-甲基吡嗪	2-Isobutyl 3-methylpyrazine	3133
717	S0717	2-甲氧基-3-仲丁基吡嗪	2-Methoxy-3- <i>sec</i> -butylpyrazine	3433
718	S0718	2,3-二乙基吡嗪	2,3-Diethylpyrazine	3136
719	S0719	3-乙基-2,6-二甲基吡嗪	3-Ethyl-2,6-dimethylpyrazine	3150
720	S0720	2-乙酰基吡嗪	Acetylpyrazine	3126
721	S0721	2-乙酰基-3-乙基吡嗪	2-Acetyl-3-ethylpyrazine	3250
722	S0722	2,3-二乙基-5-甲基吡嗪	2,3-Diethyl-5-methylpyrazine	3336
723	S0723	5-异丙基-2-甲基吡嗪	5-Isopropyl-2-methylpyrazine	3554
724	S0724	2,6-二甲基吡啶	2,6-Dimethylpyridine	3540
725	S0725	4-甲基噻唑	4-Methylthiazole	3716
726	S0726	α -甲基肉桂醛	α -Methylcinnamaldehyde	2697
727	S0727	5-羟乙基-4-甲基噻唑	5-Hydroxyethyl-4-methylthiazole	3204

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
728	S0728	2,4,5-三甲基噻唑	2,4,5-Trimethylthiazole	3325
729	S0729	2-乙基-4-甲基噻唑	2-Ethyl-4-methylthiazole	3680
730	S0730	5-乙烯基-4-甲基噻唑	4-Methyl-5-vinylthiazole	3313
731	S0731	2-乙酰基噻唑	2-Acetylthiazole	3328
732	S0732	2-异丙基-4-甲基噻唑	2-Isopropyl-4-methylthiazole	3555
733	S0733	2-异丁基噻唑	2-Isobutylthiazole	3134
734	S0734	苯并噻唑	Benzothiazole	3256
735	S0735	N-糠基吡咯	N-Furfuryl pyrrole	3284
736	S0736	2-乙酰基吡咯	2-Acetylpyrrole	3202
737	S0737	5,6,7,8-四氢喹啉	5,6,7,8-Tetrahydroquinoxaline	3321
738	S0738	2,4,5-三甲基-3-噁唑啉	2,4,5-Trimethyl-3-oxazoline	3525
739	S0739	2-甲基-4-丙基-1,3-噁唑烷	2-Methyl-4-propyl-1,3-oxathiane	3578
740	S0740	吡啶	Pyridine	2966
741	S0741	二丙基二硫醚	Propyl disulfide	3228
742	S0742	2-戊基硫醇	2-Pentanethiol	3792
743	S0743	邻-甲基苯硫酚	<i>o</i> -Toluenethiol	3240
744	S0744	苄基硫醇	Benzyl mercaptan	2147
745	S0745	1-对- 盖 烯-8-硫醇(又名 1-对-薄荷烯-8-硫醇)	1- <i>p</i> -Menthene-8-thiol	3700
746	S0746	甲基丙基二硫醚	Methyl propyl disulfide	3201
747	S0747	甲基苄基二硫醚	Methyl benzyl disulfide	3504
748	S0748	甲基糠基二硫醚	Methyl furfuryl disulfide	3362
749	S0749	烯丙基二硫醚	Allyl disulfide	2028
750	S0750	双(2-甲基-3-呋喃基)二硫醚	Bis(2-methyl-3-furyl) disulfide	3259
751	S0751	糠基甲基硫醚	Furfuryl methyl sulfide	3160
752	S0752	2,6-二甲基苯硫酚	2,6-Dimethylthiophenol	3666
753	S0753	2-甲基-3(2-呋喃基)丙烯醛	2-Methyl-3(2-furyl) acrolein	2704
754	S0754	2-甲基四氢噻吩-3-酮	2-Methyltetrahydrothiophen-3-one	3512
755	S0755	2-甲基-5-(甲硫基)呋喃	2-Methyl-5-(methylthio) furan	3366
756	S0756	2-羟基-3,5,5-三甲基-2-环己烯酮	2-Hydroxy-3,5,5-trimethyl-2-cyclohexenone	3459
757	S0757	糠酸甲酯	Methyl 2-furoate	2703
758	S0758	硫代乙酸乙酯	Ethyl thioacetate	3282
759	S0759	硫代乙酸丙酯	Propyl thioacetate	3385
760	S0760	3-巯基丙酸乙酯	Ethyl 3-mercaptopropionate	3677

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
761	S0761	硫代丁酸甲酯	Methyl thiobutyrate	3310
762	S0762	异硫氰酸烯丙酯	Allyl isothiocyanate	2034
763	S0763	2-硫代糠酸甲酯	Methyl 2-thiofuroate	3311
764	S0764	3-甲基-1,2,4-三噻烷	3-Methyl-1,2,4-trithiane	3718
765	S0765	2,3,5,6-四甲基吡嗪	2,3,5,6-Tetramethylpyrazine	3237
766	S0766	2-乙基吡嗪	2-Ethylpyrazine	3281
767	S0767	2-乙基-3,(5 或 6)-二甲基吡嗪	2-Ethyl-3(5 or 6)-dimethylpyrazine	3149
768	S0768	2-甲氧基-3-异丁基吡嗪	2-Methoxy-3-isobutylpyrazine	3132
769	S0769	1-甲基-2-乙酰基吡咯	1-Methyl-2-acetylpyrrole	3184
770	S0770	N-乙基-2-乙酰基吡咯	1-Ethyl-2-acetylpyrrole	3147
771	S0771	喹啉	Quinoline	3470
772	S0772	6-甲基喹啉	6-Methylquinoline	2744
773	S0773	5-甲基喹噁啉	5-Methylquinoxaline	3203
774	S0774	哌啶	Piperidine	2908
775	S0775	β -甲基吲哚	β -Methylindole	3019
776	S0776	5-乙基-2-甲基吡啶	5-Ethyl-2-methylpyridine	3546
777	S0777	3-乙基吡啶	3-Ethylpyridine	3394
778	S0778	2-乙酰基吡啶	2-Acetylpyridine	3251
779	S0779	3-乙酰基吡啶	3-Acetylpyridine	3424
780	S0780	甲酸肉桂酯	Cinnamyl formate	2299
781	S0781	异戊胺	Isopentylamine	3219
782	S0782	苯乙胺	Phenethylamine	3220
783	S0783	2-甲基-1,3-二硫环戊烷	2-Methyl-1,3-dithiolane	3705
784	S0784	6-乙酰氧基二氢茶螺烷	6-Acetoxydihydrotheaspirane	3651
785	S0785	4,5-二甲基噻唑	4,5-Dimethyl thiazole	3274
786	S0786	3-巯基己醇	3-Mercaptohexanol	3850
787	S0787	三硫丙酮	Trithioacetone	3475
788	S0788	2,6-二甲基吡嗪	2,6-Dimethylpyrazine	3273
789	S0789	2-(甲硫基)乙酸乙酯	Ethyl 2-(methylthio) acetate	3835
790	S0790	乙酸 3-巯基己酯	3-Mercaptohexyl acetate	3851
791	S0791	2-(甲基二硫基)丙酸乙酯	Ethyl 2-(methyldithio) propionate	3834
792	S0792	3-(甲硫基)丁酸乙酯	Ethyl 3-(methylthio) butyrate	3836
793	S0793	丁酸 3-巯基己酯	3-Mercaptohexyl butyrate	3852
794	S0794	己酸 3-巯基己酯	3-Mercaptohexyl hexanoate	3853

Table B.3 (Continued)

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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
828	S0828	(5 <i>H</i>)-5-甲基-6,7-二氢环戊基并(b)吡嗪	(5 <i>H</i>)-5-Methyl-6,7-dihydro-cyclopenta(b)pyrazine	3306
829	S0829	2-甲氧基吡嗪	2-Methoxypyrazine	3302
830	S0830	2-,5或6-甲氧基-3-甲基吡嗪	2-,5 or 6-Methoxy-3-methylpyrazine	3183
831	S0831	2-乙酰基-3,5(或6)-二甲基吡嗪	2-Acetyl-3,5(or 6)dimethyl pyrazine	3327
832	S0832	2-乙酰基-3-甲基吡嗪	2-Acetyl 3-methyl pyrazine	3964
833	S0833	四氢吡咯(吡咯烷)	Tetrahydropyrrole (Pyrrolidine)	3523
834	S0834	2-异丁基吡啶	2-Isobutyl pyridine	3370
835	S0835	2-乙基-4,5-二甲基噁唑	2-Ethyl-4,5-dimethyloxazole	3672
836	S0836	硫化铵	Ammonium sulfide	2053
837	S0837	2-巯基丙酸乙酯	Ethyl 2-mercaptopropionate	3279
838	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
839	S0839	1,4-二噻烷	1,4-Dithiane	3831
840	S0840	桃金娘烯醇	Myrtenol	3439
841	S0841	胡椒碱	Piperine	2909
842	S0842	2,3-二甲基苯并呋喃	2,3-Dimethylbenzofuran	3535
843	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
844	S0844	γ -紫罗兰酮	γ -Ionone	3175
845	S0845	α -二氢紫罗兰酮	Dihydro-Alpha-ionone	3628
846	S0846	<i>d</i> -胡椒酮(又名对- 盖 -1-烯-3-酮)	<i>d</i> -Piperitone (<i>p</i> -menth-1-en-3-one)	2910
847	S0847	胡椒烯酮[又名对- 盖 -1,4(8)-二烯-3-酮]	Piperitenone (<i>p</i> -Mentha-1,4(8)-dien-3-one)	3560
848	S0848	L-天冬氨酸	L-Aspartic acid	3656
849	S0849	DL-异亮氨酸	DL-Isoleucine	3295
850	S0850	焦木酸提取物	Pyroligneous acid extract	2968
851	S0851	乙酸钠(又名醋酸钠)	Sodium acetate	3024
852	S0852	双乙酸钠(又名二醋酸钠)	Sodium diacetate	3900
853	S0853	琥珀酸二钠	Disodium succinate	3277
854	S0854	5'-鸟苷酸二钠	Disodium 5'-guanylate	3668
855	S0855	5'-肌苷酸二钠	Disodium 5'-inosinate	3669
856	S0856	磷酸三钙	Tricalcium phosphate	3081
857	S0857	δ -十六内酯	δ -Hexadecalactone	4673
858	S0858	(+/-)二氢薄荷内酯	(+/-)Dihydromintlactone	4032
859	S0859	顺式-4-十二烯醛	(<i>Z</i>)-4-Dodecenal	4036

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
860	S0860	4,5-环氧反式-2-癸烯醛	4,5-Epoxy <i>trans</i> -2-decenal	4037
861	S0861	2-乙基-5-甲基吡嗪	2-Ethyl-5-methylpyrazine	3154
862	S0862	顺式-3-顺式-6-壬二烯-1-醇	<i>cis</i> -3- <i>cis</i> -6-Nonadien-1-ol	3885
863	S0863	2-甲基-1-丁醇	2-Methyl-1-butanol	3998
864	S0864	异龙脑	Isoborneol	2158
865	S0865	2-壬醇	2-Nonanol	3315
866	S0866	反式-2-辛烯-1-醇	(<i>E</i>)-2-Octen-1-ol (<i>trans</i> -2-Octen-1-ol)	3887
867	S0867	香芹醇	Carveol	2247
868	S0868	对-莰烷-2-酮(又名对-薄荷烷-2-酮)	<i>p</i> -Menthan-2-one	3176
869	S0869	4-甲基-3-戊烯-2-酮	4-Methyl-3-penten-2-one	3368
870	S0870	反式,反式-3,5-辛二烯-2-酮	<i>trans,trans</i> -3,5-Octadien-2-one	4008
871	S0871	2-甲基呋喃	2-Methyl furan	4179
872	S0872	3-癸烯-2-酮	3-Decen-2-one	3532
873	S0873	2-辛烯-4-酮	2-Octen-4-one	3603
874	S0874	2-呋喃基-2-丙酮	(2-Furyl)-2-propanone	2496
875	S0875	5-甲基-2,3-己二酮	5-Methyl-2,3-hexanedione	3190
876	S0876	2-甲基-3-戊烯酸	2-Methyl-3-pentenoic acid	3464
877	S0877	L-酪氨酸	L-Tyrosine	3736
878	S0878	2-氧代戊二酸	2-Oxopentanedioic acid	3891
879	S0879	4-茴香酸	4-Anisic acid	3945
880	S0880	亚油酸	Linoleic acid	3380
881	S0881	甘草酸	Glycyrrhizic acid	—
882	S0882	L-胱氨酸	L-Cystine	—
883	S0883	L-蛋氨酸	L-Methionine	—
884	S0884	L-谷氨酰胺	L-Glutamine	3684
885	S0885	2-丙硫醇	2-Propanethiol	3897
886	S0886	4-巯基-4-甲基-2-戊酮	4-Mercapto-4-methyl-2-pentanone	3997
887	S0887	1,2-乙二硫醇	1,2-Ethanedithiol	3484
888	S0888	异戊烯基硫醇	Prenyl mercaptan	3896
889	S0889	<i>d,l</i> -(3-氨基-3-羧基丙基)二甲基氯化硫(又名甲基蛋氨酸-氯化硫)	<i>d, l</i> -(3-Amino-3-carboxypropyl) dimethyl-sulfonium chloride (<i>d, l</i> -Methylmethionine sulfonium chloride)	3445
890	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
891	S0891	异丁基硫醇	Isobutyl mercaptan	3874

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
892	S0892	苯硫酚(原名称为苄基硫醇)	Benzenethiol	3616
893	S0893	异硫氰酸苄酯	Benzyl isothiocyanate	—
894	S0894	甲基烯丙基三硫醚	Allyl methyl trisulfide	3253
895	S0895	2-戊基噻吩	2-Pentyl thiophene	4387
896	S0896	3,5-二乙基-1,2,4-三硫杂环戊烷	3,5-Diethyl-1,2,4-trithiolane	4030
897	S0897	噻吩	Thiophene	—
898	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
899	S0899	异硫氰酸 3-甲硫基丙酯	3-Methylthiopropyl isothiocyanate	3312
900	S0900	3-甲基丁基硫醇	3-Methylbutanethiol	3858
901	S0901	2-乙酰基-2-噻唑啉	2-Acetyl-2-thiazoline	3817
902	S0902	甲基丙基三硫醚	Methyl propyl trisulfide	3308
903	S0903	噻唑	Thiazole	3615
904	S0904	吡嗪	Pyrazine	4015
905	S0905	甲基 1-丙烯基二硫醚	Methyl 1-propenyl disulfide	3576
906	S0906	甲酸丙酯	Propyl formate	2943
907	S0907	香兰素 3-(<i>l</i> - 荳 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
908	S0908	3-戊烯-2-酮	3-Penten-2-one	3417
909	S0909	十二酸甲酯(又名月桂酸甲酯)	Methyl dodecanoate (Methyl laurate)	2715
910	S0910	乙酸紫苏酯(又名对-1,8- 荳 二烯-7-醇乙酸酯)	Perillyl acetate(<i>p</i> -Mentha-1,8-dien-7-yl acetate)	3561
911	S0911	苹果酸二乙酯	Diethyl malate	2374
912	S0912	甲硫基乙酸甲酯	Methyl (methylthio) acetate	4003
913	S0913	2-乙酰基-1-吡咯啉	2-Acetyl-1-pyrroline	4249
914	S0914	甲酸异丙酯	Isopropyl formate	2944
915	S0915	4-甲基-2-戊烯醛	4-Methyl-2-pentenal	3510
916	S0916	亚油酸乙酯	Ethyl linoleate	—
917	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
918	S0918	乙酸十二醇酯	Dodecyl acetate	2616
919	S0919	2-乙基丁醛	2-Ethyl butyraldehyde	2426
920	S0920	辛酸辛酯	Octyl caprylate	2811
921	S0921	己醛二乙缩醛	Hexanal diethyl acetal	—
922	S0922	丙酸异丙酯	Isopropyl propionate	2959

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
923	S0923	丁酸反式-2-己烯酯	<i>trans</i> -2-Hexenyl butyrate	3926
924	S0924	异硫氰酸丁酯	Butyl Isothiocyanate	4082
925	S0925	<i>N</i> -葡萄糖酰基乙醇胺	<i>N</i> -Gluconyl ethanolamine	4254
926	S0926	<i>N</i> -乳酰基乙醇胺	<i>N</i> -Lactoyl ethanolamine	4256
927	S0927	1-庚烯-3-醇	1-Hepten-3-ol	4129
928	S0928	乙硫醇	Ethanethiol	4258
929	S0929	六偏磷酸钠	Sodium hexameta phosphate	3027
930	S0930	乙酸 <i>l</i> -龙脑酯	<i>l</i> -Bornyl acetate	4080
931	S0931	反式- α -突厥酮	<i>trans</i> - α -Damascone	4088
932	S0932	二乙基二硫醚	Diethyl disulfide	4093
933	S0933	2,5-二甲基-3(2 <i>H</i>)-呋喃酮	2,5-Dimethyl-3(2 <i>H</i>)-furanone	4101
934	S0934	香叶酸	Geranic acid	4121
935	S0935	1-(3-羟基-5-甲基-2-噻吩)乙酮	1-(3-Hydroxy-5-methyl-2-thienyl) ethanone	4142
936	S0936	异黄葵内酯	Isoambrettolide	4145
937	S0937	异丁酸异龙脑酯	Isobornyl isobutyrate	4146
938	S0938	<i>N</i> -甲基邻氨基苯甲酸异丁酯	Isobutyl <i>N</i> -methylantranilate	4149
939	S0939	丁酸 3-(甲硫基)丙酯	Methionyl butyrate [3-(Methylthio) propyl butyrate]	4160
940	S0940	(S1)-甲氧基-3-庚硫醇	(S1)-Methoxy-3-heptanethiol	4162
941	S0941	5- <i>Z</i> -辛烯酸甲酯	Methyl 5- <i>Z</i> -octenoate	4165
942	S0942	<i>N</i> -乙酰基邻氨基苯甲酸甲酯	Methyl <i>N</i> -acetylantranilate	4170
943	S0943	3-甲基-2-(3-甲基-2-丁烯)呋喃	3-Methyl-2-(3-methylbut-2-enyl) furan	4174
944	S0944	乙酸植醇酯	Phytol acetate	4197
945	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
946	S0946	三乙胺	Triethylamine	4246
947	S0947	丙酸茴香酯	Anisyl propionate	2102
948	S0948	丁酸 3-丁酮-2-醇酯	Butan-3-one-2-yl butanoate	3332
949	S0949	异喹啉	Isoquinoline	2978
950	S0950	2-丙酰噻唑	2-Propionylthiazole	3611
951	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
952	S0952	丁酸松油酯	Terpinyl butyrate	3049
953	S0953	3-正丁基苯酞	3- <i>n</i> -Butylphthalide	3334

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
954	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
955	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-methyl-ethyl)-, (6 <i>R</i>)-	4200
956	S0956	3-甲基-2-丁烯-1-醇	3-Methyl-2-buten-1-ol	3647
957	S0957	对- 盖 -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
958	S0958	乙酸 2-辛烯醇酯	2-Octen-1-yl acetate	3516
959	S0959	1-(对-甲氧基苯基)-2-丙酮	1-(<i>p</i> -Methoxyphenyl)-2-propanone	2674
960	S0960	十八酸丁酯(又名硬脂酸丁酯)	Butyl octadecanoate (Butyl stearate)	2214
961	S0961	(+/-)-1-苯乙基硫醇	(+/-)-1-Phenylethylmercaptan	4061
962	S0962	4-异丙基-2-环己烯酮	4-Isopropyl-2-cyclohexenone	3939
963	S0963	邻-甲氧基苯甲酸甲酯	Methyl <i>o</i> -methoxybenzoate	2717
964	S0964	丙酮醛	Pyruvaldehyde	2969
965	S0965	甲基乙基三硫醚	Methyl ethyl trisulfide	3861
966	S0966	2-甲基-2-(甲二硫基)-丙醛	2-Methyl-2-(methyldithio) propanal	3866
967	S0967	二(甲硫基)甲烷	Bis-(Methylthio) methane	3878
968	S0968	2,3,5-三硫杂己烷	2,3,5-Trithiahexane	4021
969	S0969	4-乙基辛酸	4-Ethyl octanoic acid	3800
970	S0970	二氢诺卡酮	Dihydronootkatone	3776
971	S0971	1-乙氧基-3-甲基-2-丁烯	1-Ethoxy-3-methyl-2-butene	3777
972	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
973	S0973	异戊酸糠酯	Furfuryl isovalerate	3283
974	S0974	异戊酸芳樟酯	Linalyl isovalerate	2646
975	S0975	3-甲基-2-丁醇	3-Methyl-2-butanol	3703
976	S0976	3-甲基-1-戊醇	3-Methyl-1-pentanol	3762
977	S0977	4-甲基-2-戊酮	4-Methyl-2-pentanone	2731
978	S0978	反式-3-顺式-6-壬二烯醇	<i>trans</i> -3- <i>cis</i> -6-Nonadienol	3884
979	S0979	庚酸甲酯	Methyl heptanoate	2705
980	S0980	顺式-3-己烯醇丙酸酯	(<i>Z</i>)-3-Hexenyl propionate	3933

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
981	S0981	反式-2-癸烯酸乙酯	Ethyl <i>trans</i> -2-decenoate	3641
982	S0982	2-乙基苯酚	2-Ethyl phenol	—
983	S0983	盐酸硫胺素	Thiamine hydrochloride	3322
984	S0984	<i>N</i> -甲基吡咯-2-甲醛	<i>N</i> -Methyl pyrrol-2-carboxaldehyde	4332
985	S0985	乙酸香兰素酯	Vanillin acetate	3108
986	S0986	L-组氨酸	L-Histidine	3694
987	S0987	δ -突厥酮	δ -Damascone	3622
988	S0988	2-甲基戊酸乙酯	Ethyl 2-methylpentanoate	3488
989	S0989	4-甲硫基-2-丁酮	4-Methylthio-2-butanone	3375
990	S0990	乳酸 <i>l</i> -薄荷酯	<i>l</i> -Menthyl lactate	3748
991	S0991	甲基 3-甲基-1-丁烯基二硫醚	Methyl 3-methyl-1-butenyl disulfide	3865
992	S0992	1-巯基-2-丙酮	1-Mercapto-2-propanone	3856
993	S0993	乙酸正戊酯	Pentyl acetate	—
994	S0994	胡薄荷酮	Pulegone	2963
995	S0995	1-苯基丙醇-1	1-Phenylpropan-1-ol	2884
996	S0996	4-苯基-2-丁醇	4-Phenyl-2-butanol	2879
997	S0997	庚醇-3	Heptan-3-ol	3547
998	S0998	3-乙酰氧基己酸甲酯	Methyl 3-acetoxy hexanoate	—
999	S0999	对- 盖 -1-烯-3-醇(又名对-1-薄荷烯-3-醇)	<i>p</i> -Menth-1-en-3-ol	3179
1000	S1000	4- 萜 醇(又名 4-侧柏醇)	4-Thujanol	3239
1001	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
1002	S1002	联苯	Biphenyl	3129
1003	S1003	顺式-4-羟基-6-十二烯酸内酯	(<i>Z</i>)-4-Hydroxy-6-dodecenoic acid lactone	3780
1004	S1004	甲基亚磺酰甲烷	Methylsulfinylmethane	3875
1005	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)	—
1006	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
1007	S1007	异亚戊基异戊胺	Isopentylidene isopentylamine	3990

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1008	S1008	戊酸异戊酯	Isoamyl valerate	—
1009	S1009	丙酸反式-2-己烯酯	<i>trans</i> -2-Hexenyl propionate 2-Hexen-1-ol,propanoate,(<i>E</i>)	3932
1010	S1010	硫化氢(仅用于热反应香料)	Hydrogen sulfide	3779
1011	S1011	戊酸甲酯	Methyl valerate	2752
1012	S1012	丁酸异丙酯	Isopropyl butyrate	2935
1013	S1013	烯丙基甲基二硫醚	Allyl methyl disulfide	3127
1014	S1014	3-壬酮	3-Nonanone	3440
1015	S1015	二苄基二硫醚	Benzyl disulfide	3617
1016	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
1017	S1017	乙酸 3-(乙酰巯基)己酯	3-Acetylmercaptohexyl acetate	3816
1018	S1018	己酸甲硫醇酯	S-Methyl hexanethioate (methyl thiohexanoate)	3862
1019	S1019	反式-2-丁烯酸(又名巴豆酸)	(<i>E</i>)-2-Butenoic acid (Crotonic acid)	3908
1020	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
1021	S1021	己酸苄酯	Benzyl hexanoate	4026
1022	S1022	烯丙基丙基二硫醚	Allyl propyl disulfide	4073
1023	S1023	2,8-表硫-顺式-对-莰烷 4,7,7-三甲基-6-硫杂双环[3.2.1]辛烷 硫代桉叶素	2,8-Epithio- <i>cis</i> - <i>p</i> -menthane 4,7,7-Trimethyl-6-thiabicyclo[3.2.1]octane Thiocineole	4108
1024	S1024	癸酸甲酯	Methyl decanoate	—
1025	S1025	甲酸异丁酯	Isobutyl formate	2197
1026	S1026	4-庚酮	4-Heptanone	2546
1027	S1027	戊酸丁酯	Butyl valerate	2217
1028	S1028	丁酸环己酯	Cyclohexyl butyrate	2351
1029	S1029	山梨酸乙酯(又名 2,4-己二烯酸乙酯)	Ethyl sorbate (Ethyl 2,4-hexadienecate)	2459
1030	S1030	单油酸甘油酯	Glyceryl monooleate	2526
1031	S1031	5-羟基-4-辛酮	5-Hydroxy-4-octanone	2587
1032	S1032	壬酸甲酯	Methyl nonanoate	2724
1033	S1033	丙酸橙花酯	Neryl propionate	2777
1034	S1034	肉桂酸丙酯	Propyl cinnamate	2938
1035	S1035	丁酸玫瑰酯	Rhodinyl butyrate	2982
1036	S1036	异丁酸玫瑰酯	Rhodinyl isobutyrate	2983

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1037	S1037	丙酸松油酯	Terpinyl propionate	3053
1038	S1038	丙酸糠酯	Furfuryl propionate	3346
1039	S1039	戊酸糠酯	Furfuryl pentanoate	3397
1040	S1040	异茉莉酮	Isojasnone	3552
1041	S1041	苄基甲基硫醚	Benzyl methyl sulfide	3597
1042	S1042	3-甲基-2-丁烯醛	3-Methyl-2-butenal	3646
1043	S1043	2,4-癸二烯酸丙酯	Propyl 2,4-decadienoate	3648
1044	S1044	反式-2-己烯酸己酯	Hexyl <i>trans</i> -2-hexenoate	3692
1045	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
1047	S1047	反式-2-辛烯酸甲酯	Methyl <i>trans</i> -2-octenoate	3712
1048	S1048	2,2,6-三甲基-6-乙基四氢吡喃	2,2,6-Trimethyl-6-vinyltetrahydropyran	3735
1049	S1049	香紫苏内酯	Sclareolide[Decahydro-3a,6,6,9a-tetramethyl-naphtho(2,1b)furan-2(1H)-one]	3794
1050	S1050	苯甲酸甲硫醇酯	S-Methyl benzothioate	3857
1051	S1051	反式-2-己烯酸顺式-3-己烯酯	(<i>Z</i>)-3-Hexenyl(<i>E</i>)-2-hexenoate	3928
1052	S1052	2-巯基苯甲醚	2-Mercaptoanisole	4159
1053	S1053	香兰素苏和赤-2,3-丁二醇缩醛	Vanillin erythro and threo-butan-2,3-diol acetal	4023
1054	S1054	反式 6-甲基-3-庚烯-2-酮	(<i>E</i>)-6-Methyl-3-hepten-2-one	4001
1055	S1055	(±)3-巯基丁酸乙酯	(±)-Ethyl 3-mercaptobutyrate	3977
1056	S1056	3-巯基-2-甲基戊醇	3-Mercapto-2-methylpentan-1-ol	3996
1057	S1057	乙醛二异戊醇缩醛	Acetaldehyde diisooamyl acetal	4024
1058	S1058	(+/-)-2-苯基-4-甲基-2-己烯醛	(+/-)-2-Phenyl-4-methyl-2-hexenal	4194
1059	S1059	2-庚硫醇	2-Heptanethiol	4128
1060	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
1061	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
1062	S1062	己酸异丙酯	Isopropyl hexanoate	2950
1063	S1063	2,4-己二烯-1-醇	2,4-Hexadien-1-ol	3922
1064	S1064	十六烷酸甲酯	Methyl hexadecanoate	—
1065	S1065	5-甲基-2-噻吩甲醛	5-Methyl-2-thiophenecarboxaldehyde	3209
1066	S1066	4-甲基-2,6-二甲氧基苯酚	4-Methyl-2,6-dimethoxyphenol	3704

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1067	S1067	对-甲氧基肉桂醛	<i>p</i> -Methoxycinnamaldehyde	3567
1068	S1068	2,4,5-三甲基噁唑	2,4,5-Trimethyloxazole	4394
1069	S1069	苯甲醛二乙缩醛	Benzaldehyde diethyl acetal	—
1070	S1070	<i>d</i> -新薄荷醇	<i>d</i> -Neo-Menthol	2666
1071	S1071	2-壬烯酸 γ -内酯	2-Nonenoic acid gamma-lactone	4188
1072	S1072	反式-4-癸烯酸乙酯	Ethyl <i>trans</i> -4-decenoate	3642
1073	S1073	晚香玉内酯{又名二氢-5-[(<i>Z</i> , <i>Z</i>)-2,5-辛二烯-2(3 <i>H</i>)-呋喃酮]}	Tuberose Lactone {Dihydro-5-[(<i>Z</i> , <i>Z</i>)-octa-2,5-dienyl]-2(3 <i>H</i>)-furanone}	4067
1074	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
1075	S1075	乙酸 3-巯基庚酯	3-Mercaptoheptyl acetate	4289
1076	S1076	甲基纤维素	Methyl cellulose	2696
1077	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
1078	S1078	异戊醛二乙缩醛	Isovaleraldehyde diethyl acetal	4371
1079	S1079	异硫氰酸 3-丁烯酯	3-Butenyl isothiocyanate	4418
1080	S1080	异硫氰酸 4-戊烯酯	4-Pentenyl isothiocyanate	4427
1081	S1081	异硫氰酸 5-己烯酯	5-Hexenyl isothiocyanate	4421
1082	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
1083	S1083	糠基甲基醚	Furfuryl methyl ether	3159
1084	S1084	3-己酮	3-Hexanone	3290
1085	S1085	异硫氰酸 2-丁酯	2-Butyl isothiocyanate	4419
1086	S1086	异硫氰酸异丁酯	Isobutyl isothiocyanate	4424
1087	S1087	异硫氰酸 6-(甲硫基)己酯	6-(Methylthio) hexyl isothiocyanate	4415
1088	S1088	异硫氰酸 5-(甲硫基)戊酯	5-(Methylthio) pentyl isothiocyanate	4416
1089	S1089	异硫氰酸戊酯	Amyl isothiocyanate	4417
1090	S1090	异硫氰酸异丙酯	Isopropyl isothiocyanate	4425
1091	S1091	异硫氰酸异戊酯	Isoamyl isothiocyanate	4423
1092	S1092	2,5-二甲基呋喃	2,5-Dimethylfuran	4106
1093	S1093	环紫罗兰酮	Cycloionone	3822
1094	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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1095	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
1096	S1096	4-氨基丁酸(又名 γ -氨基丁酸)	4-Aminobutyric acid (Gamma-Aminobutyric acid)	4288
1097	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
1098	S1098	二-(1-丙烯基)硫醚(异构体混合物)	Di-(1-propenyl)-sulfide (mixture of isomers)	4386
1099	S1099	乙酸 2-戊酯	2-Pentyl acetate	4012
1100	S1100	乙胺	Ethylamine	4236
1101	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
1102	S1102	1-丁烯-1-基甲基硫醚	1-Buten-1-yl methyl sulfide	3820
1103	S1103	二异丙基二硫醚	Diisopropyl disulfide	3827
1104	S1104	(<i>E</i>)-2-癸烯酸	(<i>E</i>)-2-Decenoic acid	3913
1105	S1105	<i>l</i> -苧烯	<i>l</i> -Limonene	—
1106	S1106	正己硫醇	1-Hexanethiol	3842
1107	S1107	2-癸酮	2-Decanone	4271
1108	S1108	二糠基醚	Difurfuryl ether	3337
1109	S1109	异丁酸乙基香兰素酯	Ethyl vanillin isobutyrate	3837
1110	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
1111	S1111	丁胺	Butylamine	3130
1112	S1112	1-氨基-2-丙醇	1-Amino-2-propanol	3965
1113	S1113	反式-1,5-辛二烯-3-酮	(<i>E</i>)-1,5-Octadien-3-one	4405
1114	S1114	2,5-二甲基-4-乙氧基-3(2 <i>H</i>)-呋喃酮	2,5-dimethyl-4-ethoxy-3(2 <i>H</i>)-furanone	4104
1115	S1115	反式-2-顺式-4-顺式-7-十三碳三烯醛	2- <i>trans</i> -4- <i>cis</i> -7- <i>cis</i> -Tridecatrienal	3638
1116	S1116	反式-2-顺式-4-癸二烯酸甲酯	Methyl (<i>E</i>)-2-(<i>Z</i>)-4-decadienoate	3859
1117	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
1118	S1118	丙酸顺式-5-辛烯酯	(<i>Z</i>)-5-Octenyl propionate	3890
1119	S1119	3-甲基-2-丁烯硫醇乙酸酯	3-Methyl-2-butenyl thioacetate (Prenyl thioacetate)	3895

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1120	S1120	1-吡咯啉	1-Pyrroline	3898
1121	S1121	2,3,4-三甲基-3-戊醇	2,3,4-Trimethyl-3-pentanol	3903
1122	S1122	二异丙基三硫醚	Diisopropyl trisulfide	3968
1123	S1123	2-丙酰基-1-吡咯啉	2-Propionyl-1-pyrroline	4063
1124	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
1125	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
1126	S1126	3-己烯醛(反式/顺式混合物)	3-Hexenal (<i>trans/cis</i> mix)	3923
1127	S1127	4-羟基-3,5-二甲氧基苯甲醛	4-Hydroxy-3,5-dimethoxybenzaldehyde	4049
1128	S1128	2-十一烯-1-醇	2-Undecen-1-ol	4068
1129	S1129	2-(4-羟基苯基)-乙胺(又名酪胺)	2-(4-hydroxyphenyl)ethylamine (Tyramine)	4215
1130	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
1131	S1131	己酸甲硫基甲酯	Methylthiomethyl hexanoate	3880
1132	S1132	2,6-二甲基-4-庚酮	2,6-Dimethyl-4-heptanone (Diisobutyl ketone)	3537
1133	S1133	<i>d</i> -香芹酮	<i>d</i> -carvone	2249
1134	S1134	反式-3-己烯醇	<i>trans</i> -3-hexenol	4356
1135	S1135	甲酸松油酯	terpinyl formate	3052
1136	S1136	脱氢圆柚酮	dehydronootkatone	4091
1137	S1137	己酸香叶酯	geranyl hexanoate	2515
1138	S1138	3-甲基己醛	3-methyl hexanal	4261
1139	S1139	(反式,反式)-2,4-壬二烯	(<i>E,E</i>)-2,4-nonadiene	4292
1140	S1140	1-辛烯	1-octene	4293
1141	S1141	2-甲基苯乙酮	2-methyl acetophenone	4316
1142	S1142	1-乙基-2-甲酰基吡咯(又名茶吡咯)	1-ethyl-2-formylpyrrole (Tea pyrrole)	4317
1143	S1143	2-(4-甲基-5-噻唑基)乙醇辛酸酯	2-(4-methyl-5-thiazolyl) ethyl octanoate	4280
1144	S1144	2-乙基-6-甲基吡嗪	2-ethyl-6-methylpyrazine	3919
1145	S1145	对-丙基苯酚	<i>p</i> -propylphenol	3649
1146	S1146	3,5-二乙基-2-甲基吡嗪	3,5-diethyl-2-methylpyrazine	3916
1147	S1147	马鞭草烯酮	verbenone	4216
1148	S1148	4-戊烯醛	4-pentenal	4262
1149	S1149	乙酰乙酸乙酯丙二醇缩酮	ethyl acetoacetate propylene glycol ketal	4294

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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1150	S1150	山梨酸甲酯	methyl sorbate	3714
1151	S1151	2,5-二乙基四氢呋喃	2,5-diethyl tetrahydrofuran	3743
1152	S1152	脱氢薄荷呋喃内酯	dehydromenthofurolactone	3755
1153	S1153	乙酸桃金娘烯酯	myrtenyl acetate	3765
1154	S1154	2-(4-甲基-5-噻唑基)乙醇己酸酯	2-(4-methyl-5-thiazolyl) ethyl hexanoate	4279
1155	S1155	2-(4-甲基-5-噻唑基)乙醇丁酸酯	2-(4-methyl-5-thiazolyl)ethyl butyrate	4277
1156	S1156	吡咯	pyrrole	3386
1157	S1157	S-烯丙基-L-半胱氨酸	S-allyl-L-cysteine	4322
1158	S1158	2-巯基-3-丁醇	2-Mercapto-3-butanol	3502
1159	S1159	硫代香叶醇	Thiogeraniol	3472
1160	S1160	蕨烷硫醇	Pinanyl mercaptan	3503
1161	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
1162	S1162	乙基麦芽酚	Ethyl maltol	3487
1163	S1163	柠檬醛二乙缩醛	Citral diethyl acetal	2304
1164	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
1165	S1165	β -甲基紫罗兰酮	Methyl- β -ionone	2712
1166	S1166	δ -甲基紫罗兰酮	Methyl- δ -ionone	2713
1167	S1167	2,6-壬二烯醛二乙缩醛	2,6-Nonadienal diethyl acetal	3378
1168	S1168	9-十一烯醛	9-Undecenal	3094
1169	S1169	10-十一烯醛	10-Undecenal	3095
1170	S1170	十六醛(又名杨梅醛)	Aldehyde C-16 pure (so called) (Strawberry aldehyde)	2444
1171	S1171	乙基香兰素	Ethyl vanillin	2464
1172	S1172	兔耳草醛(又名仙客来醛)	Cyclamen aldehyde	2743
1173	S1173	羟基香茅醛	Hydroxycitronellal	2583
1174	S1174	β -环高柠檬醛	β -Homocyclocitral	3474
1175	S1175	<i>l</i> -薄荷酮甘油缩酮	<i>l</i> -Menthone 1,2-glycerol Ketal	3807
1176	S1176	4-甲硫基-4-甲基-2-戊酮	4-(Methylthio)-4-methyl-2-pentanone	3376
1177	S1177	3-巯基-2-戊酮	3-Mercapto-2-pentanone	3300
1178	S1178	<i>d,l</i> -薄荷酮甘油缩酮	<i>d,l</i> -Menthone 1,2-glycerol Ketal	3808
1179	S1179	α -甲基紫罗兰酮	Methyl- α -ionone	2711
1180	S1180	α -异甲基紫罗兰酮	α -iso-Methylionone	2714

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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1181	S1181	烯丙基 α -紫罗兰酮	Allyl α -ionone	2033
1182	S1182	6-甲基香豆素	6-Methylcoumarin	2699
1183	S1183	2-巯基丙酸	2-Mercaptopropionic acid	3180
1184	S1184	2-甲基-4-戊烯酸	2-Methyl-4-pentenoic acid	3511
1185	S1185	乙酸二甲苄基原酯	Benzyl dimethyl carbinyl acetate	2392
1186	S1186	环己基乙酸烯丙酯	Allyl cyclohexaneacetate	2023
1187	S1187	乙酸玫瑰酯	Rhodinyl acetate	2981
1188	S1188	3-(2-呋喃基)丙酸乙酯	Ethyl 3-(2-furyl)propanoate	2435
1189	S1189	丙酸烯丙酯	Allyl propionate	2040
1190	S1190	3-环己基丙酸烯丙酯	Allyl 3-cyclohexylpropionate	2026
1191	S1191	3-(2-呋喃基)丙酸异丁酯	Isobutyl 3-(2-furan)propionate	2198
1192	S1192	硫代丙酸糠酯	Furfuryl thiopropionate	3347
1193	S1193	丁酸二甲苄基原酯	Dimethyl benzyl carbinyl butyrate	2394
1194	S1194	环己基丁酸烯丙酯	Allyl cyclohexanebutyrate	2024
1195	S1195	1,3-壬二醇乙酸酯(混合酯)	1,3-Nonanediol acetate(mixed esters)	2783
1196	S1196	丁酸苏合香酯	Styralyl butyrate	2686
1197	S1197	乙酸柏木酯	Cedryl acetate	—
1198	S1198	异丁酸麦芽酚酯	Maltol isobutyrate	3462
1199	S1199	2-甲基-4-戊烯酸乙酯	Ethyl 2-methyl-4-pentenoate	3489
1200	S1200	乙酸四氢糠酯	Tetrahydrofurfuryl acetate	3055
1201	S1201	庚炔羧酸甲酯	Methyl heptine carbonate	2729
1202	S1202	辛炔羧酸甲酯	Methyl octyne carbonate	2726
1203	S1203	癸二酸二乙酯	Diethyl sebacate	2376
1204	S1204	10-十一烯酸乙酯	Ethyl 10-undecenoate	2461
1205	S1205	苯乙酸烯丙酯	Allyl phenylacetate	2039
1206	S1206	三乙酸甘油酯	Triacetin	2007
1207	S1207	苯乙酸香叶酯	Geranyl phenylacetate	2516
1208	S1208	苯乙酸对-甲酚酯	<i>p</i> -Cresyl phenylacetate	3077
1209	S1209	4-苯基丁酸甲酯(又名苯丁酸甲酯)	Methyl 4-phenylbutyrate	2739
1210	S1210	4-苯基丁酸乙酯(又名苯丁酸乙酯)	Ethyl 4-phenylbutyrate	2453
1211	S1211	肉桂酸烯丙酯	Allyl cinnamate	2022
1212	S1212	2-甲基-3-戊烯酸乙酯	Ethyl 2-methyl-3-pentenoate	3456
1213	S1213	亚硝酸乙酯	Ethyl nitrite	2446
1214	S1214	庚酸戊酯	Amyl heptanoate	2073

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a
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				code
1215	S1215	3-乙酰基-2,5-二甲基呋喃	3-Acetyl-2,5-dimethylfuran	3391
1216	S1216	2,5-二甲基-3-氧代(2 <i>H</i>)-4-呋喃丁酸酯	2,5-Dimethyl-3-Oxo-(2 <i>H</i>)-fur-4-yl butyrate	3970
1217	S1217	2-甲氧基-3(5或6)-异丙基吡嗪	2-Methoxy-3(5 or 6)-isopropylpyrazine	3358
1218	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
1219	S1219	2-甲基(或乙基)-3(5或6)-甲氧基吡嗪	2-Methyl(or ethyl)-3(5 or 6)-methoxy-pyrazine	3280
1220	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
1221	S1221	5,7-二氢-2-甲基噻吩并(3,4- <i>d</i>)嘧啶	5,7-Dihydro-2-methylthieno(3,4- <i>d</i>)-pyrimidine	3338
1222	S1222	2-乙氧基噻唑	2-Ethoxythiazole	3340
1223	S1223	2,4-二甲基-5-乙酰基噻唑	2,4-Dimethyl-5-acetylthiazole	3267
1224	S1224	乙酸异丁香酯	Isoeugenyl acetate	2470
1225	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
1226	S1226	<i>l</i> -薄荷醇乙二醇碳酸酯	<i>l</i> -Menthol ethylene glycol carbonate	3805
1227	S1227	3-(2-甲基丙基)吡啶	3-(2-Methylpropyl) pyridine	3371
1228	S1228	乙基香兰素 1,2-丙二醇缩醛	Ethylvanillin propylene glycol acetal	3838
1229	S1229	人造康乃克油	Artificial cognac oil	—
1230	S1230	山楂核烟熏香味料 I 号	Smoking flavorings No. I made from hawthorn kernels	—
1231	S1231	山楂核烟熏香味料 II 号	Smoking flavorings No. II made from hawthorn kernels	—
1232	S1232	苄基异丁基原醇(又名 α -异丁基苯乙醇)	Isobutyl benzyl carbinol (α -Butyl isophenethyl alcohol)	2208
1233	S1233	4-苯基-3-丁烯-2-醇	4-Phenyl-3-buten-2-ol	2880
1234	S1234	2-甲基-4-苯基-2-丁醇	2-Methyl-4-phenyl-2-butanol	3629
1235	S1235	<i>l</i> -薄荷醇丙二醇碳酸酯	<i>l</i> -Menthol 1-(or 2)-propylene glycol carbonate	3806
1236	S1236	辛酸烯丙酯	Allyl octanoate	2037
1237	S1237	α -丙基苯乙醇	α -Propylphenethyl alcohol	2953
1238	S1238	龙葵醇(又名 β -甲基苯乙醇)	Hydratropyl alcohol (β -Methylphenethyl alcohol)	2732

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1239	S1239	四氢芳樟醇	Tetrahydrolinalool	3060
1240	S1240	2,3-二巯基丁烷	2,3-Dimercaptobutane	3477
1241	S1241	β -萘乙醚	β -Naphthyl ethyl ether	2768
1242	S1242	异丁基 β -萘醚	β -Naphthyl isobutyl ether	3719
1243	S1243	邻-丙基苯酚	<i>o</i> -Propylphenol	3522
1244	S1244	苜基异丁香酚	Isoeugenyl benzyl ether	3698
1245	S1245	2-甲基-3(5 或 6)-甲硫基吡嗪	2-Methyl-3(5 or 6)-(methylthio) pyrazine	3208
1246	S1246	香茅氧基乙醛	Citronellyloxyacetaldehyde	2310
1247	S1247	乙醛苯乙醇丙醇缩醛	Acetaldehyde phenylethyl propyl acetal	2004
1248	S1248	2-甲基-3-(对甲基苯基)丙醛	2-Methyl-3-(<i>p</i> -methylphenyl)propanal Sataldehyde	2748
1249	S1249	2-苯基-3-(2-呋喃基)丙-2-烯醛	2-Phenyl-3-(2-furyl)prop-2-enal	3586
1250	S1250	3,5,5-三甲基己醛	3,5,5-Trimethylhexanal	3524
1251	S1251	2-甲基-3(5 或 6)-乙氧基吡嗪	2-Methyl-3(5 or 6)-ethoxypyrazine	3569
1252	S1252	庚醛甘油缩醛	Heptanal glyceryl acetal	2542
1253	S1253	苯乙醛甘油缩醛	Phenylacetaldehyde glyceryl acetal	2877
1254	S1254	对-异丙基苯乙醛	<i>p</i> -Isopropyl phenylacetaldehyde	2954
1255	S1255	2-甲基-4-苯丁醛	2-Methyl-4-phenylbutyraldehyde	2737
1256	S1256	龙葵醛	Hydratropic aldehyde	2886
1257	S1257	龙葵醛二甲缩醛	Hydratropic aldehyde dimethyl acetal	2888
1258	S1258	羟基香茅醛二乙缩醛	Hydroxycitronellal diethyl acetal	2584
1259	S1259	柠檬醛二甲缩醛	Citral dimethyl acetal	2305
1260	S1260	4-甲基-5-(2-乙酰氧乙基)-噻唑	4-Methyl-5-(2-acetoxyethyl) thiazole	3205
1261	S1261	α -丁基肉桂醛	α -Butylcinnamaldehyde	2191
1262	S1262	4-庚烯-3-酮	4-Heptene-3-one	—
1263	S1263	4-甲基-1-苯基-2-戊酮	4-Methyl-1-phenyl-2-pentanone	2740
1264	S1264	1-(对-甲氧基苯基)-1-戊烯-3-酮	1-(<i>p</i> -Methoxyphenyl)-1-penten-3-one	2673
1265	S1265	α -己叉基环戊酮	α -Hexylidenecyclopentanone	2573
1266	S1266	四甲基乙基环己烯酮	Tetramethyl ethylcyclohexenone	3061
1267	S1267	糠硫醇甲酸酯	Furfurylthiol formate	3158
1268	S1268	甲基 β -萘酮	Methyl β -naphthyl ketone	2723
1269	S1269	2-(3-苯丙基)四氢呋喃	2-(3-Phenylpropyl)tetrahydrofuran	2898
1270	S1270	烯丙基乙酸	Allyl acetic acid	2843
1271	S1271	甲酸二甲基苄基原酯	Dimethyl benzyl carbonyl formate	2395

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1272	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
1273	S1273	癸醛二甲缩醛(又名 1,1-二甲氧基癸烷)	Decanal dimethyl acetal (1,1-Dimethoxydecane)	2363
1274	S1274	乙酸环己基乙酯	Cyclohexaneethyl acetate	2348
1275	S1275	对-甲苯氧基乙酸乙酯	Ethyl (<i>p</i> -tolylxy) acetate	3157
1276	S1276	乙酸二甲基苯乙基原酯	Dimethyl phenethyl carbonyl acetate	2735
1277	S1277	丙酸甲基苯基原酯	Methyl phenylcarbonyl propionate	2689
1278	S1278	2-呋喃基丙烯酸丙酯	Propyl 2-furanacrylate	2945
1279	S1279	异丁酸二甲基苯乙基原酯	Dimethyl phenethyl carbonyl isobutyrate	2736
1280	S1280	异丁酸 2-苯氧基乙酯	2-Phenoxyethyl isobutyrate	2873
1281	S1281	十三碳二酸环乙二醇二酯	Ethylene brassylate	3543
1282	S1282	邻氨基苯甲酸异丁酯	Isobutyl anthranilate	2182
1283	S1283	对-叔丁基苯乙酸甲酯	Methyl <i>p</i> - <i>tert</i> -butylphenylacetate	2690
1284	S1284	苯氧乙酸烯丙酯	Allyl phenoxyacetate	2038
1285	S1285	苯乙酸辛酯	Octyl phenylacetate	2812
1286	S1286	苯乙酸苄酯	Benzyl phenylacetate	2149
1287	S1287	苯乙酸芳樟酯	Linalyl phenylacetate	3501
1288	S1288	苯乙酸香茅酯	Citronellyl phenylacetate	2315
1289	S1289	苯乙酸愈创木酚酯	Guaiacyl phenylacetate	2535
1290	S1290	3-甲基 2-丁烯酸 2-苯乙酯(又名千里酸苯乙酯)	2-phenethyl 3-Methyl-2-butenate (Phenethyl senecioate)	2869
1291	S1291	3-苯基缩水甘油酸乙酯	Ethyl 3-phenylglycidate	2454
1292	S1292	肉桂酸芳樟酯	Linalyl cinnamate	2641
1293	S1293	1,2-二[(1'-乙氧基)-乙氧基]丙烷	1,2-Di[(1'-ethoxy) ethoxy]propane	3534
1294	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
1295	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
1296	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
1297	S1297	香兰基丁醚	Vanillyl butyl ether	3796
1298	S1298	9-癸烯醛	9-Decenal	3912
1299	S1299	2-仲丁基环己酮	2- <i>sec</i> -Butylcyclohexanone	3261
1300	S1300	2,3-十一碳二酮	2,3-Undecadione	3090

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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1301	S1301	环己烷基甲酸	Cyclohexanecarboxylic acid	3531
1302	S1302	5 和 6-癸烯酸(又名牛奶内酯)	5-and6-Decenoic acid (Milk lactone)	3742
1303	S1303	八乙酸蔗糖酯	Sucrose octaacetate	3038
1304	S1304	丁酸烯丙酯	Allyl butyrate	2021
1305	S1305	异丁酸香兰素酯	Vanillin isobutyrate	3754
1306	S1306	戊二酸单 <i>l</i> -薄荷醇酯	<i>l</i> -Monomenthyl glutarate	4006
1307	S1307	苯甲酰基乙酸乙酯	Ethyl benzoylacetate	2423
1308	S1308	ϵ -十二内酯	ϵ -Dodecalactone	3610
1309	S1309	八氢香豆素	Octahydrocoumarin	3791
1310	S1310	2,5-二甲基-3-呋喃硫醇	2,5-Dimethyl-3-furathiol	3451
1311	S1311	1,2-丁二硫醇	1,2-Butanedithiol	3528
1312	S1312	双-(2,5-二甲基-3-呋喃基)二硫醚	Bis(2,5-dimethyl-3-furyl) disulfide	3476
1313	S1313	丙基 2-甲基-3-呋喃基二硫醚	Propyl 2-methyl-3-furyl disulfide	3607
1314	S1314	二环己基二硫醚	Dicyclohexyl disulfide	3448
1315	S1315	糠基异丙基硫醚	Furfuryl isopropyl sulfide	3161
1316	S1316	2-乙基苯硫酚	2-Ethyl thiophenol	3345
1317	S1317	2-(乙酰氧基)丙酸甲硫醇酯	Methylthio 2-(acetyloxy) propionate	3788
1318	S1318	2-(丙酰氧基)丙酸甲硫醇酯	Methylthio 2-(propionyloxy) propionate	3790
1319	S1319	3-糠硫基丙酸乙酯	Ethyl 3-(furfurylthio)propionate	3674
1320	S1320	2-甲硫基吡嗪	2-Methylthiopyrazine	3231
1321	S1321	异硫氰酸苯乙酯	Phenethyl isothiocyanate	4014
1322	S1322	2-(3-苯丙基)吡啶	2-(3-Phenylpropyl) pyridine	3751
1323	S1323	4,5-二甲基-2-乙基-3-噻唑啉	4,5-Dimethyl-2-ethyl-3-thiazoline	3620
1324	S1324	2-仲丁基-4,5-二甲基-3-噻唑啉	2-(2-Butyl)-4,5-dimethyl-3-thiazoline	3619
1325	S1325	吡嗪乙硫醇	Pyrazine ethanethiol	3230
1326	S1326	水杨酸苯酯	Phenyl salicylate	3960
1327	S1327	庚醛二甲缩醛	Heptanal dimethyl acetal	2541
1328	S1328	羟基香茅醛二甲缩醛	Hydroxy citronellal dimethyl acetal	2585
1329	S1329	对-丙基茴香醚	<i>p</i> -Propyl anisole	2930
1300	S1330	异丁酸对-甲酚酯	<i>p</i> -Tolyl isobutyrate	3075
1331	S1331	异丁酸邻-甲酚酯	<i>o</i> -Tolyl isobutyrate	3753
1332	S1332	柠檬醛丙二醇缩醛	Citral propylene glycol acetal	—
1333	S1333	反式-2-己烯醛二乙缩醛	<i>trans</i> -2-Hexenal diethyl acetal	4047
1334	S1334	2-巯基噻吩	2-Mercaptothiophene	3062

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
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1335	SI335	对- 葑 -3,8-二醇(又名对-3,8-薄荷烷二醇)	<i>p</i> -Menth-3,8-diol	4053
1336	SI336	1,8-辛二硫醇	1,8-Octanedithiol	3514
1337	SI337	螺[2,4-二硫杂-1-甲基-8-氧杂双环[3.3.0]-辛烷-3,3'-(1'-氧杂-2'-甲基)环戊烷]	spiro[2,4-Dithia-1-methyl-8-oxabicyclo[3.3.0]octane-3,3'-(1'-oxa-2'-methyl) cyclopentane]	3270
1338	SI338	3-壬烯-2-酮	3-Nonen-2-one	3955
1339	SI339	3-甲基-2,4-壬二酮	3-Methyl-2,4-nonadione	4057
1340	SI340	2,5-二甲基-3-硫代乙酰氧基呋喃	2,5-Dimethyl-3-thioacetoxymfuran	4034
1341	SI341	反式-4-己烯醛	<i>trans</i> -4-Hexenal	4046
1342	SI342	3-[(2-甲基-3-呋喃)硫基]-2-丁酮	(+/-)-3-[(2-Methyl-3-furyl) thio]-2-butanone	4056
1343	SI343	3-巯基-2-甲基戊醛	3-Mercapto-2-methylpentanal	3994
1344	SI344	2-(<i>l</i> - 葑 氧基)乙醇[又名 2-(<i>l</i> -薄荷烷氧基乙醇)]	2-(<i>l</i> -Menthoxym) ethanol	4154
1345	SI345	丙酸四氢糠酯	Tetrahydrofurfuryl propionate	3058
1346	SI346	异戊酸烯丙酯	Allyl isovalerate	2045
1347	SI347	3-辛酮-1-醇	3-Octanon-1-ol	2804
1348	SI348	三丙酸甘油酯	Glyceryl tripropanoate	3286
1349	SI349	辛酸 α -糠酯	α -Furfuryl octanoate	3396
1350	SI350	丁酸反式-2-辛烯醇酯	<i>trans</i> -2-Octen-1-yl butanoate	3517
1351	SI351	苯乙醛二异丁缩醛	Phenylacetaldehyde diisobutyl acetal	3384
1352	SI352	1,3-二苯基-2-丙酮	1,3-Diphenyl-2-propanone	2397
1353	SI353	10-十一烯酸丁酯	Butyl 10-undecylenate	2216
1354	SI354	乙酸檀香酯	Santalyl acetate	3007
1355	SI355	2-乙基丁酸香叶酯	Geranyl 2-ethylbutyrate	3339
1356	SI356	3-羟甲基-2-辛酮	3-Hydroxymethyl-2-octanone	3292
1357	SI357	1,2-环己二酮	1,2-Cyclohexanedione	3458
1358	SI358	松香甘油酯	Glycerol ester of rosin	4226
1359	SI359	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
1360	SI360	4-甲基联苯	4-Methyl biphenyl	3186
1361	SI361	α -戊基肉桂醇	α -Amylcinnamyl alcohol	2065
1362	SI362	1-苯基-3-甲基-戊醇-3	1-phenyl-3-methyl-3-pentanol	2883

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a
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				code
1363	S1363	5-苯基戊醇	5-Phenylpentanol	3618
1364	S1364	对- 盖 烷醇-2(又名对-薄荷烷醇-2)	<i>p</i> -Menthan-2-ol	3562
1365	S1365	脱氢二氢紫罗兰醇	Dehydrodihydroionol	3446
1366	S1366	乙基葑醇	Ethyl fenchol	3491
1367	S1367	辛烯基琥珀酸单阿拉伯胶酯	Gum Arabic,hydrogen octenylbutane dioate	4227
1368	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
1369	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
1370	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
1371	S1371	二苄醚	Dibenzyl ether	2371
1372	S1372	5-羟基-十二酸甘油酯	Glyceryl 5-hydroxydodecanoate	3686
1373	S1373	三丁酸甘油酯	Tributyryl	2223
1374	S1374	壬酸烯丙酯	Allyl nonanoate	2036
1375	S1375	5-羟基癸酸甘油酯	Glyceryl 5-hydroxydecanoate	3685
1376	S1376	丙酸 3-苯基丙酯	3-Phenylpropyl propionate	2897
1377	S1377	肉桂酸异丙酯	Isopropyl cinnamate	2939
1378	S1378	2-酮基-4-丁硫醇	2-Keto-4-butanethiol	3357
1379	S1379	甲基-对-甲苯缩水甘油酸乙酯	Ethyl methyl- <i>p</i> -tolyl glycidate	3757
1380	S1380	5-羟基-8-十一碳烯酸 δ -内酯	5-Hydroxy-8-undecenoic acid delta-lactone	3758
1381	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
1382	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
1383	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
1384	S1384	β -萘甲醚	β -Naphthyl methyl ether	4704
1385	S1385	二羟基丙酮	Dihydroxyacetone	4033
1386	S1386	二苯基二硫醚	Phenyl disulfide	3225
1387	S1387	乙基香芹酚	Ethyl carvacrol	2246
1388	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
1389	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-nona-dien-2-ol	4102

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1390	SI390	(+/-)-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-nona-dien-2-yl acetate	4103
1391	SI391	(反式和顺式)-1-甲氧基-1-癸烯	<i>trans</i> -and <i>cis</i> -1-Methoxy-1-decene	4161
1392	SI392	2-(4-甲基-5-噻唑基)乙醇癸酸酯	2-(4-Methyl-5-thiazolyl)ethyl decanoate	4281
1393	SI393	2-(4-甲基-5-噻唑基)乙醇异丁酸酯	2-(4-Methyl-5-thiazolyl)ethyl isobutyrate	4278
1394	SI394	2-(4-甲基-5-噻唑基)乙醇甲酸酯	2-(4-Methyl-5-thiazolyl)ethyl formate	4275
1395	SI395	异戊酸 3-苯丙酯	3-Phenylpropyl isovalerate	2899
1396	SI396	<i>dl</i> -薄荷脑(+/-)-1,2-丙二醇碳酸酯	<i>dl</i> -Metho(+/-)-propylene glycol carbonate	3992
1397	SI397	乙酸 1-乙氧基乙醇酯	1-Ethoxyethyl acetate	4069
1398	SI398	<i>N</i> -异丁基-反-2-反-4-癸二烯酸酰胺	<i>N</i> -Isobutyldeca- <i>trans</i> -2- <i>trans</i> -4-dienamide	4148
1399	SI399	二苯乙醇酮(又名 2-羟基-2-苯基苯乙酮)	Benzoin(2-Hydroxy-2-phenylacetophenone)	2132
1400	SI400	甲基异戊基二硫醚	Methyl isopentyl disulfide	4168
1401	SI401	邻氨基苯甲酸烯丙酯	Allyl anthranilate	2020
1402	SI402	6-环己基己酸烯丙酯	Allyl cyclohexanehexanoate	2025
1403	SI403	5-环己基戊酸烯丙酯	Allyl cyclohexanevalerate	2027
1404	SI404	2-乙基丁酸烯丙酯	Allyl 2-ethylbutyrate	2029
1405	SI405	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-butenate)	2043
1406	SI406	10-十一烯酸烯丙酯	Allyl 10-undecenoate	2044
1407	SI407	α -戊基肉桂醛二甲缩醛	α -Amylcinnamaldehyde dimethyl acetal	2062
1408	SI408	乙酸 α -戊基肉桂酯	α -Amylcinnamyl acetate	2064
1409	SI409	甲酸 α -戊基肉桂酯	α -Amylcinnamyl formate	2066
1410	SI410	异戊酸 α -戊基肉桂酯	α -Amylcinnamyl isovalerate	2067
1411	SI411	4(2-呋喃基)丁酸异戊酯	Isoamyl 4(2-furan) butyrate	2070
1412	SI412	3(2-呋喃基)丙酸异戊酯	Isoamyl 3(2-furan) propionate	2071
1413	SI413	2-戊基-5 或 6-酮-1,4-二噁烷	2-Amyl-5 or 6-keto-1,4-dioxane	2076
1414	SI414	丙酮酸异戊酯	Isoamyl pyruvate	2083
1415	SI415	苄基丁基醚	Benzyl butyl ether	2139
1416	SI416	<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-octadienylcyclopropyl-carboxamide	4267

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a
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				code
1417	S1417	N-(乙氧羰基甲基)-对-萘烷-3-甲酰胺[又名 N-(乙氧羰基甲基)-对-薄荷烷-3-甲酰胺]	[N-(Ethoxycarbonyl) methyl]- <i>p</i> -menthane-3-carboxamide	4309
1418	S1418	硬木烟熏香味料 SmokEz C-10	SmokEz C-10	—
1419	S1419	硬木烟熏香味料 SEF 7525	Scansmoke SEF 7525	—
1420	S1420	(反式,顺式)-2,6-壬二烯-1-醇乙酸酯	(<i>E,Z</i>)-2,6-Nonadien-1-ol acetate	3952
1421	S1421	邻氨基苯甲酸苯乙酯	Phenylethyl anthranilate	2859
1422	S1422	2-丙酰基-2-噻唑啉	2-Propionyl-2-thiazoline	4064
1423	S1423	顺式-8-十四烯醛	(<i>Z</i>)-8-Tetradecenal	4066
1424	S1424	烯丙硫醇己酸酯	Allyl thiohexanoate	4076
1425	S1425	双香兰素	Divanillin	4107
1426	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
1427	S1427	5-羟基-4-甲基己酸 δ -内酯	5-Hydroxy-4-methylhexanoic acid δ -lactone	4141
1428	S1428	4-巯基-2-戊酮	4-Mercapto-2-pentanone	4157
1429	S1429	2,4,6-三硫杂庚烷	2,4,6-Trithiaheptane	4214
1430	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
1431	S1431	3(2)-羟基-5-甲基-2(3)-己酮	3(2)-Hydroxy-5-methyl-2(3)-hexanone	3989
1432	S1432	二巯基甲烷	Dimercaptomethane	4097
1433	S1433	4-羟基-2-丁烯酸 γ -内酯[又名 2(5 <i>H</i>)-呋喃酮]	4-Hydroxy-2-butenic acid γ -lactone[2(5 <i>H</i>)-furanone]	4138
1434	S1434	(+/-)-3-甲硫基丁酸异丁酯	(+/-)-Isobutyl 3-methylthiobutyrate	4150
1435	S1435	3-甲硫基-2-丁酮	3-(Methylthio)-2-butanone	4181
1436	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
1437	S1437	1-戊硫醇	1-Pentanethiol	4333
1438	S1438	(+/-)-4-巯基-4-甲基-2-戊醇	(+/-)-4-Mercapto-4-methyl-2-pentanol	4158
1439	S1439	异戊酸环己酯	Cyclohexyl isovalerate	2355
1440	S1440	2-噻吩基二硫醚	2-Thienyl disulfide	3323
1441	S1441	双(2-甲基-3-呋喃基)四硫醚	Bis(2-methyl-3-furyl) tetrasulfide	3260
1442	S1442	辛酸对-甲酚酯	<i>p</i> -Tolyl octanoate	3733
1443	S1443	丙酸麦芽酚酯	Maltol propionate	3941
1444	S1444	顺式-2-己烯-1-醇	(<i>Z</i>)-2-Hexen-1-ol	3924

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1445	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
1446	S1446	乙酸 2-乙基丁酯	2-Ethylbutyl acetate	2425
1447	S1447	2,5-二乙基-3-甲基吡嗪	2,5-Diethyl-3-methylpyrazine	3915
1448	S1448	4-(甲硫基)-2-戊酮	4-(Methylthio)-2-pentanone	4182
1449	S1449	甲硫基甲硫醇	Methylthiomethylmercaptan	4185
1450	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
1451	S1451	辛醛二甲缩醛	Octanal dimethyl acetal	2798
1452	S1452	3-巯基-3-甲基-1-丁醇乙酸酯	3-Mercapto-3-methyl-1-butyl acetate	4324
1453	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
1454	S1454	异戊酸异丙酯	Isopropyl isovalerate	2961
1455	S1455	顺式-4-癸烯醇乙酸酯	<i>cis</i> -4-Decenyl acetate	3967
1456	S1456	惕各酸香叶酯	Geranyl tiglate	4044
1457	S1457	<i>N</i> -苯甲酰邻氨基苯甲酸	<i>N</i> -Benzoylanthranilic acid	4078
1458	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
1459	S1459	2,5-二甲基噻唑	2,5-Dimethylthiazole	4035
1460	S1460	甲硫基甲醇丁酸酯	Methylthiomethyl butyrate	3879
1461	S1461	2-甲硫基乙醇	2-(Methylthio) ethanol	4004
1462	S1462	二乙基三硫醚	Diethyl trisulfide	4029
1463	S1463	顺式和反式-1-巯基-对-莰烷-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
1464	S1464	4-羟基-4-甲基-7-顺式-癸烯酸 γ -内酯	4-Hydroxy-4-methyl-7- <i>cis</i> -decanoic acid gamma lactone	3937
1465	S1465	2-甲基辛醛	2-Methyloctanal	2727
1466	S1466	3-甲基-5-丙基-2-环己烯-1-酮	3-Methyl-5-propyl-2-cyclohexen-1-one	3577
1467	S1467	2,4-壬二烯-1-醇	2,4-Nonadien-1-ol	3951
1468	S1468	环戊硫醇	Cyclopentanethiol	3262
1469	S1469	<i>N</i> -对苯乙腈基薄荷烷基甲酰胺	<i>N-p</i> -Benzeneacetonitrile menthanecarboxamide	4496
1470	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

Table B.3 (Continued)

S/N	Code	Chinese name of flavors	English name of flavors	Number of FEMA ^a code
1471	SI471	4-氨基-5,6-二甲基噻吩并[2,3-d]嘧啶-2(1H)-酮盐酸盐	4-Amino-5,6-dimethylthieno[2,3-d]pyrimidin-2(1H)-one hydrochloride	4669
1472	SI472	3-[(4-氨基-2,2-二氧-1H-2,1,3-苯并噻二嗪-5-基)氧]-2,2-二甲基-N-丙基丙酰胺	3-[(4-Amino-2,2-dioxido-1H-2,1,3-benzothiadiazin-5-yl)oxy]-2,2-dimethyl-N-propylpropanamide	4701
1473	SI473	L-蛋氨酸基甘氨酸盐酸盐	L-Methionylglycine.HCl	4692
1474	SI474	5-戊基-3H-呋喃-2-酮	5-Pentyl-3H-furan-2-one	4323
1475	SI475	2,5-二硫杂己烷	2,5-Dithiahexane	4298
1476	SI476	(2S,5R)-N-[4-(2-氨基-2-氧代乙基)苯基]-5-甲基-2-(丙基-2-)环己烷甲酰胺	(2S,5R)-N-[4-(2-Amino-2-oxoethyl)phenyl]-5-methyl-2-(propan-2-yl)cyclohexanecarboxamide	4684
1477	SI477	5-甲基-2-呋喃甲硫醇(又名 5-甲基糠硫醇)	5-Methyl-2-furanmethanethiol (5-Methylfurfylmercaptan)	4697

Note 1: Spices that are listed in the catalogue of synthetic spices and its corresponding natural objects (i.e. with the same structure) shall be deemed to be spices that are approved for use.

Note 2: If there is corresponding existence of ammonium salt, sodium salt, potassium salt, calcium salt and hydrochloride, carbonate, sulfate, as well as compound with the characteristics of spices with spices that are listed in the catalogue of synthetic spices, these spices shall be approved for usage.

Note 3: When any of the spices that are listed in the catalogue of synthetic spices is the racemate, then the left-handed and right-handed structure shall be approved for usage. If the spice that is listed in the catalogue of synthetic spice is a left-handed structure, the right-handed structure will not be approved for usage, and vice versa.

Appendix C

Provisions for processing aids used in food industry

C.1 Application principles of food processing aids (hereinafter referred to as "processing aids")

C.1.1 Processing aids should be used during the process of food production and processing, with techniques if necessary to minimize usage on the basis of achieving the desired purpose.

C.1.2 Processing aids should be removed before they are made into finished products. In the event when it cannot be eliminated fully, the residual amount should be as low as possible. The residue should not be dangerous to health and should not play a functional role in the final food.

C.1.3 Processing aids should conform to corresponding requirements of quality specifications.

C.2 Usage regulations for processing aids used in food industry

C.2.1 Table C.1 provides a list of processing aids (not including enzyme) that can be used in all kinds of food processing without limitation on the residual amount. They are listed according to their Chinese Phonetic Alphabet (Pin Yin) names in alphabetical order..

C.2.2 Table C.2 provides a list of processing aids (not including enzyme) which have requirements in terms of functions and usage scope. They are listed according to their Chinese Phonetic Alphabet (Pin Yin) names in alphabetical order.

C.2.3 Table C.3 provides a list of enzymes names which are allowed to be used in processing food. They are listed according to their Chinese Phonetic Alphabet (Pin Yin) names in alphabetical order. The sources of these enzymes should meet the regulations stated in the table.

Table C.1 A list of processing aids (not including enzyme) that can be used in all kinds of food processing without limitation on the residual amount

No.	English Name of Additives
1	ammonia
2	glycerine (glycerol)
3	acetone
A	propane
5	mono-and diglycerides of fatty acids
6	nitrogen
7	silicon dioxide
8	carbon dioxide
9	clay (atomaceous earth)
10	hydrogen peroxide
11	activated carbon
12	phospholipid
13	calcium sulfate
14	magnesium sulfate
15	sodium sulfate

Table C.1 (Continued)

No.	English Name of Additives
16	ammonium chloride
17	calcium chloride
18	potassium chloride
19	citric acid
20	hydrogen
21	calcium hydroxide
22	potassium hydroxide
23	sodium hydroxide
24	lactic acid
25	magnesium silicate
26	calcium carbonate (light, heavy)
27	potassium carbonate
28	magnesium carbonate (light, heavy)
29	sodium carbonate
30	potassium hydrogen carbonate
31	sodium hydrogen carbonate
32	cellulose
33	hydrochloric acid
34	calcium oxide
35	magnesium oxide (heavy, light)
36	ethanol
37	acetic acid
38	vegetable carbon (activated)

Table C.2 List of food processing aids (not including enzymes) which are required to be specified in their functions and application scope

No.	Auxiliaries	Function	Application scope
1	1,2-dichloroethane	Extraction solvent	Processing technology of coffee and tea
2	1-butanol	Extraction solvent	Fermentation technology
3	solvent No. 6	Oil-immersion solvent, extraction solvent	Fermentation technology, extraction process
4	D-mannitol	Sticking agent	Processing technology of candy
5	DL-disodium malate	Fermentation Nutrients	Fermentation technology
6	L-malic acid	Fermentation Nutrients	Fermentation technology

Table C.2 (Continued)

Number	Auxiliaries	Function	Range of application
7	β -cyclodextrin	Cholesterol extractant	The processing technologies of pasteurized milk, sterilized milk and modified milk, acidified milk and flavored fermented milk, watery cream (whipping cream) and similar products, cheese and processed cheese and similar products.
8	arabic gum	Clarifying agent	Wine processing technology
9	attapulgate clay	Decolorizing agent	Grease processing technology
10	1,2-propanediol	Cooling agent, extract solvent	The processing technology and extraction technology of beer.
11	carnauba wax	Release agent	The processing technologies of bakery products, puffed foods and preserved fruits and fruit cake.
12	white mineral oil	Antifoaming agent, release agent, coating agent	The processing technologies of chips, grease, candy, collagen casings, puffed foods and grains (used for dust prevention).
13	Insoluble polyvinylpyrrolidone (PVPP)	Absorbing agent	The processing technologies and fermentation technologies of beer, wine, fruit wine, rice wine and compound wine.
14	butane	Extract solvent	The extraction technology.
15	beeswax	Release agent	The processing technologies of bakery products and puffed foods.
16	kaolin	Clarifying agent, filter	The processing technologies and fermentation technologies of wine, fruit wine, rice wine and compound wine.
17	higher alcohol fatty acid ester complex	Antifoaming agent	The fermentation technology and soy protein's processing technology.
18	immobilized tannin	Clarifying agent	The processing technology and fermentation technology of compound wine.
19	silica gel	Clarifying agent	The processing technologies of beer, wine, fruit wine, rice wine and compound wine.
20	talc	Release agent,	Candy's processing technology

Table C.2 (Continued)

No.	Auxiliaries	Function	Application scope
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		anti-sticking agent	and fermentation extraction process.
21	activated clay	Clarifying agent, edible oil decolorizing agent, absorbing agent	Compound wine's processing technology and fermentation technology, grease's processing technology and water treatment technology.
22	sodium methylate	Oil transesterification catalyst	Grease processing technology
23	potassium bitartrate	Crystallizing agent	Wine processing technology
24	polytyrene	Filter aid	Beer processing technology
25	polyacrylamide	Flocculating agent, filter aid	Beverages (water treatment) processing technology, sugar manufacturing and fermentation technology.
26	polydimethyl siloxane	Antifoaming agent, release agent	Bean products processing (maximum usage 0.3g/kg, on usage of every kilogram beans basis), processing technologies of meat products and beer (maximum usage of above-mentioned processing technologies is 0.2g/kg), bakery products' processing (maximum usage in mold is 30mg/dm ²), grease processing technology (maximum usage is 0.01g/kg), processing technologies of jelly, fruit juice, concentrated juice powder, beverages, instant food, ice cream, jam, seasoning and vegetables (maximum usage of above-mentioned technologies is 0.05g/kg), fermentation technology (maximum usage is 0.1g/kg), chips processing technology.
27	polyglycerol esters of fatty acid	Antifoaming agent	Sugar manufacturing technology
28	Polyoxypropylene glycerol ether (GP)	Antifoaming agent	Fermentation technology
29	Polyoxypropylene oxyethylene glycolether (GPE)	Antifoaming agent	Fermentation technology

Table C.2 (Continued)

No.	Auxiliaries	Function	Application scope
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30	polyoxyethylene (20) sorbitan monolaurate, polyoxyethylene (20) sorbitan monopalmitate, polyoxyethylene(20) sorbitan monostearate, polyoxyethylene (20) sorbitan monooleat	Dispersing agent, extraction solvent, antifoaming agent	Sugar manufacturing technology, fermentation technology, extraction technology, fruit and vegetable juice (syrup) beverage (maximum usage is 0.75g/kg), vegetable protein drinks (maximum usage is 2.0g/kg)
31	Polyoxyethylene polyoxypropylene amine ether (BAPE)	Antifoaming agent	Fermentation technology
32	Polyoxyethylene polyoxypropylene pentaerythritol ether (PPE)	Antifoaming agent	Fermentation technology
33	carrageenan	Clarifying agent	Beer processing technology
34	ascorbate acid	Anti-browning	Wine processing technology
35	sodium ascorbate	Anti-browning	Wine processing technology
36	mineral oil	Antifoaming agent, release agent, anti-sticking agent, lubricant	Fermentation technology, processing technologies of candy, chips and bean products.
37	ion exchange resins	Decolorizing agent, absorbing agent	The processing technologies of beer, wine, fruit wine, compound wine, rice wine, canned food. Water treatment technology, sugar manufacturing technology and fermentation technology.
38	phosphoric acid	Clarifying agent, refined degumming, nutrient of fermentation	Sugar manufacturing technology and grease processing technology, fermentation technology
39	ammouium dihydrogen phosphate	nutrient of fermentation	Fermentation technology
40	diammouium hydrogen phosphate	nutrient of fermentation	Fermentation technology
41	ammouium phosphate	nutrient of fermentation	Fermentation technology
42	potassium phosphate, monobasic	nutrient of fermentation	Fermentation technology
43	sodium dihydrogen phosphate	nutrient of fermentation	Fermentation technology
44	tricalcium orthophosphate (calcium phosphate)	Dispersing agent	The processing technology of dairy products
45	disodium hydrogen	Flocculating agent,	Beverage (water treatment)

Table C.2 (Continued)

No.	Auxiliaries	Function	Application scope
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	phosphate	nutrient of fermentation	processing technology, fermentation technology
46	trisodium phosphate	Flocculating agent, nutrient of fermentation	Beverage (water treatment) processing technology, fermentation technology
47	sulfur	Clarifying agent	Sugar manufacturing technology
48	sulfuric acid	Flocculating agent, nutrient of fermentation	The processing and fermentation technology of beer, starch processing technology, dairy products processing technology
49	ammonium sulfate	nutrient of fermentation	Fermentation technology
50	copper sulphate	Clarifying agent, chelating agent, nutrient of fermentation	Wine processing technology, preserved egg processing technology, fermentation technology
51	zinc sulphate	Chelating agent, flocculating agent, nutrient of fermentation	preserved egg processing technology, beer processing technology, fermentation technology
52	ferrous sulfate	Flocculating agent	The processing technologies of beverage (water treatment) and beer.
53	magnesium chloride	nutrient of fermentation	Fermentation technology
54	gelatin	Clarifying agent	The processing technologies of fruit wine and wine.
55	nickel	catalyst	Fermentation technology, grease processing technology, sugar alcohol processing technology.
56	bentonite	Absorbing agent, filter aid, clarifying agent, decolorizing agent	The processing and fermentation technologies of wine, fruit wine, rice wine, compound wine, grease, seasoning, fruit and vegetable juice, tea beverage and solid beverage.
57	paraffin	Release agent	The processing technologies of candy and bakery products
58	petroleum ether	Extraction solvent	The processing and extraction technology of compound wine
59	edible tannin	Filter aid, clarifying agent, decolorizing agent	The processing technologies of rice wine, beer, wine and compound wine, grease decolorizing technology
60	glycerol ester of rosin	Depilating agent	Livestock and poultry depilation technology

Table C.2 (Continued)

No.	Auxiliaries	Function	Application scope
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61	deacetylated chitin (chitosan)	Clarifying agent	The processing technologies of fruit and vegetable juices, vegetable beverages, beer and malt beverages.
62	vitamin B family	Nutrient of fermentation	Fermentation technology
63	glutaraldehyde	Cross-linking agent	Collagen casings processing technology
64	octyl and decyl glycerate	Anti-sticking agent	The processing technologies of candy, preserved fruit and fruit cake, collagen casings.
65	starch sodium octenylsuccinate	Anti-sticking agent	The processing technology of gum base candy.
66	nitrous oxide	Propulsive agent, foaming agent	The processing technologies of fat emulsification products in water-oil state (for non-dairy emulsification only) and fat emulsification products except 02.02, including mixed and (or) flavored fat emulsification products (for non-dairy emulsification only).
67	isopropyl alcohol	Extraction solvent	Extraction technology
68	disodium EDTA	Absorbing agent, chelating agent	The processing and fermentation technologies of cooked nuts and seeds, beer and compound wine. Beverage processing technology.
69	ether	Extraction solvent	Compound wine processing technology
70	sodium acetate	Chelating agent	Fermentation technology, starch processing technology
71	ethyl acetate	Extraction solvent	The processing technologies of compound wine and yeast extract.
72	lauric acid	Desquamating agent	Fruit and vegetable desquamation
73	sucrose polyoxypropylene ester	Antifoaming agent	Fermentation and sugar manufacturing technology
74	sucrose esters of fatty acid	Antifoaming agent	Sugar manufacturing technology, bean products processing technology
75	pearl rock	Filter aid	The processing and fermentation technologies of beer, wine, fruit wine and compound wine. Grease processing technology.

Table C.2 (Continued)

No.	Auxiliaries	Function	Application scope
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			Starch sugar processing technology.
76	<i>n</i> -hexane	Extraction solvent	Extraction technology, soy protein processing technology
77	Vegetable activated carbon (Rice husk activated carbon)	Filter aid	Grease processing technology

Table C.3 – List of Food Enzyme and Other Sources

No.	Enzyme preparations	Sources ^a	Donor ^b
1	Alpha-galactosidase	Aspergillus niger	
2	Alpha-amylase	Bacillus licheniformis	
		Bacillus licheniformis	Bacillus licheniformis
		Bacillus licheniformis	Geobacillus stearothermophilus (original Bacillus stearothermophilus)
		Aspergillus niger	
		Bacillus amyloliquefaciens	
		Bacillus subtilis	
		Bacillus subtilis	Geobacillus stearothermophilus (original Bacillus stearothermophilus)
		Rhizopus oryzae	
		Aspergillus oryzae	
		Geobacillus stearothermophilus (original Bacillus stearothermophilus)	
		Hogorbovine pancreas	
3	Alpha-acctolactatc decarboxylase	Bacillus subtilis	Bacillus brevis
4	beta-amylase	barley, taro, soya, wheat and maltedbarley	
5	bcta-glucanasc	Bacillus subtilis	
		Bacillus licheniformis	
		Humicola insolens	
		Trichoderma harzianum	
		Aspergillus niger	
		Bacillus subtilis	
		Trichoderma reesei	
		Bacillus amyloliquefaciens	Bacillus amyloliquefaciens
		Disporotrichum dimorphosporum	
		Talaromyces emersoni	
		Trichoderma viride	

Table C.3 (Continued)

No.	Enzyme preparations	Sources ^a	Donor ^b
6	Arabino-furanosidease	<i>Aspergillus niger</i>	
7	Aminopeptidase	<i>Aspergillus oryzae</i>	
8	Hemicellulase	<i>Aspergillus niger</i>	
9	Bromelain	<i>Ananas</i> spp.	
10	Protease (including milk clotting enzymes.)	<i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)	<i>Cryphonectria parasitica</i> (<i>Endothia parasitica</i>)
		<i>Bacillus licheniformis</i>	
		<i>Aspergillus niger</i>	
		<i>Aspergillus niger</i>	<i>Aspergillus niger</i>
		<i>Bacillus amyloliquefaciens</i>	
		<i>Bacillus amyloliquefaciens</i>	<i>Bacillus amyloliquefaciens</i>
		<i>Bacillus subtilis</i>	
		<i>Cryphonectria Parasitica</i> (<i>Endothia parasitica</i>)	
		<i>Rhizomucor miehei</i>	
		<i>Aspergillus oryzae</i>	
		<i>Kluyveromyces lactis</i>	Calf stomach
		<i>Mucor pusillus</i>	
		<i>Aspergillus melleus</i>	
		<i>Geobacillus Stearothermophilus</i> (original <i>Bacillus stearothermophilus</i>)	
11	Tannase	<i>Aspergillus oryzae</i>	
12	Polygalacturonase	<i>Aspergillus niger</i>	
		<i>Rhizopus oryzae</i>	
13	Glycophospholipid Cholesterol Acyltransferase (GCAT)	<i>Bacillus licheniformis</i>	<i>Acromonas salmonicida</i> subsp <i>Salmonicida</i>
14	Glutaminase	<i>Bacillus amylolique faciens</i>	
15	Glutamine Transaminase	<i>Streptomyces mobaraensis</i>	
16	Pectinase	<i>Aspergillus niger</i>	
		<i>Aspergillus niger</i>	<i>Aspergillus niger</i>

Table C.3 (Continued)

No.	Enzyme preparations	Sources ^a	Donor ^b
17	Pectinase	Aspergillus niger	
		Rhizopus oryzae	
18	Pectinesterase(Pectin methylesterase) Pectinesterase (Pectin methylesterase)	Aspergillus niger	
		Aspergillus niger	Aspergillus niger
		Aspergillus oryzae	Aspergillus aculeatus
19	Catalase	Aspergillus niger	
		bovine, pig or horse liver	
		Micrococcus lysodeicticus	
20	Nuclease	Penicillium citrinum	
21	Cyclomaltodextrin glucanotransferase	Bacillus licheniformis	Thermoanaerobacter sp.
22	Hexose oxidase	Hansenula polymorpha	Chondrus crispus
23	Inulinase	Aspergillus niger	
24	Phospholipase	Pancreas	
25	Phospholipase A2	Porcine pancreas	
		Aspergillus niger	Porcine pancreas
26	Phospholipase C	Pichia pastoris	Microorganism from earth
27	Malt carbohydrases (alpha-and beta-amylase)	Maltedbarley & barley	
28	Maltogenic amylase	Bacillus subtilis	Bacillus stearo-thermophilus
29	Papain	Carica papaya	
30	Xylanase	Fusarium venenatum	Thermomyces lanuginosus
		Pichia pastoris	
		Humicola insolens	
		Aspergillus niger	
		Aspergillus niger	Aspergillus niger
		Trichoderma reesei	
		Trichoderma viride	
		Bacillus subtilis	Bacillus subtilis
		Aspergillus oryzae	Thermomyces lanuginosus
		Aspergillus oryzae	Aspergillus niger

Table C.3 (Continued)

No.	Enzyme preparations	Sources ^a	Donor ^b
31	Chymosin A	Escherichia Coli K-12	Prochymosin Agene
32	Chymosin B	Aspergillus niger var. awamori	calf prochymosin B gene
		Kluyveromyces lactis	calf prochymosin B gene
33	Chymosin or Rennet	calf, kid, or lamb abomasum	
34	Glucoamylase (amyloglucosidase)	Rhizopus delemar	
		Aspergillus niger	
		Aspergillus niger	Aspergillus niger
		Aspergillus niger	Talaromyces emersonii
		Rhizopus oryzae	
		Aspergillus oryzae	
		Rhizopus niveus	
35	Glucose oxidase	Aspergillus niger	
		Aspergillus oryzae	Aspergillus niger
36	Glucose isomerase (xylose isomerase)	Streptomyces olivochromogenes	
		Streptomyces olivaceus	
		Actinoplanes missouriensis	
		Bacillus coagulans	
		Streptomyces rubiginosus	
		Streptomyces violaceoniger	
		Streptomyces murinus	
37	Pullulanase	Streptomyces murinus	
		Klebsiella aerogenes	
		Bacillus subtilis	Bacillus acidopullulyticus
		Bacillus acidopullulyticus	
		Bacillus subtilis	Bacillus deramificans
		Bacillus licheniformis	Bacillus deramificans
		Pullulanibacillus naganensis	

Table C.3 (Continued)

No.	Enzyme preparations	Sources ^a	Donor ^b
38	Laccase	<i>Aspergillus oryzae</i>	<i>Myceliophthora thermophila</i>
39	Lysophospholipase (lecithinaseB)	<i>Aspergillus niger</i>	
		<i>Aspergillus niger</i>	<i>Aspergillus niger</i>
40	Lactase(beta-galactosidase)	<i>Kluyveromyces fragilis</i>	
		<i>Aspergillus niger</i>	
		<i>Aspergillus oryzae</i>	
		<i>Kluyveromyces lactis</i>	
		<i>Kluyveromyces lactis</i>	<i>Kluyveromyces lactis</i>
		<i>Pichia pastoris</i>	<i>Aspergillus oryzae</i>
41	Asparaginase	<i>Aspergillus niger</i>	<i>Aspergillus niger</i>
		<i>Aspergillus oryzae</i>	<i>Aspergillus oryzae</i>
42	Deaminase	<i>Aspergillus melleus</i>	
43	Pepsin	hog, calf, goat(kid) or poultry stomach	
44	Ficin	<i>Ficus</i> spp.	
45	Cellobiase	<i>Aspergillus niger</i>	
46	Cellulase	<i>Aspergillus niger</i>	
		<i>Trichoderma reesei</i>	
		<i>Trichoderma viride</i>	
47	Dextranase	<i>Chaetomium erraticum</i>	
		<i>Chaetomium gracil</i>	
48	Typsin	porcine or bovinepancreas	
49	Chymotrypsin	porcine or bovinepancreas	
50	Lipase	<i>Aspergillus niger</i>	
		<i>Aspergillus niger</i>	<i>Candida antarctica</i>
		<i>Rhizopus oryzae</i>	
		<i>Rhizomucor miehei</i>	
		<i>Aspergillus oryzae</i>	
		<i>Aspergillus oryzae</i>	<i>Fusarium oxysporum</i>
		<i>Aspergillus oryzae</i>	<i>Thermomyces lanuginosus</i>

Table C.3 (Continued)

No.	Enzyme preparations	Sources ^a	Donor ^b
50	Lipase	Salivary glands or forestomach of calf, kid, or lamb	
		Rhizopus niveus	
		Goat gullets	
		Hog or bovine pancreas	
		Aspergillus oryzae	Rhizomucor miehei
		Candida cylindracea	
51	Esterase	Aspergillus niger	
		Trichoderma reesei	
		Rhizomucor miehei	
52	phytase	Aspergillus niger	
53	Invertase (saccharase)	Saccharomyces cerevisiae	
54	Transglucosidase	Aspergillus niger	

^a Source: refers to animals, plants or microorganisms that are used for extracting enzymes.

^b Donor: refers to animals, plants or microorganisms that provide genetic fragments for biotechnology sources of enzymes.

^c Including *Aspergillus aculeatus* and *A. awamori*.

Appendix D

Function categories of food additives

Note: Each additive in the food often has one or more functions. Only commonly used functions and not all details are listed for each food additive in its specific regulations in this Standard.

- D.1 Acidity regulator: a substance used to maintain or change the pH of substances in food.
- D.2 Anti-caking agent: the substance used to prevent particles or powder food from aggregating and caking together, by maintaining its looseness or free mobility.
- D.3 Defoamer: a substance used to reduce the surface tension and eliminate the foam during food processing.
- D.4 Antioxidant: the substance that can prevent or postpone grease or food ingredients from oxygenolysis, deterioration and enhance good stability of food.
- D.5 Bleach: the substance that can damage or inhibit color development factors of food, fade it, or prevent brown stain.
- D.6 Bulking agent: Substance that can be added during food processing, creating compact and porous tissues for the food in a way that the product will gain bulk, and at the same time, has a soft or crispy texture.
- D.7 Chewing gumbase: the substance that gives gum based candies the plasticized and chewy characteristics.
- D.8 Colorant: the substance that can give or improve the color and luster of food.
- D.9 Color fixative: the substance that can react with color generation substances in meat or meat products to prevent it from decomposition/damage, and keep it presentable in terms of color during food processing and storage, etc.
- D.10 Emulsifying agent: the substance that can improve the surface tension among constituents in emulsifying body to form uniform dispersion body or emulsifying body.
- D.11 Enzyme preparation: the biological product directly extracted, from edible or inedible parts of animals or plants, or fermented and extracted through traditional or gene-augmentation microorganism (including but not limited to, germ, actinomycete and fungus) for food processing and of special catalyzing functions.
- D.12 Flavor enhancer: a substance used to supplement or enhance the original food flavor.
- D.13 Flour treatment agent: a substance used to promote the flour maturation and improve the product quality.
- D.14 Coating agent: the substance coated to food surface to keep the quality, retain freshness, polish it, and prevent the evaporation of water.
- D.15 Water retention agent: a substance used to help keep the moisture in foods.
- D.16 Preservative: a substance used to prevent the food from spoilage and extend the shelf life of food.
- D.17 Stabilizer and coagulator: The substances that can stabilize food structure, keep food tissue or structure the same, and enhance viscous solids.
- D.18 Sweetener: a substance used to give the food its sweetness.
- D.19 Thickener: the substance that can improve viscosity of food products or form gel so as to change the physical property of the food and endow the food with a sticky, smooth and appropriate taste. It also plays a role in emulsifying, stabilizing or suspending food.
- D.20 Food spice: a substance used to prepare and enhance the food flavors.
- D.21 Industrial food processing agent: various substances that facilitate smooth food processing and have nothing to do with the food itself. Such as filter aid, clarifying agent, adsorbent, releasing agent, decolorizing agent, peeling agent and extraction solvent.
- D.22 Others: Other functions not included in the functional categories above.

Appendix E

Food classification system

Food classification system see Table E.1.

Table E.1 – Food Classification System

Food classification number	Food Category/Name
01.0	Milk and dairy products (excluding foods under 13.0)
01.01	Pasteurization milk, sterilized milk and modified milk
010101	Pasteurization milk
01.01.02	Sterilized milk
01.01.03	Modified mil
01.02	Plain fermented milk and flavored fermented milk
01.02.01	Plain fermented milk
01.02.02	Flavored fermented milk
01.03	Milk powders (including sweetened milk powders) and cream powders and powder analogues
01.03.01	Milk powder and cream powder
01.03.02	Modified milk powder and modulation cream powder
01.04	Condensed milk and flavored products
01.04.01	Condensed milk (plain)
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)
01.05	Single cream (Whipping Cream) and similar product
01.05.01	Single cream
01.05.02	--
01.05.03	Flavored cream
01.05.04	Single cream analogues
01.06	Cheese, processed cheese, and similar products
01.06.01	Uncured cheese
01.06.02	Cured cheese
01.06.03	Ricotta cheese
01.06.04	Processed cheese
01.06.04.01	Common processed cheese
01.06.04.02	Flavor processed cheese
01.06.05	Cheese related product
01.06.06	Lactalbumin cheese
0107	Fresh flavored food or prefabricated product with milk as main ingredients (excluding ice cream and flavored fermented milk)

Table E.1 (Continued)

Food classification number	Food category/name
01.08	Other dairy products (e.g. whey powder and casoid flour)
02.0	Fats and oils and fat emulsions
02.01	Fats and oils that are essentially free from water
02.01.01	Vegetable oils and fats
02.01.01.01	Vegetable oil
02.01.01.02	Hydrogenated vegetable oil
02.01.02	Animal fats (lard, tallow, fish oil and other animal fats)
02.01.03	Water-free butter, water-free milk fat
02.02	Oiliness fat emulsified products
02.02.01	Emulsions including fat over 80%
02.02.01.01	Butter and concentrated butter
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)
02.02.02	Emulsions including at most 80% fat
02.03	Fat emulsions other than food in 02.02, including mixed and/or flavored products based on fat emulsions
02.04	Dessert which contains fat
02.05	Other fat or fat products
03.0	Frozen beverages
03.01	Ice creams
03.02	--
03.03	Flavored ice, ice bar product
03.04	Edible ice
03.05	Other frozen drink
04.0	Fruit, vegetable (including earthnuts), beans, edible mushroom, algae, nut and seeds, etc
04.01	Fruit
04.01.01	Fresh fruit
04.01.01.01	Fresh fruit in the log
04.01.01.02	Surface-treated fresh fruit
04.01.01.03	Peeled or pre-cut fresh fruit
04.01.02	Processed fruits
04.01.02.01	Frozen fruit
04.01.02.02	Dried fruits
04.01.02.03	Vinegar, oil or salted fruit
04.01.02.04	Canned fruit
04.01.02.05	Jam

Table E.1 (Continued)

Food classification number	Food category/name
04.01.02.06	Puree
04.01.02.07	Jam excluding 04.01.02.05 (e.g. India chutney)
04.01.02.08	Preserved fruit
04.01.02.08.01	Confitures
04.01.02.08.02	Preserved fruits products
04.01.02.08.03	Preserved fruits
04.01.02.08.04	Liquoriced products
04.01.02.08.05	Preserved hawthorn product
04.01.02.09	Fruit and vegetable for decoration
04.01.02.10	Fruit desserts, including fruit-flavored liquid desserts
04.01.02.11	Fermented fruit product
04.01.02.12	Cooked or fried fruit
04.01.02.13	Other Processed fruits
04.02	Vegetable
04.02.01	Fresh vegetable
04.02.01.01	Fresh vegetable in the log
04.02.01.02	Surface-treated fresh vegetable
04.02.01.03	Peeled, diced, or shredded vegetable
04.02.01.04	Bean sprouts
04.02.02	Processed vegetable
04.02.02.01	Frozen vegetables
04.02.02.02	Dried vegetable
04.02.02.03	Pickled vegetable
04.02.02.04	Canned vegetable
04.02.02.05	Vegetable puree (excluding tomato sauce)
04.02.02.06	Fermented vegetable products
04.02.02.07	Boiled or fried vegetable
04.02.02.08	Other processed vegetables
04.03	Edible mushroom and algae
04.03.01	Fresh edible mushroom and algae
04.03.01.01	Edible mushroom and algae in the log
04.03.01.02	Surface treated fresh edible fungi and seaweeds
04.03.01.03	Edible mushroom and algae of peeling, stripping or slicing
04.03.02	Processed edible fungi and algae

Table E.1 (Continued)

Food classification number	Food category/name
04.03.02.01	Frozen edible mushroom 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 edible fungi and algae
04.03.02.05	boiled or fried Algae
04.03.02.06	Other edible fungi and algae
04.04	Bean product
04.04.01	Non-fermented bean products
04.04.01.01	Bean curd
04.04.01.02	Dried bean curd products
04.04.01.03	Dried bean curd product derivatives
04.04.01.03.01	Dried medium -dry tofu
04.04.01.03.02	Marinating medium-dry tofu
04.04.01.03.03	Smoking medium -dry tofu
04.04.01.03.04	Other medium -dry tofu
04.04.01.04	Yuba category (including yuba and oil skin)
04.04.01.05	New bean product (soy protein and soy meat, etc)
04.04.01.06	Cooked beans
04.04.02	Fermented bean product
04.04.02.01	Fermented soybean curd
04.04.02.02	Fermented soya beans and products (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 with hulls
04.05.02.01.02	Cooked nuts and seeds without hulls
04.05.02.02	--
04.05.02.03	Canned nuts and seeds
04.05.02.04	Mashed nuts or seeds including peanut butter
04.05.02.05	Other processed nuts and seeds (e.g. pickled nut)
05.0	Cocoa product, chocolate and chocolate products (including imitation chocolate and chocolate substitutes) and candy
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes

Table E.1 (Continued)

Food classification number	Food category/name
05.01.01	Cocoa product (cocoa-based butter, powder, syrup, sauce, and filling)
05.01.02	Chocolate and chocolate products, as well as cocoa products except for 05.01.01
05.01.03	Chocolate with cocoa butter alternatives and products
05.02	Candy
05.02.01	Gum Confectionery
05.02.02	Non gum-based candy
05.03	Coating for candies and chocolate products
05.04	Decorative candy (e.g., for process modeling or cake decoration), toppings (non-fruit), and sweet juices
06.0	Cereals and cereal products including rice, flours, miscellaneous grain crops and starches from roots and tubers, maize and legumes, (excluding 07.0 bakery product)
06.01	Crude grain
06.02	Rice and products
06.02.01	Rice
06.02.02	Rice products
06.02.03	Rice flour (including glue pudding flour)
06.02.04	Rice flour product
06.03	Wheat flour and products
06.03.01	Wheat flour
06.03.01.01	Wheat flour in common use
06.03.01.02	Wheat flour for special use (such as self raising flour and dumpling flour)
06.03.02	Wheat flour products
06.03.02.01	wet flour products (e.g. unboiled noodles, and “skins” or crusts for dumplings, wontons, shao mai)
06.03.02.02	Crude and dry noodle products
06.03.02.03	Fermented flour products
06.03.02.04	Batters (e.g. those for breading or for fish or poultry), Breading and frying powder
06.03.02.05	Fried flour product
06.04	Grains powder and products
06.04.01	Grains powder
06.04.02	Products that are originated from cereal and grains other than rice and wheat
06.04.02.01	Canned assorted cereal porridge
06.04.02.02	Other products that are originated from cereal and grains other than rice and wheat
06.05	Starch and its product
06.05.01	Starch powder for consumption
06.05.02	Starch product

Table E.1 (Continued)

Food classification number	Food category/name
06.05.02.01	Noodles and vermicelli made from bean or sweet potato starch
06.05.02.02	Shrimp-flavored starch flake
06.05.02.03	Lotus root starch
06.05.02.04	Tapioca ball
06.06	Instant cereals, including rolled oats
06.07	Pre-cooked (instant) noodles and rice
06.08	Frozen rice and noodle products
06.09	Cereal and starch based desserts (such as rice pudding and tapioca pudding) (limited to corniness sweetmeat can)
06.10	Filling of cereal
07.0	Baked goods
07.01	Bread
07.02	Pastries
07.02.01	Chinese pastry (excluding mooncake)
07.02.02	Western pastry
07.02.03	Mooncake
07.02.04	Decoration on pastries
07.03	Biscuits, cookies, and crackers
07.03.01	Core and decoration biscuits
07.03.02	Wafer biscuit
07.03.03	Egg roll
07.03.04	Other Biscuits, cookies, and crackers
07.04	Bakery fillings and slurry for surface
07.05	Other baked goods
08.0	Meat and meat products
08.01	Raw and fresh meat
08.01.01	Raw and fresh meat
08.01.02	Cooling meat (including acid meat, ice meat and cold meat, etc)
08.01.03	Frozen meat
08.02	Prefabricated meat product
08.02.01	Pre-flavored meat products (marinated raw meat)
08.02.02	Cured meat products(brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)
08.03	Cooked meat product
08.03.01	Braised meat
08.03.01.01	Boiled streaky pork

Table E.1 (Continued)

Food classification number	Food category/name
08.03.01.02	Pot-stewed meat
08.03.01.03	Steamed salted pork in wine
08.03.02	Smoked, baked or grilled meat
08.03.03	Fried meat product
08.03.04	Western hams
08.03.05	Sausages
08.03.06	Fermented meat product
08.03.07	Cooked dry-meat
08.03.07.01	Dried meat floss
08.03.07.02	Jerky
08.03.07.03	Drysaltery
08.03.08	Canned meat
08.03.09	Other Cooked meat product
08.04	Edible animal casings
09.0	Fish and fishery products, including mollusks, crustaceans and echinoderms
09.01	Fresh aquatic products
09.02	Frozen fish and fishery product
09.02.01	Frozen seafood
09.02.02	Frozen filling products
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.
09.03	Semi-preserved fish and fishery
09.03.01	Marinate or meat jelly aquatic product
09.03.02	Fish and fish product, pickled and/or in brine
09.03.03	Roe product
09.03.04	Dried fish and fishery products
09.03.05	Other prefabricate fishery products (e.g. fish skin)
09.04	Pre-cooked fish and fishery products
09.04.01	Cooked and dry fishery products
09.04.02	Fishery product by cooking or fried
09.04.03	Smoking and baking fishery products
09.04.04	Fermented fishery products
09.04.05	Canned fish product
09.05	Canned aquatic product
09.06	Other aquatic products

Table E.1 (Continued)

Food classification number	Food category/name
10.0	Egg and products
10.01	Fresh egg
10.02	Reformed egg (maintain physical properties)
10.02.01	Spiced corned egg
10.02.02	Egg preserved in wine
10.02.03	Preserved egg
10.02.04	Salted egg
10.02.05	Other reconstituted egg
10.03	Egg product (changed physical properties)
10.03.01	Dehydrated egg product (e.g., protein powder, egg yolk powder and protein tablet)
10.03.02	Thermal coagulated egg products (such as egg yolk cheese and sausage with alkaline preserved eggs)
10.03.03	Egg fluid and liquid egg
10.04	Other egg products
11.0	Sweetener, including honey
11.01	Sugar
11.01.01	White sugar and product (white granulated sugar, custer sugar, crystal sugar and cube sugar, etc)
11.01.02	Other sugar and syrup (e.g. brown sugar, maple syrup)
11.02	Starch sugar (fructose, dextrose, cereals, partially inverted sugar, including molasses, etc.)
11.03	Honey and pollen
11.03.01	Honey
11.03.02	Pollen
11.04	Table-top sweeteners
11.05	Seasoning syrup
11.05.01	Fruit toppings
11.05.02	Other Seasoning syrup
11.06	Other sweeteners
12.0	Seasoning
12.01	Salt and salt substitutes
12.02	Flavor enhancer and fresh-aid agent
12.03	Vinegar
12.03.01	Brewing vinegar
12.03.02	Prepared vinegar
12.04	Soy sauce

Table E.1 (Continued)

Food classification number	Food category/name
12.04.01	Brewing soy sauce
12.04.02	Prepared soy sauce
12.05	Bean paste and derivative
12.05.01	Brewing sauce
12.05.02	Prepared sauce
12.06	
12.07	Cooking wine and products
12.08	
12.09	Spices category
12.09.01	Spice and powder
12.09.02	Spices oil
12.09.03	Spiced pastes (e.g. mustard seasonings and wasabi)
12.09.04	Other spices processed
12.10	Blended condiment
12.10.01	Solid blended condiment
12.10.01.01	Solid soup
12.10.01.02	Essence of chicken and powder
12.10.01.03	Other Solid blended condiment
12.10.02	Semi solid compound seasoning
12.10.02.01	Mayonnaise, salad dressing
12.10.02.02	Tartar sauce take animal raw materials as base stock
12.10.02.03	Vegetable-based seasonings paste
12.10.02.04	Other Semi solid compound seasoning
12.10.03	Liquid blended condiment (excluding 12.03 and 12.04)
12.10.03.01	Concentration soup (canning, bottling)
12.10.03.02	Bouillon and pork soup
12.10.03.03	Flavoring juice
12.10.03.04	Oyster sauce, shrimp sauce and fish sauce, etc.
12.11	Other flavoring
13.0	Special food
13.01	Infant formula
13.01.01	Infant formulae
13.01.02	Formula food for preschool & older infants
13.01.03	Infant formulae for special medical purposes

Table E.1 (Continued)

Food classification number	Food category/name
13.02	Infant weaning food
13.02.01	Infants cereal supplementary food
13.02.02	Canning complementary food for infant formulae and follow-up
13.03	
13.04	
13.05	Other special foods
14.0	Beverages
14.01	Packaged drinking water
14.01.01	Drinking natural mineral water
14.01.02	Drinking pure water
14.01.03	Other drinking water
14.02	Fruit and vegetable juices and beverages
14.02.01	Fruit and vegetable juice (nectar)
14.02.02	Concentrated fruit and vegetable juice (pulp)
14.02.03	Fruit and vegetable juice (nectar) drink
14.03	Protein drink
14.03.01	Beverages with milk content
14.03.01.01	Fermented beverages with milk content
14.03.01.02	Prepared beverages with milk content
14.03.01.03	Lactobacillus beverages
14.03.02	Vegetable protein beverages
14.03.03	Composite Protein drink
14.03.04	Other protein drinks
14.04	Water-base flavor drinks
14.04.01	Carbonated drinks
14.04.02	Non- carbonated drinks
14.05	Tea, coffee, botanical beverage
14.05.01	Tea-based beverages
14.05.02	Coffee drink
14.05.03	Beverages made from plants
14.06	Solid beverages
14.06.01	--
14.06.02	Protein powdered drink
14.06.03	Instant coffee
14.06.04	Other Solid beverages
14.07	Drinks for special use
14.08	Flavored drinks
14.09	Other drinks

Table E.1 (Continued)

Food classification number	Food category/name
15.0	Wines
15.01	Distilled liquor
15.01.01	White spirit
15.01.02	Blending distilled liquor
15.01.03	Brandy
15.01.04	Whisky
15.01.05	Vodka
15.01.06	Rum
15.01.07	Other Distilled liquor
15.02	Mixed liquor
15.03	Fermented alcohol
15.03.01	Wine
15.03.01.01	Natural still wine
15.03.01.02	Sparkling and semi-sparkling wine
15.03.01.03	Blended grape wine
15.03.01.04	Special grape wine (it means the grape wine produced as per special processing, e.g. add Brandy and concentrate grape juice, etc. into raw wine)
15.03.02	Yellow rice or millet wine
15.03.03	Fruit wine
15.03.04	Hydromel
15.03.05	Beer and malt beverages
15.03.06	Other Fermented alcohol beverages carbonating
16.0	Other (excluding 01.0 to 15.0)
16.01	Jelly
16.02	Tea, coffee and tea products
16.02.01	Tea, coffee
16.02.02	Tea products (including flavoured teas and tea substitutes)
16.03	Collagen casings
16.04	Yeast and its product
16.04.01	Dried yeast
16.04.02	Other Yeast and its product
16.05	--
16.06	Puffed foods
16.07	Other

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