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NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 29938-2020

**National Food Safety Standard -
General Principles for Food Spices**
食品安全国家标准 食品用香料通则

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State Administration for Market Regulation.**

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National Food Safety Standard - General Principles for Food Spices

1 Scope

This Standard applies to the food spices that are allowed to be used in GB 2760 and have no separate quality specification standards or relevant announcement specifications.

2 Terms and Definitions

The following terms and definitions are applicable to this Document.

2.1 Food spices

Substances that are added to food products to create, modify, or enhance flavor. Food spices include edible natural flavor substances, edible natural flavor compounds, synthetic spices for food, heat-processed spices for food, and smoked edible spices. They are generally formulated into food essences and then for food flavoring; and some can also be directly for food flavoring.

2.2 Natural spice for food

Spicy preparation or spicy substance of specific chemical structure obtained from animals and plants through the process of physical method, enzyme method or microbiological method. It includes natural compound spice for food and natural monomeric spice for food.

2.3 Natural spice compound for food

Spicy preparation (composed of multiple component/multicomponent) obtained from animals and plants through the process of physical method, enzyme method or microbiological method. The animals and plants as source materials may be either crude or processed through traditional food preparation procedure, including essential oil, juice essential oil, extractive, protein hydrolysate, distillate or product through baking, heating or enzymolysis.

2.4 Natural monomeric spice for food

Spicy substance with specific chemical structure obtained from animals and plants through the process of physical method, enzyme method or microbiological method. The animals and plants as source materials may be either crude or process through traditional food preparation procedure.

2.5 Synthetic spice for food

Spicy substances with specific chemical structure formed through chemosynthesis.

3 Requirements

3.1 General requirements of natural spice for food

3.1.1 During the production and processing of natural spice for food, if it is necessary to use an extraction solvent due to technological necessity, the amount of used solvent shall be reduced as much as possible under the premise of achieving the intended purpose. See Table A.1 in Appendix A for the list of extraction solvents allowed to be used by natural spices for food.

3.1.2 See Table B.1 in Appendix B for the list of seafood-derived natural spices for food.

3.1.3 The enzyme preparations used in the production of natural spice compound for food shall comply with the provisions of enzyme preparations for food and their source list in GB 2760 and the relevant announcements of the health administrative department. The used strains shall comply with the provisions of *List of Strains that can be Used in Food* and (or) *List of Strains that can be Used in Food for Infants and Young Children*, and relevant announcement issued by the health administrative department. The original raw materials of the natural synthetic spice for food shall be source materials of animals and plants as food.

3.1.4 The content of natural monomeric spice for food shall be in accordance with the provisions of Table C.1 in Appendix C. The detection method shall be in accordance with the provisions of GB/T 11539 or GB/T 11538. If special requirements are indicated, the detection shall be carried out in accordance with the special requirements.

3.1.5 Control heavy metals and arsenic in natural spice for food according to the safety limit values in Table 1.

3.2 Requirements for synthetic spice for food

The content of synthetic spice for food shall be in accordance with the provisions of Table D.1 in Appendix D. The detection method is in accordance with the provisions of GB/T 11539 or GB/T 11538. If the above method is not applicable, it shall be according to the provisions of GB/T 27579. If there are national food safety standards or relevant announcements from the

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