



주요 국가별 식품첨가물 규정 검색 가이드

2025. 11.



식품의약품안전처
첨가물기준과

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I. 개요

1

가이드의 목적

- ▣ 본 가이드는 식품 또는 식품첨가물을 제조·수입·수출하는 업체 및 규제 기관에서 국내·외 식품첨가물 관련 규정을 보다 쉽고 빠르게 찾아볼 수 있도록 하기 위해 마련되었습니다.

2

식품첨가물이란?

- ▣ 식품첨가물이란 「식품위생법」 제2조에서 정의하고 있으며, “식품을 제조·가공·조리 또는 보존하는 과정에서 감미, 착색, 표백 또는 산화방지 등을 목적으로 식품에 사용되는 물질”을 의미합니다.
- ▣ 식품첨가물은 현재 638품목이 허용되어 있으며, 각각의 식품첨가물은 품목별 성분규격에 적합하게 제조된 것으로서 품목별 사용기준에 적합하게 사용되어야 합니다.

3

주요 국가별 식품첨가물 관리 현황

- ▣ 국가별로 식품첨가물의 정의 및 관리하는 물질의 종류가 다릅니다.

〈주요 국가 및 국제기구의 식품첨가물 관리 현황〉

구분	식품첨가물 해당 여부								
	한국	미국	EU	일본	중국	호주·뉴질랜드	캐나다	CODEX	베트남
비타민, 미네랄	○	○	x	○	○	x	x	x	○
가공보조제	○	○	x	○	○	x	○	x	○
향료	○	○	x	○	○	○	x	x	○

II. 주요 국가별 식품첨가물 규정 검색 방법

▶ 식품첨가물 관련 규정

○ 「식품위생법」

- 식품첨가물의 정의(제2조) 및 기준·규격 고시(제7조)에 대해 규정하고 있음

○ 「식품첨가물의 기준 및 규격」(고시)

- 식품첨가물 제조기준, 사용기준, 보존 및 유통기준, 성분규격을 정하고 있음
- 현재, 식품첨가물 638품목, 혼합제제류 9품목, 기구등의 살균·소독제 13품목이 허용되어 있으며, 식품첨가물은 32개의 용도로 구분하고 있음

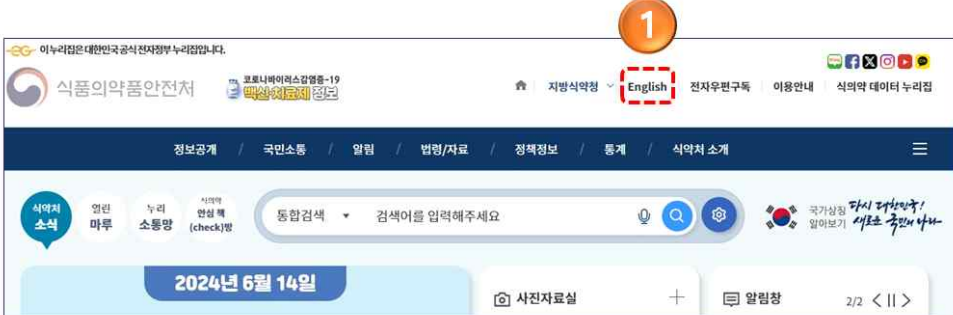

1. 식품의약품안전처 홈페이지에서 규정 확인

<https://www.mfds.go.kr>

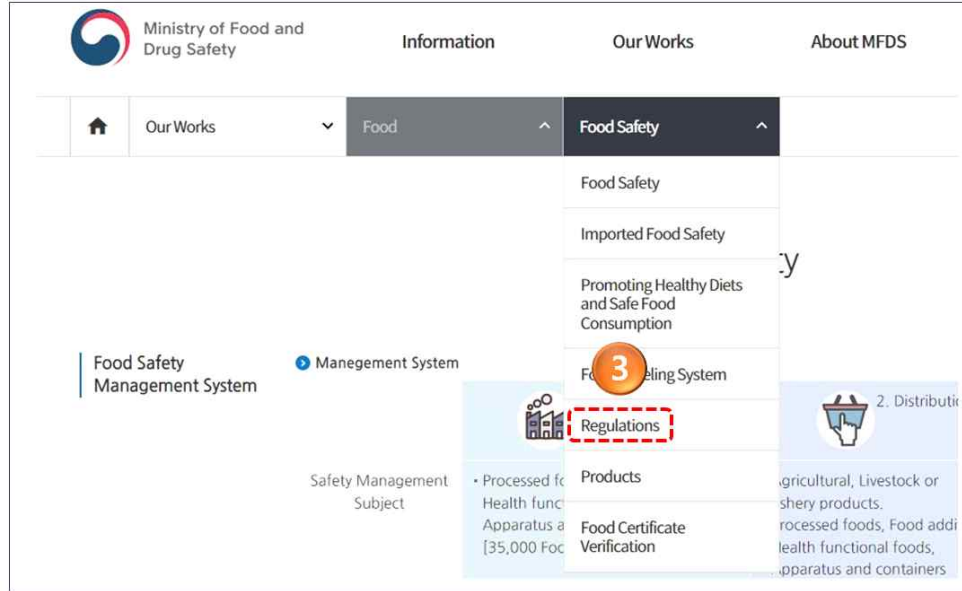
<p>① 식품의약품 안전처 홈페이지 접속</p> <p>② 법령/자료 클릭!</p> <p>③ 고시헌령 예규 클릭!</p>	 <p>1 식품의약품안전처 홈페이지 접속(https://www.mfds.go.kr)</p> <p>2 법령/자료</p> <p>3 고시헌령예규</p>
<p>④ 고시전문 클릭!</p> <p>⑤ 검색창에 "식품첨가물" 검색</p> <p>⑥ 「식품첨가물의 기준 및 규격」 고시전문 (최신버전) 클릭!</p>	 <p>4 고시전문</p> <p>5 식품첨가물</p> <p>6 「식품첨가물의 기준 및 규격」 고시전문(고시 제2023-82호, 2023.12.21 반영) hwp</p>

<p>→ 고시에서 식품첨가물별 성분규격 및 사용기준 확인</p>	<div data-bbox="635 248 1158 801" style="border: 1px solid black; padding: 10px;"> <p style="text-align: center;">식품의약품안전처 고시 제2023-82호</p> <p>「식품위생법」 제73조제1항에 따른 「식품첨가물의 기준 및 규격」(식품의약품안전처 고시 제2023-60호, 2023.9.20.)을 다음과 같이 일부 개정합니다.</p> <p style="text-align: right;">2023년 12월 21일 식품의약품안전처장</p> <p style="text-align: center;">「식품첨가물의 기준 및 규격」</p> <p>I. 총칙</p> <p>1. 목적</p> <p>이 고시는 「식품위생법」 제73조제1항에 따른 식품첨가물의 제조·가공·사용·보존 방법에 관한 기준과 실분에 관한 규격을 정함으로써 식품첨가물의 안전한 품질을 확보하고, 식품에 안전하게 사용하도록 하여 국민 보건에 이바지함을 목적으로 한다.</p> <p>2. 용어의 정의</p> <p>1) “가공보조제”란 식품의 제조 과정에서 기술적 목적을 달성하기 위하여 의도적으로 사용되고 최종 제품 완성 전 분해, 제거되어 잔류하지 않거나 비의도적으로 미량 잔류할 수 있는 식품첨가물을 말한다.</p> <p style="text-align: center;">- 1 -</p> </div>
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➔ **식품첨가물의 기준 및 규격(영문판)**

<p>① 식품의약품안전처 홈페이지 접속 → English 클릭!</p>	
<p>② Our Works 클릭!</p>	

③ Food Safety
하위 항목 중
Regulations
클릭!

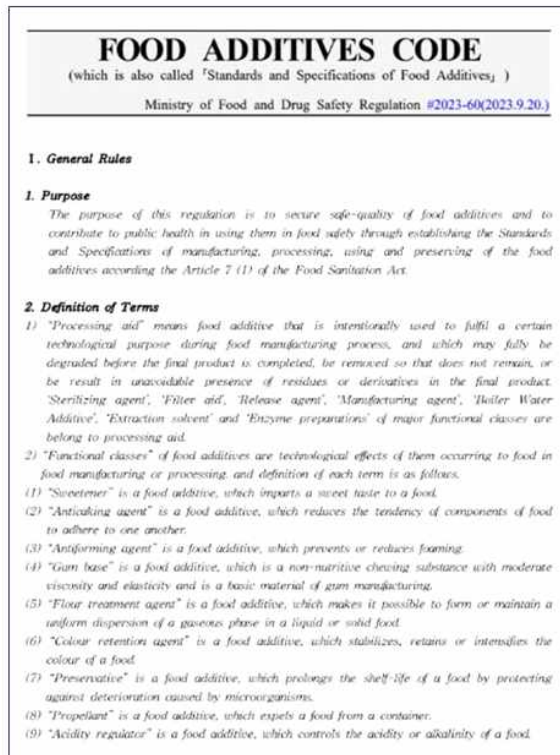


④ 검색창에
Food Additives
Code 검색



→ 가장 최근에
개정된 Food
Additives
Code 확인

* 정확한 내용은
국문 고시를
확인해야 함



2. 식품안전나라 홈페이지에서 규정 확인

<https://www.foodsafetykorea.go.kr>

<p>① 식품안전나라 홈페이지 접속</p> <p>② 전문정보 클릭!</p> <p>③ 기준·규격 정보 클릭!</p> <p>④ 공전 클릭!</p>	<p>1 식품안전나라 홈페이지 접속(https://www.foodsafetykorea.go.kr)</p> 
<p>⑤ 식품첨가물 공전 클릭!</p>	
<p>→ (5-1)폴더를 선택하여 규정 확인</p> <p>→ (5-2)직접 검색어를 입력하여 확인</p>	<p>5-2</p> 

▶ CODEX의 식품첨가물 관련 규정

- **General Standard for Food Additives (CXS 192-1995)**
 - 식품첨가물의 일반규격(사용기준)
- **List of Codex Specifications for Food Additives (CXA 6-2023)**
 - 식품첨가물에 대한 Codex 규격 목록
- **Guidelines for the Use of Flavourings (CXG 6-2008)**
 - 향료 사용에 관한 지침
- **Guidelines on Substances used as Processing Aids (CXG 75-2010)**
 - 가공보조제로 사용되는 물질에 관한 지침
- **General Principles for the Addition of Essential Nutrients to Foods (CXG 9-1987)**
 - 영양강화제(비타민, 미네랄)에 대한 지침
- **Class Names and the International Numbering System for Food Additives (CXG 36-1989)**
 - 식품첨가물의 분류명과 국제번호체계

1. CODEX 홈페이지에서 규정 확인

<https://www.fao.org/fao-who-codexalimentarius>

➔ 식품첨가물의 성분규격 및 사용기준 확인

<p>① CODEX 홈페이지 접속</p> <p>② Codex Texts 클릭!</p> <p>③ Codex online databases 클릭!</p> <p>④ Food Additives DB(GSFA Online) 클릭!</p>	<p>1 CODEX 홈페이지 접속(https://www.fao.org/fao-who-codexalimentarius)</p> <p>2 Codex Texts 클릭!</p> <p>3 Codex online databases 클릭!</p> <p>4 Food Additives DB (GSFA Online) 클릭!</p>
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⑤ JECFA specifications 클릭!

Codex General Standard for Food Additives (GSFA) Online Database

The "Codex General Standard for Food Additives" (GSFA, Codex STAN 192:1995) sets forth the conditions under which permitted food additives may be used in all foods, whether or not they have previously been standardized by Codex. The Preamble of the GSFA contains additional information for interpreting the data. Users are encouraged to consult the Preamble when using this database.

Links

The summary and conclusions of recent JECFA meetings and other relevant information, such as call for data for future meetings, are available on the WHO website. On the WHO website and the WHO website, click on the following links:

- JECFA publications and toxicological monographs
- JECFA specifications

(5-1) Browse alphabetically 클릭!
→ 검색 대상 식품첨가물 클릭!
(5-2) 직접 검색

Food safety and quality

Scientific advice > Chemical risks and JECFA

Online Edition: "Combined Compendium of Food Additive Specifications"

Online help About the data General specifications for enzymes Analytical Methods (Volume 4)

This database provides the most recent specifications for food additives. The specifications are available in PDF format for online review or printing. A free program is available for downloading the specifications. All specifications are in English only, but the query interface is available in French, Spanish, Arabic and Chinese.

NOTE: The current version of the specifications is the number.

To search for food additives by name enter a search term in the search bar. For alternative names using greek symbols use the search bar with the appropriate symbol. Browse alphabetically.

Food Additive

Butylated hydroxyanisole

INS number

CAS number

Functional use

Search

Food Additive Index

This page contains an index of individual food additives. Clicking on an individual food additive opens the specifications for the food additive. Clicking on "Show synonyms" will display food additive synonyms which are indicated with an asterisk (*).

Show synonyms

Jump to:

All A B C D E F G H I J K L M N O P Q R S T U V W X Y Z

- Acesulfame Potassium
- Acetic Acid, Glacial
- Acetic and Fatty Acid Esters of Glycerol
- Acetone
- alpha-Ketoglutarate Decarboxylase from Bacillus brevis expressed in Bacillus subtilis
- Activated Carbon
- Adipic Acid
- Adipic Anhydride
- Agar
- Alginic acid
- Allantoin
- Allura Red AC
- Aluminium Ammonium Sulfate
- Aluminium Lakes of Colouring Matters
- Aluminium Potassium Sulfate
- Aluminium Silicate
- Aluminium Sulfate, anhydrous
- Aluminium powder
- Amaranth
- Azoxymethionine
- Asmonium Alginate
- Asmonium Carbonate
- Asmonium Chloride
- Asmonium Dihydrogen Phosphate
- Asmonium Hydrogen Carbonate
- Asmonium Polyphosphate
- Asmonium Salts of Phosphoric Acid
- alpha-Amylase (thermostable) from Bacillus licheniformis

⑥ 검색 대상 식품첨가물 클릭!

Food safety and quality

Scientific advice > Chemical risks and JECFA

Online Edition: "Combined Compendium of Food Additive Specifications"

Online help About the data General specifications for enzymes Analytical Methods (Volume 4)

Butylated Hydroxyanisole

<성분규격>
(6-1)
Monograph
클릭!

<사용기준>
(6-2)
INS number
클릭!

Food safety and quality

> Scientific advice > Chemical risks and JECFA

Online Edition: "Combined Compendium of Food Additive Specifications"

Online help About the data General specifications for enzymes Analytical Methods (Volume 4)

Additive	Butylated hydroxyanisole
Synonym(s)	BHA
Specification	Monograph 1 (2006)
CAS number	25013-16-5
Codex GSFA Online	INS number: 320

성분규격 및
사용기준
예시

성분·규격

BUTYLATED HYDROXYANISOLE

Prepared at the 33rd JECFA (1988), published in FNP 38 (1988) and in FNP 52 (1992). Metals and arsenic specifications revised at the 61st JECFA (2003). An ADI of 0-0.5 mg/kg bw was established at the 33rd JECFA (1988).

SYNONYMS
BHA; INS No. 320

DEFINITION
Chemical names 3-Tertiary-butyl-4-hydroxyanisole, a mixture of 3- and 2-tertiary-butyl-4-hydroxyanisole
C.A.S. number 25013-16-5
Chemical formula C₁₁H₁₄O₂
Structural formula

3-isomer

2-isomer

Formula weight 180.25
Assay Not less than 98.5% of C₁₁H₁₄O₂, and not less than 85% of 3-tertiary-butyl-4-hydroxyanisole.

DESCRIPTION White or slightly yellow crystals or waxy solid, with a faint characteristic odour

FUNCTIONAL USES Antioxidant

CHARACTERISTICS

IDENTIFICATION

Solubility (Vol. 4) Insoluble in water; freely soluble in ethanol and propane-1,2-diol

Colour reaction To 5 ml of a 1 in 10,000 solution of the sample in 72% ethanol, add 2 ml of sodium borate TS and 1 ml of a 1 in 10,000 solution of 2,6-dichloroquinonechlorimide in absolute ethanol, and mix. A blue colour appears.

PURITY

Sulfated ash (Vol. 4) Not more than 0.05%
Test 5 g of the sample (Method 1)

FAO/WHO Food Standards

CODEX alimentarius

ENGLISH | FRANÇAIS | ESPAÑOL

GSFA Online

Updated up to the 46th Session of the Codex Alimentarius Commission (2023)

FOOD ADDITIVE DETAILS

Butylated hydroxyanisole (BHA) (320)

Synonym(s)
BHA

Functional Classes
Antioxidant

Click here to search the FAO JECFA database for the specifications of additive(s) with INS No. 320

Click here to search the WHO JECFA database for evaluation of additive(s) with INS No. 320

CSV (Tables) **사용기준**

GSFA Provisions for Butylated hydroxyanisole (BHA)

Number	Food Category	Max Level	Notes
07.0	Bakery wares	200 mg/kg	Note 180 Note 15
01.3.2	Beverage whiteners	100 mg/kg	Note XS250 Note XS252 Note 15 Note 195
06.3	Breakfast cereals, including rolled oats	200 mg/kg	Note 196 Note 15
02.1.1	Butter oil, anhydrous milkfat, ghee	175 mg/kg	Note 514 Note 15 Note 133 Note 171
05.3	Chewing gum	400 mg/kg	Note 130
05.1.4	Cocoa and chocolate products	200 mg/kg	Note 130 Note 303 Note 15

➔ CODEX 식품첨가물분과위원회(CCFA) 관련 규정 확인

식품첨가물의 국제기준 설정 및 관련 가이드라인을 제공하고 있음

① CODEX 홈페이지 접속

② Committees 클릭!

③ "②"의 하위 항목 중 Committees 클릭!

④ CCFA 클릭!

⑤ Related Standards 클릭!

⑥ Title 중 관련 규정 확인

⑦ 언어별 버전이 있으며, 영어는 EN 아래 초록색 체크 모양(✓) 클릭!

Reference	Title	Committee	Last modified	EN	FR	ES	AR	ZH	RU
CXA 6-2023	List of Codex Specifications for Food Additives	CCFA	2023	✓	✓	✓	✓	✓	✓
CXG 3-1989	Guidelines for Simple Evaluation of Dietary Exposure to Food Additives	CCFA	2014	✓	✓	✓	✓	✓	✓
CXG 36-1989	Class Names and the International Numbering System for Food Additives	CCFA	2023	✓	✓	✓	✓	✓	⊖
CXG 66-2008	Guidelines for the Use of Flavoursings	CCFA	2008	✓	✓	✓	⊖	⊖	✓
CXG 75-2010	Guidelines on Substances used as Processing Aids	CCFA	2010	✓	✓	✓	✓	✓	✓
CXS 107-1985	General Standard for the Labelling of Food Additives when sold as such	CCFA	2016	✓	✓	✓	✓	✓	✓
CXS 150-1985	Standard for Food Grade Salt	CCFA	2012	✓	✓	✓	✓	✓	✓
CXS 192-1995	General Standard for Food Additives	CCFA	2023	✓	✓	✓	⊖	⊖	✓

Showing 1 to 8 of 8 entries

<p>⑧ 영양강화제 관련 가이드라인은 CCNFSDU Committee 규정으로 등록되어 있음</p>	<table border="1"> <thead> <tr> <th>Reference</th> <th>Title</th> <th>Committee</th> <th>Last modified</th> <th>EN</th> </tr> </thead> <tbody> <tr> <td>CXG 1-1979</td> <td>General Guidelines on Claims</td> <td>CCFL</td> <td>2009</td> <td>✓</td> </tr> <tr> <td>CXG 2-1985</td> <td>Guidelines on Nutrition Labelling</td> <td>CCFL</td> <td>2021</td> <td>✓</td> </tr> <tr> <td>CXG 3-1989</td> <td>Guidelines for Simple Evaluation of Dietary Exposure to Food Additives</td> <td>CCFA</td> <td>2014</td> <td>✓</td> </tr> <tr> <td>CXG 4-1989</td> <td>General Guidelines for the Utilization of Vegetable Protein Products (VPP) in Foods</td> <td>CCVP</td> <td>1989</td> <td>✓</td> </tr> <tr> <td>CXG 8-1991</td> <td>Guidelines on Formulated Complementary Foods for Older Infants and Young Children</td> <td>CCNFSDU</td> <td>2017</td> <td>✓</td> </tr> <tr style="border: 2px dashed red;"> <td>CXG 9-1987</td> <td>General Principles for the Addition of Essential Nutrients to Foods</td> <td>CCNFSDU</td> <td>2015</td> <td>✓</td> </tr> <tr> <td>CXG 10-1979</td> <td>Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children</td> <td>CCNFSDU</td> <td>2023</td> <td>✓</td> </tr> </tbody> </table>	Reference	Title	Committee	Last modified	EN	CXG 1-1979	General Guidelines on Claims	CCFL	2009	✓	CXG 2-1985	Guidelines on Nutrition Labelling	CCFL	2021	✓	CXG 3-1989	Guidelines for Simple Evaluation of Dietary Exposure to Food Additives	CCFA	2014	✓	CXG 4-1989	General Guidelines for the Utilization of Vegetable Protein Products (VPP) in Foods	CCVP	1989	✓	CXG 8-1991	Guidelines on Formulated Complementary Foods for Older Infants and Young Children	CCNFSDU	2017	✓	CXG 9-1987	General Principles for the Addition of Essential Nutrients to Foods	CCNFSDU	2015	✓	CXG 10-1979	Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children	CCNFSDU	2023	✓
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CXG 10-1979	Advisory Lists of Nutrient Compounds for Use in Foods for Special Dietary Uses intended for Infants and Young Children	CCNFSDU	2023	✓																																					

2. GSFA Online 홈페이지에서 규정 확인

* GSFA : 식품첨가물의 일반규격

<https://www.fao.org/gsfonline>

<p>① GSFA Online 홈페이지 접속</p> <p>② Search Database 클릭!</p>	<p>1 GSFA Online 홈페이지 접속(https://www.fao.org/gsfonline)</p>
<p>③ 검색 항목란에 식품첨가물명, INS번호, CAS번호, 용도 중 하나 입력 → Search 클릭!</p>	<p>GSFA DATABASE SEARCH</p> <p>To search for the provisions of a food additive, enter the food additive name, synonym or INS No in the corresponding boxes and click "search". You can also browse the entire list of food additives by clicking on "Browse Alphabetically".</p> <p>To search for food additives within a functional class, select a functional class and click on "search". You can also browse on the entire list of functional classes of food additives by clicking on "Browse Alphabetically".</p> <p>To search for food additive provisions in a food category, enter the food category name or keyword, or food category number and click "search". You can also browse the food category system by clicking on "Browse Hierarchy".</p> <p>Food Additive Search</p> <p>Additive, Group Name or Synonym</p> <p>Browse Alphabetically <input type="text"/> <input type="button" value="Search"/></p> <p>INS No <input type="text"/> <input type="button" value="Search"/></p> <p>Functional Class <input type="text"/> <input type="button" value="Search"/></p> <p>Browse Alphabetically</p> <p>Food Category Search</p> <p>Category Name or Code <input type="text"/> <input type="button" value="Search"/></p> <p>Browse Hierarchy</p> <p>3</p>

<성분규격>

(4-1) Click here to search the FAO JECFA database for the specifications of additive(s) with INS No. 클릭!

<사용기준>

(4-2) 식품유형별 사용기준 확인

* Note 내용도 확인

FOOD ADDITIVE DETAILS

Citric acid (330)

Functional Classes

- Acidity regulator
- Antioxidant
- Colour retention agent
- Sequestrant

4-1 성분규격

Click here to search the FAO JECFA database for the specifications of additive(s) with INS No. 330

Click here to search the WHO JECFA database for evaluation of additive(s) with INS No. 330

CSV (Tables)

4-2 사용기준

GSFA Provisions for Citric acid

Number	Food Category	Max Level	Notes
02.1.1	Butter oil, anhydrous milkfat, ghee		GMP Note 171
14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa		GMP Note 160
13.2	Complementary foods for infants and young children	5,000 mg/kg	Note 238
14.1.2.3	Concentrates for fruit juice	3,000 mg/kg	Note 127
14.1.3.3	Concentrates for fruit nectar	5,000 mg/kg	Note 122
14.1.2.4	Concentrates for vegetable juice		GMP Note 127

(4-1) Monograph 최신버전 클릭!

Food safety and quality

> Scientific advice > Chemical risks and JECFA

4-1 성분규격

Additive	Citric Acid
Specification	Monograph 16 (2014)
	Monograph 1 (2006)
CAS number	5949-29-1
Codex GSFA Online	INS number: 330

CITRIC ACID

Proposed as the "N" JECFA (2014), published in FAO JECFA Monographs 16 (2014), superseding previous proposals of the Expert JECFA (1988), published in WHO 32 Add 7 (1988). Group AD: "not limited" for citric acid and its calcium, ammonium, sodium and potassium salts published in the 17th JECFA in 1972.

SYNONYMS INS No. 330

DEFINITION Citric acid may be produced by recovery from sources such as lemon or orange juice or fermentation of carbohydrate solutions or other suitable media using *Candida* spp. or non-bioengineered strains of *Aspergillus niger*.

Chemical names 3-hydroxy-1,2,3-propanetricarboxylic acid

C.A.S. number 5949-29-1 (monohydrate)

Chemical formula C₆H₈O₇ (anhydrous)
C₆H₁₀O₇ · H₂O (monohydrate)

Structural formula

$$\begin{array}{c} \text{HO}-\text{C}(\text{OH})_2 \\ | \\ \text{CH}_2-\text{COOH} \end{array} \quad \begin{array}{c} \text{HO}-\text{C}(\text{OH})_2 \\ | \\ \text{CH}_2-\text{COOH} \end{array} \quad \begin{array}{c} \text{HO}-\text{C}(\text{OH})_2 \\ | \\ \text{CH}_2-\text{COOH} \end{array}$$

Formula weight 192.14 (anhydrous)
210.14 (monohydrate)

Assay Not less than 99.5% and not more than 100.5% on the anhydrous basis.

DESCRIPTION White or colourless, odourless, crystalline solid; the monohydrate form effloresces in dry air.

FUNCTIONAL USES Acidifier, preservative, antioxidant, flavouring agent (see "Flavouring agents" monographs).

CHARACTERISTICS

IDENTIFICATION

Solubility (mg/kg) Very soluble in water; freely soluble in ethanol; slightly soluble in ether.

Test(s) (JECFA 17th ed.) Phospor test

▶ 미국의 식품첨가물 관련 규정

○ 「연방 식품 의약품 화장품법」(FD&C Act)

- 식품첨가물의 정의 및 법적 근거를 규정하고 있음

○ 연방규정(Code of Federal Regulation) 21편(21 CFR)

- 식품첨가물, 색소첨가물, GRAS 물질, 식품에 사용이 금지된 성분을 정하고 있음

※ 식품첨가물의 성분규격은 식품화학물질규격집(Food Chemical Codex, FCC)에 수재되어 있음




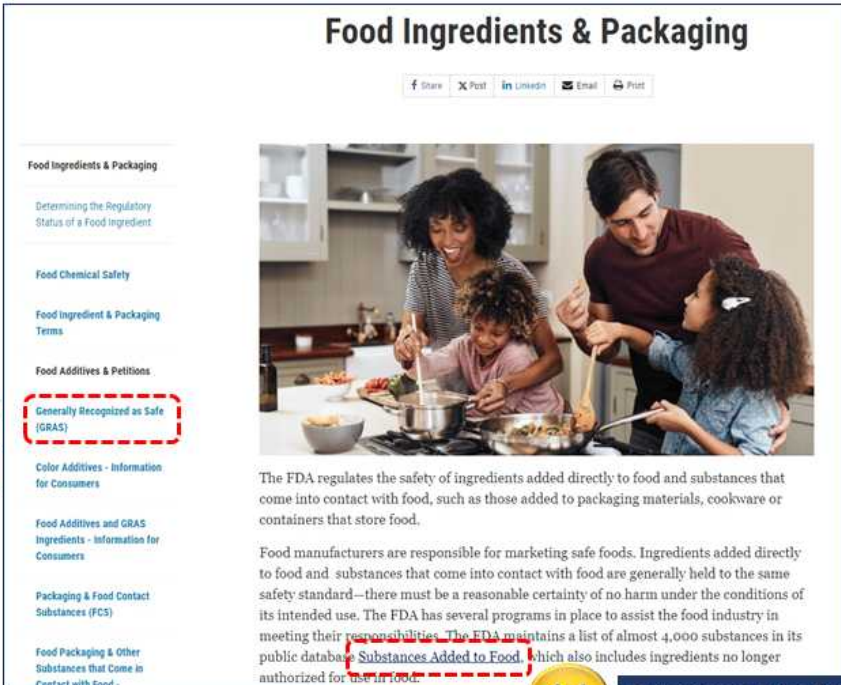
☞ 미국의 식품첨가물 종류 및 관련 규정

구분	주요 내용	21 CFR Part No.
직접 식품첨가물	- 식품에 직접 첨가하는 식품첨가물(천연향료물질, 합성향료물질 포함)	172
2차 직접 식품첨가물	- 가공 보조 목적으로 사용되는 식품첨가물 * 이온교환수지, 추출용매, 효소제, 향균제, 청관제 등	173
간접 식품첨가물	- 식품과 접촉할 수 있는 성분 * 기구·용기·포장의 원료물질, 기구등의 살균·소독제 등	174~178
잠정 직접/간접 식품첨가물	- 잠정적으로 허용된 식품첨가물 * 새로운 정보가 있으면 변경 가능	180
색소 첨가물	- 착색료에 해당되는 첨가물 * 식품첨가물로서 관리하지 않고 별도로 관리	70~82
사전승인 식품성분	- 식품첨가물법 개정(1958년) 전에 안전성이 인정된 성분 - 대부분 기구·용기·포장의 원료물질 - 질산나트륨, 질산칼륨, 아질산나트륨, 아질산칼륨이 포함	181
GRAS 물질	- 일반적으로 안전하다고 여겨지는 물질	182
GRAS 사전승인 직접 첨가물	- FDA의 과학적 재평가를 받은 GRAS 물질	184
사용 금지 첨가물	- 식품에 사용이 금지된 첨가물 * 예) Cyclamate	189
향료	- GRAS 물질 중 향료, FEMS에 등재된 향료	182, 184

- ☞ 식품첨가물 관련 규정 확인은 ① FDA 홈페이지에서 확인하는 방법이 있으며, ② CFR 규정을 직접 확인하는 방법도 있습니다.

1. 미국 FDA 홈페이지에서 규정 확인

<https://www.fda.gov>

<p>① 미국 식품의약품(FDA) 홈페이지에 접속</p> <p>② Menus 클릭!</p> <p>③ Food 클릭!</p>	<p>1 미국 식품의약품(FDA) 홈페이지 접속(https://www.fda.gov)</p>  <p>2</p>  <p>3</p>
<p>④ Ingredients & Packaging 클릭!</p>	<p>4</p> <p>NAVIGATE THE FOOD SECTION</p>  <p>4-1</p>
<p>(4-1) 식품첨가물 관련 모든 물질 정보</p> <p>Substances Added to Food 클릭!</p> <p>(4-2) GRAS 물질 관련 정보</p> <p>Generally Recognized as Safe (GRAS) 클릭!</p>	<p>Food Ingredients & Packaging</p>  <p>4-2</p> <p>GRAS</p> <p>4-1</p> <p>Substances Added to Food</p>

➡ Substances Added to Food

식품에 첨가되는 식품첨가물, 색소 첨가물(착색료), GRAS 물질, 향료 등을 모두 포함

4-1

Substances Added to Food Inventory 클릭!

4-1

Substances Added to Food

Substances Added to Food (formerly EAFUS)

[f Share](#) [X Post](#) [in LinkedIn](#) [Email](#) [Print](#)

Food Additives & Petitions

Food & Color Additive Petitions

Food Additive Status List

Substances Added to Food (formerly EAFUS)

The Substances Added to Food inventory replaces what was previously known as Everything Added to Foods in the United States (EAFUS).

The Substances Added to Food inventory includes the following types of ingredients regulated by the U.S. Food and Drug Administration (FDA):

- Food additives and color additives that are listed in FDA regulations (21 CFR Parts 172, 173 and Parts 73, 74 respectively), and flavoring substances evaluated by FEMA* and JECFA*.
- Generally Recognized as Safe ("GRAS") substances that are listed in FDA regulations (21 CFR Parts 182 and 184).
- Substances approved for specific uses in foods prior to September 6, 1958, known as prior-sanctioned substances (21 CFR Part 181).
- Substances formerly used:
 - Prohibited substances that are listed in FDA regulations (21 CFR Part 189) as prohibited from use in food (labeled as "PROHIBITED" or "PROHIBITED WITH EXCEPTIONS").
 - Delisted color additives in FDA regulations (21 CFR 81.10 and/or 81.30) (labeled as "DELISTED").
 - Some substances "no longer FEMA GRAS."

- Most substances listed in the inventory of GRAS Notices.
- Indirect food additives such as packaging adhesives, paperboard, and other food contact substances, unless they are also known to be directly added to food.

Substances Added to Food Inventory

* Footnotes:

4-1

Substances Added to Food

Substances Added to Food (formerly EAFUS)

[FDA Home](#) [Ingredients and Packaging](#) [Food Ingredient and Packaging Inventories](#) [Substances Added to Food \(formerly EAFUS\)](#)

The Substances Added to Food inventory replaces what was previously known as Everything Added to Foods in the United States (EAFUS).

The Substances Added to Food inventory includes the following types of ingredients regulated by the U.S. Food and Drug Administration (FDA):

- Food additives and color additives that are listed in FDA regulations (21 CFR Parts 172, 173 and Parts 73, 74, 82 respectively), and flavoring substances evaluated by FEMA* and JECFA*.
- Note that for a substance to be used as a color additive in the US, it must be authorized by a regulation in 21 CFR Part 73, 74, or 82.
- Generally Recognized as Safe ("GRAS") substances that are listed in FDA regulations (21 CFR Parts 182 and 184).
- Substances approved for specific uses in foods prior to September 6, 1958, known as prior-sanctioned substances (21 CFR Part 181).
- Substances formerly used:
 - Prohibited substances that are listed in FDA regulations (21 CFR Part 189) as prohibited from use in food (labeled as "PROHIBITED" or "PROHIBITED WITH EXCEPTIONS").
 - Delisted color additives in FDA regulations (21 CFR 81.10 and/or 81.30) (labeled as "DELISTED").
 - Some substances "no longer FEMA GRAS"

Basic Search **Advanced Search** Field Search

Search: [Show Items](#) [Clear](#)

Records Found: 3972 [Show All](#) Page 1 of 80

CAS Reg. No.* (or other ID)	Substance* (sorted A-Z)	Used for*† (Technical Effect)	21 CFR*
9000-01-5	ACACIA, GUM (ACACIA SENEGAL (L.) WILLD.)	EMULSIFIER OR EMULSIFIER SALT, FLAVOR ENHANCER, FORMULATION AID, PROCESSING AID, PROPELLANT, SOLVENT OR VEHICLE STABILIZER OR THICKENER, SURFACE-ACTIVE AGENT.	172.760 184.1330

검색창을 이용하여 식품첨가물 및 관련 물질 검색

➡ Generally Recognized as Safe (GRAS)

일반적으로 안전하다고 여겨지는 물질에 대한 정보

GRAS Notice Inventory 클릭!

GRAS Notices Inventory 한번 더 클릭!

4-2

GRAS

Generally Recognized as Safe (GRAS)

Share Post LinkedIn Email Print

Generally Recognized as Safe (GRAS)

GRAS Notice Inventory

GRAS Substances (SCOGS) Database

Microorganisms & Microbial-Derived Ingredients Used in Food (Partial List)

"GRAS" is an acronym for the phrase **Generally Recognized As Safe**. Under sections 201(s) and 409 of the Federal Food, Drug, and Cosmetic Act (the Act), any substance that is intentionally added to food is a food additive, that is subject to premarket review and approval by FDA, unless the substance is generally recognized, among qualified experts, as having been adequately shown to be safe under the conditions of its intended use, or unless the use of the substance is otherwise excepted from the definition of a food additive.

- Under sections 201(s) and 409 of the Act, and FDA's implementing regulations in 21 CFR 170.3 and 21 CFR 170.30, the use of a food substance may be GRAS either through scientific procedures or, for a substance used in food before 1958, through experience based on common use in food Under 21 CFR 170.30(b), general

Persons interested in GRAS notices may request disclosable information under the Freedom of Information Act.

We will update this information approximately monthly.

GRAS Notices Inventory

검색창을 이용하여 GRAS 물질 검색

4-2

GRAS

GRAS Notices

[FDA Home](#)
[Generally Recognized as Safe](#)
[Food Ingredient & Packaging Inventories](#)
[GRAS Notices](#)

The inventory of GRAS notices provides information about GRAS notices filed since 1998, when FDA received its first GRAS notice. As of October 17, 2016, the GRAS final rule (81 FR 54960, August 17, 2016) requires a specific format for a GRAS notice. Prior to that date, FDA processed GRAS notices under the framework of the GRAS proposed rule (62 FR 15935, April 17, 1997). Notices received prior to the effective date of the GRAS final rule provide examples for potential notifiers for the types of information that may support a GRAS conclusion. In the inventory, notices follow the requirements for the format and content of a GRAS notice as of the effective date of the GRAS final rule.

The inventory notes what type of response letter the FDA sent in response to the notice. Notifiers often resubmit notices that FDA previously ceased to evaluate at the notifier's request, and resubmitted notices commonly receive a letter indicating FDA has no questions, after addressing deficiencies. In the inventory, entries for notices that were later resubmitted link to the newer entry in the final column. Newer entries for notices that were resubmitted include a link to the previous submission below the substance name.

Some GRNs that FDA previously ceased to evaluate at the notifier's request were later resubmitted as a food additive petition. For each of these cases, the GRN detail page links to the food additive petition.

After issuing a response letter, we may issue a subsequent letter as circumstances warrant. The issue dates of any subsequent letters are listed under the column, "Date of add'l correspondence."

We will update this information approximately monthly. More information about this inventory is available on the [GRAS Notice Inventory Introduction page](#).

Search and display hints:

- Select the specific GRN number below to view additional details about any GRAS Notice.
- To sort by a specific field, click on the column header for that field.
- To browse the records, use the Show All, First/Previous/Next/Last, and Jump To options at the bottom of the data table.
- To search for a specific substance/term, enter the term in the Search box and select Show Items to display only those records that contain the selected term. (The search results also includes terms not shown on this page, but included in the full record on the detail page.)
- The search results will return hits of records containing words that include the search term. For example, a search for the color **red** will return results that include terms such as **reduce**, **ingredient**, and **cultured**. To limit results to only the searched term, place a space before and after the word in the basic search or in the advanced search "this exact phrase" field.

Download data from this searchable database in Excel format. If you need help accessing information in different file formats, see [instructions for Downloading Viewers and Players](#).

Basic Search
Advanced Search
Field Search

Search: Show Items Clear

Records Found: 1163 Show All Page 1 of 24

GRN No. (sorted Z-A)	Substance	Date of closure	FDA's Letter	Date of add'l correspondence	Resubmitted as GRN No.
1163	A preparation containing two bacteriophages (phage) specific to <i>Salmonella enterica</i>		Pending		
1162	Fungal oil (≥38% arachidonic acid (ARA)) from <i>Mortierella alpina</i> FJRK-MA01	Feb 8, 2024	At the notifier's request, FDA ceased to evaluate this notice (in PDF) (236 kB)		

2. 미국 연방규정(CFR)에서 규정 확인

<https://www.ecfr.gov/current/title-21>

① 미국 연방
규정(eCFR)
홈페이지 접속
→ 해당되는 Part
번호를 찾은
후 클릭!

1 미국 eCFR 홈페이지 접속(<https://www.ecfr.gov/current/title-21>)

The screenshot shows the Code of Federal Regulations website for Title 21. The page title is "Code of Federal Regulations" with the subtitle "A point in time eCFR system". The navigation bar shows "Title 21". Below the navigation bar, there is a search bar and a "view historical versions" link. A notification states: "There have been changes in the last two weeks to Title 21." Below this, there is a search bar with the placeholder text "Enter a search term or CFR reference (eg, fishing or 1 CFR 1.1)". The main content area shows a tree view of the regulations:

- ← ECFR CONTENT
- ▼ Title 21 Food and Drugs
 - ▼ Chapter I Food and Drug Administration, Department of Health and Human Services
 - Subchapter A General
 - Subchapter B Food for Human Consumption
 - Subchapter C Drugs: General

On the right side, there is a "Part / Section" column with the following values: 1 - 1299, 1 - 99, 100 - 199, and 200 - 299. A red box highlights the "100 - 199" range. To the right of this, there are two yellow boxes with red text: "식품첨가물" (Food Additives) and "70~82" and "172~189".

착색료 관련
규정 확인

Part	Description	Page Range
▶ Part 13	Public Hearing Before a Public Board of Inquiry	13.1 - 13.50
▶ Part 14	Public Hearing Before a Public Advisory Committee	14.1 - 14.174
▶ Part 15	Public Hearing Before the Commissioner	15.1 - 15.45
▶ Part 16	Regulatory Hearing Before the Food and Drug Administration	16.1 - 16.120
▶ Part 17	Civil Money Penalties Hearings	17.1 - 17.54
▶ Part 19	Standards of Conduct and Conflicts of Interest	19.1 - 19.55
▶ Part 20	Public Information	20.1 - 20.120
▶ Part 21	Protection of Privacy	21.1 - 21.75
▶ Part 25	Environmental Impact Considerations	25.1 - 25.60
▶ Part 26	Mutual Recognition of Pharmaceutical Good Manufacturing Practice Reports, Medical Device Quality System Audit Reports, and Certain Medical Device Product Evaluation Reports: United States and the European Community	26.0 - 26.81
▶ Part 50	Protection of Human Subjects	50.1 - 50.56
▶ Part 54	Financial Disclosure by Clinical Investigators	54.1 - 54.6
▶ Part 56	Institutional Review Boards	56.101 - 56.124
▶ Part 58	Good Laboratory Practice for Nonclinical Laboratory Studies	58.1 - 58.219
▶ Part 60	Patent Term Restoration	60.1 - 60.46
▶ Part 70	Color Additives	70.3 - 70.55
▶ Part 71	Color Additive Petitions	71.1 - 71.37
▶ Part 73	Listing of Color Additives Exempt from Certification	73.1 - 73.3129
▶ Part 74	Listing of Color Additives Subject to Certification	74.101 - 74.3710
▶ Part 80	Color Additive Certification	80.10 - 80.39
▶ Part 81	General Specifications and General Restrictions for Provisional Color Additives for Use in Foods, Drugs, and Cosmetics	81.1 - 81.30
▶ Part 82	Listing of Certified Provisionally Listed Colors and Specifications	82.3 - 82.2707a

식품첨가물
종류별 규정
확인

Print	▶ Part 168 Sweeteners and Table Syrups	168.110 – 168.180	
Search	▶ Part 169 Food Dressings and Flavorings	169.3 – 169.182	
Subscribe	▶ Part 170 Food Additives	170.3 – 170.285	
Timeline	▶ Part 171 Food Additive Petitions	171.1 – 171.130	
Go to Date	▶ Part 172 Food Additives Permitted for Direct Addition to Food for Human Consumption	172.5 – 172.898	직접 식품첨가물
Published Edition	▶ Part 173 Secondary Direct Food Additives Permitted in Food for Human Consumption	173.5 – 173.405	2차 직접 식품첨가물
Developer Tools	▶ Part 174 Indirect Food Additives: General	174.5 – 174.6	
	▶ Part 175 Indirect Food Additives: Adhesives and Components of Coatings	175.105 – 175.390	
	▶ Part 176 Indirect Food Additives: Paper and Paperboard Components	176.110 – 176.350	
	▶ Part 177 Indirect Food Additives: Polymers	177.1010 – 177.2910	
	▶ Part 178 Indirect Food Additives: Adjuvants, Production Aids, and Sanitizers	178.1005 – 178.3950	장성 직접/간접 식품첨가물
	▶ Part 179 Irradiation in the Production, Processing and Handling of Food	179.21 – 179.45	
	▶ Part 180 Food Additives Permitted in Food or in Contact with Food on an Interim Basis Pending Additional Study	180.1 – 180.37	사전승인 식품성분
	▶ Part 181 Prior-Sanctioned Food Ingredients	181.1 – 181.34	
	▶ Part 182 Substances Generally Recognized as Safe	182.1 – 182.8997	GRAS 물질
	▶ Part 184 Direct Food Substances Affirmed as Generally Recognized as Safe	184.1 – 184.1985	GRAS 사전승인 직접 첨가물
	▶ Part 186 Indirect Food Substances Affirmed as Generally Recognized as Safe	186.1 – 186.1839	
	▶ Part 189 Substances Prohibited from Use in Human Food	189.1 – 189.301	사용금지 첨가물
	▶ Part 190 Dietary Supplements	190.6	
	Parts 191-199 [Reserved]		

ECFR CONTENT

▶ 유럽연합의 식품첨가물 관련 규정

○ Commission Regulation No.231/2012

- 식품첨가물의 성분규격을 규정하고 있음

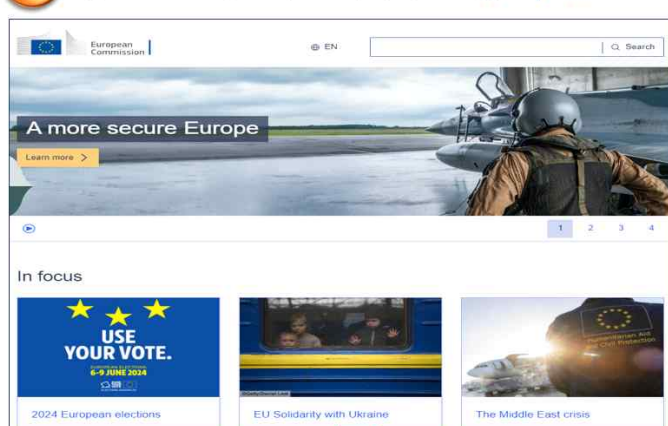
○ Commission Regulation No.1333/2008

- 식품첨가물의 사용기준을 규정하고 있음

➡ 향료, 효소제, 추출용매, 비타민, 미네랄은 별도로 관리

1. 유럽 집행위원회(European Commission) 홈페이지에서 규정 확인

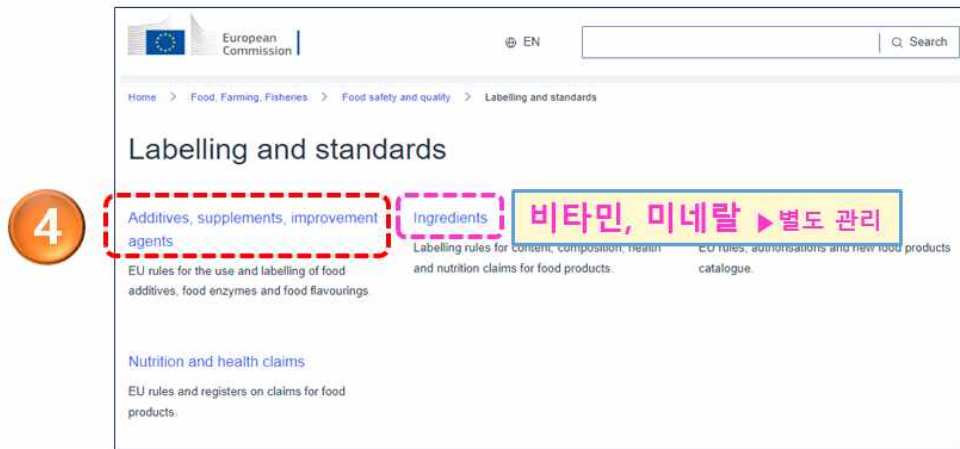
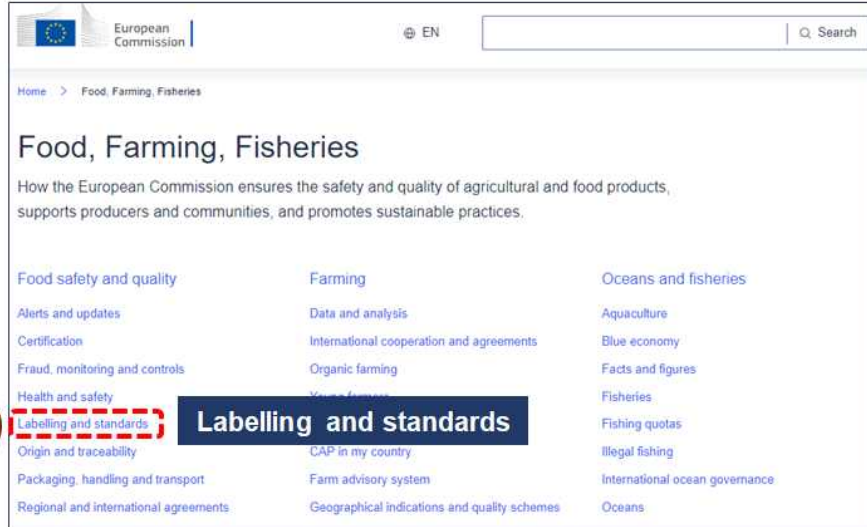
<https://www.commission.europa.eu>

<p>① 유럽 집행위원회 홈페이지 접속</p> <p>→ 홈페이지 중간까지 스크롤</p>	<p>1 유럽 집행위원회 홈페이지 접속(https://www.commission.europa.eu)</p> 												
<p>② Topics 중 Food, Farming, Fisheries 클릭!</p>	<p>Topics</p> <table border="0"> <tr> <td> <p>Business, Economy, Euro</p> <p>EU economy, the euro, and practical information for EU businesses and entrepreneurs.</p> </td> <td> <p>Live, work, travel in the EU</p> <p>Advice on living, working or travelling in the EU, on visas and immigration for non-EU citizens, European culture.</p> </td> <td> <p>Law</p> <p>EU law and judgments, how EU law is applied, public consultations, data protection, infringements, fraud, serious crime.</p> </td> </tr> <tr> <td> <p>Funding, Tenders</p> <p>EU funding, grants, tenders, and how to apply.</p> </td> <td> <p>Research and innovation</p> <p>Research funding, partners, results and EU action to promote innovation.</p> </td> <td> <p>Energy, Climate change, Environment</p> <p>Action by the EU on environmental protection, climate change and clean energy.</p> </td> </tr> <tr> <td> <p>Education</p> <p>Education and training opportunities, EU actions on schools, youth, higher education, adult learning and vocational training.</p> </td> <td> <p>Aid, Development cooperation, Fundamental rights</p> <p>EU promotion of fundamental rights, development and humanitarian aid, current and upcoming projects, partner organisations.</p> </td> <td> <p>Jobs at the European Commission</p> <p>Permanent and temporary jobs, traineeships, how to apply, EU careers office EPSO.</p> </td> </tr> <tr> <td> <p>Statistics</p> <p>Official EU statistics, public opinion polls and forecasts.</p> </td> <td> <p>Food, Farming, Fisheries</p> <p>Rules and policy for safety and quality, information and statistics on products and markets.</p> </td> <td> <p>Food, Farming, Fisheries</p> <p>EU support for job creation, economic growth, business competitiveness, and sustainable development.</p> </td> </tr> </table>	<p>Business, Economy, Euro</p> <p>EU economy, the euro, and practical information for EU businesses and entrepreneurs.</p>	<p>Live, work, travel in the EU</p> <p>Advice on living, working or travelling in the EU, on visas and immigration for non-EU citizens, European culture.</p>	<p>Law</p> <p>EU law and judgments, how EU law is applied, public consultations, data protection, infringements, fraud, serious crime.</p>	<p>Funding, Tenders</p> <p>EU funding, grants, tenders, and how to apply.</p>	<p>Research and innovation</p> <p>Research funding, partners, results and EU action to promote innovation.</p>	<p>Energy, Climate change, Environment</p> <p>Action by the EU on environmental protection, climate change and clean energy.</p>	<p>Education</p> <p>Education and training opportunities, EU actions on schools, youth, higher education, adult learning and vocational training.</p>	<p>Aid, Development cooperation, Fundamental rights</p> <p>EU promotion of fundamental rights, development and humanitarian aid, current and upcoming projects, partner organisations.</p>	<p>Jobs at the European Commission</p> <p>Permanent and temporary jobs, traineeships, how to apply, EU careers office EPSO.</p>	<p>Statistics</p> <p>Official EU statistics, public opinion polls and forecasts.</p>	<p>Food, Farming, Fisheries</p> <p>Rules and policy for safety and quality, information and statistics on products and markets.</p>	<p>Food, Farming, Fisheries</p> <p>EU support for job creation, economic growth, business competitiveness, and sustainable development.</p>
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③ Labelling and standards 클릭!

④ Additives, supplements, improvement agents 클릭!

* 비타민과 미네랄은 별도 관리 (Ingredients)



식품첨가물의 기준 및 규격 확인 가능

⑤ Database 클릭!



Database에서
식품첨가물
검색 가능

Database

This database can serve as a tool to inform about the food additives approved for use in food in the EU and their conditions of use. It is based on the Union list of food additives. This list is in Annex II of [Regulation \(EC\) No 1333/2008](#).

5-1 [Access the Additives Database](#) **통합 검색 사이트**



5-2

Search Food additives

European Commission > Food > Food and Feed Information Portal > Food Additives > Search Food additives

Food additives (411 matching records)

E no.	INS No.	Additive Name
E 580		4-Hexylresorcinol
E 950		Acesulfame K
E 260		Acetic acid
E 472a		Acetic acid esters of mono- and diglycerides of fatty acids
E 1422		Acetylated distarch adipate
E 1414		Acetylated distarch phosphate
E 1451		Acetylated oxidised starch
E 1420		Acetylated starch

➔ 비타민, 미네랄

- 식이보충제(Food supplements)에 사용 가능한 비타민과 미네랄은 별도 관리

유럽
집행위원회
홈페이지
① Food,
Farming,
Fisheries
② Labelling
and
standards
③ Ingredients
클릭!

1 Food, Farming, Fisheries **2** Labelling and standards

European Commission

Home > Food, Farming, Fisheries > Food safety and quality > Labelling and standards

Labelling and standards

[Additives, supplements, improvement agents](#) **Ingredients** [Food products](#)

EU rules for the use and labelling of food additives, food enzymes and food flavourings.

Labelling rules for content, composition, health and nutrition claims for food products.

EU rules, authorisations and new food products catalogue.

[Nutrition and health claims](#)

EU rules and registers on claims for food products.

④ Labelling and nutrition

⑤ Food supplements 클릭!

4 Labelling and nutrition

Brexit

- [Notice to stakeholders - Withdrawal of the United Kingdom and EU Food Law](#)
- [The Windsor Framework](#)

Food law establishes the **rights of consumers to safe food and to accurate and honest information.**



Further information

Food Labelling Information System (FLIS)

The Food Labelling Information System provides a user friendly IT solution which enables its users to select the food and automatically retrieve the...

Nutrition and Health Claims

- EU register of health claims
- Evaluation of the Regulation on nutrition and health claims
- Health claims
- Nutrition claims

5

Food supplements

Responses

⑥ Directive 2002/46/EC 클릭!

Food supplements

PAGE CONTENTS

- About food supplements
- Submission of requests
- Levels of vitamins and minerals in food supplements
- Use of substances
- Monitoring of food supplement products

About food supplements

As an addition to a normal diet, food business operators market food supplements, which are concentrated sources of nutrients (or other substances) with a nutritional or physiological effect. Such food supplements can be marketed in "dose" form, such as pills, tablets, capsules, liquids in measured doses, etc.

The objective of the harmonised rules on those products is to protect consumers against potential health risks from those products and to ensure that they are not provided with misleading information.

6

Directive 2002/46/EC

⑦ 식이보충제 제조에 사용 가능한 비타민과 미네랄 목록 등 확인

Document 32002L0046

? Print Share

Directive 2002/46/EC of the European Parliament and of the Council of 10 June 2002 on the approximation of the laws of the Member States relating to food supplements (Text with EEA relevance)

OJ L 183, 12.7.2002, p. 51-57 (ES, DA, DE, EL, EN, FR, IT, NL, PT, SV)

► This document has been published in a special edition(s) (CS, ET, LV, LT, HU, MT, PL, SK, SL, BG, RO, HR)

● In force: This act has been changed. Current consolidated version: 06/02/2024

ELI: <http://data.europa.eu/eli/dir/2002/46/oj>

Expand all Collapse all

Languages, formats and link to OJ

	BG	ES	CS	DA	DE	ET	EL	EN	FR	GA	HR	IT	LV	LT	HU	MT	NL	PL	PT	RO	SK	SL	FI	SV
HTML																								
PDF																								
Official Journal																								



8

ANNEX I

Vitamins and minerals which may be used in the manufacture of food supplements

1. Vitamins

Vitamin A ($\mu\text{g RE}$)

Vitamin D (μg)

Vitamin E ($\text{mg } \alpha\text{-TE}$)

Vitamin K (μg)

Vitamin B1 (mg)

Vitamin B2 (mg)

Niacin (mg NE)

Pantothenic acid (mg)

Vitamin B6 (mg)

Folic acid (μg)

Vitamin B12 (μg)

Biotin (μg)

Vitamin C (mg)

2. Minerals

Calcium (mg)

Magnesium (mg)

Iron (mg)

Copper (μg)

▶ 일본의 식품첨가물 관련 규정

○ 식품위생법

- 식품첨가물의 정의, 안전성 확인, 공정서 작성 등을 정하고 있음

○ 식품첨가물 공정서

- 식품위생법에 따라 식품첨가물의 성분규격, 제조기준, 품질확보의 방법에 대해 정한 것으로, 일반원칙, 일반시험법, 시약·시액, 성분규격 및 보관기준, 제조기준, 사용기준, 표시기준, 부록 순으로 구성되어 있음
- 통상적으로 5년마다 개정되며 현재 최신버전은 10판임

↻ 일본의 식품첨가물 구분

구분	주요 내용
지정 첨가물	후생노동성이 사용해도 된다고 지정한 물질(소브산, 자일리톨 등)
기존 첨가물	지정첨가물 외 일본에서 널리 사용되고 오랜 식경험이 있는 것으로 지정을 받지 않고 사용이 허용된 물질(치자색소, 탄닌 등)
천연향료 기원물질	동식물로부터 얻어진 물질로 식품에 향을 부여하는 목적으로 사용되는 물질 (바닐라 향료, 계 향료 등)
일반음식 첨가물	일반적으로 음식으로 사용되고 있으나, 식품첨가물로도 사용되는 물질 (한천, 과즙 등)

1. 일본 소비자청 홈페이지에서 규정 확인

<https://www.caa.go.jp>

<p>① 일본 소비자청 홈페이지에 접속</p> <p>② 정책(정책) 클릭!</p> <p>③ 식품위생기준 심사(식품위생 기준심사) 클릭!</p>	 <p>1 일본 소비자청 홈페이지 접속(https://www.caa.go.jp)</p> <p>2</p> <p>3</p>
<p>④ 식품첨가물 (식품첨가물) 클릭!</p>	 <p>4</p>
<p>⑤ 첨가물의 리스트 등(첨가물 목록 등) 클릭!</p>	 <p>5</p>

(6-1)식품첨가물 목록

A. 定添加物リスト(지정첨가물 목록) 클릭!

B. 지정첨가물에 포함된 에스테르류 등 향료 →리스트 (리스트) 클릭!

C. 既存添加物名簿(기존 첨가물명부) 클릭!

D. 天然香料基原物質リスト(천연향료 기원물질 목록) 클릭!

E. 一般飲食物添加物リスト(일반음식 첨가물목록) 클릭!

(6-2)식품첨가물 공정서

* 영문판은 최신 개정 사항 확인 필요

添加物のリスト等

原則として、食品衛生法第12条に基づいて、内閣総理大臣の指定を受けた添加物(指定添加物)だけを使用することができます。

6-1 **식품첨가물 목록** → 지정된 항목만 사용할 수 있는 것은, 기존첨가물, 천연향료, 일반음식첨가물입니다.

指定添加物

食品衛生法第12条に基づき、内閣総理大臣が使用してよいと定めた食品添加物です。食品衛生法施行規則別表1に収載されています。この指定の対象には、化学的合成品だけでなく、天然物も含まれます。

なお、指定添加物のうち、「エステル類」等の一括名称で指定した香料(18類香料)については、各分類に該当すると判断したものを通知で示しています。

☐ 指定添加物リスト(規則別表第1) → **A. 지정 첨가물 목록**

18類香料リスト

☐ 18類香料リスト [PDF: 2.3MB] → **B. 지정 첨가물에 포함된 에스테르류 등 향료 목록**

☐ 18類香料リスト [Excel: 230KB]

(参考)改正前の旧18類香料リスト ※令和4年12月31日以前

☐ 旧18類香料リスト [PDF: 2.9MB]

☐ 旧18類香料リスト [Excel: 249KB]

照会様式はこちら

☐ 香料化合物の類に係わる照会様式 [Excel: 35KB]

☐ 添加物使用基準リスト(※ 既存添加物も含む)

既存添加物

化学合成品以外の添加物のうち、我が国において広く使用されており、長い食経験があるものは、例外的に指定を受けることなく使用・販売等が認められており、既存添加物名簿に収載されています。

この類型は、平成7年の食品衛生法改正により、指定の対象が、化学的合成品から、天然物を含む全ての添加物に拡大された際に設けられました。

なお、既存添加物名簿には、平成7年時点で使用実績が確認されたもののみが収載されていますが、流通実態のなくなったもの等については、適宜削除されています。

☐ 既存添加物名簿 → **C. 기존 첨가물 목록**

天然香料

動植物から得られる天然の物質で、食品に香りを付ける目的で使用されるものです(バラ香料、カニ香料など)。基本的にその使用量はごくわずかであると考えられます。

☐ 天然香料基原物質リスト → **D. 천연향료 기원물질 목록**

一般飲食物添加物

一般に飲食に供されているもので添加物として使用されるものです(イチゴジュース、寒天など)。

☐ 一般飲食物添加物リスト → **E. 일반식품 첨가물 목록**

食品、添加物等の規格基準(昭和34年厚生省告示第370号)第2 添加物

食品添加物の規格基準は、食品衛生法第13条第1項に基づき、食品、添加物等の規格基準(昭和34年厚生労働省告示第370号)第2 添加物において規定されています。

▶ 告示文

食品添加物公定書 **6-2** **식품첨가물공정서**

食品添加物公定書は、食品添加物の成分の規格や、製造の基準、品質確保の方法について定めたもので、食品衛生法第21条に基づいて作成されています。食品添加物に関する製造・品質管理技術の進歩及び試験法の発達等に対応するため、従来から、概ね5年ごとに改訂しています。

▶ 第10版食品添加物公定書

2. 일본 식품화학연구진흥재단 홈페이지에서 규정 확인

<https://www.ffcr.or.jp>

① 일본 식품 화학연구진흥 재단 홈페이지 접속

②食品添加剂 (식품첨가물) 클릭!

1 일본식품화학연구진흥재단 홈페이지 접속(<https://www.ffcr.or.jp>)

공익財団法人
日本食品化学研究振興財団 食と化学の確かな未来のために活動します
The Japan Food Chemical Research Foundation

文字サイズ 標準 大 特大 お問い合わせ

English サイト内を検索

財団紹介 助成事業 **食品添加剂** 残留農薬 器具・容器包装 化学物質

Topics

助成事業 2024.03.25 令和6年度研究等助成の選考結果

消費者庁/厚生労働省 食品化学情報

食品安全委員会情報

食品化学関連資料

関連サイト

新着情報

最新情報	助成事業	食品添加剂	残留農薬	化学物質	器具・容器包装
食品添加剂	2024.03.15	厚生労働省 複又は誘導体として指定されている18項目の香料に関するリストについて			
食品添加剂	2024.03.15	厚生労働省 3,6-ジメチル-5,6,7,7a-テトラヒドロ-2(4H)-ベンゾフランの取扱いについて			
残留農薬	2024.03.15	厚生労働省 インフェタミド他 計9品目について食品中の残留基準値を改正			
残留農薬	2024.03.15	厚生労働省 人の健康を損なうおそれのないことが明らかであるものとして、ケイ皮アルデヒドに代わり、シナムアルデヒドを指定			

식품첨가물 목록,
식품첨가물 공정서
클릭하여 확인

公益財団法人
日本食品化学研究振興財団 食と化学の確かな未来を拓くために活動します
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ホーム > 食品添加剂

食品添加剂

食品添加剂のリス **指定첨가물 목록** 食品添加剂の規格

- 食品添加剂のリスト等について
- 指定添加物リスト (規則別表第1)
- 指定添加物リスト (18項目の香料に関するリスト)
- 既存添加物名簿
- 天然香料基原物質リスト
- 一般に食品として飲食に供されているものであって添加物として使用される品目リスト
- 安全性審査の手続きを経た遺伝子換え添加物一覧
- 食品添加剂製造基準
- 食品添加剂使用基準

食品添加剂の規格

- 第10版 食品添加剂公定書
- 食品添加剂公定書 (英文)

指定첨가물 공정서

指定첨가물 중 향료 목록

기존첨가물 목록

指定添加物・既存添加物の検索

천연향료 기원물질 목록

食品中の食品添加剂分析法

- 食品中の食品添加剂分析法

일반식품첨가물 목록

▶ 중국의 식품첨가물 관련 규정

○ 식품안전법

- 식품첨가물 생산 및 운영, 식품생산자의 식품첨가물 사용, 식품첨가물 신규 지정, 식품 안전국가표준 제·개정, 등을 정하고 있음

○ 「GB 2760-2014 식품첨가물 사용표준」

범위, 용어 및 정의, 식품첨가물 사용 원칙, 식품첨가물 분류체계, 식품첨가물 사용규정, 식품용 향료, 식품공업용 가공보조제 등으로 구성되어 있음

※ 기존 「GB 2760-2014」가 24년 2월 8일에 일부 내용(향료 남용 방지 등)이 개정되어 「GB 2760-2024」로 개편되었으며, 시행일은 25년 2월 8일이다.

- 구성: 범위, 용어 및 정의, 식품첨가물 사용원칙, 식품첨가물 분류체계, 식품첨가물 사용규정, 식품용 향료, 식품 공업용 가공보조제, 부록(식품첨가물 사용기준, 향료 사용기준, 가공보조제 사용기준, 식품첨가물 용도, 식품 분류 체계 등)

○ 「GB 14880-2012 식품영양강화제 사용표준」

- 구성: 범위, 용어 및 정의, 영양강화의 주요 목적, 영양강화제 사용의 요구사항, 강화 기능 식품 유형의 선택 요구사항, 영양강화제 사용규정, 부록 관련 식품유형 설명, 영양강화제 품질표준, 부록(영양강화제 사용기준, 허용된 영양강화제 공급원 명단, 특수 식이용 식품에 허용된 영양강화제 및 공급원, 식품유형 설명)

1. 중국 국가위생건강위원회 홈페이지에서 규정 확인

<http://www.nhc.gov.cn>

<p>① 중국 국가 위생건강위원회 홈페이지 접속</p>	<p>1 국가위생건강위원회 홈페이지 접속(http://www.nhc.gov.cn)</p> 
<p>② 서비스에 마우스를 갖다 놓은 후 ③ 信息查询 (정보조회)에 마우스를 갖다 놓은 후 ④ 食卫标准 (식품위생 기준)에 마우스를 갖다 놓은 후 ⑤ 마지막으로, 食品安全国家标准(식품 안전국가 표준)을 클릭!</p>	<p>优化调整接诉即办 公众留言板 点击进入 ></p> <p>[新华社] 习近平出席 第十届全国人大常委会委员长会议开幕式并发表主旨讲话 [新华社] 习近平同赤道几内亚总统奥比昂会谈</p> <p> 3 信息查询 4 食卫标准 5 食品安全国家标准 2 服务 </p> 
<p>⑥ 食品安全国家标准目录 (식품안전 국가표준 목차) 클릭!</p>	<p>6</p> <p>食品安全国家标准目录</p> <p>食品安全国家标准查询</p> 

食品安全标准与监测评估司

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动态

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食品安全国家标准目录 (截至2023年9月共1563项)

发布时间: 2023-09-28 来源: 食品安全标准与监测评估司

打印 收藏

序号	标准名称	标准号
通用标准 15项		
1	食品安全国家标准 食品中真菌毒素限量	GB 2761-2017
2	食品安全国家标准 食品中污染物限量	GB 2762-2022
3	食品安全国家标准 食品中农药最大残留限量	GB 2763-2021
4	食品安全国家标准 食品中2,4-滴丁酸钠等112种农药最大残留限量	GB 2763.1-2022
5	食品安全国家标准 食品中兽药最大残留限量	GB 31650-2019
6	食品安全国家标准 食品中41种兽药最大残留限量	GB 31650.1-2022
7	食品安全国家标准 食品中致病菌限量	GB 29921-2021
8	食品安全国家标准 散装即食食品中致病菌限量	GB 31607-2021
9	食品安全国家标准 食品添加剂使用标准	GB 2760-2014
10	食品安全国家标准 食品接触材料及制品用添加剂使用标准	GB 9685-2016
11	食品安全国家标准 食品营养强化剂使用标准	GB 14880-2012
12	食品安全国家标准 预包装食品标签通则	GB 7718-2011
13	食品安全国家标准 预包装食品营养标签通则	GB 28050-2011
14	食品安全国家标准 预包装特殊膳食用食品标签	GB 13432-2013
15	食品安全国家标准 食品添加剂标识通则	GB 29924-2013
食品产品标准 72项		
1	食品安全国家标准 干酪	GB 5420-2021

→ 食品添加剂使用标准

→ 营养强化剂使用标准

찾고 싶은 식품
첨가물 종류에
해당되는 GB
번호 확인

9	食品安全国家标准 运动营养食品通则	GB 24154-2015
10	食品安全国家标准 孕妇及乳母营养补充食品	GB 31601-2015
食品添加剂质量规格及相关标准 639项		
1	食品安全国家标准 复配食品添加剂通则	GB 26687-2011
2	食品安全国家标准 食品用香料通则	GB 29938-2020
3	食品安全国家标准 食品用香精	GB 30616-2020
4	食品安全国家标准 食品添加剂 磷酸钠	GB 1886.1-2021
5	食品安全国家标准 食品添加剂 磷酸氢钠	GB 1886.2-2015
6	食品安全国家标准 食品添加剂 磷酸氢钙	GB 1886.3-2021
7	食品安全国家标准 食品添加剂 六偏磷酸钠	GB 1886.4-2020
8	食品安全国家标准 食品添加剂 磷酸钠	GB 1886.5-2015
9	食品安全国家标准 食品添加剂 硫酸钙	GB 1886.6-2016
10	食品安全国家标准 食品添加剂 焦亚硫酸钠	GB 1886.7-2015
11	食品安全国家标准 食品添加剂 亚硫酸钠	GB 1886.8-2015
12	食品安全国家标准 食品添加剂 盐酸	GB 1886.9-2016
13	食品安全国家标准 食品添加剂 冰乙酸 (又名冰醋酸)	GB 1886.10-2015
14	食品安全国家标准 食品添加剂 亚硝酸钠	GB 1886.11-2016
15	食品安全国家标准 食品添加剂 丁基羟基茴香醚 (BHA)	GB 1886.12-2015
16	食品安全国家标准 食品添加剂 高锰酸钾	GB 1886.13-2015
17	食品安全国家标准 食品添加剂 没食子酸内酯	GB 1886.14-2015
18	食品安全国家标准 食品添加剂 磷酸	GB 1886.15-2015
19	食品安全国家标准 食品添加剂 香兰素	GB 1886.16-2015
20	食品安全国家标准 食品添加剂 胭脂红 (又名虫胭脂)	GB 1886.17-2015
21	食品安全国家标准 食品添加剂 糖精钠	GB 1886.18-2015
22	食品安全国家标准 食品添加剂 红曲米	GB 1886.19-2015
23	食品安全国家标准 食品添加剂 氢氧化钠	GB 1886.20-2016
24	食品安全国家标准 食品添加剂 乳酸钙	GB 1886.21-2016
25	食品安全国家标准 食品添加剂 柠檬油	GB 1886.22-2016
26	食品安全国家标准 食品添加剂 小花草茉莉膏	GB 1886.23-2015
27	食品安全国家标准 食品添加剂 桂花浸膏	GB 1886.24-2015
28	食品安全国家标准 食品添加剂 柠檬酸钠	GB 1886.25-2016
29	食品安全国家标准 食品添加剂 石蜡	GB 1886.26-2016
30	食品安全国家标准 食品添加剂 蔗糖脂肪酸酯	GB 1886.27-2015

→ 食品添加剂质量规格及相关标准

食品添加剂质量
规格及相关标准
639项(식품
첨가물 품질
규격 및 관련
기준 693개) 중
대상 식품
첨가물의
GB번호 확인

食品营养强化剂
质量规格标准
68项(식품영양
강화제 품질
규격 및 관련
기준 68개) 중
대상 영양
강화제의
GB번호 확인

638	食品安全国家标准 食品添加剂 L-蛋氨酸基甘氨酸盐酸盐	GB 1886.372-2023
639	食品安全国家标准 食品添加剂 甲酸钠	GB 1886.373-2023
食品营养强化剂质量规格标准 68项		
1	食品安全国家标准 食品营养强化剂 S'-腺苷酸二钠	GB 1886.82-2015
2	食品安全国家标准 食品营养强化剂 L-肌醇葡萄糖酸	GB 1903.1-2015
3	食品安全国家标准 食品营养强化剂 甘氨酸锌	GB 1903.2-2015
4	食品安全国家标准 食品营养强化剂 S'-单磷酸腺苷	GB 1903.3-2015
5	食品安全国家标准 食品营养强化剂 氯化钾	GB 1903.4-2015
6	食品安全国家标准 食品营养强化剂 S-腺苷酸二钠	GB 1903.5-2016
7	食品安全国家标准 食品营养强化剂 维生素E琥珀酸钙	GB 1903.6-2015
8	食品安全国家标准 食品营养强化剂 葡萄糖酸锰	GB 1903.7-2015
9	食品安全国家标准 食品营养强化剂 葡萄糖酸铜	GB 1903.8-2015
10	食品安全国家标准 食品营养强化剂 亚硒酸钠	GB 1903.9-2015
11	食品安全国家标准 食品营养强化剂 葡萄糖酸亚铁	GB 1903.10-2015
12	食品安全国家标准 食品营养强化剂 乳酸锌	GB 1903.11-2015
13	食品安全国家标准 食品营养强化剂 L-硒-甲基硒代半胱氨酸	GB 1903.12-2015
14	食品安全国家标准 食品营养强化剂 左旋肉碱(L-肉碱)	GB 1903.13-2016
15	食品安全国家标准 食品营养强化剂 柠檬酸钙	GB 1903.14-2016
16	食品安全国家标准 食品营养强化剂 醋酸钙(乙酸钙)	GB 1903.15-2016
17	食品安全国家标准 食品营养强化剂 蔗糖酸铁	GB 1903.16-2016
18	食品安全国家标准 食品营养强化剂 乳铁蛋白	GB 1903.17-2016
19	食品安全国家标准 食品营养强化剂 柠檬酸苹果酸钙	GB 1903.18-2016
20	食品安全国家标准 食品营养强化剂 骨粉	GB 1903.19-2016
21	食品安全国家标准 食品营养强化剂 硝酸硫胺素	GB 1903.20-2016
22	食品安全国家标准 食品营养强化剂 富硒酵母	GB 1903.21-2016
23	食品安全国家标准 食品营养强化剂 富硒食用面粉	GB 1903.22-2016
24	食品安全国家标准 食品营养强化剂 硒化卡拉胶	GB 1903.23-2016
25	食品安全国家标准 食品营养强化剂 维生素C磷酸酯镁	GB 1903.24-2016
26	食品安全国家标准 食品营养强化剂 D-生物素	GB 1903.25-2016
27	食品安全国家标准 食品营养强化剂 1,3-二油酸-2-棕榈酸甘油三酯	GB 30604-2015
28	食品安全国家标准 食品营养强化剂 酪蛋白磷酸肽	GB 31617-2014
29	食品安全国家标准 食品营养强化剂 糖子糖	GB 31618-2014
30	食品安全国家标准 食品营养强化剂 酪蛋白	GB 1903.28-2018

영양강화제 품목별
품질 및 관련 기준

⑦ 食品安全国家标准查询
(국가식품
안전표준
문의) 클릭!



⑧ 제공 링크
<https://sppt.cfsa.net.cn:8086/db>
접속



⑨상기 ㉔에서
확인한
GB번호
또는 문서명
입력
→ 搜索(검색)
클릭!

⑩ 해당 문서
클릭!

2. 중국 식품첨가물 사용 표준(GB 2760-2024) 조회 시스템에서 사용기준 확인

<https://gb2760.cfsa.net.cn>

① 중국 식품 첨가물 사용 표준 조회 시스템 홈페이지 접속

* 식품첨가물, 가공보조제, 식품별, 효소제, 향료 별로 확인



1 식품첨가물 사용 표준(GB 2760-2024) 조회 시스템 접속(<https://gb2760.cfsa.net.cn>)

② 식품첨가제查詢(식품첨가물문의) 클릭!

(3-1) 快捷搜索(빠른탐색)란에 품목명, 영문명, CNS 또는 INS번호, 용도 입력 → 搜索(찾기) 클릭!

(3-2) 목록에서 대상 찾은 후 클릭!



2 식품첨가물문의

中文名称	英文名称	CNS号	INS号	功能
阿拉伯胶	arabic gum	20 008	414.0	增稠剂、其他
β-胡萝卜素	β-apo-E'-carotene	08 010	160a	着色剂
糖精(含糖精钠、糖精钙、糖精钾、糖精铵、糖精酸、糖精酰胺、糖精二钠、糖精二钾、糖精二钙、糖精二铵、糖精二铵二钠、糖精二铵二钾、糖精二铵二钙、糖精二铵二铵)	adantame/阿糖(β-(3-hydroxy-4-methoxyphenyl)propyl-L-α-aspartyl-L-phenylalanine 1-methyl ester)	19 026	969.0	甜味剂
糖精(含糖精钠、糖精钙、糖精钾、糖精铵、糖精酸、糖精酰胺、糖精二钠、糖精二钾、糖精二钙、糖精二铵、糖精二铵二钠、糖精二铵二钾、糖精二铵二钙、糖精二铵二铵)	glycylic	12 007	640.0	甜味剂
磷酸盐	ammonium phosphalide	10 033	442.0	乳化剂
巴西棕榈蜡	carnauba wax	14 000	903.0	增稠剂、防霉剂
白油(含白油类)	mineral oil, white (liquid paraffin)	14 003	905a	被膜剂
L-半胱氨酸及其盐	L-cystine hydrochlorides sodium and potassium salts	13 003	500.0	膨松剂(发酵)
β-胡萝卜素	β-carotene	08 010	160a	着色剂
糖精(含糖精钠、糖精钙、糖精钾、糖精铵、糖精酸、糖精酰胺、糖精二钠、糖精二钾、糖精二钙、糖精二铵、糖精二铵二钠、糖精二铵二钾、糖精二铵二钙、糖精二铵二铵)	galactonamide	05 014	—	其他
焦磷酸钠	boric acid sodium borate	17 001 17 002	21021.0	防腐剂

예시 (카라멜색소 I)



食品分类号	食品名称	最大使用量(g/kg)	备注
01 04 02	饮料类, (包括饮料类及使用了01.04食品分类号)	0.05	仅生产焦糖色类
03 01	冷冻食品 (03 04食品除外)	0.05	仅生产焦糖色类
03 01	冰淇淋、雪糕类	0.05	仅生产焦糖色类
03 02	—	—	仅生产焦糖色类
03 03	风味水、冰棍类	0.05	仅生产焦糖色类
03 05	其他冷冻食品	0.05	仅生产焦糖色类
04 01 02 05	糕点	1.5	—
04 04 01 05	饼干类食品	—	仅生产焦糖色类
04 04 01 05 01	饼干类	—	仅生产焦糖色类
04 04 01 05 02	饼干类	—	仅生产焦糖色类
04 04 01 05 03	饼干类	—	仅生产焦糖色类
04 04 01 05 04	其他饼干	—	仅生产焦糖色类

▶ 호주 및 뉴질랜드의 식품첨가물 관련 규정

○ Food Standards Australia New Zealand Act 1991 (FSANZ Act)

- 해당 법에 따라 호주·뉴질랜드 식품기준청(Food Standards Australia New Zealand, FSANZ)에서 호주와 뉴질랜드의 식품기준 개발 및 관리를 담당하고 있음

☞ 식품첨가물 관련 규정 확인은 FSANZ 홈페이지에서 확인할 수 있습니다.

1. 호주·뉴질랜드 식품기준청(FSANZ) 홈페이지에서 규정 확인

<https://www.foodstandards.gov.au>

<p>① 호주·뉴질랜드 식품안전청 (FSANZ) 홈페이지에 접속</p> <p>② Food Standards Code 클릭!</p> <p>③ Food Standards Code legislation 클릭!</p>	<p>■ FSANZ 홈페이지에서 식품첨가물 규정 확인</p> <p>① 호주·뉴질랜드 식품안전청(FSANZ) 홈페이지 접속(https://www.foodstandards.gov.au)</p> <p>② Food Standards Code</p> <p>③ Food Standards Code legislation</p>
<p>④ Chapter 1: Introduction and standards that apply to all foods 클릭!</p>	<p>Food Standards Code legislation</p> <p>On this page</p> <p>④ Chapter 1: Introduction and standards that apply to all foods</p> <p>Chapter 2: Food standards</p> <p>Chapter 3: Food safety standards (Australia only)</p> <p>Chapter 4: Primary production standards (Australia only)</p> <p>Schedules</p> <p>[별첨] 식품첨가물 허용 목록</p>

⑤ Standard 1.3.1 Food additives 클릭!

Chapter 1: Introduction and standards that apply to all foods

Part 1.1 Preliminary

- [Standard 1.1.1 Structure of the Code and general provisions](#)
- [Standard 1.1.2 Definitions used throughout the Code](#)

Part 1.2 Labelling and other information requirements

- [Standard 1.2.1 Requirements to have labels or otherwise provide information](#)
- [Standard 1.2.2 Information requirements - food identification](#)
- [Standard 1.2.3 Information requirements - warning statements, advisory statements and declarations](#)
- [Standard 1.2.4 Information requirements - statement of ingredients](#)
- [Standard 1.2.5 Information requirements - date marking of food for sale](#)
- [Standard 1.2.6 Information requirements - directions for use and storage](#)
- [Standard 1.2.7 Nutrition, health and related claims](#)
- [Standard 1.2.8 Nutrition information requirements](#)
- [Standard 1.2.10 Information requirements - characterising ingredients and components of food](#)

Part 1.3 Substances added to or present in food

- [Standard 1.3.1 Food additives](#)
- [Standard 1.3.2 Vitamins and minerals](#)
- [Standard 1.3.3 Processing aids](#)

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비타민, 미네랄, 가공보조제는 별도로 관리



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Australia New Zealand Food Standards Code - **Standard 1.3.1 - Food Additives**

In force

Administered by Department of Health and Aged Care

This item is authorised by the following title

Food Standards Australia New Zealand Act 1991

Latest version F2019C00125 (C03) 23 January 2019

식품첨가물의 일반 규정

View document Legislative instrument

Table of contents

Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives - [Legislative Instrument Compilation]

Standard 1.3.1 Food additives

Note 1 This instrument is a standard under the Food Standards Australia New Zealand Act 1991 (Cth). The standards together make up the Australia New Zealand Food Standards Code. See also section 1.1.1—3

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the Food Act 2014 (NZ). See also section 1.1.1—3.

Note 3 Paragraph 1.1.1—10.6(a) provides that a food for sale must not have, as an ingredient or a component, a substance that is used as a food additive, unless expressly permitted by this Code. This Standard contains the relevant permissions.

1.3.1—1 Name
This Standard is Australia New Zealand Food Standards Code - Standard 1.3.1 - Food Additives

Food Standards Code legislation

On this page

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- [Chapter 1: Introduction and standards that apply to all foods](#)
- [Chapter 2: Food standards](#)
- [Chapter 3: Food safety standards \(Australia only\)](#)
- [Chapter 4: Primary production standards \(Australia only\)](#)
- [Schedules](#)



Schedules

- [Schedule 1 – RDIs and ESADDIs](#)
- [Schedule 2 – Units of measurement](#)
- [Schedule 3 – Identity and purity](#)
- [Schedule 4 – Nutrition, health and related claims](#)
- [Schedule 5 – Nutrient profiling scoring method](#)
- [Schedule 6 – Required elements of a systematic review](#)
- [Schedule 7 – Food additive class names \(for statement of ingredients\)](#)
- [Schedule 8 – Food additive names and code numbers \(for statement of ingredients\)](#)
- [Schedule 9 – Mandatory advisory statements](#)
- [Schedule 10 – Generic names of ingredients and conditions for their use](#)
- [Schedule 11 – Calculation of values for nutrition information panel](#)
- [Schedule 12 – Nutrition information panels](#)
- [Schedule 13 – Nutrition information required for food in small packages](#)
- [Schedule 14 – Technological purposes performed by substances used as food additives](#)
- [Schedule 15 – Substances that may be used as food additives](#)
- [Schedule 16 – Types of substances that may be used as food additives](#)
- [Schedule 17 – Vitamins and minerals](#)
- [Schedule 18 – Processing aids](#)

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식품첨가물 허용 목록

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가공보조제는
별도로 관리

➔ 식품첨가물
허용 목록 확인

→ 다시
④ 번으로
돌아가서
Schedules
클릭!

Schedule 15
식품유형별 식
품첨가물 허용
목록

* 3가지
식품첨가물
그룹은
Schedule 16에
별도 목록화

Schedule 15 **Substances that may be used as food additives**

**식품유형별
식품첨가물 허용 목록**

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as food additives are regulated by Standard 1.1.1 and Standard 1.3.1. This Standard:

- identifies substances for subparagraph 1.1.2—11(2)(a)(i); and
- contains permissions to use substances as food additives for paragraph 1.3.1—3(1)(a); and
- contains associated restrictions for paragraph 1.3.1—3(1)(b); and
- sets out maximum permitted levels for section 1.3.1—4.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S15—1 **Name**

This Standard is *Australia New Zealand Food Standards Code – Schedule 15 – Substances that may be used as food additives*.

Note Commencement:
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S15—2 **Permissions to use substances as food additives**

Unless the table to section S15—5 expressly provides otherwise, for each class of food identified by a numbered heading in the table to section S15—5, the substances that may be “used as a food additive in any food within that class are the following:

(a) any of the substances listed directly under the heading;

(b) any of the substances listed directly under a higher-level heading.

Example For the heading numbered 4.3.4, higher-level headings are those numbered 4.3 and 4. However, headings such as those numbered 4.3.4.1, 4.3.3.4.2 and 3 are not higher-level headings.

Note In many cases, there is more than 1 substance listed directly under a heading.

Permissions for food additives			
INS (if any)	Description	MPL	Conditions
1	Dairy products (excluding butter and fats)		
1.1	Liquid milk and liquid milk based drinks		
1.1.1	Liquid milk (including buttermilk)		Only UHT goats milk
	Additives permitted at GMP		
1.1.1.1	Liquid milk to which phytosterols, phytosterols or their esters have been added		
401	Sodium alginate	2 000	
407	Carrageenan	2 000	
412	Guar gum	2 000	
471	Mono- and diglycerides of fatty acids	2 000	
460	Microcrystalline cellulose	5 000	
1.1.2	Liquid milk products and flavoured liquid milk		
	Additives permitted at GMP		
	Colourings permitted at GMP		
	Colourings permitted to a maximum level		
160b	Annatto extracts	10	
950	Acesulphame potassium	500	
956	Alitame	40	
960	Steviol glycosides	115	
962	Aspartame-acesulphame salt	1 100	
1.2	Fermented and renneted milk products		
1.2.1	Fermented milk and renneted milk		(No additives permitted)

3가지 식품첨가물 그룹은 Schedule 16에 별도 목록화

Schedule 16
3가지 식품첨가물 그룹의 별도 목록

Schedule 16 Types of substances that may be used as food additives	
S16—1	Name This Standard is <i>Australia New Zealand Food Standards Code – Schedule 16 – Types of substances that may be used as food additives</i> .
S16—2	Additives permitted at GMP For subsection 1.1.2—1(3), the additives permitted at GMP are the substances listed in the following table (first in alphabetical order, then in numerical order).
Additives permitted at GMP—alphabetical listing	
Acetic acid, glacial	260
Acetic and fatty acid esters of glycerol	472a
Acetylated distarch adipate	1422

3가지 식품첨가물 그룹의 별도 목록

1. GMP로 허용된 식품첨가물
2. GMP로 허용된 착색료
3. 최대 사용기준이 설정된 착색료

비타민과 미네랄 허용 목록
Schedule 17

Schedule 17 Vitamins and minerals	
S17—1	Name This Standard is <i>Australia New Zealand Food Standards Code – Schedule 17 – Vitamins and minerals</i> .
S17—2	Permitted forms of vitamins

비타민과 미네랄 허용 목록

➡ 가공보조제
허용 목록

Schedule 18

Schedule 18 Processing aids

가공보조제 허용 목록

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Substances used as processing aids are regulated by Standard 1.1.1 and Standard 1.3.3. This standard lists substances that may be used as processing aids for paragraph 1.1.2—13.3(a) and contains permissions to use substances as processing aids for Standard 1.3.3.

Note 2 The provisions of the Code that apply in New Zealand are incorporated in, or adopted under, the *Food Act 2014* (NZ). See also section 1.1.1—3.

S18—1 Name

This Standard is *Australia New Zealand Food Standards Code – Schedule 18 – Processing aids*.

Note Commencement
This Standard commences on 1 March 2016, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

S18—2 Generally permitted processing aids—substances for section 1.3.3—4

(1) For paragraph 1.3.3—4(2)(b), the substances are:

Generally permitted processing aids

- activated carbon
- ammonia
- ammonium hydroxide
- argon
- bone phosphate
- carbon monoxide

▶ 캐나다의 식품첨가물 관련 규정

- 캐나다의 식품첨가물은 「식품 및 의약품 규정(Food and Drug Regulations)」에 따라 규제하고 있으며, '시판 허가제(MAs, Marketing Authorizations)'가 적용되고 있음
 - 허용된 식품첨가물 목록에 대해서는 시판 허가 시 면제됨

☞ 식품첨가물 관련 규정 확인은 Health Canada 홈페이지 또는 Food and Drug Regulations 에서 확인할 수 있습니다.

1. 캐나다 보건부(Health Canada) 홈페이지에서 규정 확인

<https://www.canada.ca/en/health-canada.html>

<p>① 캐나다 보건부 홈페이지에 접속</p> <p>② Food and nutrition 클릭!</p>	<div style="text-align: center;"> <h4>■ 캐나다 보건부(Health Canada) 홈페이지에서 식품첨가물 규정 확인</h4> </div> <p>1 캐나다 보건부 홈페이지 접속(https://www.canada.ca/en/health-canada.html)</p> <div style="border: 1px solid black; padding: 10px; margin: 10px 0;">  <p>The screenshot shows the top of the Health Canada website. At the top, there is a header with the Canadian flag, 'Government of Canada', and 'Gouvernement du Canada'. Below this is a search bar and a 'MENU' dropdown. The menu is open, showing 'Canada.ca > Departments and agencies'. Underneath, the 'Health Canada' section is visible, with a pink arrow pointing to the 'Food and nutrition' link in the navigation menu.</p> </div>
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	<div data-bbox="483 215 1307 656" style="border: 1px solid black; padding: 10px;"> <h3 style="text-align: center;">Services and information</h3> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p><u>Product safety</u> Recalls and alerts. Standards and regulations for consumers. Health risks for pest control and chemical products.</p> <p><u>Environmental and workplace health</u> Health effects of environmental and workplace factors including air, noise, soil and water pollution.</p> </div> <div style="width: 45%;"> <p><u>Drugs and health products</u> Regulating drugs and health products to support public safety.</p> <p><u>Food and nutrition</u> 2 Information on Canada's food guide, food labels, food recalls and outbreaks, food safety, how we monitor and measure food and nutrient consumption.</p> </div> </div> </div>
<p>③ Food and safety standards 클릭!</p> <p>* 비타민, 미네랄 등은 Supplemented foods에서 확인</p>	<div data-bbox="403 685 1385 1482" style="border: 1px solid black; padding: 10px;"> <h3 style="text-align: center;">Services and information</h3> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p><u>Canada's food guide</u> Food guide snapshot, healthy eating recommendations, recipes, tips and resources.</p> <p><u>Food safety</u> Tips, cooking temperatures, meat, poultry, fish and seafood, fruits and vegetables, vulnerable populations, allergies and intolerances, milk and infant formula.</p> <p><u>Food recalls, risks and outbreaks</u> Recalls and alerts, investigations, public health notices, food poisoning and other risks, monitoring and surveillance.</p> <p><u>Supplemented foods</u> 비타민, 미네랄 등 Prepackaged foods with added vitamins, minerals, amino acids, caffeine. Labels, regulations, report a concern.</p> </div> <div style="width: 45%;"> <p><u>Food labels</u> Understanding labels, recent changes, requirements, technical documents, report a concern.</p> <p><u>Food and safety standards</u> 3 Manufacturing and production, importing and exporting, testing and inspection, packaging and distribution, catering, restaurants, and retail.</p> <p><u>Nutrients in food</u> Nutrients, fats and vitamins that are found on the nutrition facts table on packaged foods.</p> <p><u>Fortified foods</u> Foods with added vitamins, mineral nutrients and amino acids (fortified foods), and Canada's approach to fortification.</p> </div> </div> </div>
<p>④ Pre-market submission processes 클릭!</p>	<div data-bbox="483 1514 1267 1984" style="border: 1px solid black; padding: 10px;"> <h3 style="text-align: center;">Meeting food and safety standards</h3> <p style="text-align: center;">Canada's food and safety standards for imports and exports, production, packaging and labeling</p> <h3 style="text-align: center;">Services and information</h3> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p><u>Importing and exporting food</u> Canada's requirements for importing and exporting food products and information on interprovincial trade.</p> <p><u>Food manufacturing and production</u> Food manufacturing guidelines and policies for maintaining safe food production systems.</p> </div> <div style="width: 45%;"> <p><u>Pre-market and submission processes</u> 4 Guidance on preparing submissions for approval of food products, processes and packing materials.</p> <p><u>Food testing and inspection</u> Quality control, certifications and guidelines and procedures for food inspection and testing in Canada.</p> </div> </div> </div>

⑤ Food additives 클릭!

Food and nutrition legislation, guidelines and policies: Guidelines

Overview Regulatory Initiatives Codes of practice

Guidelines Policies

Guidelines explain to stakeholders what is required to meet the *Food and Drugs Act* and Food and Drug Regulations. They provide guidance on how the department:

- interprets the act, the regulations and related policies
- intends to apply them

On this page

- COVID-19
- Flavoured purified alcohol
- Food additives**

5

⑥ Transition guide 클릭!

Food additives

- A guide for preparing food processing aid submissions
- A guide for the preparation of submissions on food additives
- Food additive submission checklist

Transition guide: Understanding and using the lists of permitted food additives

6

⑦ 용도별로 허용된 식품첨가물 목록 확인

Transition Guide: Understanding and Using the Lists of Permitted Food Additives

Food Directorate
Health Products and Food Branch
Health Canada

November 2012

(PDF Version - 339 K)

Table of Contents

- 1.0 Introduction
- 2.0 New Regulatory Tools for Foods
 - 2.1 Marketing Authorizations (MA)
 - 2.2 Incorporation by Reference
- 3.0 Food Additive Marketing Authorizations and the Lists of Permitted Food Additives
 - 3.1 New Approach
 - 3.2 Interpreting and Using the Lists of Permitted Food Additives
 - 3.3 Accessing the Lists of Permitted Food Additives

Appendix A

Titles of the 15 lists of permitted food additives that are incorporated by reference through the 15 food additive MAs:

- List of Permitted Anticaking Agents
- List of Permitted Bleaching, Maturing or Dough Conditioning Agents
- List of Permitted Colouring Agents
- List of Permitted Emulsifying, Gelling, Stabilizing or Thickening Agents
- List of Permitted Food Enzymes
- List of Permitted Firming Agents
- List of Permitted Glazing or Polishing Agents
- List of Permitted Food Additives
- List of Permitted Sweeteners
- List of Permitted pH Adjusting Agents, Acid-Reacting Materials or Water Correcting Agents
- List of Permitted Preservatives
- List of Permitted Sequestering Agents
- List of Permitted Starch Modifying Agents
- List of Permitted Yeast Foods
- List of Permitted Carrier or Extraction Solvents

허용된 식품첨가물 목록(용도별로 구분)

7

⑧ 식품첨가물
허용 목록
확인
(예: 감미료)

9. List of Permitted Sweeteners (Lists of Permitted Food Additives)

This List of Permitted Sweeteners sets out authorized food additive incorporated by reference in the [Marketing Authorization for Food](#). 예) 감미료 허용 목록 8

Note: A [transition guide](#) has been created to provide stakeholders with further information on the Lists of Permitted Food Additives as well as guidance on how to interpret and use these lists.

Supersedes: 2022-02-02
Date issued: 2023-11-03

Access [archived versions](#) of this list.

List of Permitted Sweeteners

Item No.	Column 1 - Additive	Column 2 - Permitted in or Upon	Column 3 - Maximum Level of Use and Other Conditions
A.02	Advantame	(1) Table-top sweeteners (2) Unstandardized bakery products (3) Breakfast cereals; Nut spreads; Peanut spreads; Unstandardized fruit spreads; Unstandardized purées; Unstandardized table syrups	(1) Good Manufacturing Practice (2) 18 p.p.m. in the food as consumed (3) 10 p.p.m.

➔ 비타민과
미네랄
허용 목록

상기
③화면에서
Supplemented
foods 클릭!

Services and information

Canada's food guide
Food guide snapshot, healthy eating recommendations, recipes, tips and resources.

Food safety
Tips, cooking temperatures, meat, poultry, fish and seafood, fruits and vegetables, vulnerable populations, allergies and intolerances, milk and infant formula.

Food recalls, risks and outbreaks
Recalls and alerts, investigations, public health notices, food poisoning and other risks, monitoring and surveillance.

Supplemented foods
Prepackaged foods with added vitamins, minerals, amino acids, caffeine. Labels, regulations, report a concern.

Food labels
Understanding labels, recent changes, requirements, technical documents, report a concern.

Food and safety standards 3
Manufacturing and production, importing and exporting, testing and inspection, packaging and distribution, catering, restaurants, and retail.

Nutrients in food
Nutrients, fats and vitamins that are found on the nutrition facts table on packaged foods.

Fortified foods
Foods with added vitamins, mineral nutrients and amino acids (fortified foods), and Canada's approach to fortification.

→ List of permitted supplemental ingredients 클릭!

Supplemented foods: Overview

Overview

Regulations and compliance

Report a concern

Share information about supplemented foods

↓

Related links

- [List of permitted supplemented food categories](#)
- [List of permitted supplemental ingredients](#)
- [Guidance document: Supplemented Foods Regulations](#)
- [Regulations Amending the Food and Drug Regulations and the Cannabis Regulations \(Supplemented Foods\)](#)
- [Sugary drinks and your teen](#)

비타민,
미네랄 등
사용기준 확인

In this document

List of permitted supplemental ingredients

- Part I: Vitamins
- Part II: Mineral Nutrients
- Part III: Amino Acids
- Part IV: Other Supplemental Ingredients

비타민, 미네랄 등 사용기준

List of permitted supplemental ingredients

Supplemental Ingredient		Conditions of Use			
Item No.	Column 1 ⁱ Description	Column 2 Permitted in	Column 3 ⁱⁱ Maximum Amounts and Units Per Serving of Stated Size	Column 4 ^{iii, iv} Cautionary Statements Required on the Label	Column 5 Other
Part I: Vitamins					
1	Biotin	(1) Foods belonging to a category listed in the List of Permitted Supplemented Food	(1) 219 µg	(1) If the amount of biotin declared on the label is more than 43 µg per serving, the following cautionary statements are required:	(1) None specified

2. 캐나다 '식품 및 의약품 규정' 홈페이지에서 규정 확인

https://laws-lois.justice.gc.ca/eng/regulations/c.r.c.,_c._870/index.html

① 캐나다 '식품 및 의약품 규정' 홈페이지 접속
② DIVISION 16-Food Additives 클릭!

1 캐나다 식품 및 의약품 규정 홈페이지 접속

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Food and Drug Regulations (C.R.C., c. 870)

Full Document: HTML (Access) | Regulations are current to: Enabling Act: FOOD AND DRUG ACT | Notes: See coming into force | Shaded provisions

Search within these regulations

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 - A.01.001 - **General**
 - A.01.010 - **Interpretation**
 - A.01.020 and A.01.030 - **Definitions**
 - B.15.001 - **DIVISION 15 - Adulteration of Food**
 - B.16.001 - DIVISION 16 - Food Additives**
 - B.17.001 - **DIVISION 17 - Salt**
 - B.18.001 - **DIVISION 18**
 - B.18.001 - **Sweetening Agents**
 - B.18.025 - **Honey**
 - B.19.001 - **DIVISION 19 - Vinegar**
 - B.20.001 - **DIVISION 20 - Tea**
 - B.21.001 - **DIVISION 21 - Marine and Fresh Water Animal Products**
 - B.21.020 - **Prepared Fish**
 - B.21.031 - **Froglegs**

③ 식품첨가물
사용기준
확인

DIVISION 16

Food Additives

B.16.001 A quantitative statement of the amount of each additive present or directions for use that, if followed, will produce a food that will not contain such additives in excess of the maximum levels of use prescribed by these Regulations shall be shown, grouped together with the list of ingredients, of any substance or mixture of substances for use as a food additive.

B.16.002 A request that a food additive be added to or a change made in the Tables following section B.16.100 shall be accompanied by a submission to the Minister in a form, manner and content satisfactory to him and shall include

- (a) a description of the food additive, including its chemical name and the name under which it is proposed to be sold, its method of manufacture, its chemical and physical properties, its composition and its specifications and, where that information is not available, a detailed explanation;
- (b) a statement of the amount of the food additive proposed for use, and the purpose for which it is proposed, together with all directions, recommendations and suggestions for use;
- (c) where necessary, in the opinion of the Minister, an acceptable method of analysis suitable for regulatory purposes that will determine the amount of the food additive and of any substance resulting from the use of the food additive in the finished food;



TABLE I


Food Additives That May Be Used as Anticaking Agents

3

식품첨가물 사용기준

Item No.	Column I Additive	Column II Permitted in or Upon	Column III Maximum Level of Use
C.1	Calcium Aluminum Silicate	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively
		(3) Unstandardized dry mixes	(3) Good Manufacturing Practice
C.2	Calcium Phosphate tribasic	(1) Salt	(1) 1.0%, except in the case of fine grained salt 2.0%, in accordance with the requirement of paragraph B.17.001(1)(a)
		(2) Garlic salt; Onion salt	(2) 2.0% in accordance with the requirement of paragraphs B.07.020(b) and B.07.027(b) respectively

➡ 향료 관련 규정

<p>캐나다 '식품 및 의약품 규정' 홈페이지 접속</p> <p>④ DIVISION 10-Flavouring Preparations 클릭!</p>	
<p>⑤ 향료 관련 규정 확인</p>	<div data-bbox="405 945 1378 1473" style="border: 1px solid black; padding: 10px;"> <p>DIVISION 10 Flavouring Preparations 5 향료 관련 규정</p> <p>B.10.003 [S]. (naming the flavour) Extract or (naming the flavour) Essence shall be a solution in ethyl alcohol, glycerol, propylene glycol or any combination of these, of sapid or odorous principles, or both, derived from the plant after which the flavouring extract or essence is named, and may contain water, a sweetening agent, food colour and a Class II preservative or Class IV preservative.</p> <p>B.10.004 [S]. Artificial (naming the flavour) Extract, Artificial (naming the flavour) Essence, Imitation (naming the flavour) Extract or Imitation (naming the flavour) Essence shall be a flavouring extract or essence except that the flavouring principles shall be derived in whole, or in part, from sources other than the aromatic plant after which it is named, and if such extract or essence is defined in these Regulations, the flavouring strength of the artificial or imitation extract or essence shall be not less than that of the extract or essence.</p> <p>B.10.005 [S]. (naming the flavour) Flavour</p> <p>(a) shall be a preparation, other than a flavouring preparation described in section B.10.003, of sapid or odorous principles, or both, derived from the aromatic plant after which the flavour is named;</p> <p>(b) may contain a sweetening agent, food colour, Class II preservative, thaumatin, Class IV preservative or emulsifying agent, and</p> </div>

▶ 베트남의 식품첨가물 관련 규정

- 베트남의 식품첨가물은 보건부와 보건부의 산하기관인 식품안전국에서 관리하고 있음
- 식품안전법
 - 식품첨가물의 정의*, 기술 표준, 사용 등에 대한 근거를 규정하고 있음
 - ※ 식품첨가물 정의: 식품첨가물은 식품 특성을 유지하거나 개선하기 위해 생산과정에서 영양가의 유무와 관계없이 식품에 투입되는 물질
- 식품첨가물 관리 및 사용에 관한 시행규칙
 - 허용 식품첨가물 목록, 최대 사용 기준치, GMP에 따라 사용되는 식품첨가물 및 식품 목록으로 구성되어 있으며, 현재까지 허용 식품첨가물은 400개, 가공보조제 221개가 등재되어 있음

1. 베트남 식품안전국(VFA) 홈페이지에서 규정 확인

<https://vfa.gov.vn/>

<p>① 베트남 식품 안전국(VFA) 홈페이지에 접속</p> <p>② Văn bản(문서) 클릭</p>	 <p>1 베트남 식품안전국(VFA) 홈페이지 접속(https://vfa.gov.vn/)</p> <p>2 Văn bản</p> <p>① 베트남 식품 안전국(VFA) 홈페이지에 접속</p> <p>② Văn bản(문서) 클릭</p>
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③ Tên văn bản (텍스트이름)에 "phụ gia thực phẩm" (= 식품 첨가물) 입력

④ tìm kiếm(검색) 클릭

Văn bản pháp luật

TÌM KIẾM

Tên văn bản: phụ gia thực phẩm Ký hiệu văn bản:

Cơ quan ban hành: - Tất cả Năm phát hành: - Tất cả

Loại văn bản: - Tất cả

4

Số/ Ký hiệu	Ngày ban hành	Trích yếu
TT-BYT	01/08/2025	Thông tư số 12/2024/TT-BYT Ban hành Quy chuẩn kỹ thuật quốc gia QCVN 20-1:2024/BYT đối với giới hạn các chất ô nhiễm trong thực phẩm bảo vệ sức khỏe
08/2025/TT-BYT	07/03/2025	Quy định hồ sơ, thủ tục cấp giấy chứng nhận đối với thực phẩm xuất khẩu thuộc phạm vi quản lý của Bộ Y tế
33/2024/TT-BYT	01/01/2025	THÔNG TƯ Quy định đặc điểm kính tế - kỹ thuật đối với sữa và thực phẩm chức năng dành cho trẻ em dưới 06 tuổi thuộc diện bình ổn giá, kê khai giá
08-ATTP	13/09/2024	Quyết định số 391/QĐ-ATTP ngày 13/9/2024 về việc Ban hành Quy trình theo dõi chuẩn trong Hệ thống quản lý chất lượng theo tiêu chuẩn ISO 9001:2015 áp dụng vào hoạt động quản lý nhà nước tại Cục An toàn thực phẩm
393/QĐ-ATTP	13/09/2024	Sửa đổi, bổ sung khoản 3, 4 Điều 13 Quy chế ban hành kèm theo Quyết định số 556/QĐ-ATTP ngày 02 tháng 11 năm 2023 của Cục trưởng Cục ATTP ban hành Quy chế làm việc của Cơ quan Cục ATTP

↪ 사용기준

Văn bản pháp luật

TÌM KIẾM

Tên văn bản: phụ gia thực phẩm Ký hiệu văn bản:

Cơ quan ban hành: - Tất cả Năm phát hành: - Tất cả

Loại văn bản: - Tất cả

Số/ Ký hiệu	Ngày ban hành	Trích yếu
	25/09/2023	Thông tư hợp nhất quy định về quản lý và sử dụng phụ gia thực phẩm
09/VBHN-BYT	16/10/2019	Thông tư Quy định về quản lý và sử dụng phụ gia thực phẩm 사용기준
24/2019/TT-BYT	30/08/2019	Thông tư số 24/2019/TT-BYT quy định về quản lý và sử dụng Phụ gia thực phẩm
05/2018/TT-BYT	05/04/2018	Thông tư Ban hành danh mục thực phẩm, phụ gia thực phẩm, chất hỗ trợ chế biến thực phẩm và dụng cụ, vật liệu bao gói, chứa đựng thực phẩm được xác định mã số hàng hóa theo danh mục hàng hóa xuất khẩu, nhập khẩu ở Việt Nam
02/VBHN-BYT	15/06/2015	Văn bản hợp nhất Thông tư hướng dẫn quản lý phụ gia thực phẩm
8/2015/TT-BYT	11/05/2015	Thông tư sửa đổi bổ sung một số quy định của Thông tư 27/2012/TT-BYT ngày 30 tháng 11 năm 2012 của Bộ trưởng Bộ Y tế hướng dẫn việc quản lý phụ gia thực phẩm
34/2014/TTLT-BYT-BNNPTNT-BCT	27/10/2014	Thông tư liên tịch Hướng dẫn ghi nhãn hàng hóa đối với thực phẩm, phụ gia thực phẩm và chất hỗ trợ chế biến thực phẩm bao gói sẵn
11/2013/TT-BYT	08/04/2013	Thông tư số 11/2013/TT-BYT Hướng dẫn chỉ định tổ chức chứng nhận hợp quy đối với thực phẩm đã qua chế biến bao gói sẵn; phụ gia thực phẩm; chất hỗ trợ chế biến thực phẩm; vật liệu bao gói, dụng cụ tiếp xúc trực tiếp với thực phẩm
27/2012/TT-BYT	30/11/2012	Thông tư hướng dẫn quản lý phụ gia thực phẩm
01/2011/TT-BYT	13/01/2011	Thông tư 01/2011/TT-BYT của Bộ Y tế ban hành các Quy chuẩn kỹ thuật quốc gia đối với phụ gia thực phẩm

→ 성분규격

01/2011/TT-BYT	2011년 1월 13일	식품 첨가물에 관한 국가 기술 규정을 공포하는 보건부 회령 01/2011/TT-BYT
4-18.2011/BYT	2011년 1월 13일	식품첨가물에 관한 국가기술규정 - 전분제조업 그룹
4-19.2011/BYT	2011년 1월 13일	식품첨가물 - 효소에 대한 국가 기술 규정
4-20.2011/BYT	2011년 1월 13일	식품첨가물에 관한 국가기술규정 - 광택제군
4-21.2011/BYT	2011년 1월 13일	식품첨가물에 대한 국가기술규정 - 증점제군
4-22.2011/BYT	2011년 1월 13일	식품첨가물 - 유화제군에 관한 국가기술규정
4-23.2011/BYT	2011년 1월 13일	식품첨가물에 관한 국가기술규정 - 발포제 그룹
44/2010/TT-BYT	2010년 12월 22일	식품 첨가물에 관한 국가 기술 규정을 공포하는 보건부의 회령 44/2010/TT-BYT
4-12.2010/BYT	2010년 12월 22일	식품첨가물에 대한 국가기술규정 - 방부제
4-13.2010/BYT	2010년 12월 22일	식품첨가물에 대한 국가기술규정 - 안정제
4-14.2010/BYT	2010년 12월 22일	식품첨가물에 관한 국가기술규정 - 금속복합화제
4-15.2010/BYT	2010년 12월 22일	식품첨가물에 관한 국가기술규정 - 밀가루처리제
4-16.2010/BYT	2010년 12월 22일	식품첨가물에 대한 국가기술규정 - 밀러
4-17.2010/BYT	2010년 12월 22일	식품첨가물에 관한 국가기술규정 추진제가스
4-1.2010/BYT	2010년 5월 25일	식품첨가물에 대한 국가기술규정 - 풍미증진제
4-2.2010/BYT	2010년 5월 25일	식품첨가물에 대한 국가기술규정 - 보습제
4-3.2010/BYT	2010년 5월 25일	식품첨가물에 관한 국가기술규정 - 발포제
4-4.2010/BYT	2010년 5월 25일	식품첨가물에 관한 국가기술규정 - 고결방지제
4-5.2010/BYT	2010년 5월 25일	식품첨가물에 관한 국가기술규정 - 색소보존제
4-6.2010/BYT	2010년 5월 25일	식품첨가물에 대한 국가기술규정 - 향산화제
4-7.2010/BYT	2010년 5월 25일	식품첨가물에 관한 국가기술규정 - 소포제
4-8.2010/BYT	2010년 5월 25일	식품첨가물에 대한 국가기술규정 - 합성감미료
4-9.2010/BYT	2010년 5월 25일	식품첨가물에 관한 국가기술규정 - 경화제
4-10.2010/BYT	2010년 5월 25일	4-10.2010/BYT - 식품 첨가물 - 착색제에 대한 국가 기술 규정
4-11.2010/BYT	2010년 5월 25일	식품첨가물에 대한 국가기술규정 - 산도조절제

성분 규격

성분규격, 사용 기준 예시

사용 기준

PHỤ LỤC 2A
MỨC SỬ DỤNG TỐI ĐA PHỤ GIA TRONG THỰC PHẨM
(Ban hành kèm theo Thông tư số 24/2019/TT-BYT ngày 30 tháng 8 năm 2019)

CURCUMIN			
INS	Tên phụ gia		
100(g)	Curcumin		
Mã nhóm thực phẩm	Nhóm thực phẩm	ML (mg/kg)	Chỉ chú
01.1.4	Đồ uống từ sữa dạng lỏng có hương vị	150	52, 402
12.5	Viên sủi và nước thịt	50	99

RIBOFLAVINS			
INS	Tên phụ gia		
101(g)	Riboflavin, tổng hợp		
101(g)	Natri Riboflavin 5'-phosphat		
101(g)	Riboflavin từ Bacillus subtilis		
Mã nhóm thực phẩm	Nhóm thực phẩm	ML (mg/kg)	Chỉ chú
01.1.4	Đồ uống từ sữa dạng lỏng có hương vị	300	52
01.3.2	Các sản phẩm tạo màu trắng cho đồ uống	300	
01.5.2	Sản phẩm tương tự sữa bột và cream bột	300	
01.6.1	Phomat chưa ủ chín	300	
01.6.2.1	Phomat ủ chín hoàn toàn (bao gồm vò)	300	
01.6.2.2	Vò của phomat ủ chín	300	
01.6.4	Phomat đã qua chế biến	300	
01.6.5	Sản phẩm tương tự phomat	300	
01.7	Đồ tráng miệng từ sữa (ví dụ: bánh pudding, sữa chua trái cây hoặc sữa chua có hương vị...)	300	
02.2.2	Chất béo dạng phết, chất béo sữa dạng phết và sản phẩm dạng phết hỗn hợp	300	

성분 규격

Phụ lục 1
YÊU CẦU KỸ THUẬT VÀ PHƯƠNG PHÁP THỬ ĐỐI VỚI MANNITOL

1. Tên khác, chỉ số	D-Mannitol, manit, Mannitol INS 421 ADI "không giới hạn"
2. Định nghĩa	D-Mannitol
Tên hóa học	D-Mannitol
Mã số C.A.S.	69-65-8
Công thức hóa học	C ₆ H ₁₂ O ₆
Công thức cấu tạo	$ \begin{array}{c} \text{CH}_2\text{OH} \\ \\ \text{HO}-\text{C}-\text{H} \\ \\ \text{HO}-\text{C}-\text{H} \\ \\ \text{H}-\text{C}-\text{OH} \\ \\ \text{H}-\text{C}-\text{OH} \\ \\ \text{CH}_2\text{OH} \end{array} $
Khối lượng phân tử	182,17
3. Cảm quan	Bột kết tinh trắng, không mùi
4. Chức năng	Chất ngọt tổng hợp, chất giữ ẩm, chất tạo kết cấu, chất ổn định, chất độn.
5. Yêu cầu kỹ thuật	
5.1. Định tính	Tan trong nước, tan rất ít trong ethanol, thực tế không tan trong ether.
Độ tan	164 - 169°C.
Khoảng nóng chảy	Đạt yêu cầu.
Sắc kí lớp mỏng	(Tiến hành theo chỉ dẫn ở phần Sắc kí lớp mỏng của các Polyol tại JECFA monograph 1 - Vol.4) Sử dụng như sau: Dùng sạch chuẩn Hòa tan 50 mg Mannitol chuẩn đối chiếu (USP) trong 20 ml nước. Dùng sạch thử Hòa tan 50 mg mẫu thử trong 20 ml nước
5.2. Độ tinh khiết	Không được quá 0,3% (sấy ở 105°C trong 4 giờ) Khô

국가	식품첨가물 규정 검색 링크
한국	<ul style="list-style-type: none"> ▶ 식약처 홈페이지 https://www.mfds.go.kr ▶ 식품안전나라 홈페이지 https://www.foodsafetykorea.go.kr
CODEX	<ul style="list-style-type: none"> ▶ CODEX 홈페이지 https://www.fao.org/fao-who-codexalimentarius ▶ GSFA Online 홈페이지 https://www.fao.org/gsfaonline
미국	<ul style="list-style-type: none"> ▶ 미국 식품의약국(FDA) 홈페이지 https://www.fda.gov ▶ 미국 연방규정집(CFR) 홈페이지 https://www.ecfr.gov/current/title-21
유럽연합(EU)	<ul style="list-style-type: none"> ▶ 유럽 집행위원회 홈페이지 https://www.commission.europa.eu
일본	<ul style="list-style-type: none"> ▶ 일본 소비자청 홈페이지 https://www.caa.go.jp ▶ 일본 식품화학연구진흥재단 홈페이지 https://www.ffcr.or.jp
중국	<ul style="list-style-type: none"> ▶ 중국 국가위생건강위원회 홈페이지 http://www.nhc.gov.cn ▶ 중국 국가식품안전표준 https://sppt.cfsa.net.cn:8086/db ▶ 중국 식품첨가물 사용 표준 조회 시스템 https://gb2760.cfsa.net.cn
호주·뉴질랜드	<ul style="list-style-type: none"> ▶ 호주·뉴질랜드 식품기준청(FSANZ) 홈페이지 https://www.foodstandards.gov.au
캐나다	<ul style="list-style-type: none"> ▶ 캐나다 보건부(Health Canada) 홈페이지 https://www.canada.ca/en/health-canada.html ▶ 캐나다 식품 및 의약품 규정 홈페이지 https://laws-lois.justice.gc.ca/eng/regulations/c.r.c.,_c._870/index.html
베트남	<ul style="list-style-type: none"> ▶ 베트남 식품안전국(VFA) 홈페이지 https://vfa.gov.vn



국민 안심이 기준입니다

주요 국가별 식품첨가물 규정 검색 가이드



식품의약품안전처
첨가물기준과

(우)28159 충청북도 청주시 흥덕구 오송읍 오송생명2로
187 오송보건의료행정타운