USDA United States Department of Agriculture
Foreign Agricultural Service

GAIN Global Agricultural Information Network

Voluntary Report – Voluntary - Public Distribution **Date:** March 15, 2023

Report Number: CH2023-0037

Report Name: NHC Approves New Food Materials and Additives including GMM Derived Enzymes

Country: China - People's Republic of

Post: Beijing

Report Category: Biotechnology and Other New Production Technologies, Sanitary/Phytosanitary/Food Safety, FAIRS Subject Report, Trade Policy Monitoring

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Report Highlights:

On March 2, 2023, the National Health Commission (NHC) announced approval of 28 new food materials and additives, of which six are enzymes derived from Genetically Modified Microorganisms (GMMs). This report provides a summary of the newly approved food materials and additives from the announcement.

Background

The NHC released its 2023 No. 1 Announcement on 28 "Three New Foods"[1] including *Leuconostoc pseudomesenteroides* on March 2, 2023. This announcement approved 28 new food materials and additives for use in China, of which six are enzymes derived from GMMs (see highlighted sections in yellow of Table 1 below). The enzymes are considered to be derived from GMMs because their "donors" are listed in the announcement.

The approved enzymes are considered common enzymes available for use in food processing and in foods with no specific labeling requirements necessary. Please refer to GAIN Report CH2022-0112 China Agricultural Biotechnology Annual 2022 for detailed information on the regulatory framework, application procedure, labeling, and traceability requirements of GMM derived enzymes.

Additional information on the announcements can be found at the following links:

"Interpretation of the "Announcement on 28 'Three New Foods' including Leuconostoc Pseudomonas" – see link here (link in Chinese).

Table 1. China: NHC Approved Food Materials, Enzymes, and Additives

New food raw materials	No.	Product		
	1	Leuconostoc pseudomesenteroides		
New varieties of enzyme preparations for food industry		Enzyme	Host	Donor
	2	氨基肽酶 Aminopeptidase	米曲霉 *Aspergillus oryzae*	米曲霉 *Aspergillus oryzae*
	3	蛋白酶 Protease	李氏木霉 Trichoderma reesei	樟绒枝霉 Malbranchea sulfurea
	4	磷脂酶 A2 Phospholipase A2	李氏木霉 Trichoderma reesei	烟曲霉 Aspergillus fumigatus
	5	麦芽糖淀粉酶 Maltogenic amylase	酿酒酵母 Saccharomyces cerevisiae	嗜热脂解地芽孢杆菌 Geobacillus stearothermophilus
	6	木聚糖酶	地衣芽孢杆菌	地衣芽孢杆菌

[1] "Three new foods" refers to new food raw materials, new varieties of food-related products and new varieties of food additives.

		Xylanase	Bacillus licheniformis	Bacillus licheniformis	
	7	乳糖酶（β-半乳糖苷酶） Lactase（beta-galactosidase）	Papiliotrema terrestris	—	
	8	羧肽酶 Carboxypeptidase	米曲霉 Aspergillus oryzae	米曲霉 Aspergillus oryzae	
	9	脱氨酶 Deaminase	米曲霉 Aspergillus oryzae	—	
New varieties of food additives	No.	Product	Function	Food Name	Maximum Usage (g/L)
	10	Potassium Polyaspartate	stabilizers and coagulants	Wine	0.3
New varieties of food spices	No.	Product	Function	Food Name	Maximum Usage
	11	2-Hexylpyridine	Food spices	—	Appropriate use according to production needs
Expanded use scope of food additives		Product	Function	Food Name	Maximum Usage (g/kg)
	12	Fumaric acid	Acidity regulator	Cured meat products (such as bacon, bacon, salted duck, Chinese ham, Chinese sausage), Smoked, roasted, grilled Meats, Fried meat, Meat sausage, Coated frozen products, Cooked or fried aquatic products, Smoked and roasted aquatic	Appropriate use according to production needs

				products	
	13	Sodium acetate	acidity regulator	Cured meat products (such as bacon, bacon, salted duck, Chinese ham, Chinese sausage) Smoked, roasted, grilled Meats Fried meat Meat sausage Coated frozen products Cooked or fried aquatic products	Appropriate use according to production needs
	14	Sodium cyclamate	sweetener	Bakery fillings and toppings (only for bakery fillings)	2.0
				puffed food	0.2
	15	Vitamin E	Antioxidants	Batters (such as drag batter for fish and poultry), breading flour, frying flour	0.2
Expanded use of processing aids for food industry		Product	Function	Usage Scope	Maximum Usage (g/kg)
	16	Polydimethyl siloxane and emulsion	Defoamer	Processing Technology of Collagen Casing	—
	17	Magnesium stearate	Lubricants, release agents, anti-sticking agents	Effervescent tablet compression process	—

New varieties of additives for food contact materials and products		Product			
	18	Cyclohexane, 1,1'-methylenebis[4-isocyanato-, homopolymer, cyclohexylamine-terminated			
	19	2-[2-(2,4-diamino-6-hydroxypyrimidin-5-yl) diazenyl]-5-methylbenzenesulfonic acid			
	20	Copolymer of acrylamide, 2-methacryloxyethyltrimethyl ammonium chloride, itaconic acid, and *N*,*N*'-methylenebis acrylamide			
Expanded use scope of additives for food contact materials and products		Product		Usage Scope	
	21	Octadecyl 3-(3,5-di-tert-butyl-4-hydroxyphenyl) propionate		Paints and Coatings	
	22	Napthalensulfonic acid, polymer with formaldehyde, sodium salt		Plastic: ABS	
	23	Fatty acid esters of C_1~C_{18} mono- and poly-fatty alcohols		Plastic	
	24	Silane, dichlorodimethyl-, reaction products with silica		Adhesives (direct food contact) Inks (indirect food contact)	
New varieties of resins for food contact materials and products		Product		Usage Scope	
	25	Carbon monoxide-ethylene-propylene terpolymer		Plastics	
	26	4-Ethylphenol, m-cresol, p-cresol and 4-tert-butylphenol polymers with formaldehyde		Paints and Coatings	
	27	Polymer of ethylene glycol, 2,2-dimethyl- 1,3-propandiol, terephthalic acid, isophthalic acid, adipic acid and itaconic acid		Coating and coating layer compounding agent (direct contact with food)	

Expanded use scope of resin for food contact materials and products		Product	Usage Scope
	28	Isophthalic acid, polymer with 1,3-benzenedimethanamine and hexanedioic acid	Plastics

Attachments:

No Attachments.