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Report Highlights:

On September 4, 2025, China notified the National Food Safety Standard for the Use of Food Nutritional Fortifier to the WTO as G/SPS/N/CHN/1353. This standard specifies requirements for the use of nutritional fortification substances, selection for fortifiable food categories, and provisions on how to use nutritional fortification substances in foods. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until November 3, 2025. This report provides an unofficial translation of the draft standard.

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT POLICY

FAS China provides this reporting and analysis as a service to U.S. farmers, ranchers, rural communities, and agribusinesses in support of a worldwide agricultural information system and a level playing field for U.S. agriculture.

Report Summary:

On September 4, 2025, China notified the National Food Safety Standard for the Use of Food Nutritional Fortifier to the World Trade Organization (WTO) as G/SPS/N/CHN/1353. Once finalized, it will replace the regulations in GB 14880-2012. At the time of this report, the implementation date of the regulation has not been announced.

Compared with the current, the revised draft regulation made the following major changes:

- Defined mass fortification and voluntary fortification in foods, and provided a prioritized list for mass food fortification;
- Adjusted the fortifiable substances in Appendix A and B;
- Added new fortification substances such as nutrients and compounds and deleted some unused substances in Appendix C and D.

This report provides an unofficial translation of the notified standard. Comments may be submitted to China's SPS National Notification and Enquiry Center at sps@customs.gov.cn until November 3, 2025. Stakeholders should conduct their own review of the regulations to assess any market or regulatory impact on their business.

BEGIN UNOFFICIAL TRANSLATION

National Food Safety Standard
Use of Food Nutritional Fortifier

(Draft for Comment)

Forword

This document replaces GB 14880-2012 National Food Safety Standard Use of Food Nutritional Fortifier.

This document made the following modifications comparing with GB 14880-2012:

– Added provisions for food nutritional fortification substances in Announcement No. 6 of 2012, Announcement No. 15 of 2012, Announcement No. 2 of 2013, Announcement No. 5 of 2013, Announcement No. 8 of 2013, Announcement No. 11 of 2013, Announcement No. 3 of 2014, Announcement No. 8 of 2016, Announcement No. 9 of 2016, Announcement No. 14 of 2016, Announcement No. 8 of 2017, Announcement No. 13 of 2017, Announcement No. 8 of 2018, Announcement No. 2 of 2019, Announcement No. 4 of 2019, Announcement No. 6 of 2019, Announcement No. 4 of 2020, Announcement No. 6 of 2020, Announcement No. 9 of 2020, Announcement No. 2 of 2021, Announcement No. 2 of 2022, Announcement No. 3 of 2023, Announcement No. 8 of 2023, Announcement No. 11 of 2023, Announcement No. 2 of 2024;

– Relevant content in the main text has been revised:

a) The types of mass food fortification and voluntary food fortification have been clarified, and corresponding definitions have been added;

b) The definition of foods for special dietary uses has been deleted;

c) The requirements for the use of nutritional fortification substances and the regulations for their uses have been revised;

– The names and serial numbers of the appendices and the presentation formats of the attached tables have been revised:

a) The original Appendix A, "Provisions of the Use of Nutritional Fortifiers in Foods," has been redesignated as Appendix A, "Provisions of the Use of Nutritional Fortifiers in Mass Food Fortification," and Appendix B, "Provisions of the Use of Nutritional Fortifiers in Voluntary Food Fortification."

b) The serial numbers of the original Appendix B have been redesignated as Appendix C; the serial numbers of the original Appendix C have been redesignated as Appendix D; and the serial numbers of the original Appendix D have been redesignated as Appendix F.

c) Appendices A and B have been re-designated to a horizontal layout.

– Modified the contents of Appendices A and B:

a) Adjusted the food categories eligible for fortification in Appendices A and B;

b) Added new nutrients permitted for fortification in some food categories in Appendices A and B.

– Revised the contents of Appendices C and D:

a) The nutritional fortification substances ferrous fumarate and zinc carbonate were deleted from Appendix C;

b) Vitamin K_2, (6S)-5-methyltetrahydrofolic acid, glucosamine salts, (6S)-5-methyltetrahydrofolic acid calcium, sodium ferrous citrate, iodine nutritional fortification substances, magnesium L-threonate, magnesium lactate, yeast β-glucan, isomerized lactose, galacto-oligosaccharides, 2'-fucosyllactose, and lactose-N-neotetraose were added to Appendix C;

c) Appendix D added calcium (6S)-5-methyltetrahydrofolate, magnesium lactate, ferrous lactate, selenium-enriched yeast, sodium fluoride, potassium fluoride, 2'-fucosyllactose,

lactose-N-neotetraose, isomerized lactose, yeast β-glucan, galactomannan, creatine, and D-ribose;

d) Notes were added to the scope of use of some nutritional fortifiers;

e) The names of some nutritional fortifiers were revised.

– Added Appendix E: Sources of amino acids and compounds permitted for use in foods for special dietary uses;

– Modified some food classification numbers and food categories (names) in Appendix F;

– The use of nutritional fortifiers in health foods and the use of iodine in edible salt are managed in accordance with relevant Chinese regulations or standards.

1. Scope

This standard specifies the primary purpose and requirements for the use of food nutritional fortifiers, selection requirements for fortifiable food categories, and provisions for the use of nutritional fortifiers.

This standard applies to the use of nutritional fortifiers in foods, unless otherwise provided for by national laws, regulations, and/or standards.

2. Terms and Definitions

2.1 Nutritional Fortifiers

Nutrients and other nutritional ingredients, whether natural or synthetic, added to food to increase its nutritional value.

2.1 Nutrients

Substances in food that have specific physiological functions and are required for growth, development, activity, reproduction, and metabolism, including proteins, fats, carbohydrates, minerals, vitamins, etc.

2.2 Other Nutrients

Food components other than nutrients that have nutritional and/or physiological functions.

2.3 Mass Food Fortification

The practice of adding one or more micronutrients and/or other nutritional ingredients to specific foods consumed by the public to improve nutritional deficiencies. This practice is usually guided by government agencies.

2.4 Voluntary Food Fortification

The practice of adding one or more micronutrients and/or other nutritional ingredients to foods, beyond those typically used for mass food fortification, to meet the diverse food needs of the population. This is typically done at the discretion of the producer.

3. Primary Purposes of Nutritional Fortification

3.1 To compensate for nutrient losses during common food processing and storage.

3.2 To address the health consequences of low or deficient intake of certain nutrients among a significant portion of the population within a given geographic area through fortification.

3.3 Fortification is used to improve the health effects of low or deficient intake of certain nutrients in certain populations due to dietary habits and/or other factors.

3.4 Supplementing and adjusting the content of nutrients and/or other nutritional components in foods for special dietary uses.

4. Requirements for the Use of Nutritional Fortifiers

4.1 The use of nutritional fortifiers should not result in excessive or unbalanced intake of nutrients and other nutritional components, nor should it lead to abnormal metabolism of any nutrients or other nutritional components.

4.2 The use of nutritional fortifiers should not encourage or guide food consumption patterns that are inconsistent with national nutrition policies.

4.3 Nutritional fortifiers added to food should maintain stable quality under specified storage, transportation, and consumption conditions.

4.4 In principle, nutritional fortifiers added to food should not cause significant adverse changes in general food properties, such as color, flavor, odor, and cooking characteristics.

4.5 The use of nutritional fortifiers should not mislead or deceive consumers by exaggerating the content or effect of a particular nutrient in foods.

5. Selection Requirements for Fortifiable Food Categories

5.1 Fortification should select foods that are commonly consumed and readily available to the target population.

5.2 The consumption of foods used as fortification carriers should be relatively stable.

6. Regulations on the Use of Nutrient Fortifiers

6.1 The food categories, permitted types of nutritional fortifiers, and their usage levels for mass food fortification should comply with the requirements in Appendix A. For mass food fortification, priority should be given to fortification with all nutrients listed in Appendix A.1. Other nutrients and nutritional components may also be fortified according to Appendix A.2.

6.2 The use of nutritional fortifiers in voluntary food fortification shall comply with the provisions of Appendix B.

6.3 The sources of fortifier compounds permitted in mass food fortification and voluntary food fortification shall comply with the provisions of Appendix C of this standard.

6.4 The content of nutrients and other nutritional components in foods for special dietary uses shall comply with the relevant national food safety standards. The sources of permitted nutritional fortifiers and compounds shall comply with the provisions of Appendix D of this standard and/or the relevant product standards. The sources of permitted amino acids and compounds shall comply with the provisions of Appendix E of this standard and/or the relevant product standards.

7. Food Category (Name) Description

Food category (name) descriptions define the scope of use of nutritional fortifiers and apply only to this standard, please see Appendix F. If a nutritional fortifier is permitted for use in a particular food category (name), it is permitted for use in all food categories within that category, unless otherwise specified.

8. Quality Standards for Nutrient Fortifiers

The source of nutritional fortifier compounds used in accordance with this standard must meet the corresponding quality specifications.

Appendix A

Provisions of the Use of Nutritional Fortification Substances in Mass Food Fortification

A.1 Table A.1 specifies the types of priority nutrients and their usage amount in mass food fortification.

A.2 Table A.2 specifies the types of optional nutrients and other nutritional components and their usage amount in mass food fortification.

Table A.1: Types of Priority Nutrients and their Usage Amount in Mass Food Fortification

Category No.	Food Category (Name)	Vitamin A (μg/kg)	Vitamin D (μg/kg)	Vitamin B_1 (mg/kg)	Vitamin B_2 (mg/kg)	Folic acid (μg/kg)	Iron (mg/kg)	Calcium (mg/kg)
01.01.03.01	Nutritional fortification milk [a]	—	10~40	—	—	—	—	—
02.01.01.01	Vegetable oil	4000~8000	50~100	—	—	—	—	—
06.02.01	Rice	—	—	3~5	3~5	1000~3000	—	—
06.03.01	Wheat powder	—	—	3~5	3~5	1000~3000	—	1600~3200
12.04	Soy sauce	—	—	—	—	—	180~260	—

[a] Nutritional fortification milk refers to modified milk that is made from raw milk and only adds food nutritional fortifiers.

Table A.2: Types of Optional Nutrients and other Nutritional Components and their Usage Amount in Mass Food Fortification

No.	Food Name	Vitamin A (μg/kg)	Vitamin D (μg/kg)	Vitamin E (mg/kg)	Vitamin K (μg/kg)	Vitamin B_1 (mg/kg)	Vitamin B_2 (mg/kg)	Vitamin B_6 (mg/kg)	Vitamin B_{12} (μg/kg)	Vitamin C (mg/kg)
01.01.03.01	Nutritional fortification milk	600~ 1000	—	12~ 50	50~ 110	1~4	1~4	1~4	2~6	120~ 240
02.01.01.01	Vegetable oil	—	—	100~	—	—	—	—	—	—

				180						
06.02.01	Rice	600~1200	7.5~15	—	—	—	—	—	5~9	—
06.03.01	Wheat powder	600~1200	7.5~15	—	—	—	—	—	5~9	—

No.	Food Name	Niacin (nicotinic acid) (mg/kg)	Folic acid (μg/kg)	Pantothenic acid (mg/kg)	Biotin (μg/kg)	Iron (mg/kg)	Calcium (mg/kg)	Zinc (mg/kg)	Selenium (μg/kg)	Magnesium (mg/kg)
01.01.03.01	Nutritional fortification milk	10~18	300~700	4~13	5~104	10~20	250~1000	5~14	33~78	112~780
02.01.01.01	Vegetable oil	—	—	—	—	—	—	—	—	—
06.02.01	Rice	40~50	—	—	—	14~26	1600~3200	10~40	140~280	—
06.03.01	Wheat powder	40~50	—	—	—	14~26	—	10~40	140~280	—

No.	Food Name	L-Lysine (g/kg)	γ-linolenic acid (g/kg)	Casein calcium peptide (g/kg)	Casein phosphopeptide (g/kg)	Taurine (g/kg)	L-Carnitine (mg/kg)	Lactoferrin (g/kg)	Isomerized lactose (g/kg)
01.01.03.01	Nutritional fortification milk	—	2.5~6.3	—	≤1.6	0.1~0.5	37.5~50	≤1.0	≤1.9
02.01.01.01	Vegetable oil	—	20~50	—	—	—	—	—	—
06.02.01	Rice	1~2	—	≤1.6	≤1.6	—	—	—	—
06.03.01	Wheat powder	1~2	—	≤1.6	≤1.6	—	—	—	—

Appendix B
Provisions of the Use of Nutritional Fortification Substances in Voluntary Food Fortification

B.1 Table B.1 specifies the food categories, allowable vitamin and mineral types for use, and usage amount for voluntary food fortification.

B.2 Table B.2 specifies the food categories, allowable other nutrient types for use, and usage amount for voluntary food fortification.

B.3 When a certain nutritional fortifier is allowed to be used in both the raw material and the finished product, the type and amount of the nutrient fortifier must comply with the fortification requirements of the finished product.

Table B.1: Food Categories, Allowable Vitamin and Mineral Types for Use, and Usage Amount for Voluntary Food Fortification

No.	Food Name	Vitamin A (μg/kg)	β-carotene (mg/kg)	Vitamin D (μg/kg)	Vitamin E (mg/kg)	Vitamin K (μg/kg)	Vitamin B_1 (mg/kg)	Vitamin B_2 (mg/kg)	Vitamin B_6 (mg/kg)	Vitamin B_{12} (μg/kg)	Vitamin C (mg/kg)	Niacin (nicotinic acid) (mg/kg)	Folic acid (μg/kg)
01.01.03.02 01.02.02	Other modified milk Flavored fermented milk	600~1000	—	10~40	12~50	50~110	1~4	1~4	1~4	2~6	120~240	10~18	300-700
01.03.02.01	Modified milk powder (children use only) [a]	1200~7000	—	40~200	10~60	420~750	1.5~27	8~27	2~27	10~46	140~1920	23~47	420-3000
	Modified milk powder (pregnant and maternal women use only) [a]	2000~10000	—	23~112	32~269	340~1536	3~27	4~27	4~27	10~66	1000~1920	42~134	2000-8200
	Modified milk powder (excluding children and pregnant/maternal women)	3000~9000	—	63~125	100~310	120~1536	1~27	4~27	8~27	10~46	300~1920	16~134	2000-5000
01.04.01	Condensed milk	3000~9000	—	63~125	21~263	120~1504	2~26	2~26	2~26	4~45	150~1880	15~132	353-2212

01.05 01.06 01.07 01.08	Light cream (whipping cream) and similar products Cheese, processed cheese, cheese products and cheese-like products Ready-to-eat flavored foods or their pre-made products with milk as the main ingredient (excluding ice cream and flavored fermented milk) Other dairy products (milk tablets only)												
03.0	Frozen drink	600~1200	—	10~20	—	—	—	—	—	—	—	—	—
04.01.02	Processed fruit	—	—	—	—	—	1~3	1~3	1~3	2~5	75~400	—	—
04.04.01.05	New soy products (soy protein and its puffed form, soy meat, etc.)	1150~4000	—	15~50	21~140	120~800	2~14	2~14	2~14	4~24	150~1000	17~70	353～1177
04.04.01.07	Soy flour, soy milk powder (soy milk powder)	3000~7000	—	15~60	30~230	120～1350	6~24	6~24	6~24	4~40	400~1680	60~120	350～2000
04.04.01.08	Soy milk	600~1400	—	8~15	5~28	60～160	1~3	1~3	1~3	2~5	75~200	10~30	176～235
05.02.01	Sugar free candy	—	—	—	1050~1450	—	16~33	16~33	2~22	4~38	630~13000	—	—
05.02.02	Gum-based candies (excluding sugar-free candies 05.02.01)	—	—	—	1050~1450	—	16~33	16~33	—	—	630~13000	—	—

05.02.03	Other candies excluding 05.02.01 and 05.02.02	—	—	—	—	—	—	—	—	—	1000~6000	—	—
06.02 (excluding 06.02.01) 06.03.02 06.04 06.07 06.08	Rice and products (excluding rice) Wheat flour products Coarse grain flour and products Instant rice and wheat products Frozen rice and wheat products	600~1200	—	7.5~15	30~50	171~286	3~5	3~5	3~5	5~9	214~357	40~50	1000~3000
06.05 (excluding 06.05.02.03)	Starch and products (excluding lotus root starch)	600~1200	—	7.5~15	30~50	171~286	3~5	3~5	3~5	5~9	214~357	40~50	1000~3000
06.05.02.03	Lotus root starch	1200~5920	—	50~100	21~207	120~1184	2~21	2~21	2~21	4~36	150~1480	17~104	353~1741
06.06	Ready-to-eat cereals, including rolled oats	2000~6000	—	13~38	50~207	120~1184	8~21	8~21	10~25	5~36	300~1480	75~218	1000~2500
07.01 07.02	Bread Bakery	2330~4000	—	17~33	21~196	120~1120	3~20	3~20	2~20	4~34	150~1400	40~50	390~780
07.03	Biscuits	2330~4000	—	17~33	21~244	120~1392	3~24	3~24	2~24	4~42	120~1740	30~60	390~780
07.05	Other bakery products	—	—	10~	—	—	—	—	3~	10~	—	—	

				70					15	70			2000～7000
08.03 (only apply to 08.03.05, 08.03.07.01, 08.03.07.02)	Cooked meat products (limited to sausages, meat floss, and dried meat)	313~6880	—	15~86	21~241	120~1376	—	—	—	—	—	—	—
10.03.01	Dehydrated egg products	—	—	—	—	—	—	—	—	—	—	—	—
12.03	Edible vinegar	—	—	—	—	—	—	—	—	—	—	—	—
14.02	Fruit and vegetable juices and beverages [b]	300~700	—	2~10	10~40	—	2~5	2~5	0.4~2.1	0.6~3.6	250~500	3~18	157～313
14.03	Protein drink	300~1000	—	3~40	10~40	—	1~3	1~3	0.4~2.1	0.6~3.6	120~240	3~18	—
14.04	Carbonated drinks	—	—	—	10~40	—	—	—	0.4~2.1	0.6~3.6	250~500	3~18	—
14.05	Tea, coffee, herbal (type) beverages	300~700	—	2~10	10~40	—	1~5	1~5	0.4~2.1	0.6~3.6	120~500	3~18	—
14.06	Solid drink	4000~17000	3~6	10~20	76~180	—	9~22	9~22	7~22	10~66	1000~2250	110~330	600～6000
14.07	Other beverages	—	—	2~10	10~40	—	2~5	1~5	0.4~2.1	0.6~3.6	250~500	3~18	—
16.01	Jelly	600~1440	—	10~40	10~70	—	1~7	1~7	1~7	2~6	120~240	—	50～424
16.06	Puffed foods	600~	—	10~60	—	—	1~28	1~28	1~28	3~48	150~	—	—

		1500									2000		
[a] The amount of nutritional fortifiers used in the corresponding liquid products is converted according to the dilution multiple.													
[b] The amount of nutritional fortifiers used in the corresponding concentrated products is converted according to the dilution multiple.													

No.	Food Name	Pantothenic acid (mg/kg)	Biotin (μg/kg)	Choline (mg/kg)	Inositol (mg/kg)	Iron (mg/kg)	Calcium (mg/kg)	Zinc (mg/kg)	Selenium (μg/kg)	Magnesium (mg/kg)	Copper (mg/kg)	Manganese (mg/kg)	Potassium (mg/kg)	Phosphorus (mg/kg)
01.01.03.02 01.02.02	Other modified milk Flavored fermented milk	4~13	5~104	—	—	10~20	250~1000	5~14	33~78	112~780	—	—	—	—
01.03.02.01	Modified milk powder (children use only) [a]	6~96	38~120	800~1500	210~250	25~135	3000~6000	50~175	60~130	300~2800	2~12	7~15	—	—
	Modified milk powder (pregnant and maternal women use only) [a]	20~96	38~120	1600~3400	—	50~280	3000~7200	30~140	140~280	300~2300	4~23	11~26	7000~14100	—
	Modified milk powder (excluding children and pregnant/maternal women)	20~96	38~120	—	—	60~200	3000~7200	30~106	140~280	300~1100	3~7.5	0.3~4.3	—	—
01.04.01 01.05 01.06	Condensed milk Light cream (whipping cream) and similar products Cheese, processed cheese, cheese products	8~94	60~120	—	—	60~100	2500~10000	17~103	—	450~5640	—	—	—	—

	and cheese-like products													
01.07	Ready-to-eat flavored foods or their pre-made products with milk as the main ingredient (excluding ice cream and flavored fermented milk)													
01.08	Other dairy products (milk tablets only)													
03.0	Frozen drink	—	—	—	—	—	2400~3000	—	—	—	—	—	—	—
04.01.02	Processed fruit	—	—	—	—	—	—	—	—	—	—	—	—	—
04.04.01.05	New soy products (soy protein and its puffed form, soy meat, etc.)	8~50	60~400	—	—	23~75	1200~4000	17~55	—	450~3000	—	—	—	—
04.04.01.07	Soy flour, soy milk powder (soy milk powder)	8~80	60~670	—	—	46~80	1600~8000	30~90	—	450~5040	—	—	—	1600~5880
04.04.01.08	Soy milk	4~10	30~80	—	—	7~15	550~800	5~11	—	75~600	—	—	—	105~700
05.02.01	Sugar free candy	—	—	—	—	600~1200	1200~6400	—	—	—	—	—	—	—
05.02.02	Gum-based candies (except sugar-free candies 05.02.01)	—	—	—	—	—	—	—	—	—	—	—	—	—

05.02.03	Other candies excluding 05.02.01 and 05.02.02	—	—	—	—	600~1200	—	—	—	—	—	—	—	—
06.02 (excluding 06.02.01)	Rice and products (excluding rice)	11~18	86~143	—	—	14~26	1600~3200	10~40	140~280	642~1071	—	—	—	—
06.03.02	Wheat flour products													
06.04	Coarse grain flour and products													
06.07	Instant rice and wheat products													
06.08	Frozen rice and wheat products													
06.05 (excluding 06.05.02.03)	Starch and products (excluding lotus root starch)	11~18	86~143	—	—	14~26	1600~3200	10~40	—	642~1071	—	—	—	—
06.05.02.03	Lotus root starch	8~74	60~592	—	—	23~111	2400~5920	15~81	—	430~4440	—	—	—	—
06.06	Ready-to-eat cereals, including rolled oats	30~74	60~592	—	—	35~80	2000~7000	38~113		450~4400	—	—	—	—
07.01 07.02	Bread Bakery	8~70	60~560	—	—	40~60	1600~5600	45~80	140~280	210~4200	—	—	—	—
07.03	Biscuits	8~87	17~696	—	—	40~80	2670~6960	45~96	30~110	450~5220	—	—	—	—
07.05	Other bakery products	—	—	—	—	50~200	3000~15000	—	—	—	—	—	—	—

08.03 (only apply to 08.03.05, 08.03.07.01, 08.03.07.02)	Cooked meat products (limited to sausages, meat floss, and dried meat)	—	—	—	—	23~129	850~6880	17~95	—	13~5160	—	—	—	—
10.03.01	Dehydrated egg products	—	—	—	—	—	190~650	—	—	—	—	—	—	—
12.03	Edible vinegar	—	—	—	—	—	6000~8000	—	—	—	—	—	—	—
14.02	Fruit and vegetable juices and beverages [b]	—	—	—	60~120	10~20	160~1800	3~20	—	30~450	—	—	—	—
14.03	Protein drink	—	—	—	—	10~20	160~1350	3~20	50~200	30~450	—	—	—	—
14.04	Carbonated drinks	1.1~7.5	—	—	—	10~20	160~1350	3~20	—	30~450	—	—	—	—
14.05	Tea, coffee, herbal (type) beverages	1.1~7.5	—	—	—	10~20	160~1350	3~20	—	30~450	—	—	—	—
14.06	Solid drink	22~80	—	—	—	95~220	2500~10000	60~180	—	1300~2100	—	—	—	1960~7040
14.07	Other beverages	1.1~7.5	—	—	60~120	10~20	160~1350	3~20	—	30~450	—	—	—	—
16.01	Jelly	2~18	—	50~100		10~27	390~1440	10~20	—	—	—	—	—	—
16.06	Puffed foods	—	—	—	—	—	—	—	—	—	—	—	—	—
[a] The amount of nutritional fortifiers used in the corresponding liquid products is converted according to the dilution multiple.														
[b] The amount of nutritional fortifiers used in the corresponding concentrated products is converted according to the dilution multiple.														

Table B.2: Food Categories, Other Allowable Nutritional Component Types for Use, and Usage Amount for Voluntary Food Fortification

No.	Food Name	L-lysine (g/kg)	Taurine (g/kg)	L-Carnitine (mg/kg)	γ-linolenic acid (g/kg)	Lutein (μg/kg)	Fructooligosaccharides (g/kg)	1,3-Dioleoyl-2-palmitoyl triglyceride (g/kg)	Eicosatetraenoic acid (Arachidonic acid) (AA or ARA) (mg/kg)	Docosahexaenoic acid (DHA) (mg/kg)
01.01.03.02	Other modified milk	—	0.1~0.5	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category
01.02.02	Flavored fermented milk	—	0.1~0.5	—	—	—	—	—	—	—
01.03.02.01	Modified milk powder (children use only)	—	0.3~0.5	50~150	20~50	1620~2700	≤64.5	24~96	≤2300	≤1150
	Modified milk powder (pregnant and	—	0.3~0.5	300~400	20~50	—	≤64.5	—	—	300~1000

	maternal women use only)									
	Modified milk powder (excluding children and pregnant/maternal women)	—	0.3~0.5	300~400	20~50	—	—	—	—	—
01.03.02.02	Modified cream powder	—	—	—	—	—	—	—	—	—
01.06	Cheese, processed cheese, cheese products and cheese-like products (only apply to processed cheese, cheese products and cheese-like products)	—	0.3~0.5	—	—	—	—	—	—	—
01.08	Other dairy products (milk tablets only)	—	0.3~0.5	—	—	—	—	—	—	—
04.04.01.07	Soy flour, soy milk powder (soy milk powder)	—	0.3~0.5	—	—	—	—	—	—	—

04.04.01.08	Soy milk	—	0.06～0.1	—	—	—	—	—	—	—
06.0	Grains and grain products, including rice, flour, coarse grains, root vegetables, pulses, and corn starch (except for varieties listed in 06.01, 06.02.01, 06.03.01, and 07.0)	—	—	—	—	—	—	—	—	—
06.02	Rice and products (excluding products listed under 06.02.01)	1～2	—	—	—	—	—	—	—	—
06.03.02	Wheat flour products	1～2	—	—	—	—	—	—	—	—
06.04	Coarse grain flour and products	1～2	—	—	—	—	—	—	—	—
07.01	Bread	1～2	—	—	—	—	—	—	—	—
07.03	Biscuits	—	—	—	—	—	—	—	—	—
14.0	Beverages	—	—	—	20～	—	—	—	—	—

	(excluding products under 14.01 and 14.06)				50					
14.02.03	Fruit and vegetable juices (pulps)	—	—	100~ 3000	20~ 50	—	—	—	—	—
14.03.01	Drinks containing dairy	—	0.1~ 0.5	100~ 3000	20~ 50	—	—	—	—	—
14.06	Solid drink	—	1.1~ 1.4	6000~ 30000	—	—	—	—	—	—
14.07.01	Special purpose beverages (including sports drinks, nutritional drinks, etc.)	—	0.1~ 0.6	100~ 1000[c]	20~ 50	—	—	—	—	—
14.07.02	Flavored beverages (including fruit, milk, tea, coffee, and other flavored beverages)	—	0.4~ 0.6	100~ 3000	20~ 50	—	—	—	—	—
16.01	Jelly	—	0.3~ 0.5	—	—	—	—	—	—	—

[a] Calculated on the basis of pure product and ready-to-eat state, the usage amount of powdered product shall be converted according to the dilution multiple; when used in combination with lactose-N-neotetraose, galacto-oligosaccharides, fructo-oligosaccharides, polyfructose and raffinose, the total amount of such substances shall not exceed 64.5g/kg;

[b] Calculated on the basis of pure product and ready-to-eat state, the usage amount of powdered product shall be converted according to the

dilution multiple; when used in combination with 2'-fucosyllactose, galacto-oligosaccharides, fructo-oligosaccharides, polyfructose and raffinose, the total amount of such substances shall not exceed 64.5 g/kg;
[c] Sports drinks only.

No.	Food Name	Lactoferrin (g/kg)	Casein calcium peptide (g/kg)	Casein phosphopeptide (g/kg)	Yeast β-glucan (g/kg)	Galacto-oligosaccharides (g/kg)	Isomerized lactose (g/kg)	2'-fucosyllactose (g/L)	Lactose-N-neotetraose (g/L)
01.01.03.02	Other modified milk	≤1.0	—	≤1.6	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category	Calculated by dilution ratio of the powdered product according to the corresponding category	0.7 to 2.4 (for children's modified milk only)[a]	0.2 to 0.6 (for children's modified milk only)[b]
01.02.02	Flavored fermented milk	≤1.0	—	≤1.6	—	—	—	—	—
01.03.02.01	Modified milk powder (children use only)	≤1.0	—	—	0.21～0.67	≤64.5	≤15.0	0.7～2.4[a]	0.2～0.6[b]
	Modified milk powder (pregnant and maternal	≤1.0	—	—	—	—	≤15.0	—	—

	women use only)								
	Modified milk powder (excluding children and pregnant/maternal women)	≤1.0	—	—	—	—	≤15.0	—	—
01.03.02.02	Modified cream powder	—	—	—	—	—	≤15.0	—	—
01.06	Cheese, processed cheese, cheese products and cheese-like products (only apply to processed cheese, cheese products and cheese-like products)	—	—	—	—	—	—	—	—
01.08	Other dairy products (milk tablets only)	—	—	—	—	—	—	—	—
04.04.01.07	Soy flour, soy milk powder (soy milk powder)	—	—	—	—	—	—	—	—
04.04.01	Soy milk	—	—	—	—	—	—	—	—

.08									
06.0	Grains and grain products, including rice, flour, coarse grains, root vegetables, pulses, and corn starch (except for varieties listed in 06.01, 06.02.01, 06.03.01, and 07.0)	—	≤1.6	≤1.6	—	—	—	—	—
06.02	Rice and products (excluding products listed under 06.02.01)	—	≤1.6	≤1.6	—	—	—	—	—
06.03.02	Wheat flour products	—	≤1.6	≤1.6	—	—	—	—	—
06.04	Coarse grain flour and products	—	≤1.6	≤1.6	—	—	—	—	—
07.01	Bread	—	—	—	—	—	—	—	—
07.03	Biscuits	—	—	—	—	—	≤ 2.0	—	—
14.0	Beverages (excluding products under 14.01	—	≤1.6	≤1.6	—	—	≤1.5	—	—

	and 14.06)								
14.02.03	Fruit and vegetable juices (pulps)	—	≤1.6	≤1.6	—	—	≤1.5	—	—
14.03.01	Drinks containing dairy	≤1.0	≤1.6	≤1.6	—	—	≤1.5	—	—
14.06	Solid drink	—	≤1.6 (For solid beverages, increase the amount used by the dilution factor)	≤1.6 (For solid beverages, increase the amount used by the dilution factor)	—	—	≤1.5 (For solid beverages, increase the amount used by the dilution factor)	—	—
14.07.01	Special purpose beverages (including sports drinks, nutritional drinks, etc.)	—	≤1.6	≤1.6	—	—	≤1.5	—	—
14.07.02	Flavored beverages (including fruit, milk, tea, coffee, and other flavored beverages)	—	≤1.6	≤1.6	—	—	≤1.5	—	—
16.01	Jelly	—	—	—	—	—	—	—	—
[a] Calculated on the basis of pure product and ready-to-eat state, the usage amount of powdered product shall be converted according to the									

dilution multiple; when used in combination with lactose-N-neotetraose, galacto-oligosaccharides, fructo-oligosaccharides, polyfructose and raffinose, the total amount of such substances shall not exceed 64.5g/kg;

[b] Calculated on the basis of pure product and ready-to-eat state, the usage amount of powdered product shall be converted according to the dilution multiple; when used in combination with 2'-fucosyllactose, galacto-oligosaccharides, fructo-oligosaccharides, polyfructose and raffinose, the total amount of such substances shall not exceed 64.5 g/kg;

[c] Sports drinks only.

Appendix C
List of Sources of Nutritional Fortifier Compounds Allowed for Use

The list of sources of nutritional fortifier compounds allowed for use is shown in Table C.1.

Table C.1: List of Sources of Nutritional Fortifier Compounds Allowed for Use

Nutritional Fortifier	Compound Source
Vitamin A	Retinyl acetate (vitamin A acetate); Retinyl palmitate (vitamin A palmitate); All-trans-retinol; β-Carotene
β-Carotene	β-Carotene
Vitamin D	Ergocalciferol (vitamin D_2); Cholecalciferol (vitamin D_3)
Vitamin E	d-α-Tocopherol; dl-α-Tocopherol; d-α-Tocopheryl acetate; dl-α-Tocopheryl acetate; Mixed tocopherol concentrates; Vitamin E calcium succinate; d-α-Tocopheryl succinate; dl-α-Tocopheryl succinate
Vitamin K	Phytomenadione (vitamin K_1); Vitamin K_2
Vitamin B_1	Thiamine hydrochloride; Thiamine nitrate
Vitamin B_2	Riboflavin; Riboflavin-5'-phosphate sodium
Vitamin B_6	Pyridoxine hydrochloride; Pyridoxal-5'-phosphate
Vitamin B_{12}	Cyanocobalamin; Cyanocobalamin hydrochloride; Hydroxocobalamin
Vitamin C	L-Ascorbic acid; Calcium L-ascorbate; Magnesium ascorbyl phosphate; Sodium L-ascorbate; Potassium L-ascorbate; L-Ascorbyl-6-palmitate
Niacin	Nicotinic acid; Nicotinamide
Folic acid	Pteroylglutamic acid; (6S)-5-Methyltetrahydrofolate, glucosamine salt; (6S)-5-Methyltetrahydrofolate calcium
Pantothenic acid	D-Calcium pantothenate; D-Sodium pantothenate
Biotin	D-Biotin
Choline	Choline chloride; Choline bitartrate
Inositol	Inositol (cyclohexanehexol)
Iron	Ferrous sulfate; Ferrous gluconate; Ferric ammonium citrate; Ferrous fumarate; Ferric citrate; Ferrous lactate; Ferric chloride heme; Ferric pyrophosphate; Iron porphyrin; Ferrous glycinate; Reduced iron; Sodium iron EDTA; Carbonyl iron; Ferrous carbonate; Ferrous citrate; Ferrous succinate; Heme iron; Electrolytic iron; Sodium ferric citrate
Calcium	Calcium carbonate; Calcium gluconate; Calcium citrate; Calcium lactate; L-Calcium lactate;

	Calcium hydrogen phosphate; L-Threonate calcium; Calcium glycinate; Calcium aspartate; Calcium citrate malate; Calcium acetate; Calcium chloride; Tricalcium phosphate; Calcium glycerophosphate; Calcium oxide; Calcium sulfate; Bone powder (ultrafine fresh bone powder)
Zinc	Zinc sulfate; Zinc gluconate; Zinc glycinate; Zinc oxide; Zinc lactate; Zinc citrate; Zinc chloride; Zinc acetate
Iodine [a]	Potassium iodate; Potassium iodide; Seaweed iodine
Selenium	Sodium selenite; Sodium selenate; Selenoprotein; Selenium-enriched edible mushroom powder; L-Selenomethionine; Selenium carrageenan; Selenium-enriched yeast
Magnesium	Magnesium sulfate; Magnesium chloride; Magnesium oxide; Magnesium carbonate; Magnesium hydrogen phosphate; Magnesium gluconate; L-Threonate magnesium; Magnesium lactate
Copper	Copper sulfate; Copper gluconate; Copper citrate; Copper carbonate
Manganese	Manganese sulfate; Manganese chloride; Manganese carbonate; Manganese citrate; Manganese gluconate
Potassium	Potassium gluconate; Potassium citrate; Monopotassium phosphate; Dipotassium phosphate; Potassium chloride
Phosphorus	Tricalcium phosphate; Calcium hydrogen phosphate
L-Lysine	L-Lysine hydrochloride; L-Lysine L-aspartate
Taurine	Taurine (2-aminoethanesulfonic acid)
L-Carnitine	L-Carnitine; L-Carnitine tartrate
γ-Linolenic acid	γ-Linolenic acid
Lutein	Lutein (from marigold)
Fructooligosaccharides	Fructooligosaccharides (from chicory, Jerusalem artichoke, sucrose, and white sugar)
1,3-Dioleoyl-2-palmitoyl glycerol	1,3-Dioleoyl-2-palmitoyl triglyceride
Eicosatetraenoic acid (arachidonic acid) (AA/ARA)	Eicosatetraenoic acid oil (arachidonic acid oil), source: Mortierella alpina
Docosahexaenoic acid (DHA)	Docosahexaenoic acid oils, from: Schizochytrium sp., Ulkenia amoeboida, Crypthecodinium cohnii; tuna oil
Lactoferrin	Lactoferrin
Casein calcium peptide	Casein calcium peptide
Casein phosphopeptide	Casein phosphopeptide
Yeast β-glucan	Yeast β-glucan

Isomerized lactose	Isomerized lactose
Galacto-oligosaccharides	Galacto-oligosaccharides (from lactose, whey filtrate)
2'-Fucosyllactose	2'-Fucosyllactose
Lactose-N-neotetraose	Lactose-N-neotetraose
[a] Only for iodine fortification in edible salt.	

Appendix D

List of Sources of Nutritional Fortifiers and their Compounds Allowed for Use in Special Dietary Foods

The list of sources of nutritional fortifiers and compounds allowed for use in special dietary foods is shown in Table C.1.

Table D.1: List of Sources of Nutritional Fortifiers and Compounds Allowed for Use in Special Dietary Foods

Nutritional Fortification Substance	Compound Source
Vitamin A	Retinyl acetate (Vitamin A acetate), Retinyl palmitate (Vitamin A palmitate), β-Carotene, All-trans-retinol.
Vitamin D	Ergocalciferol (Vitamin D_2), Cholecalciferol (Vitamin D_3).
Vitamin E	d-α-Tocopherol, dl-α-Tocopherol, d-α-Tocopheryl acetate, dl-α-Tocopheryl acetate, Mixed tocopherol concentrates, d-α-Tocopheryl succinate, dl-α-Tocopheryl succinate.
Vitamin K	Phylloquinone (Vitamin K_1)
Vitamin B_1	Thiamine hydrochloride, Thiamine nitrate.
Vitamin B_2	Riboflavin, Riboflavin-5'-phosphate sodium.

Vitamin B_6	Pyridoxine hydrochloride, Pyridoxal-5'-phosphate.
Vitamin B_{12}	Cyanocobalamin, Hydroxycobalamin, Cyanocobalamin hydrochloride.
Niacin	Niacin, Niacinamide.
Folic Acid	Folic acid (Pteroylglutamic acid), (6S)-5-Methyltetrahydrofolate calcium [a]
Pantothenic Acid	D-Calcium pantothenate, D-Sodium pantothenate.
Vitamin C	L-Ascorbic acid, L-Sodium ascorbate, L-Calcium ascorbate, L-Potassium ascorbate, L-Ascorbyl-6-palmitate (Ascorbyl palmitate).
Biotin	D-Biotin
Choline	Choline chloride, Choline bitartrate.
Sodium	Sodium bicarbonate, Sodium dihydrogen phosphate, Sodium citrate, Sodium chloride, Disodium hydrogen phosphate.
Potassium	Potassium gluconate, Potassium citrate, Potassium dihydrogen phosphate, Dipotassium hydrogen phosphate, Potassium chloride.
Copper	Copper sulfate, Copper gluconate, Copper citrate,

	Copper carbonate.
Magnesium	Magnesium sulfate, Magnesium chloride, Magnesium oxide, Magnesium carbonate, Magnesium hydrogen phosphate, Magnesium gluconate, Magnesium lactate.
Iron	Ferrous sulfate, Ferrous gluconate, Ammonium ferric citrate, Ferrous fumarate, Ferric citrate, Ferrous lactate, Ferric pyrophosphate, Sodium ferric EDTA [b].
Zinc	Zinc sulfate, Zinc gluconate, Zinc oxide, Zinc lactate, Zinc citrate, Zinc chloride, Zinc acetate.
Manganese	Manganese sulfate, Manganese chloride, Manganese carbonate, Manganese citrate, Manganese gluconate.
Calcium	Calcium carbonate, Calcium gluconate, Calcium citrate, Calcium L-lactate, Calcium hydrogen phosphate,

	Calcium chloride, Tricalcium phosphate (Calcium phosphate), Calcium glycerophosphate, Calcium oxide, Calcium sulfate.
Phosphorus	Tricalcium phosphate (Calcium phosphate), Calcium hydrogen phosphate.
Iodine	Potassium iodate, Potassium iodide, Sodium iodide.
Selenium	Sodium selenite Sodium selenate Selenium-enriched yeast [c]
Inositol	Inositol (cyclohexanehexol)
Taurine	Taurine (aminoethylsulfonic acid)
L-Carnitine	L-Carnitine L-Carnitine Tartrate
Docosahexaenoic acid (DHA)	Docosahexaenoic acid oils, from: *Schizochytrium sp*., *Ulkenia amoeboida*, *Crypthecodinium cohnii*; *Tuna oil*
Eicosatetraenoic acid (arachidonic acid) (AA or ARA)	Eicosatetraenoic acid oil (arachidonic acid oil), source: *Mortierella alpina*
Chromium	Chromium sulfate, Chromium chloride.
Molybdenum	Sodium molybdate, Ammonium molybdate.
Fluoride	Sodium fluoride, Potassium fluoride.
[a] Limited to formula foods for special medical purposes (excluding infant formula foods for special medical purposes), nutritional supplements for pregnant women and nursing mothers, and sports nutrition foods;	

[b] Limited to infant formula foods and infant formula foods for special medical purposes;
[c] Limited to formula foods for special medical purposes (excluding infant formula foods for special medical purposes).

Table D.2: Other Nutritional Ingredients Allowed Only in Certain Special Dietary Foods and their Usage Levels

Nutritional Ingredient	Food Category No.	Food Category	Usage Level
Galacto-oligosaccharides (from lactose and whey filtrate)	13.01 13.02.01	Infant formula foods, Infant cereal-based supplementary foods	Used alone or in combination, the total amount of such substances shall not exceed 64.5g/kg
Fructooligosaccharides (from chicory, sucrose, and white sugar)			
Polyfructose (from chicory)			
Raffinose (from sugar beets)			
2'-fucosyllactose	13.01.01	Infant formula foods	0.7 g/L to 2.4 g/L based on the pure product, in its ready-to-eat form; for powdered products, the usage amount is calculated based on the dilution ratio. When mixed with lactose-N-neotetraose, galacto-oligosaccharides, fructo-oligosaccharides, polyfructose, and raffinose, the total amount of these substances shall not exceed 64.5 g/kg.
	13.01.02	Formula foods for older infants	
	13.01.03	Formula foods for young children	
	13.01.04	Infant formula foods for special medical purposes	
	13.03	Formula foods for special medical purposes (excluding infant formula foods for special medical purpose related varieties)	
Lactose-N-neotetraose	13.01.01	Infant formula foods	0.2 g/L to 0.6 g/L based on the pure product,
	13.01.02	Formula foods for older	

		infants	in its ready-to-eat form. For powdered products, the usage amount is calculated based on the dilution multiple. When mixed with 2'-fucosyllactose, galacto-oligosaccharides, fructo-oligosaccharides, polyfructose, and raffinose, the total amount of these substances shall not exceed 64.5 g/kg.
	13.01.03	Formula foods for young children	
	13.01.04	Infant formula foods for special medical purposes	
	13.03	Formula foods for special medical purposes (excluding infant formula foods for special medical purpose related varieties)	
Polydextrose	13.01	Formula foods for infants and young children	15.6 g/kg ~ 31.25 g/kg
1,3-Dioleoyl-2-palmitoyl triglyceride	13.01.01	Infant formula foods	32 g/kg ~ 96 g/kg
	13.01.02	Formula foods for older infants	24 g/kg ~ 96 g/kg
	13.01.03	Formula foods for young children	24 g/kg ~ 96 g/kg
	13.01.04	Infant formula foods for special medical purposes	32 g/kg ~ 96 g/kg
	13.03	Formula foods for special medical purposes (excluding infant formula foods for special medical purpose related varieties)	Comply with product standards requirements
Lutein (from marigold)	13.01.01	Infant formula foods	300μg/kg ~ 2000μg/kg
	13.01.02	Formula foods for older infants	1620μg/kg ~ 4230μg/kg
	13.01.03	Formula foods for young children	1620μg/kg ~ 4230μg/kg

	13.01.04	Infant formula foods for special medical purposes	300μg/kg ~ 2000μg/kg
	13.03	Formula foods for special medical purposes (excluding infant formula foods for special medical purpose related varieties)	Comply with product standards requirements
Docosahexaenoic acid (DHA)	13.02.01	Cereal complementary foods for infants and young children	≤1150 mg/kg
Eicosatetraenoic acid (arachidonic acid) (AA or ARA)	13.02.01	Cereal complementary foods for infants and young children	≤2300 mg/kg
Nucleotide sources include the following compounds: 5'-Cytidine monophosphate (5'-CMP), 5'-Uridine monophosphate (5'-UMP), 5'-Adenosine monophosphate (5'-AMP), 5'-inosinic acid disodium, 5'-guanylate disodium, 5'-uridine monophosphate disodium, 5'-cytidine monophosphate disodium.	13.01	Formula foods for infants and young children	0.12 g/kg to 0.58 g/kg (based on total nucleotide content)
	13.03	Formula foods for special medical purposes (excluding infant formula foods for special medical purpose related varieties)	Comply with requirements of products standards.
Lactoferrin	13.01	Formula foods for infants and young children	0.1 g/L to 1.0 g/L Based on ready-to-eat form. For powdered products, the amount is calculated based on the multiple of reconstitution.
	13.03	Formula foods for special	Comply with requirements

		medical purposes (excluding infant formula foods for special medical purpose related varieties)	of products standards.
Casein calcium peptide	13.01	Formula foods for infants and young children	≤3.0 g/kg
	13.02	Complementary foods for infants and young children	≤3.0 g/kg
Casein phosphopeptide	13.01	Formula foods for infants and young children	≤3.0 g/kg
	13.02	Complementary foods for infants and young children	≤3.0 g/kg
Isomerized lactose	13.01	Formula foods for infants and young children	≤15.0 g/kg
Yeast β-Glucan	13.01.03	Formula foods for young children	0.21–0.67 g/kg
Galactomannan	13.03	Formula foods for special medical purposes (excluding infant formula foods for special medical purpose related varieties)	≤120 g/kg
Creatine	13.05	Sports nutritional foods	Comply with requirements of products standards.
d-Ribose	13.05	Sports nutritional foods	1-2 g per day
[a] The usage amount is limited to powder products. When used in liquid products, it needs to be converted according to the corresponding dilution multiple.			

Appendix E Allowable Amino Acids and Compounds Sources of Special Dietary Foods

E.1 Table E.1 regulate the permitted amino acids and the sources of compounds to be used for special dietary foods.

Table E.1: Allowable Amino Acids and Compounds Sources for Special Dietary Foods

No.	Amino Acid [a, b]	Permitted Compounds Sources

1	Aspartic acid	L-Aspartic acid L-Aspartic acid magnesium
2	Threonine	L-Threonine
3	Serine	L-Serine
4	Glutamic acid	L-Glutamic acid L-Glutamic acid potassium monohydrate L-Glutamic acid calcium tetrahydrate
5	Glutamine	L-Glutamine
6	Proline	L-Proline
7	Glycine	Glycine
8	Alanine	L-Alanine
9	Cystine	L-Cystine L-Cysteine L-Cysteine hydrochloride monohydrate N-Acetyl-L-cysteine
10	Cysteine	L-Cystine L-Cysteine L-Cysteine hydrochloride monohydrate L-Cysteine hydrochloride
11	Valine	L-Valine
12	Methionine	L-Methionine N-Acetyl-L-methionine
13	Leucine	L-Leucine
14	Isoleucine	L-Isoleucine
15	Tyrosine	L-Tyrosine
16	Phenylalanine	L-Phenylalanine
17	Lysine	L-Lysine hydrochloride L-Lysine acetate L-Lysine L-Lysine-L-Glutamate dihydrate L-Lysine L-Aspartate
18	Arginine	L-Arginine L-Arginine hydrochloride

		L-Arginine aspartate
19	Histidine	L-Histidine L-Histidine hydrochloride monohydrate
20	Tryptophan	L-Tryptophan
21	Citrulline	L-Citrulline
22	Ornithine	L-Ornithine hydrochloride
[a] Non-edible animal and plant materials shall not be used as sources of monomeric amino acids; [b] Whenever applicable, amino acids in their free, hydrated or non-hydrated forms, as well as their hydrochloride, sodium and potassium salts may be used (only for formula foods for special medical purposes).		

END UNOFFICIAL TRANSLATION

Appendix F The Food Categorization System is not included in the unofficial translation. Please refer to Appendix E in FAS GAIN Report CH 2024-0059 for the list of food categories.

Attachments:

25_05748_00_x food nutritional fortification substances.pdf