



NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA

GB 9685-2016

**National Food Safety Standard - Standard for Uses of
Additives in Food Contact Materials and Their Products**

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

[Including 2025XG1 Amendment No.1]

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Foreword

This standard replaces GB 9685-2008 "Hygienic Standards for Uses of Additives in Food Containers and Packaging Materials".

Compared with 9685-2008, the main changes in this standard are as follows:

- The standard name is revised as "National Food Safety Standard - Standard for Uses of Additives in Food Contact Materials and Their Products";
- The expression of standard scope is revised;
- Some terms and definitions are revised while some, such as "total specific migration limit", are added;
- The using principles are revised;
- As for the using requirements of additives in food contact materials and their products, the application instructions for each appendix of this standard are added while the contents of specific migration and inspection method judgment are deleted;
- The structure of Appendix A is adjusted, the list of additives and their using requirements are respectively listed in Tables A.1~A.7 in Appendix A; three columns, namely FAC No., SML (T) and SML (T) Group No., are added;
- Food contact materials and their products - allowable additives with their using requirements (Appendix A) are revised, and the contents in Tables A.1~A.7 are added;
- Varieties of additives listed in Appendix A are increased from 958 kinds to 1294 kinds;
- The requirements of additives in food contact materials and their products in Announcements of the former Ministry of Health (No. 5 [2012] and No. 11 [2012]), and Announcements of the National Health and Family Planning Commission (No. 1 [2013], No. 14 [2013] and No. 14 [2014]) are added;
- 4 kinds of phthalate esters, such as dimethyl phthalate, are deleted, the usage scope of other phthalate esters and the types of foods they are limited from contact are adjusted;
- 2 kinds of hydrates and the additives in food contact materials and their products with usage scope of glass, metal, ceramic and enamel are deleted.
- Substances simultaneously listed in Table A.2 of GB 2760-2014 are deleted;
- 3 kinds of perfluorochemicals used in paper, such as perfluoroalkyl acrylate copolymer, are deleted;

- The requirements for use scope and limit of additives in food contact materials and their products (such as 1,6-hexanediamine and phenol) are revised;
- The purity requirements for colorant in notes of Appendix A are revised;
- Requirements of total specific migration limit (Appendix B) are added;
- Special limitation of metallic elements (Appendix C) is added;
- The notes of Appendix A are revised as the meanings of resin acronyms in Appendix D; the universal category of resin approved in the Announcement of the former Ministry of Health (No. 23 [2011]) is added in Appendix D;
- Search directory ordered according to CAS No. and Chinese name (Appendix E) are added.

National Food Safety Standard - Standard for Uses of Additives in Food Contact Materials and Their Products

1 Scope

This standard specifies the using principles of additives in food contact materials and their products, as well as the variety, use scope, maximum level, specific migration limit or maximum residue quantity, total specific migration limit and other limit requirements of their allowable additives.

This standard also includes monomers of some basic polymers or other initiators of polyreaction used during the processing of food contact materials and their products.

2 Terms and Definitions

2.1 Additives in food contact materials and their products

The substances added in food contact materials and their products during the production, which improve or help to improve their quality and characteristics so as to meet the intended use; they also include the processing agents (hereinafter referred to as "additive") added in production process so as to ensure the smooth development of production process other than improving the quality and characteristics of the final products.

2.2 Maximum usage quantity

The maximum allowable quantity of certain kind or type of additive added during the production of food contact materials and their products is expressed in mass fraction (%).

2.3 Maximum residue quantity (QM)

The maximum allowable quantity of certain kind or type of residue in food contact materials and their products, expressed by the amount of residue (in milligram) in each kilogram of food contact materials and their products (mg/kg) or by the amount of residue (in milligram) in each square decimeter of contact area between food contact materials/their products and foods (mg/dm²).

2.4 Specific migration limit (SML)

The maximum allowable quantity of certain kind or type of additive migrating from food contact materials and their products to foods or food simulants contacting them, expressed by the quantity of substance (in milligram) migrating from each kilogram of foods or food simulants (mg/kg) or by the quantity of substance (in milligram) migrating from each square decimeter of contact area