

# 국가별 식품오염물질 기준·규격 모음집



식품의약품안전청  
Korea Food & Drug Administration

식품오염물질팀

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## VI. 기타 자료 .....

## 1. 식품오염물질 목록

## 식품오염물질 목록

구분	번호	Contaminants		허용량 (mg/kg bw)	1일섭취허용량 (mg/kg)		최종 JECFA 평가	IARC
					성인 (55kg)	성인 (60kg)		
Heavy metals	1	납(Pb)	PTWI	0.025	0.196	0.214	1999	Group 2B
	2	카드뮴(Cd)		0.007	0.055	0.06	2003	Group 1
	3	수은(Hg)		0.005	0.039	0.043	1978	Group 3
	4	메틸수은(MeHg)		0.0016	0.013	0.014	2003	Group 2B
	5	무기비소(As)		0.015	0.118	0.129	1988	Group 1
	6	주석(Sn)		14	110	120	2000	
	7	알루미늄(Al)		7	55	60	1988	
	8	아연(Zn)	PMTDI	0.3-1	16.5-55	18-60	1982	
	9	구리(Cu)		0.05-0.5	2.75-27.5	3.0-30	1982	
	10	철(Fe)		0.8	44	48	1983	
	11	요오드(I)		0.017	0.935	1.02	1988	
Mycotoxin	12	Aflatoxin B1		not established			1997	Group 1
	13	Aflatoxin M1		not established			2001	Group 2B
	14	Patulin	PMTDI	0.0004	0.022	0.024	1995	
	15	Zearalenone	PTWI	0.0005	0.0039	0.0043	1999	Group 3
	16	Fumonisin B1	PMTDI	0.002	0.11	0.12	2001	Group 2B
	17	Ochratoxin A	PTWI	0.0001	0.00079	0.00086	2001	Group 2B
	18	Deoxynivalenol	PMTDI	0.001	0.055	0.06	2001	Group 3
	19	T-2, HT-2 toxin	PMTDI	0.0006	0.033	0.036	2001	Group 3

## 식품오염물질 목록

구분	번호	Contaminants		허용량 (mg/kg bw)	1일섭취허용량 (mg/kg)		최종 JECFA 평가	IARC
					성인 (55kg)	성인 (60kg)		
PCBs & Dioxins	20	Polychlorinated biphenyls(PCBs) not established					1989	Group 2A
	21	Polychlorinated dibenzodioxina (PCDDs)	PTMI	70pg/kg bw	128.3 pg/kg bw	140 pg/kg bw	2001	Group 3
	22	Polychlorinated dibenzofurans (PCDFs)	PTMI	70pg/kg bw	128.3 pg/kg bw	140 pg/kg bw	2001	Group 3
	23	Coplanar Polychlorinated biphenyls (Co-PCBs)	PTMI	70pg/kg bw	128.3 pg/kg bw	140 pg/kg bw	2001	Group 3
Nitrate	27	Sodium nitrate	ADI	0-3.7	0-203.5	0-222	1995	
	28	Potassium nitrate	ADI	0-3.7	0-203.5	0-222	1995	
Nitrite	29	Sodium nitrite	ADI	0-0.06	0-3.3	0-3.6	1995	
	30	Potassium nitrite	ADI	0-0.06	0-3.3	0-3.6	1995	

## II. 식품오염물질 기준 및 규격 사이트

## 식품오염물질 기준 및 규격 사이트




한국	<a href="http://www.kfda.go.kr/cgi-bin/t4.cgi/foodikorea/food_main.taf">http://www.kfda.go.kr/cgi-bin/t4.cgi/foodikorea/food_main.taf</a>
Codex	<a href="ftp://ftp.fao.org/codex/ccfac37/fa37_19e.pdf">ftp://ftp.fao.org/codex/ccfac37/fa37_19e.pdf</a>
미국	<a href="http://www.cfsan.fda.gov/~lrd/fdaact.html">http://www.cfsan.fda.gov/~lrd/fdaact.html</a>
유럽공동체	<a href="http://europa.eu.int/eur-lex/en/consleg/pdf/2001/en_2001R0466_do_001.pdf">http://europa.eu.int/eur-lex/en/consleg/pdf/2001/en_2001R0466_do_001.pdf</a>
- Ochratoxin	<a href="http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/L_025/L_02520050128en00030005.pdf">http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/L_025/L_02520050128en00030005.pdf</a>
- PAH	<a href="http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/L_034/L_03420050208en00030005.pdf">http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/L_034/L_03420050208en00030005.pdf</a>
일본	1. <a href="http://www.jetro.go.jp/en/market/regulations/pdf/foodadd2004apr-e.pdf">http://www.jetro.go.jp/en/market/regulations/pdf/foodadd2004apr-e.pdf</a> 2. 食品衛生小六法 - 平成16年版, 食品衛生研究會 編集, 親日本法規
호주, 뉴질랜드	<a href="http://www.foodstandards.gov.au/_srcfiles/fsc_1_4_1_Contaminants_v78.pdf">http://www.foodstandards.gov.au/_srcfiles/fsc_1_4_1_Contaminants_v78.pdf</a>
캐나다	<a href="http://www.inspection.gc.ca/english/animafispoi/guide/chme.shtml">http://www.inspection.gc.ca/english/animafispoi/guide/chme.shtml</a>
대만	<a href="http://food.doh.gov.tw/chinese/ruler/hygiene_stand_e.htm">http://food.doh.gov.tw/chinese/ruler/hygiene_stand_e.htm</a>
중국	<a href="http://www.foodmate.com/standard/">http://www.foodmate.com/standard/</a>
브라질	<a href="http://www.cfsan.fda.gov/~frf/iuregb94.html">http://www.cfsan.fda.gov/~frf/iuregb94.html</a>






### Ⅲ. 식품오염물질별 JECFA 평가



## 식품오염물질별 JECFA 평가

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**Summary of Evaluations Performed by the  
Joint FAO/WHO Expert Committee on Food Additives  
(JECFA 1956-2004)  
(First through Sixty-third Meetings)**


 

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[IPCS/CEC Evaluation of Antidotes Series](#)

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## Function Class Listings Including Keyword = *contaminant*

번호	SUBSTANCE	FUNCTIONAL CLASS LISTING
1	ACRYLONITRILE	CONTAMINANT
2	AFLATOXIN M1	CONTAMINANT
3	AFLATOXINS B, G, and M	CONTAMINANT
4	ALUMINIUM	CONTAMINANT
5	AMINOTRIAZOLE	CONTAMINANT
6	ARAMITE	CONTAMINANT
7	AROMATIC HYDROCARBONS (CARCINOGENIC)	CONTAMINANT
8	ARSENIC	CONTAMINANT
9	ASBESTOS	CONTAMINANT
10	BENZO[a]PYRENE	CONTAMINANT
11	CADMIUM	CONTAMINANT
12	3-CHLORO-1,2-PROPANEDIOL	CONTAMINANT
13	COPPER	CONTAMINANT
14	DDT	CONTAMINANT
15	DEOXYNIVALENOL	CONTAMINANT
16	1,3-DICHLORO-2-PROPANOL	CONTAMINANT
17	ETHYLENIMINE	CONTAMINANT
18	bis(2-ETHYLHEXYL)PHTHALATE	CONTAMINANT
19	FUMONISINS	CONTAMINANT
20	INORGANIC TIN SALTS	CONTAMINANT
21	IODINE	CONTAMINANT
22	IRON	CONTAMINANT
23	ISOPROPYL-N-PHENYL CARBAMATE	CONTAMINANT
24	LEAD	CONTAMINANT
25	MERCURY	CONTAMINANT

26	METHYLMERCURY	CONTAMINANT
27	OCHRATOXIN A	CONTAMINANT
28	ORGANOTIN COMPOUNDS	CONTAMINANT
29	PATULIN	CONTAMINANT
30	POLYCHLORINATED BIPHENYLS (PCBs)	CONTAMINANT
31	POLYCHLORINATED DIBENZODIOXINS (PCDDs), POLYCHLORINATED DIBENZOFURANS (PCDFs), AND COPLANAR POLYCHLORINATED BIPHENYLS (PCBs)	CONTAMINANT
32	STYRENE	CONTAMINANT
33	T-2 and HT-2 TOXINS	CONTAMINANT
34	TIN	CONTAMINANT
35	VINYL CHLORIDE	CONTAMINANT
36	ZEARALENONE	CONTAMINANT
37	ZINC	CONTAMINANT
38	NITRATE	CONTAMINANT
39	NITRITE	CONTAMINANT

## 1. Acrylonitrile

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### ACRYLONITRILE

<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1984
<b>Tolerable Intake:</b>	PROVISIONAL ACCEPTANCE
<b>Comments:</b>	The use of food-contact materials from which acrylonitrile may migrate is provisionally accepted on condition that the amount of the substance migrating into food is reduced to the lowest level technologically attainable.
<b>Report:</b>	TRS 710-JECFA 28/23
<b>Tox monograph:</b>	FAS 19-JECFA 28/117

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## 2. Aflatoxin M1

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### AFLATOXIN M1

<b>See:</b>	<a href="#">AFLATOXINS B<sub>1</sub>, G<sub>1</sub>, and M<sub>1</sub></a>
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Comments:</b>	Using worst-case assumptions, the additional risks for liver cancer predicted with use of proposed maximum levels of aflatoxin M1 of 0.05 and 0.5 µg/kg are very small. The potency of aflatoxin M1 appears to be so low in HBsAg- individuals that a carcinogenic effect of M1 intake in those who consume large quantities of milk and milk products in comparison with non-consumers of these products would be impossible to demonstrate.
<b>Report:</b>	TRS 906-JECFA 56/8
<b>Tox monograph:</b>	FAS 47/FNP 74-JECFA 56/1

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### 3. Aflatoxin B and G

#### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

##### **AFLATOXINS B, G, and M**

<b>See:</b>	<a href="#">AFLATOXIN M1</a>
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1997
<b>Tolerable Intake:</b>	POTENCIES WERE ESTIMATED AS DESCRIBED IN THE REPORT
<b>Comments:</b>	Intake should be reduced to levels as low as reasonably possible
<b>Report:</b>	TRS 884-JECFA 49/69
<b>Tox monograph:</b>	FAS 40-JECFA 49/359
<b>Previous status:</b>	1996, TRS 868-JECFA 46/45, NOT PREPARED (EVALUATION NOT COMPLETED). CONTAM 1987, TRS 759-JECFA 31/33, NOT PREPARED. (LOWEST LEVEL PRACTICALLY ATTAINABLE). CONTAM

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### 4. Aluminium

#### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

##### **ALUMINIUM**

<b>See:</b>	<a href="#">ALUMINIUM POWDER</a>
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1988
<b>Tolerable Intake:</b>	PTWI 7 mg/kg bw
<b>Comments:</b>	Group PTWI for aluminium and its salts, expressed as Al; includes food additive uses of aluminium salts
<b>Report:</b>	TRS 776-JECFA 33/26
<b>Tox monograph:</b>	FAS 24-JECFA 33/113
<b>Previous status:</b>	SEVERAL ALUMINIUM SALTS HAD PREVIOUSLY BEEN EVALUATED AS FOOD ADDITIVES. VERY LIMITED USE AS A SILVERING DECORATION (SEE ALUMINIUM POWDER)

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## 5. Amitriazole

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### AMINOTRIAZOLE

**Chemical names:** 3-AMINO-1H-1,2,3-TRIAZOLE  
**Functional class:** CONTAMINANT  
**Latest evaluation:** 1960  
**Report:** NMRS 29/TRS 220-JECFA 5/28

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## 6. Aramite

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### ARAMITE

**Chemical names:** 2-(para-TERT.-BUTYLPHENOXY)ISOPROPYL-2-CHLOROETHYL  
SULFITE  
**Functional class:** CONTAMINANT  
**Latest evaluation:** 1960  
**Report:** NMRS 29/TRS 220-JECFA 5/27

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## 7. Aromatic Hydrocarbons(Carcinogenic)

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### AROMATIC HYDROCARBONS (CARCINOGENIC)

**Functional class:** CONTAMINANT  
**Latest evaluation:** 1960  
**Report:** NMRS 29/TRS 220-JECFA 5/30

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## 8. Arsenic

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### ARSENIC

**Functional class:** CONTAMINANT  
**Latest evaluation:** 1988  
**Tolerable Intake:** PTWI 0.015 mg/kg bw  
**Report:** TRS 776-JECFA 33/27  
**Tox monograph:** FAS 24-JECFA 33/155  
**Previous status:** 1983, TRS 696-JECFA 27/29, FAS 18-JECFA 27/176. 0.002 (PMTDI)  
1967, TRS 373/NMRS 43-JECFA 10/14. 0.05 (TENTATIVE MAXIMUM  
ACCEPTABLE DAILY LOAD). TE  
1960, NMRS 29/TRS 220-JECFA 5/29

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## 9. Asbestos

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### ASBESTOS

<i>Functional class:</i>	CONTAMINANT
<i>Latest evaluation:</i>	1978
<i>Tolerable Intake:</i>	NO TOLERABLE INTAKE ESTABLISHED
<i>Report:</i>	TRS 631-JECFA 22/25
<i>Tox monograph:</i>	FAS 13-JECFA 22/36
<i>Previous status:</i>	1971, TRS 462-JECFA 14/16. DECISION POSTPONED

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## 10. Benzo[a]pyrene

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### BENZO[a]PYRENE

<i>Chemical names:</i>	BENZO[a]PYRENE
<i>Functional class:</i>	CONTAMINANT
<i>Latest evaluation:</i>	1990
<i>Tolerable Intake:</i>	PTWI NOT ESTABLISHED
<i>Report:</i>	TRS 806-JECFA 37/27
<i>Tox monograph:</i>	FAS 28-JECFA 37/301

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## 11. Cadmium(Cd)

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>CADMIUM</b>	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2003
<b>Tolerable Intake:</b>	PTWI 0.007 mg/kg bw
<b>Comments:</b>	The PTWI of 0.007 mg/kg bw that was established at the thirty-third meeting (1988) was maintained at the sixty-first meeting (2003).
<b>Report:</b>	TRS 922-JECFA 61/127
<b>Tox monograph:</b>	FAS 52-JECFA 61/505
<b>Previous status:</b>	2000, TRS 901-JECFA 55/61, FAS 46-JECFA 55/247. THE PTWI OF 0.007 mg/kg bw THAT WAS ESTABLISHED AT THE THIRTY-THIRD MEETING (1988) WAS MAINTAINED AT THE FIFTY-FIFTH MEETING. RANGES OF PREDICTED DIETARY INTAKES THAT MAY BE ASSOCIATED WITH EXCESS PREVALENCE OF RENAL TUBULAR DYSFUNCTION WERE ESTIMATED BASED ON THREE DIFFERENT SCENARIOS. 1993, TRS 837-JECFA 41/28, FAS 24-JECFA 33/163 (1988). PTWI 0.007 mg/kg bw 1988, TRS 776-JECFA 33/28, FAS 24-JECFA 33/163. PTWI 0.007 mg/kg bw 1972, TRS 505-JECFA 16/20, FAS 4-JECFA 16/51. PTWI 0.0067-0.0083 mg/kg bw

8 Jan 05

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## 12. 3-Chloro-1,2-Propanol

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>3-CHLORO-1,2-PROPANEDIOL</b>	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Tolerable Intake:</b>	PMTDI 2 µg/kg bw
<b>Comments:</b>	Provisional maximum tolerable daily intake
<b>Report:</b>	TRS 909-JECFA 57/114
<b>Tox monograph:</b>	FAS 48-JECFA 57/401
<b>Previous status:</b>	1993, TRS 837-JECFA 41/30,31, FAS 32-JECFA 41/267. LEVELS IN HYDROLYSED VEGETABLE PROTEINS SHOULD BE REDUCED AS FAR AS TECHNICALLY POSSIBLE

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## 13. Copper(Cu)

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>COPPER</b>	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1982
<b>Tolerable Intake:</b>	PMTDI 0.05-0.5 mg/kg bw
<b>Comments:</b>	Provisional daily dietary requirement/maximum tolerable daily intake
<b>Report:</b>	TRS 683-JECFA 26/31
<b>Tox monograph:</b>	FAS 17-JECFA 26/265
<b>Previous status:</b>	1970, NMRS 48/TRS 462-JECFA 14/18, FAS 70.39/NMRS 48A-JECFA 14/32. NO ADI. NO 1966, NMRS 43/TRS 373-JECFA 10/15. 0.5 (TENTATIVE MAXIMUM ACCEPTABLE DAILY LOAD). TE

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## 14. DDT

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>DDT</b>	
<b>Chemical names:</b>	1,1,1-TRICHLORO-2,2-bis(para-CHLOROPHENYL)ETHANE
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1960
<b>Comments:</b>	In 2000 JMPR established a provisional tolerable daily intake (PTDI) of 0.01 mg/kg bw for DDT (FAO Plant Production and Protection Paper 163/ 59, Rome, 2001).
<b>Report:</b>	NMRS 29/TRS 220-JECFA 5/28

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## 15. Deoxynivalenol

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### DEOXYNIVALENOL

<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Tolerable Intake:</b>	PMTDI 0.001 mg/kg bw
<b>Report:</b>	TRS 906-JECFA 56/35
<b>Tox monograph:</b>	FAS 47/FNP 74-JECFA 56/419

25 Apr 02

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## 16. 1,3-Dichloro-2-Propanol

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### 1,3-DICHLORO-2-PROPANOL

<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Comments:</b>	Establishment of a tolerable intake was considered to be inappropriate because of the nature of toxicity (tumorigenic in various organs in rats and the contaminant can interact with chromosomes and/or DNA). The Committee noted that the dose that caused tumours in rats (19 mg/kg bw per day) was about 20000 times the highest estimated intake of 1,3-dichloro-2-propanol by consumers of soya sauce (1 µg/kg bw per day).
<b>Report:</b>	TRS 909-JECFA 57/118
<b>Tox monograph:</b>	FAS 48-JECFA 57/433
<b>Previous status:</b>	1993, TRS 837-JECFA 41/30,32, FAS 32-JECFA 41/267. LEVELS IN HYDROLYSED VEGETABLE PROTEINS SHOULD BE REDUCED AS FAR AS TECHNICALLY POSSIBLE

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## 17. Ethylenimine

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>ETHYLENIMINE</b>	
<b>See:</b>	<a href="#">POLYETHYLENIMINE</a>
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1985
<b>Tolerable Intake:</b>	PROVISIONAL ACCEPTANCE
<b>Comments:</b>	Acceptable on condition that the amount of ethylenimine migrating into food is reduced to the lowest technically attainable level
<b>Report:</b>	TRS 733-JECFA 29/20
<b>Specifications:</b>	See FNP 34-JECFA 29/A. 7 (ANNEX II): Limit test for determination of ethylenimine from immobilized enzyme preparations containing poly(ethylenimine)
<b>Tox monograph:</b>	FAS 20-JECFA 29/33

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## 18. bis(2-Ethylhexyl)Phthalate = DEHP

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>bis(2-ETHYLHEXYL)PHTHALATE</b>	
<b>Synonyms:</b>	DEHP
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1988
<b>Tolerable Intake:</b>	PROVISIONAL ACCEPTANCE
<b>Comments:</b>	The use of food-contact materials from which bis(2-ethylhexyl) phthalate may migrate is provisionally accepted on condition that the amount of the substance migrating into food is reduced to the lowest level technologically attainable.
<b>Report:</b>	TRS 776-JECFA 33/31
<b>Tox monograph:</b>	FAS 24-JECFA 33/221
<b>Previous status:</b>	1984, TRS 710-JECFA 28/24, FAS 19-JECFA 28/144. LOWEST LEVEL TECHNOLOGICALLY ATTAINABLE (PROVISIONAL).

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## 19. Fumonisin

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>FUMONISINS</b>	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Tolerable Intake:</b>	PMTDI 0.002 mg/kg bw
<b>Comments:</b>	Group PMTDI for fumonisins B1, B2 and B3, alone or in combination
<b>Report:</b>	TRS 906-JECFA 56/16
<b>Tox monograph:</b>	FAS 47/FNP 74-JECFA 56/103

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## 20. Inorganic tin salts (34. Tin 참고)

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>INORGANIC TIN SALTS</b>	
<b>See:</b>	<a href="#">TIN STANNOUS CHLORIDE</a>
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1978
<b>ADI:</b>	MAY BE LIMITED BY GMP
<b>Tolerable Intake:</b>	No tolerable intake established
<b>Report:</b>	TRS 631-JECFA 22/27
<b>Tox monograph:</b>	NOT PREPARED
<b>Previous status:</b>	1975, NMRS 55/TRS 576-JECFA 19/16, NOT PREPARED. NO ADI ALLOCATED. NO. 0

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## 21. Iodine(I<sub>2</sub>)

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

IODINE	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1988
<b>Tolerable Intake:</b>	PMTDI 0.017 mg/kg bw
<b>Comments:</b>	Iodine is an essential micronutrient. The nutritional requirement for iodine (under review by WHO) is currently considered to be in the range of 0.10 to 0.14 mg per person per day for adults (see potassium iodate)
<b>Report:</b>	TRS 776-JECFA 33/32
<b>Tox monograph:</b>	FAS 24-JECFA 33/267

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## 22. Iron(Fe)

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

IRON	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1983
<b>Tolerable Intake:</b>	PMTDI 0.8 mg/kg bw
<b>Comments:</b>	Group PMTDI, applies to iron from all sources except for iron oxides used as colouring agents, supplemental iron taken during pregnancy and lactation, and supplemental iron for specific clinical requirements
<b>Report:</b>	TRS 696-JECFA 27/29
<b>Tox monograph:</b>	FAS 18-JECFA 27/203

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## 23. Isopropyl-N-phenyl carbamate

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### ISOPROPYL-N-PHENYL CARBAMATE

<b>Synonyms:</b>	IPC
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1960
<b>Report:</b>	NMRS 29/TRS 220-JECFA 5/28

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## 24. Lead(Pb)

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### LEAD

<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1999
<b>Tolerable Intake:</b>	PTWI 0.025 mg/kg bw
<b>Comments:</b>	The provisional tolerable weekly intake (PTWI) of 0.025 mg/kg bw was maintained at the fifty-third meeting (1999). The Committee considered the results of a quantitative risk assessment and concluded that the concentrations of lead found currently in food would have negligible effects on the neurobehavioural development of infants and children. The Committee noted, however, that examples of foods with high levels of lead remain in commerce. The simulation model that is presented in the report could be used to evaluate the effects of any proposed regulatory interventions to reduce exposure to lead. A full risk assessment of dietary intake of lead should also take into account other sources of exposure.
<b>Report:</b>	TRS 896-JECFA 53/81
<b>Tox monograph:</b>	FAS 44-JECFA 53/273
<b>Previous status:</b>	1993, TRS 837-JECFA 41/32, FAS 21-JECFA 30/223 (1986). PTWI 0.025 1986, TRS 751-JECFA 30/35, FAS 21-JECFA 30/223. PTWI 0.025 (EVALUATION OF HEALTH RISK TO INFANTS AND CHILDREN; REFERS TO LEAD FROM ALL SOURCES) 1978, TRS 631-JECFA 22/26, FAS 13-JECFA 22/38. 0.05 (PTWI FOR MAN; NOT APPLICABLE TO INFANTS OR CHILDREN) 1972, NMRS 51/TRS 505-JECFA 16/16, FAS 4-JECFA 16/34. 0.05 (PTWI FOR MAN; DO NOT APPLY TO INFANTS AND CHILDREN) 1966, NMRS 43/TRS 373-JECFA 10/15. 0.005 (TENTATIVE MAXIMUM ACCEPTABLE DAILY LOAD)

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## 25. Mercury

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>MERCURY</b>	
<b>See:</b>	<a href="#">METHYLMERCURY</a>
<b>Functional class:</b>	<b>CONTAMINANT</b>
<b>Latest evaluation:</b>	1978
<b>Tolerable Intake:</b>	PTWI 0.005 mg/kg bw
<b>Report:</b>	TRS 631-JECFA 22/26
<b>Tox monograph:</b>	FAS 13-JECFA 22/43
<b>Previous status:</b>	1972, NMRS 51/TRS 505-JECFA 16/11, FAS 4-JECFA 16/11. PTWI 0.005; ADI: NONE 1970, NMRS 48/TRS 462-JECFA 14/18. NO ADI 1966, NMRS 43/TRS 373-JECFA 10/16

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## 26. Methylmercury

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>METHYLMERCURY</b>	
<b>See:</b>	<a href="#">MERCURY</a>
<b>Functional class:</b>	<b>CONTAMINANT</b>
<b>Latest evaluation:</b>	2003
<b>Tolerable Intake:</b>	PTWI 0.0016 mg/kg bw
<b>Comments:</b>	The Committee reaffirmed its position that fish is an important part of a balanced nutritious diet and that this has to be appropriately considered in public health decisions when setting limits for methylmercury concentrations in fish.
<b>Report:</b>	TRS 922-JECFA 61/132
<b>Tox monograph:</b>	FAS 52-JECFA 61/565
<b>Previous status:</b>	1999, TRS 896-JECFA 53/87, FAS 44-JECFA 53/313. THE PTWI OF 0.0033 mg/kg bw WAS MAINTAINED AT THE FIFTY-THIRD MEETING (1999). THE INFORMATION AVAILABLE WAS INSUFFICIENT TO EVALUATE NEURODEVELOPMENTAL EFFECTS ON THE CHILDREN OF MOTHERS WHO HAD A LOW INTAKE OF METHYLMERCURY. NO CLEAR INDICATION OF CONSISTENT RISK WAS DETECTED IN THE EPIDEMIOLOGICAL STUDIES. THE COMMITTEE NOTED THAT FISH, THE MAJOR SOURCE OF METHYLMERCURY IN THE DIET, MAKES AN IMPORTANT CONTRIBUTION TO NUTRITION, ESPECIALLY IN CERTAIN REGIONAL AND ETHNIC DIETS, AND RECOMMENDED THAT ITS NUTRITIONAL BENEFITS BE WEIGHED AGAINST THE POSSIBILITY OF HARM WHEN LIMITS ON METHYLMERCURY CONCENTRATION IN FISH OR ON FISH CONSUMPTION ARE BEING CONSIDERED. 1988, TRS 776-JECFA 33/33, FAS 24-JECFA 33/295. PTWI 0.0033. CONTAM 1978, TRS 631-JECFA 22/26, FAS 13-JECFA 22/43. 0.0033 (PTWI; EXPRESSED AS MERCURY)

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## 27. Ochratoxin A

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### OGHRATOXIN A

<b>Chemical names:</b>	OCHRATOXIN A
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Tolerable Intake:</b>	PTWI 0.0001 mg/kg bw
<b>Comments:</b>	Given the distribution of ochratoxin A contamination of cereals, application of a limit of 5 or 20 µg/kg would make no significant difference to the average intake.
<b>Report:</b>	TRS 906-JECFA 56/27
<b>Tox monograph:</b>	FAS 47/FNP 74-JECFA 56/281
<b>Previous status:</b>	1995, TRS 859-JECFA 44/35, FAS 35-JECFA 44/363. PTWI 0.0001. CONTAM 1990, TRS 806-JECFA 37/29, FAS 28-JECFA 37/365. PTWI 0.000112. CONTAM

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## 28. Organotin Compound

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### ORGANOTIN COMPOUNDS

<b>See:</b>	<a href="#">TIN</a>
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1978
<b>Tolerable Intake:</b>	NO TOLERABLE INTAKE ESTABLISHED
<b>Report:</b>	TRS 631-JECFA 22/27
<b>Tox monograph:</b>	NOT PREPARED

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## 29. Patulin

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### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### **PATULIN**

<i>Functional class:</i>	CONTAMINANT
<i>Latest evaluation:</i>	1995
<i>Tolerable Intake:</i>	PMTDI 0.0004 mg/kg bw
<i>Report:</i>	TRS 859-JECFA 44/36
<i>Tox monograph:</i>	FAS 35-JECFA 44/377
<i>Previous status:</i>	1989, TRS 789-JECFA 35/29, FAS 26-JECFA 35/143. PTWI 0.007

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## 30. PCBs

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### **POLYCHLORINATED BIPHENYLS (PCBs)**

<i>See:</i>	<a href="#">POLYCHLORINATED DIBENZODIOXINS (PCDDs), POLYCHLORINATED DIBENZOFURANS (PCDFs), AND COPLANAR POLYCHLORINATED BIPHENYLS (PCBs)</a>
<i>Functional class:</i>	CONTAMINANT
<i>Latest evaluation:</i>	1989
<i>Tolerable Intake:</i>	PTWI NOT ESTABLISHED
<i>Report:</i>	TRS 789-JECFA 35/30
<i>Tox monograph:</i>	NOT PREPARED (SEE ENVIRONMENTAL HEALTH CRITERIA 140)

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## 31. 다이옥신류

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### **POLYCHLORINATED DIBENZODIOXINS (PCDDs), POLYCHLORINATED DIBENZOFURANS (PCDFs), AND COPLANAR POLYCHLORINATED BIPHENYLS (PCBs)**

<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Tolerable Intake:</b>	PTMI 70 pg/kg bw
<b>Comments:</b>	Provisional tolerable monthly intake
<b>Report:</b>	TRS 909-JECFA 57/121
<b>Tox monograph:</b>	FAS 48-JECFA 57/

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## 32. Styrene

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

#### **STYRENE**

<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1984
<b>Tolerable Intake:</b>	PMTDI 0.04 mg/kg bw
<b>Comments:</b>	The MTDI for styrene is provisionally acceptable on the condition that the amount of the substance migrating into food is reduced to the lowest level technologically attainable.
<b>Report:</b>	TRS 710-JECFA 28/24
<b>Tox monograph:</b>	FAS 19-JECFA 28/171

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### 33. T-2 and HT-2 toxins

#### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>T-2 and HT-2 TOXINS</b>	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2001
<b>Tolerable Intake:</b>	PMTDI 0.0006 mg/kg bw
<b>Comments:</b>	Group PMTDI for T-2 and HT-2 toxins, alone or in combination
<b>Report:</b>	TRS 906-JECFA 56/42
<b>Tox monograph:</b>	FAS 47/FNP 74-JECFA 56/557

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### 34. Tin(Sn)

#### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>TIN</b>	
<b>See:</b>	<a href="#">STANNOUS CHLORIDE</a>
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	2000
<b>Tolerable Intake:</b>	PTWI 14 mg/kg bw (1988)
<b>Comments:</b>	PTWI, expressed as Sn, includes tin from food additive uses. The 1988 PTWI was not reconsidered and was maintained at the fifty-fifth meeting (2000). The acute toxicity of tin was assessed at the fifty-fifth meeting, but data were insufficient for establishing an acute reference dose. The Committee reiterated the conclusion reached in 1988 that tin concentrations as low as 150 mg/kg in canned beverages and 250 mg/kg in other canned foods may produce acute manifestations of gastric irritation in certain individuals.
<b>Report:</b>	TRS 901-JECFA 55/69
<b>Tox monograph:</b>	FAS 24-JECFA 33/329 (1988)
<b>Addendum:</b>	FAS 46-JECFA 55/307
<b>Previous status:</b>	1988, TRS 776-JECFA 33/34, FAS 24-JECFA 33/329. PTWI 14 (INCLUDES TIN FROM FOOD ADDITIVE USES; TIN LEVELS IN CANNED FOOD SHOULD BE AS LOW AS PRACTICABLE BECAUSE OF POSSIBILITY OF GASTRIC IRRITATION) 1982, TRS 683-JECFA 26/32, FAS 17-JECFA 26/297. 2 (PMTDI; INORGANIC TIN, INCLUDING STANNOUS CHLORIDE) 1978, TRS 631-JECFA 22/27, NOT PREPARED. NO TOLERABLE INTAKE ESTABLISHED (THE PRESENCE OF INORGANIC TIN IN FOODS MAY BE LIMITED BY GMP). NO. O. 1975, NMRS 55/TRS 576-JECFA 19/16, NOT PREPARED. NO ADI ALLOCATED. NO 1971, NMRS 50/TRS 488-JECFA 15/19, FAS 1/NMRS 50A-JECFA

<b>Comments:</b>	PTWI, expressed as Sn, includes tin from food additive uses. The 1988 PTWI was not reconsidered and was maintained at the fifty-fifth meeting (2000). The acute toxicity of tin was assessed at the fifty-fifth meeting, but data were insufficient for establishing an acute reference dose. The Committee reiterated the conclusion reached in 1988 that tin concentrations as low as 150 mg/kg in canned beverages and 250 mg/kg in other canned foods may produce acute manifestations of gastric irritation in certain individuals.
<b>Report:</b>	TRS 901-JECFA 55/69
<b>Tox monograph:</b>	FAS 24-JECFA 33/329 (1988)
<b>Addendum:</b>	FAS 46-JECFA 55/307
<b>Previous status:</b>	1988, TRS 776-JECFA 33/34, FAS 24-JECFA 33/329. PTWI 14 (INCLUDES TIN FROM FOOD ADDITIVE USES; TIN LEVELS IN CANNED FOOD SHOULD BE AS LOW AS PRACTICABLE BECAUSE OF POSSIBILITY OF GASTRIC IRRITATION) 1982, TRS 683-JECFA 26/32, FAS 17-JECFA 26/297. 2 (PMTDI; INORGANIC TIN, INCLUDING STANNOUS CHLORIDE) 1978, TRS 631-JECFA 22/27, NOT PREPARED. NO TOLERABLE INTAKE ESTABLISHED (THE PRESENCE OF INORGANIC TIN IN FOODS MAY BE LIMITED BY GMP). NO. O. 1975, NMRS 55/TRS 576-JECFA 19/16, NOT PREPARED. NO ADI ALLOCATED. NO 1971, NMRS 50/TRS 488-JECFA 15/19, FAS 1/NMRS 50A-JECFA 15/98. NO ADI. NO 1970, NMRS 48/TRS 462-JECFA 14/20, FAS 70.39/NMRS 48A-JECFA 14/74. NO ADI. NO 1966, NMRS 43/TRS 373-JECFA 10/16

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## 35. Vinyl chloride

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

VINYL CHLORIDE	
<i>Functional class:</i>	CONTAMINANT
<i>Latest evaluation:</i>	1984
<i>Tolerable Intake:</i>	PROVISIONAL ACCEPTANCE
<i>Comments:</i>	The use of food-contact materials from which vinyl chloride may migrate is provisionally accepted, on condition that the amount of the substance migrating into food is reduced to the lowest level technologically attainable.
<i>Report:</i>	TRS 710-JECFA 28/25
<i>Tox monograph:</i>	FAS 19-JECFA 28/197

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## 36. Zearalenone

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

ZEARALENONE	
<i>Functional class:</i>	CONTAMINANT
<i>Latest evaluation:</i>	1999
<i>Tolerable Intake:</i>	PTWI 0.0005 mg/kg bw
<i>Report:</i>	TRS 896-JECFA 53/93
<i>Tox monograph:</i>	FAS 44-JECFA 53/393

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## 37. Zinc(Zn)

### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>ZINC</b>	
<b>Functional class:</b>	CONTAMINANT
<b>Latest evaluation:</b>	1982
<b>Tolerable Intake:</b>	0.3-1 mg/kg bw
<b>Comments:</b>	Provisional daily dietary requirement/maximum tolerable daily intake
<b>Report:</b>	TRS 683-JECFA 26/32
<b>Tox monograph:</b>	FAS 17-JECFA 26/320
<b>Previous status:</b>	1966, NMRS 43/TRS 373-JECFA 10/17

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## 38. Nitrate



### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>NITRATE</b>	
<b>See:</b>	<a href="#">POTASSIUM NITRATE</a> <a href="#">SODIUM NITRATE</a>
<b>Functional class:</b>	ANTIMICROBIAL PRESERVATIVE; COLOUR FIXATIVE
<b>Latest evaluation:</b>	2002
<b>ADI:</b>	0-3.7 mg/kg bw (1995)
<b>Comments:</b>	The Committee retained the ADI of 0-3.7 mg/kg bw, expressed as nitrate ion (or 0-5 mg/kg bw expressed as sodium nitrate), established at its forty-fourth meeting (1995).
<b>Report:</b>	TRS 913-JECFA 59/26
<b>Specifications:</b>	See POTASSIUM NITRATE AND/OR SODIUM NITRATE
<b>Tox monograph:</b>	FAS 50-JECFA 59/75
<b>Previous status:</b>	1995, TRS 859-JECFA 44/29,32, FAS 35-JECFA 44/325. 0-3.7 mg/kg bw (EXPRESSED AS NITRITE ION; ADI DOES NOT APPLY TO INFANTS BELOW THE AGE OF 3 MONTHS). FU See: "POTASSIUM NITRATE" and/or "SODIUM NITRATE"

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See Also:

[Toxicological Abbreviations](#)  
[Nitrate \(JECFA Food Additives Series 50\)](#)  
[Nitrate \(WHO Food Additives Series 35\)](#)

## 39. Nitrite



### Summary of Evaluations Performed by the Joint FAO/WHO Expert Committee on Food Additives

<b>NITRITE</b>	
<b>See:</b>	<a href="#">POTASSIUM NITRITE</a> <a href="#">SODIUM NITRITE</a>
<b>Functional class:</b>	ANTIMICROBIAL PRESERVATIVE; COLOUR FIXATIVE
<b>Latest evaluation:</b>	2002
<b>ADI:</b>	0-0.07 mg/kg bw
<b>Comments:</b>	Expressed as nitrite ion
<b>Comments/MRLs:</b>	EXPRESSED AS NITRITE ION; ADI DOES NOT APPLY TO INFANTS BELOW THE AGE OF 3 MONTHS
<b>Report:</b>	TRS 913-JECFA 59/20
<b>Specifications:</b>	See <a href="#">POTASSIUM NITRITE</a> AND/OR <a href="#">SODIUM NITRITE</a>
<b>Tox monograph:</b>	FAS 50-JECFA 59/49
<b>Previous status:</b>	1995, TRS 859-JECFA 44/29,31, FAS 35-JECFA 44/269. 0-0.06 mg/kg bw (EXPRESSED AS NITRITE ION; ADI APPLIES TO ALL SOURCES OF INTAKE BUT NOT TO INFANTS BELOW THE AGE OF 3 MONTHS). FU See: " <a href="#">POTASSIUM NITRITE</a> " and/or " <a href="#">SODIUM NITRITE</a> "

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See Also:

[Toxicological Abbreviations](#)

[Nitrite \(JECFA Food Additives Series 50\)](#)

[Nitrite \(WHO Food Additives Series 35\)](#)

## Ⅳ. 국가별 기준 및 규격 현황

### ※ 주의사항

이 자료는 참고자료일 뿐 다음과 같이 주의사항을 지켜주시기 바랍니다.

1. 국가별 기준 및 규격 활용 시 반드시 원본을 확인하시기 바랍니다.
2. 국가별로 기준 및 규격은 제·개정 될 수 있으므로 해당 국가 사이트를 반드시 확인하시기 바랍니다.

# 국가별 기준 및 규격 현황

## 1. 한국

출처 : 식품공전

오염물질		목 록	기준(mg/kg)
중금속	중금속	식용유지 가공품, 당류 가공품	10 이하
		두부류, 묵류	3.0 이하
		분말음료	5.0 이하
		캡슐류	50 이하
	납(Pb)	해산 어패류(연체류 포함, 생물로 기준할때), 담수어(생물로 기준할때), 냉동 식용대구머리	2.0 이하
		통조림	0.3 이하(다만, 수산 통병조림은 2.0 이하)
		백설탕, 분말설탕, 포도당, 과당	0.5 이하
		갈색설탕, 흑설탕, 엿류, 텍스트린, 당 시럽류, 올리고당류	1.0 이하
		침출차	5.0 이하
		분말차	2.0 이하
		추출차, 과실차, 커피	2.0 이하
		과실,채소류 음료, 탄산음료류, 기타음료	0.3 이하
		기타 영,유아식	0.1 이하(액상 주스제품에 한함)
		인삼음료	0.3 이하
		제재,가공,정제 소금	2.0 이하
	카드뮴(Cd)	패류(생물로 기준할때)	2.0 이하
		쌀	0.2 이하(현미제외)
		과실,채소류 음료, 탄산음료류, 기타음료	0.1 이하
		제재,가공,정제 소금	0.5 이하
	총수은	해산 어패류(연체류 포함, 생물로 기준할때), 담수어(생물로 기준할때), 냉동 식용대구머리	0.5 이하(심해성 어,패류및 참치류 제외)
	수은	제재,가공,정제 소금	0.1 이하

오염물질		목 록	기준(ug/kg)
중금속	주석	통조림	150 이하(다만, 산성 통조림은 200이하)
		추출차, 과실차, 커피	150 이하(액상캔제품에 한함)
		과실,채소류 음료, 탄산음료류, 기타음료	150 이하(탄산음료류, 기타음료: 캔제품에 한함)
	비소	캡슐류	1.5 이하
		제재,가공,정제 소금	0.5 이하
Mycotoxin	Aflatoxin B1	곡류, 두류, 견과류 및 그 단순가공식품(분쇄, 절단 등)	10
		메주, 땅콩 및 견과류가공품	10
		기타 식품류(찐쌀)	10
	Aflatoxin M1	제조, 가공 직전의 원유 및 우유류	0.5
	Patulin	사과주스, 사과주스 농축액(원료용 포함, 농축배수로 환산하여)	50
패류독소	마비성패류독소	패류 및 그가공품	80ug/100g이하

## 국제식품규격(CODEX)

출처 : [ftp://ftp.fao.org/codex/ccfac37/fa37\\_19e.pdf](ftp://ftp.fao.org/codex/ccfac37/fa37_19e.pdf)

오염물질		목	록	기준(mg/kg)	type	step
중금속	비소 (As)		과일주스	0.2	ML	Adopted
			과일과즙	0.2	ML	Adopted
			토마토주스	0.2	ML	Adopted
			식용 지방 및 오일	0.1	ML	Adopted
			Fat spread and blended spread	0.1	ML	6
			Margarine	0.1	ML	Adopted
			Minarine	0.1	ML	Adopted
			Named animal fats	0.1	ML	Adopted
			Named vegetable oils	0.1	ML	Adopted
			올리브오일및 올리브 포마스 오일	0.1	ML	Adopted
			자연광천수	0.01	ML	Adopted
			Salt, food grade	0.5	ML	Adopted
	카드뮴 (Cd)		Brassica vegetables	0.05	ML	Adopted
			구근류(Bulb vegetables)	0.05	ML	Adopted
			과채류(박류)	0.05	ML	Adopted
			과채류(박류 이외의 것, 토마토제외)	0.05	ML	Adopted
			엽채류	0.2	ML	Adopted
			콩류채소	0.1	ML	Adopted
			감자	0.1	ML	Adopted
			두류(대두제외)	0.1	ML	Adopted
			근류 및 괴경류	0.1	ML	Adopted
			줄기채소류	0.1	ML	Adopted
			Cereal grains, except buckwheat, canihua and quinoa	0.1	ML	Adopted
			쌀(Polished)	0.4	ML	5
			밀알	0.2	ML	Adopted
			기타 채소류(버섯류 및 토마토 제외)	1.0	ML	Adopted
			연체동물	1	ML	5
			자연광천수	0.003(mg/l)	ML	Adopted
			Salt, food grade	0.5(mg/l)	ML	Adopted

오염물질		목	록	기준(mg/kg)	type	step
중금속	납(Pb)	다양한 열대성과일 (식용가능한 껍질)		0.1	ML	Adopted
		다양한 열대성과일 (식용불가능한 껍질)		0.1	ML	Adopted
		장과류		0.2	ML	Adopted
		밀감류		0.1	ML	Adopted
		사과류		0.1	ML	Adopted
		핵과류		0.1	ML	Adopted
		Brassica vegetables		0.3	ML	Adopted
		구근류		0.1	ML	Adopted
		과일채소류(박과)		0.1	ML	Adopted
		과일채소류(박과 이외의 것)		0.1	ML	Adopted
		잎줄기채소		0.3	ML	Adopted
		콩류채소		0.2	ML	Adopted
		콩류		0.2	ML	Adopted
		근채 및 괴경류		0.1	ML	Adopted
		잼, 젤리		1	ML	Adopted
		망고 chuntney		1	ML	Adopted
		table olive		1	ML	Adopted
		가공한 토마토 농축액		1.5	ML	Adopted
		과일주스(오렌지주스,포도주스,사과 주스,자몽주스, 파인애플주스)		0.3	ML	Adopted
		과일주스		0.05	ML	Adopted
		과일과즙		0.3	ML	Adopted
		레몬주스		1	ML	Adopted
		토마토주스		0.3	ML	Adopted
		Cereal grains, except buckwheat, canihua and quinoa		0.2	ML	Adopted
		저민 고기 소금절이		0.5	ML	Adopted
		햄 소금절이		0.5	ML	Adopted
		돼지 어깨살 소금절이		0.5	ML	Adopted
		런천미트		0.5	ML	Adopted
		소,돼지,양 고기		0.1	ML	Adopted
		가금류		0.1	ML	Adopted
		소,돼지,양(식용가능한 내장)		0.5	ML	Adopted
		가금류(식용가능한 내장)		0.5	ML	Adopted
		Diadromous fish(민물 및 바닷물 모두 회유하는 어류)		0.2	ML	7

오염물질		목	록	기준(mg/kg)	type	step
중금속	납(Pb)	Freshwater fish(담수어)		0.2	ML	7
		marine fish		0.2	ML	7
		지방 및 오일(식용가능한 것)		0.1	ML	Adopted
		fat spread and blended spread		0.1	ML	6
		마가린		0.1	ML	Adopted
		Named animal fats		0.1	ML	Adopted
		Named vegetable oils		0.1	ML	Adopted
		올리브오일및 올리브 포마스 오일		0.1	ML	Adopted
		소, 돼지, 양의 지방		0.1	ML	Adopted
		가금류 지방		0.1	ML	Adopted
		식물유(코코아버터 제외)		0.1	ML	Adopted
		식물유(코코아버터 제외)		0.1	ML	Adopted
		소, 염소, 양의 젖		0.02	ML	Adopted
		2차 우유제품		0.02	ML	Adopted
		자연광천수		0.01(mg/l)	ML	Adopted
		유아용 조유		0.02	ML	Adopted
		소금		2	ML	Adopted
		와인		0.2	ML	Adopted
	수은(Hg)	자연광천수		0.001(mg/l)	ML	Adopted
		소금(food grade)		0.1	ML	Adopted
	Methyl mercury	어류		0.5	GL	Adopted
		육식어류(other)		1	GL	Adopted
		창꼬치		1	GL	Adopted
		상어		1	GL	Adopted
		황새치		1	GL	Adopted
		참치		1	GL	Adopted
	주석(Sn)	캔(프루츠카테일)		250	ML	Adopted
		캔(자몽)		250	ML	Adopted
		캔(만다린귤)		250	ML	Adopted
		캔(망고)		250	ML	Adopted
		캔(파인애플)		250	ML	Adopted
		캔(나무딸기)		250	ML	Adopted
		캔(딸기)		250	ML	Adopted
		캔(식용샐러드)		250	ML	Adopted
		잼과 젤리(과일)		250	ML	Adopted



중금속	주석(Sn)	망고 처트니	250	ML	Adopted
		캔(아스파라거스)	250	ML	Adopted
		캔(당근)	250	ML	Adopted
		캔(green and wax beans)	250	ML	Adopted
		캔(청완두)	250	ML	Adopted
		캔(숙성 가공한 완두)	250	ML	Adopted
		캔(버섯)	250	ML	Adopted
		캔(palmito)	250	ML	Adopted
		캔(서양배)	250	ML	Adopted
		캔(사탕옥수수)	250	ML	Adopted
		캔(토마토)	250	ML	Adopted
		오이피클	250	ML	Adopted
		가공한 토마토 농축액	250	ML	Adopted
		사과, 포도, 건포도, 작은 과일 주스	150	ML	Adopted
		살구, 복숭아, 서양배 과즙	250	ML	Adopted
		캔 음료	200	ML	4
		농축 파인애플 주스	250	ML	Adopted
		과일주스	200	ML	Adopted
		과일과즙	200	ML	Adopted
		자몽주스	250	ML	Adopted
		구아바 과즙	250	ML	Adopted
		레몬주스	250	ML	Adopted
		액체과육 망고제품	250	ML	Adopted
		혼합과일주스	200	ML	Adopted
		혼합과일과즙	200	ML	Adopted
		밀감류를 포함하는 과즙	250	ML	Adopted
		과육이 아닌 건포도 과즙	150	ML	Adopted
		오렌지 주스	250	ML	Adopted
		파인애플주스	250	ML	Adopted
		작은 과일을 포함하는 과육 과즙	150	ML	Adopted
		토마토주스	250	ML	Adopted
		캔(밤 및 밤 퓨레)	250	ML	Adopted
		저민 고기 소금절이(tin plate containers)	200	ML	Adopted
		저민 고기 소금절이	50	ML	Adopted

오염물질		목	록	기준(mg/kg)	type	step
중금속	주석(Sn)	햄 소금절이		50	ML	Adopted
		햄 소금절이(tin plate containers)		200	ML	Adopted
		돼지 어깨살 소금절이		50	ML	Adopted
		돼지 어깨살 소금절이(tin plate containers)		200	ML	Adopted
		쇠고기 소금절이		50	ML	Adopted
		쇠고기 소금절이(tin plate containers)		200	ML	Adopted
		런천미트		50	ML	Adopted
		런천미트(tin plate containers)		200	ML	Adopted
		Canned foods other than beverage		250		4
오염물질		목	록	기준(ug/kg)	type	step
Mycotoxin	Aflatoxin (B1+ B2 + G1+ G 2)	아몬드		15	ML	3
		헤이질넛		15	ML	3
		피스타치오		15	ML	3
		땅콩(가공하지않은것)		15	ML	Adopted
	M1	우유		0.5	ML	Adopted
	Ochrato xin A	보리		5	ML	6
		호밀		5	ML	6
		밀		5	ML	6
	Patulin	사과주스		50	ML	Adopted
Acrylonitrile (monomer)		식품		0.02mg/kg	GL	Adopted
Vinyl chloride monomer		식품		0.01mg/kg	GL	Adopted

## 미국

### 가. Action level

출처 : <http://www.cfsan.fda.gov/~lrd/fdaact.html>

오염물질		목록	기준
중금속	메틸수은 (Methylmercury)	어류, 패류, 갑각류, 다른 수생동물 (fresh, 냉동, 가공품)	1 ppm
	수은(Hg)	밀	1 ppm

### 나. Guidance level

출처 : <http://www.cfsan.fda.gov/~acrobat/haccp4x5.pdf>

오염물질		목록	기준
중금속	납(Pb)	갑각류	1.5 ppm
		굴, 홍합, 대합, 조개	1.7 ppm
	카드뮴(Cd)	갑각류	3.0 ppm
		굴, 홍합, 대합, 조개	4.0 ppm
	니켈(Ni)	갑각류	70 ppm
		굴, 홍합, 대합, 조개	80 ppm
	크롬(Cr)	갑각류	12 ppm
		굴, 홍합, 대합, 조개	13 ppm
	비소(As)	갑각류	76 ppm
		굴, 홍합, 대합, 조개	86 ppm
패류독	기억상실성 패독 (ASP)	식용계의 내장	30 ppm
		그 외 수산물	20 ppm
	신경성 패독(NSP)	굴, 홍합, 대합, 조개(신선, 냉동, 통조림)	0.8 ppm
Mycotoxin	Fumonisin	<b>동물사료</b> 1. 말과 토끼에서 총정량 2. 돼지 3. 소, 양, 염소(3개월 이상) 4. 반추동물(소, 양 등) 및 가금류 육종용 5. 도살용 가금류	단위 : mg/kg 1 10 30 15 50
		<b>식품</b> 1. 배아를 제거한 건조가루 옥수수제품들 2. 건조가루 옥수수 겨	단위 : mg/kg 2 4

		3. Masa용 정제된 옥수수	4
		4. 팝콘용 정제된 옥수수	3
	Deoxynivalenol	최종 밀 제품들	1 mg/kg
		곡류 및 곡류제품 들[반추동물과 4개월 이상 도살전 소와 닭 (소나 닭 총식이의 50% 초과하지 않음)]	10 mg/kg
		곡류와 곡류제품들(식이 40%를 초과하지 않음)	5 mg/kg
		곡류와 곡류 제품들을 소화한 양 (식이의 20%를 초과하지 않음)	5 mg/kg
PCBs		어류	2.0 ppm

## 4. 유럽공동체(2004.5.5현재)

출처 : [http://europa.eu.int/eur-lex/en/consleg/pdf/2001/en\\_2001R0466\\_do\\_001.pdf](http://europa.eu.int/eur-lex/en/consleg/pdf/2001/en_2001R0466_do_001.pdf)

1. Ochratoxin A 2005.1.26.-

출처-[http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l\\_025/l\\_02520050128en00030005.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l_025/l_02520050128en00030005.pdf)

2. PAH 2005.2.4.

출처-[http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l\\_034/l\\_03420050208en00030005.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l_034/l_03420050208en00030005.pdf)

오염물질		목 록	기준(mg/kg)
중금속	납(Pb)	우유(raw milk, milk for the manufacture of milk-based products and heat-treated milk)	0.02
		유아용 조제식	0.02
		소, 양, 돼지, 가금류 고기(내장제외)	0.1
		소, 양, 돼지, 가금류의 식용가능 내장	0.5
		어류(가랑어, 돔, 장어, 송어, 고등어, 정어리, 농어, 다랑어, 넙치제외)	0.2
		가랑어, 돔, 장어, 송어, 고등어, 정어리, 농어, 다랑어, 넙치	0.4
		갑각류(Brown meat를 가진 게 제외)	0.5
		이매패류(쌍각 조개류)	1.5
		연체류(내장제외)	1.0
		시리얼(메밀가루포함), 콩류	0.2
		채소, (brassica, leafy vegetables, fresh herbs and all fungi 제외) (감자의 maximum level은 peeled potatoes적용)	0.1
		Brassica, leafy vegetables and all cultivated funngi	0.3
		과일(베리류 및 작은 과일 제외)	0.1
		베리류 및 작은 과일	0.2
		Fat, oil(Milk fat 포함)	0.1
		과일주스, 농축과일주스, 과일넥타	0.05
		와인	0.2
	카드뮴(Cd)	소, 양, 돼지 고기(내장제외)	0.05
		말	0.2
		소, 양, 돼지 간	0.5
		소, 양, 돼지 신장	1.0
		어류(가랑어, 돔, 장어, 송어, 고등어, 정어리, 농어, 다랑어, 넙치 제외)	0.05

오염물질		목 록	기준(mg/kg)
중금속	카드뮴(Cd)	가랑어, 돔, 장어, 송어, 고등어, 정어리, 농어, 다랑어, 넙치	0.1
		갑각류(Brown meat를 가진 게, thorax meat 가진 바다가재 및 유사갑각류 제외)	0.5
		이매패류(쌍각조개류)	1.0
		연체류(내장제외)	1.0
		곡류(밀기울, 싹눈, 밀난알, 쌀 제외)	0.1
		밀기울, 싹눈, 밀난알, 쌀	0.2
		대두	0.2
		야채, 과일류	0.05
		엽채류, 허브(생물), celeriac and all cultivated fungi	0.2
		채소줄기, 뿌리, 감자(celeriac 제외)	0.1
	주석(Sn)	캔 식품, 음료	200
		캔 음료, 과일쥬스, 채소쥬스	100
		영유아의 캔 식품(건조, 분말 제품 제외)	50
		캔 유아용 식품과 곡물을 기본으로 가공한 영유아 식품	50
		캔 유아 조제식, 유아용 우유와 우유	50
		어린이를 위한 의료용 영양캔	50
	수은(Hg)	어류제품(Anglerfish, atlantic catfish, bass, blue ling, bonito, eel, grenadier, halibut, marlin, pike, plain bonito, portuguese dogfish, rays, redfish, sail fish, scabbard fish, 상어 (모든종), snake mackerel or butterfish, sturgeon, swordfish, tuna)제외)	0.5
		아귀 (Lophius species), 메기 (Anarhichas lupus), Bass (Dicentrarchus labrax), Blue ling (Molva dipterygia), 가다랑어 (Sarda sarda), 장어l (Anguilla species), Emperor or orange roughy (Hoplostnthus atlanticus), 대구 (Coryphaenoides rupestris), 넙치 (Hippohlossus hippohlossus), 청새치(Makaira species), 창꼬치(sox lucius), Plain bonito (Orcynopsis	1.0

		unicolor), Protuguese dogfish (Centroscymnes coelolepis), 가오리 (Raja species), redfish (Sebastes marinus, S. mentella, S. viviparus), 돛새치 (Istiophorus platypterus), 갈치 (Lepidopus caudatus, Aphanopus carbo), 상어 (all species), 고등어,미꾸라지 (Lepidocybium flavobrummeum, Ruvettus pretiosus, Gempylus serpens), 철갑상어 (Xiphias gladius), 황새치 Tuna (Thunnus species and Euthynnus species)	
오염물질		목 록	기준(ug/kg)
Mycotoxin	Aflatoxin B1	땅콩, 견과류, 건조과일류 및 그 단순가공품	2.0
		선별 또는 물리적 처리한 땅콩	8.0
		선별 또는 물리적 처리한 견과류, 건조 과일류	5.0
		곡류(메밀가루포함)및 그 단순 가공품	2.0
		곡류(메밀가루포함) 및 선별 또는 물리적 처리한 옥수수제외	2.0
		선별 또는 물리적 처리한 옥수수	5.0
		고추 속(건조된 열매, 칠레고추, 칠레고추분말, 고추와 파프리카), 후추 속(흑, 백후추 포함), 육두구, 생강, 강황	5.0
	Aflatoxin (B1+ B2+ G1+ G2)	땅콩, 견과류, 건조과일류 및 그 단순가공품	4.0
		선별 또는 물리적 처리한 땅콩	15.0
		선별 또는 물리적 처리한 견과류, 건조 과일류	10.0
		곡류(메밀가루포함)및 그 단순 가공품	4.0
		곡류(메밀가루포함) 및 선별 또는 물리적 처리한 옥수수제외	4.0
		선별 또는 물리적 처리한 옥수수	10.0
		고추 속(건조된 열매, 칠레고추, 칠레고추분말, 고추와 파프리카), 후추 속(흑, 백후추 포함), 육두구, 생강, 강황	10.0
	M1	우유(생우유, 우유를 기본으로 제조한 milk and heat-treated milk)	0.05
	Ochratoxin A		
		곡류(쌀류 및 메밀포함)	5.0
		모든 식품의 씨리얼(Derived)	3.0
		건조된 포도과일(currants, raisins and sultanas)	10.0

오염물질		목 록	기준(ug/kg)
Mycotoxin	Ochratoxin A	볶은 커피빈	5.0
		액상 커피(인스턴트 커피)	10.0
		와인/기타 와인, 포도를 사용한 음료 , 포도주스와 포도주스가 원료인 음료	2.0
		포도주스, 포도과즙과 농축 포도주스 함유 음료	2.0
		포도액	2.0
		어린이용 식품과 곡류로 가공한 영유아식	0.50
		어린이를 위한 의료용 식이	0.50
		Green , 볶은 커피 및 그 가공품, 와인, 맥주, 포도주스, 코코아 및 그 가공품	-
	Patulin	과일주스와 과일넥타, 주요사과주스 그리고 과일주스의 성분, 농축된 과일주스	50.0
		Spirit drink, 사이다, 발효된 음료	50.0
		고체사과식품은 담장사과, 사과퓨레	25.0
		사과주스, 고체사과주스식품은 담장사과, 사과퓨레를 유아나 어린이를 위해서 소비	10.0

오염물질	목 록		Maximum level (mg NO <sub>3</sub> /kg)
질산염 (Nitrates)	신선한 시금치(Spinacia oleracea)	Harvested 1 November to 31 March	3.000
		Harvested 1 April to 31 October	2.500
	저장된, deep-frozen or frozen 시금치		2.000
	신선한상추 (Lactuca sativa L.)(protected and open-grow n lettuce)	Harvested 1 October to 31 March: - lettuce grown under cover - grown in the open air	4.500 4.000
		Harvested 1 April to 30 September: - lettuce grown under cover - lettuce grown in the open air	3.500 2.500
		Harvested 1 April to 30 September:- lettuce grown under cover - lettuce grown in the open air	3.500 2.500
	Iceberg type lettuces	Lettuce grown under cover	2.500
		Lettuce grown in the open air	2.000



오염물질	목 록	기준(mg/kg)
Dioxin	Meat and Meat products originating from:- ruminants(bovine animals, sheep)	3 pg WHO-PCDD/f -TEQ/g fat
	Meat and Meat products originating from:- poultry and farmal game	2 pg WHO-PCDD/f -TEQ/g fat
	Meat and Meat products originating from:- pigs	1 pg WHO-PCDD/f -TEQ/g fat
	Liver and derived products	6 pg WHO-PCDD/f -TEQ/g fat
	Muscle meat of fish and fishery products and products thereof	4 pg WHO-PCDD/f -TEQ/g fresh weight
	Milk and milk products, including butter fat	3 pg WHO-PCDD/f -TEQ/g fat
	Hen eggs and egg products	3 pg WHO-PCDD/f -TEQ/g fat
	Oils and fats: Animal fat from : - ruminants	3 pg WHO-PCDD/f -TEQ/g fat
	Oils and fats: Animal fat from : - poultry and farmed game	2 pg WHO-PCDD/f -TEQ/g fat
	Oils and fats: Animal fat from : - pigs	1 pg WHO-PCDD/f -TEQ/g fat
	Oils and fats: Animal fat from : - mixed animal fat	2 pg WHO-PCDD/f -TEQ/g fat
	Vegetable oil	0.75 pg WHO-PCDD/f -TEQ/g fat
	Fish oil intended for human consumption	2 pg WHO-PCDD/f -TEQ/g fat

## 5. 일본

Provisional regulatory limitations of contaminants in food-2004

출처 : <http://www.jetro.go.jp/en/market/regulations/pdf/foodadd2004apr-e.pdf>

오염물질		목 록	기준(Maximum allowable levels)
다이옥신 & PCBs	PCBs	해양과 공해의 어류와 갑각류(가식부)	0.5 ppm
		육수(陸水)를 포함한 연안과 만의 어류와 갑각류(가식부)	3.0 ppm
		우유(in whole cow's milk)	0.1 ppm
		유제품(in whole products)	1.0 ppm
		분유(in whole milk)	0.2 ppm
		육류(in whole meat)	0.5 ppm
		계란(in whole egg)	0.2 ppm
		Container-package	5.0 ppm
중금속	수은(어류와 갑각류)	총수은	0.4 ppm
		메틸수은(수은으로써)	0.3 ppm
		참치류(참치, 황새치, 줄새치), 하천산 어류 및 갑각류(호수, 습지제외), 심해성어류 및 갑각류(볼락, Beryx splendens, Gindara, Benizuwaigani, Etchubaigai, 상어)는 적용하지 않음	
Mycotoxin	Aflatoxin B1	땅콩, 땅콩 가공품(피넛버터, 땅콩가루등)	10 ppb
		피스타치오, 아몬드, 브라질넛	
		Cashew nut, 헤이즐넛, Macadamia nut, 호두, 옥수수	
	Deoxynivalenol	밀	1.1 ppm
	Patulin	사과주스, 사과주스를 재료로 만든 식품	0.050 ppm
Shellfish toxicants(패류독)	마비성패류독(PSP)	모든패류(가식부)	4 MU/g
	설사성패류독(DSP)	모든패류(가식부)	0.05 MU/g
		1MU는 20g의 mouse를 15분 만에 사망시키는 독력으로 규정	

※ 식품위생소육법-1999

오염물질		목 록	기준(mg/kg)
중금속	카드뮴(Cd)	쌀(현미를 말한다)	1.0
	납(Pb)	복숭아	1.0
		여름밀감	1.0
		여름밀감의 외과피	5.0
		일본배	5.0
		사과	5.0
		딸기	1.0
		포도	1.0
		감자	1.0
		오이	1.0
		토마토	1.0
		시금치	5.0
	AS <sub>203</sub>	복숭아	1.0
		여름밀감	1.0
		여름밀감의 외과피	3.5
		일본배	3.5
		사과	3.5

## 6. 호주·뉴질랜드형

출처 : [http://www.foodstandards.gov.au/\\_srcfiles/fsc\\_1\\_4\\_1\\_Contaminants\\_v78.pdf](http://www.foodstandards.gov.au/_srcfiles/fsc_1_4_1_Contaminants_v78.pdf)

오염물질		목 록	기준(mg/kg)
중금속	총비소(As)	곡류	1
	무기비소(As)	갑각류	2
		어류	2
		연체류	1
		해조류(식용가능한 해초)	1
		초콜릿과 코코아 가공품	0.5
	카드뮴(Cd)	소,양,돼지 신장	2.5
		엽채류	0.1
		소,양,돼지 간	1.25
		소,양, 돼지 고기(내장제외)	0.05
		연체류(굴, 가리비 제외)	2
		땅콩	0.1
		쌀	0.1
		근채류,과경식물	0.1
		밀가루	0.1
	납(Pb)	brassicas	0.3
		곡류, Pulse and legums	0.2
		소,양,돼지,가금류의 내장	0.5
		어류	0.5
		과일	0.1
		유아조제식	0.02
		소,양,돼지,가금류의 고기(내장제외)	0.1
		연체류	2
		채소류(brassicas제외)	0.1
	수은(Hg)	패류	0.5
		어류, 어류제품 (gemfish,billfish(marlin 포함), southern bluefin tuna, barramundi, ling, orange roughy, rays, all species of shark 제외)	0.5
		Gemfish,billfish(marlin포함), southern bluefin tuna, barramundi, ling, orange roughy, rays, all species of shark	1
		연체동물, (게, 새우 등) 갑각류	0.5
	주석(Sn)	모든 캔식품	250

오염물질		목 록	기준(mg/kg)
Acrylonitrile	Acrylonitrile	모든식품	0.02
Mycotoxin	Aflatoxin	땅콩	0.015
		견과류	0.015
	Phomopsin	루피너스 씨와 그 가공품	0.005
	Ergot	곡류	500
패류독	기억상실성패류독	이매패류	20
	신경성패류독	이매패류	200 MU/kg
	마비성패류독	이매패류	0.8
다이옥신 & PCBs	Polychlororinated biphenyls (Total PCBs)	포유동물 지방	0.2
		가금류 지방	0.2
		우유및 유제품	0.2
		계란	0.2
		어류	0.5
Vinyl chloride	Vinyl chloride	모든 식품	0.01

## 7. 캐나다

출처 : <http://www.inspection.gc.ca/english/anima/fispoi/guide/chme.shtml>

오염물질		목 록	기준 (Action level)
중금속	수은(Hg)	모든어류(황새치, 상어, fresh/frozen 참치 제외)	0.5 ppm
	비소(As)	어류 단백질 농축	3.5 ppm
	납(Pb)	어류 단백질 농축	0.5 ppm
	불소(F)	어류 단백질 농축	150 ppm
Dioxin	2,3,7,8 TCDD(Dioxin)	모든 어류 가공품	20 ppt
PCBs	PCB	모든 어류 가공품	2.0 ppm
기타	Other agricultural chemicals or their derivatives	모든 어류 가공품	0.1 ppm
Toxins(패류독 포함)	Histamine	Enzyme ripened products (멸치, 멸치 페이스트, 어류소스)	20 mg/100g
		All other scombroid fish products (canned of fresh or frozen tuna, mackerel, mahi-mahi)	10 mg/100g
	PSP(마비성패독)	조개류	80 ug/100g
	ASP(기억상실성패독)	조개류	20 ug/g
	DSP(설사성패독)	조개류	1 ug/g
Mycotoxin	Deoxynivalenol	연질밀	2 ppm
		소 사료	5 ppm
		돼지와 어린 가축 및 수유 낙농동물의 식이	1 ppm
	HT-2 toxin	소 사료	0.1ppm
		낙농동물의 사료	0.025 ppm
	Aflatoxins(B1+ B2+ G1+ G2)	땅콩제품	15 ppb
		동물사료	20 ppb

## 8. 대만

### 대만 – 식품기준청

[http://food.doh.gov.tw/chinese/ruler/hygiene\\_standed\\_e.htm](http://food.doh.gov.tw/chinese/ruler/hygiene_standed_e.htm)

오염물질		목 록	기준 (Maximum level)
중금속	중금속	해조류	20ppm 이하(납으로서)
		껌, 풍선껌	0.004% 이하(Pb으로서)
		아카시아 (식품원료로서, gum arabic)	0.004%이하(Pb으로서)
		식용가능천연색소(순도시험)	40ppm 이하(Pb으로서)
		세척제(식품용)	1ppm 이하
	납(Pb)	알 및 알제품(Egg and Egg Products)	0.3ppm 이하
		캔제품화된 식품들(캔 음료는 제외)	1.5ppm 이하
		식용가능 oil과 fat	0.1ppm 이하
		Ice 제품들	0.05ppm 이하
		껌, 풍선껌	3ppm 이하
		아카시아 (식품원료로서, gum arabic)	10ppm 이하
		쌀	0.2ppm
		뿌리채소류들	0.3ppm(wet weight basis)
		식용가능한 식육 부산물 (소, 양, 돼지, 가금류)	0.5ppm(wet weight basis)
		식용가능천연색소(순도시험)	10ppm 이하
		병과 포장된 음료수(drink water)	0.05ppm
		Beverage(커피, Tea, cocoa) -천연및 농축과일쥬스 및 야채쥬스들은 제외	0.3ppm
		식염(화학공정으로부터 파생된 염은 제외)	2ppm
	카드뮴(Cd)	식용가능 oil과 fat	0.05ppm 이하
		Ice 제품들	0.001ppm 이하
		쌀	0.5ppm
		병과 포장된 음료수(drink water)	0.005ppm
		식염(화학공정으로부터 파생된 염은 제외)	0.2ppm

오염물질		목 록	기준 (Maximum level)
중금속	수은(Hg)	Ice 제품들	0.001ppm 이하
		쌀	0.05ppm
		병과 포장된 음료수(drink water)	0.001ppm
		식염(화학공정으로부터 파생된 염은 제외)	0.1ppm
	메틸수은 (Methylmercury)	모든어류 및 작은새우 등 갑각류	0.5ppm 이하
		Migratory fishes(이동성 어류)	2.0ppm 이하
	비소(As)	식용가능 oil과 fat	0.1ppm 이하
		해조류	2ppm 이하
		검, 풍선검	3ppm 이하
		아카시아 (식품원료로서, gum arabic)	3ppm 이하
		식용가능천연색소(순도시험)	3ppm 이하
		세척제(식품용)	0.05ppm 이하
		병과 포장된 음료수(drink water)	0.01ppm
		Beverage(커피, Tea, cocoa) -천연및 농축과일주스 및 야채주스들은 제외	0.2ppm
		식염(화학공정으로부터 파생된 염은 제외)	0.2ppm
	주석(Sn)	캔제품화된 식품들(캔 음료는 제외)	250ppm 이하
		Beverage(커피, Tea, cocoa) -천연및 농축과일주스 및 야채주스들은 제외	250ppm(캔 제품에 대해서)
	구리(Cu)	알 및 알제품(Egg and Egg Products)	5ppm 이하
		식용가능 oil과 fat	0.4ppm 이하
		Ice 제품들	1.0ppm 이하
		병과 포장된 음료수(drink water)	1.0ppm
		Beverage(커피, Tea, cocoa) -천연및 농축과일주스 및 야채주스들은 제외	5.0ppm
		식염(화학공정으로부터 파생된 염은 제외)	2ppm



오염물질		목 록	기준 (Maximum level)
중금속	아연(Zn)	Ice 제품들	5.0ppm 이하
		병과 포장된 음료수(drink water)	5.0ppm
		Beverage(커피, Tea, cocoa) -천연및 농축과일주스 및 야채주 스들은 제외	5.0ppm
	안티몬 (Antimony)	Beverage(커피, Tea, cocoa) -천연및 농축과일주스 및 야채주 스들은 제외	0.15ppm
다이옥신 & PCBs	PCBs	우유 및 유제품	0.5ppm(fat basis)
		육류	1.0ppm(fat basis)
		계란	0.2ppm
		심해성어류, 근해의 갑각류,	0.5ppm(edible portions)
		근해의 어류들, 담수의 갑각류,	1.0ppm(edible potions)
		양식어류들과 갑각류들	1.0ppm(edible potions)
		유아용, 신생아용 식품들	0.2ppm
		식품용 종이포장지, 포장지	5.0ppm
Mycotoxin	Aflatoxin (B1+ B2+ G1+ G2)	땅콩, 옥수수	15ppb 이하
		쌀, 수수, 두류, 견과류, 밀, 보리, 귀리	10ppb 이하
		Edible oil and fats	10ppb 이하
		다른 식품들	10ppb 이하
	Aflatoxin(M1)	우유	0.5ppb 이하
		우유 가루	5.0ppb 이하

오염물질		목 록	기준 (Maximum level)
기타물질들	Nitrosamine	유아용 젓꼭지	10ppb 이하
	Methanol	세척제(식품용)	1mg/ml
	형광증백제	세척제(식품용)	불검출
	Erucic acid	식용가능 oil과 fat	5.0%
	Bromate	병, 포장된 음료수(drink water)	0.01ppm

## 9. 중국

<http://www.foodmate.com/standard/>

오염물질		목록	기준(mg/kg)
중금속	납(Pb)	곡류	0.2
		두류	0.2
		서류	0.2
		가축육류	0.2
		식용의 가축부산물	0.5
		어류	0.5
		과일	0.1
		작은과일, , 포도	0.2
		야채( , , )	0.1
		구경야채	0.3
		엽채류	0.3
		신선우유	0.05
		유아용분유	0.02
		신선란	0.2
		과일주	0.2
		과즙	0.05
		차잎	5
	카드뮴(Cd)	양식 : , 대두	0.2
		: 광콩	0.5
		: 밀가루	0.1
		: ( , , , )	0.1
		가금육류	0.1
		가축간장	0.5
		가축신장	1.0
		과일	0.05
		근경류야채( )	0.1
		엽채, , 식용균류	0.2
		기타채소	0.05
		어류	0.1
		신선란	0.05

오염물질		목록	기준(mg/kg)	
			총수은(Hg으로써)	메틸수은
중금속	수은(Hg)	양식( )	0.02	
		서류( , ), , 과일	0.01	
		신선우유	0.01	
		육, ( )	0.05	
		어류 및 기타수산물 ( )		0.5
		식육어류( , )		1.0
오염물질		목록	기준(mg/kg)	
			총비소	무기비소
중금속	비소(As)	양식 : 쌀		0.15
		양식 : 밀가루		0.1
		양식 : 잡양		0.2
		채소		0.05
		과일		0.05
		가축육류		0.05
		란류		0.05
		분유		0.25
		신선우유		0.05
		두류		0.1
		주류		0.05
		어류		0.1
		해조류( )		1.5
		패류 및 갑각류( )		0.5
		패류 및 갑각류( )		1.0
		기타수산물( )		0.5
		식용유지	0.1	
		과즙류	0.2	
		코코아 유지 및 초코렛	0.5	
		기타코코아 제품	1.0	
		당류	0.5	

오염물질		목록	기준(mg/kg)
중금속	크롬(Cr)	양식	1.0
		두류	1.0
		서류	0.5
		야채류	0.5
		과일	0.5
		육류( , )	1.0
		어패류	2.0
		란류	1.0
		신선우유	0.3
		분유	2.0
	셀레늄(Se)	양식( )	0.3
		두류 및 제품	0.3
		야채	0.1
		과일	0.05
		가축육류	0.5
		신장	3.0
		어류	1.0
		란류	0.5
		신선우유	0.03
		분유	0.15
	불소(F)	양식 : , 밀가루	1.0
		양식 : 기타	1.5
		두류	1.0
		야채	1.0
		과일	0.5
		육류	2.0
		어류( )	2.0
		란류	1.0
	알루미늄(Al)	面制食品 (以质量计)	100

오염물질		목록	기준(ug/kg)		
			N-dimethyl nitrosamine	N-diethyl nitrosamine	
Nitrosamine		해 산 품	4	7	
		육 제 품	3	5	
		맥주(ug/L)	3	-	
오염물질		목록	기준(mg/kg)		
			히토류 화합물의 총량으로 계산		
히토류 금속 [예, 게르마늄(Ge), 하프늄(Hf) 등]		양식(벼, 옥수수, 소맥)	2.0		
		야채(시금치 제외)	0.7		
		과일	0.7		
		땅콩	0.5		
		감자	0.5		
		녹두	1.0		
		차잎	2.0		
오염물질		목록	기준(ug/kg)		
아질산염		양식(쌀, 밀가루, 옥수수)	3		
		야채	4		
		어류	3		
		육류	3		
		란류	5		
		간장에 절인 채소	20		
		분유	2		
		식염(NaCl로써)	2		
오염물질		목록	기준(mg/kg)		
			PCB <sup>1)</sup>	PCB138	PCB153
다이옥신 및 PCBs	PCBs	해산어류, , 새우 및 조류식품( )	2.0	0.5	0.5

※ PCB<sup>1)</sup> : PCB28, PCB52, PCB101, PCB118, PCB138, PCB153, PCB180 · 합한것

## 10. 기타국가들

### 1) 브라질

Regulations for mycotoxins in brazil -1994년

출처 : <http://www.cfsan.fda.gov/~frf/iuregb94.html>

오염물질		목록		기준
Mycotoxin	Aflatoxin M1	우유	액상우유	0.5 ug/L
			분유	5.0 ug/L
	Aflatoxin (B1+ B2+ G1+ G2)	옥수수	옥수수 낱알	20 ug/kg
			옥수수 가루	20 ug/kg
		땅콩	땅콩	20 ug/kg(in shell, shelled, raw or toasted)
			땅콩 버터	20 ug/kg

## V. 국가별 기준·규격 참고자료

## 1. 한 국

[http://www.kfda.go.kr/cgi-bin/t4.cgi/foodikorea/food\\_main.taf](http://www.kfda.go.kr/cgi-bin/t4.cgi/foodikorea/food_main.taf)



## 2. 국제식품규격(CODEX)

[ftp://ftp.fao.org/codex/ccfac37/fa37\\_19e.pdf](ftp://ftp.fao.org/codex/ccfac37/fa37_19e.pdf)

### 3. 미 국

<http://www.cfsan.fda.gov/~lrd/fdaact.html>

미국-FDA

출처 - <http://www.cfsan.fda.gov/~lrd/fdaact.html>

U. S. Food and Drug Administration

Industry Activities Staff Booklet

August 2000

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## ACTION LEVELS FOR POISONOUS OR DELETERIOUS SUBSTANCES IN HUMAN FOOD AND ANIMAL FEED

This booklet lists action levels established by the Food and Drug Administration (FDA) for poisonous or deleterious substances in human food and animal feed. Action levels for poisonous or deleterious substances are established by the FDA to control levels of contaminants in human food and animal feed.

Action levels and tolerances are established based on the unavoidability of the poisonous or deleterious substances and do not represent permissible levels of contamination where it is avoidable. The blending of a food or feed containing a substance in excess of an action level or tolerance with another food or feed is not permitted, and the final product resulting from blending is unlawful, regardless of the level of the contaminant.

Action levels and tolerances represent limits at or above which FDA will take legal action to remove products from the market. Where no established action level or tolerance exists, FDA may take legal action against the product at the minimal detectable level of the contaminant.

The action levels are established and revised according to criteria specified in Title 21, Code of Federal Regulations, Parts 109 and 509 and are revoked when a regulation establishing a tolerance for the same substance and use becomes effective.

This booklet is arranged by substance, with the applicable human food and animal feed products listed therein. An index is located at the front of this booklet.

This list is current as of August, 2000. Notices will be published in the Federal Register as new action levels are established or as existing action levels are revised or revoked. It is the responsibility of the user of the list to keep up to date on changes in the action levels.

Single copies of this booklet are available from:

Industry Activities Staff (HFS-565)  
CFSAN/FDA  
200 C Street, S.W.  
Washington, DC 20204  
Telephone (202) 205-5251

Copies of the Compliance Policy Guides (CPG) referenced in the action level list may be purchased from:

National Technical Information Service (NTIS)  
5285 Port Royal Road  
Springfield, VA 22161  
Telephone (703) 605-6000

Order number: PB97 915 400

FDA's Compliance Policy Guides are accessible via the Internet: <http://www.fda.gov>

## Substance

[Aflatoxin](#)  
[Aldrin & Dieldrin](#)  
[Benzene Hexachloride](#)  
[Cadmium](#)  
[Chlordane](#)  
[Chlordecone \(Kepone\)](#)  
[Dicofol \(Kelthane\)](#)  
[DDT, DDE, TDE](#)  
[Dimethylnitrosamine \(Nitrosodimethylamine\)](#)  
[Ethylene Dibromide \(EDB\)](#)  
[Heptachlor & Heptachlor Epoxide](#)  
[Lead](#)  
[Lindane](#)  
[Mercury](#)  
[Methyl Alcohol](#)  
[Mirex](#)  
[N-Nitrosamines](#)  
[Paralytic Shellfish Toxin](#)  
[Polychlorinated Biphenyls \(PCBs\)](#)

## 4. 유럽연합

[http://europa.eu.int/eur-lex/en/consleg/pdf/2001/en\\_2001R0466\\_do\\_001.pdf](http://europa.eu.int/eur-lex/en/consleg/pdf/2001/en_2001R0466_do_001.pdf)

## 2005년 6월 WTO/SPS 통보문

<b>World Trade Organization</b>	<b>G/SPS/N/EEC/253/Add.1 16 June 2005 (05-2554)</b>
<b>Committee on Sanitary and Phytosanitary Measures</b>	<b>Original:        English</b>

G/SPS/N/EEC/253/Add.1 Page 1

### NOTIFICATION

#### Addendum

The following communication, dated 14 June 2005, is being circulated at the request of the delegation of the European Communities.

Unprocessed cereals (CN headings 1001, 1002, 1003, 1004, 1005, 1007, 1008), cereal flour (CN headings 1101, 1102, 1103, 1104), bread, pastries, biscuits, cereal snacks, breakfast cereals (CN headings 1901, 1904, 1905) pasta (CN headings 1902), processed cereal based food for infants and young children

\_\_\_\_\_The proposal notified in G/SPS/N/EEC/253 (dated 23 December 2004) has been adopted as "Commission Regulation (EC) No 856/2005 of 6 June 2005 amending Regulation (EC) No 466/2001 as regards Fusarium toxins" (Official Journal L143, 7 June 2005 pp 3 8).

\_\_\_\_\_The full text can be downloaded from the internet address indicated below:

English:

[http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l\\_143/l\\_14320050607en00030008.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l_143/l_14320050607en00030008.pdf)

French:

[http://europa.eu.int/eur-lex/lex/LexUriServ/site/fr/oj/2005/l\\_143/l\\_14320050607fr00030008.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/fr/oj/2005/l_143/l_14320050607fr00030008.pdf)

[607fr00030008.pdf](#)

Spanish:

[http://europa.eu.int/eur-lex/lex/LexUriServ/site/es/oj/2005/l\\_143/l\\_14320050607es00030008.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/es/oj/2005/l_143/l_14320050607es00030008.pdf)

\_\_\_\_\_ Also available is the "Commission Directive 2005/38/EC of 6 June 2005 laying down the sampling methods and the methods of analysis for the official control of the levels of Fusarium toxins in foodstuffs" to fix the sampling procedure and the general criteria which the method of analysis should comply with for the official control in the EU in order to ensure that the sampling is carried out and that control laboratories use methods of analysis with comparable levels of performance. This text can be downloaded from:

English:

[http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l\\_143/l\\_14320050607en00180026.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/en/oj/2005/l_143/l_14320050607en00180026.pdf)

French:

[http://europa.eu.int/eur-lex/lex/LexUriServ/site/fr/oj/2005/l\\_143/l\\_14320050607fr00180026.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/fr/oj/2005/l_143/l_14320050607fr00180026.pdf)

Spanish:

[http://europa.eu.int/eur-lex/lex/LexUriServ/site/es/oj/2005/l\\_143/l\\_14320050607es00180026.pdf](http://europa.eu.int/eur-lex/lex/LexUriServ/site/es/oj/2005/l_143/l_14320050607es00180026.pdf)

\_\_\_\_\_ The notified documents can also be obtained from the EC SPS Enquiry Point, [sps@cec.eu.int](mailto:sps@cec.eu.int), fax: +32.2.299.80.90.

<b>World Trade Organization</b>	<b>G/SPS/N/EEC/247/Add.1 18 November 2004 (04-5005)</b>
<b>Committee on Sanitary and Phytosanitary Measures</b>	<b>Original:       English</b>

## NOTIFICATION

### Addendum

\_\_\_\_\_The following communication, dated 15 November 2004, is being circulated at the request of the Delegation of the European Communities.

Roasted coffee beans, ground roasted coffee and soluble coffee, wine, grape juice and grape must.

\_\_\_\_\_The proposal notified in document number G/SPS/N/EEC/247 "Draft Commission Regulation amending Commission Regulation (EC) N°. 466/2001 of 8 March 2001 setting maximum levels for certain contaminants in foodstuffs as regards ochratoxin A" (dated 1 September 2004) has been modified to incorporate comments received from WTO members. In the amended proposal,

- ◆ The date of application of the regulation is delayed until 1st April 2005 to allow adaptation of trade to the proposed measures.
- ◆ The proposed MRL for wine (red, white and rose) and other wine and/or grape must based beverages will only apply to products harvested from year 2005 onwards, to take consideration of agricultural and oenological practices worldwide (i.e. wine produced from grapes harvested in 2004 in the southern hemisphere will not be affected).

### Important Notice

The EC takes the opportunity to remind Members of the SPS Agreement that they can submit results of scientific studies concerning the risks to human health of Ochratoxins A any time. These studies will be submitted to the European Food Safety Authority (EFSA) for an evaluation of the assessment of the risk. The EFSA provides independent scientific advice and clear communication on existing and emerging risks, in close collaboration with EC national authorities and in open consultation with its stakeholders.

\_\_\_\_\_The notified document can be obtained from the EC Enquiry Point: [sps@cec.eu.int](mailto:sps@cec.eu.int) .



<b>World Trade Organization</b>	<b>G/SPS/N/EEC/264</b> <b>1 August 2005</b> (05-3449)
<b>Committee on Sanitary and Phytosanitary Measures</b>	<b>Original:        English</b>

**NOTIFICATION**

1.	Member to Agreement notifying: <u>EUROPEAN COMMUNITIES</u> If applicable, name of local government involved:
2.	Agency responsible: Commission of the European Communities. Health & Consumer Protection Directorate-General Directorate E Food Safety: Plant Health, Animal Health and Welfare, International questions
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): Meat and meat products (CN headings 0201, 0202, 0203, 0204, 0206, 0207, 0208 and 0210); liver and derived products originating from terrestrial animals (CN headings 0206, 0207 and 0210); fish and fishery products (CN headings 0302, 0303, 0304, 0305, 0306, and 0307); milk and milk products (CN headings 0401, 0402, 0403, 0404, 0405, 0406) , eggs and egg products (CN headings 0407 and 0408); vegetable oils and fats (CN headings 1507, 1508, 1509, 1510, 1511, 1512, 1513, 1514, 1515, 1516 and 1517) animal fat (CN headings 0209, 1501, 1502 and 1506), fish oil for human consumption (CN heading 1504); food products derived from the abovementioned products or containing them as ingredient (CN headings 1601, 1602, 1603, 1604, 1605, 1901, 1902, 1904, 1905, 2104, 2105 and 2106)
4.	Regions or countries likely to be affected, to the extent relevant or practicable: Member States of the European Communities (EC) and third countries exporting the products concerned to the EC.
5.	Title, language and number of pages of the notified document: Draft

	Commission Regulation amending Commission Regulation (EC) No. 466/2001 (Official Journal L77, 162001; pages 1–13) as regards dioxins and dioxin-like PCBs (SANCO/0305/2005 rev.3. 9 pages).
	<p>Description of content: This proposal establishes harmonized maximum Community levels for the sum of dioxins, furans and dioxin-like PCBs in certain foodstuffs in addition to the existing maximum levels for dioxins, summarised as follows (<b>expressed in WHO-PCDD/F-PCB-TEQ = sum of polychlorinated dibenzo-para-dioxins (PCDDs), polychlorinated dibenzofurans (PCDFs) and dioxin-like Polychlorinated Biphenyls (DL-PCBs) expressed in World Health Organisation (WHO) toxic equivalents, using the WHO TEFs (toxic equivalency factors):</b></p> <p><i>Meat and meat products originating from</i></p> <ul style="list-style-type: none"> <li>– Ruminants (bovine animals, sheep) 4.50 pg/g fat</li> <li>– Poultry and farmed game 4.00 pg/g fat</li> <li>– Pigs ..... 1.50 pg/g fat</li> </ul> <p>6. Liver and derived products originating from terrestrial animals.... 12.00 pg/g fat</p> <p>Muscle meat of fish and fishery products and products thereof .... 4.00 pg/g fresh weight</p> <p>Milk and milk products, including butter fat 6.00 pg/g fat</p> <p>Hen eggs and egg products 6.00 pg/g fat</p> <p>Oils and fats</p> <ul style="list-style-type: none"> <li>– Animal fat – from ruminants 4.50 pg/g fat</li> <li>– from poultry and farmed game 4.00 pg/g fat</li> <li>– from pigs 1.50 pg/g fat</li> <li>– mixed animal fat 3.00 pg/g fat</li> <li>– Vegetable oil 1.50 pg/g fat</li> <li>– fish oil intended for human consumption..... 10.00 pg/g fat</li> </ul>
7.	Objective and rationale: [food safety, [animal health, [plant protection, [ ]humans from animal/plant pest or disease, [ protect territory from other damage frompests
8.	<p>International standard, guideline or recommendation:</p> <p>[ ] Codex Alimentarius Commission, [World Organization for Animal Health (OIE), [Plant Protection Convention, [ ] None</p> <p>If an international standard, guideline or recommendation exists, give</p>

	the appropriate reference and briefly identify deviations: A CODEX standard for these substances does not exist. The proposed Community measures respond to the advice of the EU Scientific Committee on Food and JECFA.
9.	<p>Relevant documents and language(s) in which these are available: European Commission Document SANCO/0305/2005 rev.3 (available in English). When adopted it will be published in the Official Journal available at:  <a href="http://europa.eu.int/eur-lex/lex/JOYear.do?year=2005">http://europa.eu.int/eur-lex/lex/JOYear.do?year=2005</a></p> <p>The Scientific risk assessments made by the Scientific Committee for Food is available at  <a href="http://europa.eu.int/comm/food/fs/sc/scf/out78_en.pdf">http://europa.eu.int/comm/food/fs/sc/scf/out78_en.pdf</a>  <a href="http://europa.eu.int/comm/food/fs/sc/scf/out90_en.pdf">http://europa.eu.int/comm/food/fs/sc/scf/out90_en.pdf</a></p> <p>The scientific risk assessment performed by the Joint FAO/WHO Expert Committee on Food Additives and Contaminants (JECFA) is available at  <a href="http://www.inchem.org/documents/jecfa/jecmono/v48je20.htm">http://www.inchem.org/documents/jecfa/jecmono/v48je20.htm</a></p> <p>Data on the presence of dioxins and PCBs in food and feed have been published in 2004. The publication "Dioxins and PCBs in Food and Feed Data available to the European Commission (EUR 21093 EN)", Gallani et al. is available on request.</p>
10.	Proposed date of adoption: October 2005 (at this time it is not possible to estimate a more specific date).
11.	Proposed date of entry into force: 1 May 2006
	Final date for comments: Sixty (60) days after the date of notification.
12.	Agency or authority designated to handle comments: [notification authority, <input type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body:
13.	Texts available from: [National notification authority, <input type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body:

<b>World Trade Organization</b>	<b>G/SPS/N/EEC/265</b> <b>29 July 2005</b> <b>(05-3451)</b>
<b>Committee on Sanitary and Phytosanitary Measures</b>	<b>Original:        English</b>

### NOTIFICATION

1.	Member to Agreement notifying: <u>EUROPEAN COMMUNITIES</u> If applicable, name of local government involved:
2.	Agency responsible: Commission of the European Communities. Health & Consumer Protection Directorate-General Directorate E Food Safety: Plant Health, Animal Health and Welfare, International questions
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): CN headings 2301 to 2309, specific for animal feed and all CN headings related to the individual additives, feed materials and feedingstuffs. All feed materials of plant origin; Vegetable oil and by-products; Feed materials of mineral origin; Animal fat including milk and egg fat; Other land animal products including milk and milk products and eggs and egg products; Fish, other aquatic animals, their products and by-products; Additives belonging to the functional group of binders and anti-caking agents; Additives belonging to the functional group of compounds of trace elements; Compound feedingstuffs.
4.	Regions or countries likely to be affected, to the extent relevant or practicable: Member States of the European Communities (EC) and third countries exporting the products concerned to the EC.
5.	Title, language and number of pages of the notified document: Draft Commission Directive amending Directive 2002/32/EC of the European Parliament and of the Council on undesirable substances in animal feed (OJ L 140, 30.5.2002, p. 10) as regards dioxins and dioxin-like PCBs (SANCO/0362/2005, 11 pages).

6.	<p>Description of content: This proposal establishes harmonized maximum Community levels for the sum of dioxins, furans and dioxin-like PCBsin feedingstuffs in addition to the existing maximum levels for dioxins, summarised as follows (<b>maximum level relative to a <i>feedingstuff</i> with a moisture content of 12 % expressed in WHO-PCDD/F-PCB-TEQ = sum of polychlorinated dibenzo-para-dioxins (PCDDs), polychlorinated dibenzofurans (PCDFs) and dioxin-like Polychlorinated Biphenyls (DL-PCBs) expressed in World Health Organisation (WHO) toxic equivalents, using the WHO TEFs (toxic equivalency factors):</b></p> <p><b>All feed materials of plant origin with the exception of vegetable oils and by-products:</b> 1.25 ng/kg</p> <p><b>Vegetable oil and by-products</b> 1.50 ng/kg</p> <p><b>Feed materials of mineral origin</b> 1.50 ng/kg</p> <p><b>Animal fat including milk and egg fat:</b> 3.0 ng/kg</p> <p><b>Other land animal products including milk and milk products and eggs and egg products:</b> 1.25 ng/kg</p> <p><b>Fish oil:</b> 24 ng/kg</p>
	<p>Fish, other aquatic animals, their products and by-products with the exception of fish oil : 4.50 ng/kg</p> <p>Fish protein hydrolysates containing more than 20% fat 11.0 ng/kg</p> <p>Additives belonging to the functional group of binders and anti-caking agents 1.5 ng/kg</p> <p>Additives belonging to the functional group of compounds of trace elements 1.50 ng/kg</p> <p>Compound feedingstuffs, with the exception of feedingstuffs for fur animals: 1.50 ng/kg</p> <p>Feedingstuffs for fish, feedingstuffs for pet animals 7.00 ng/kg</p> <p>In addition to the maximum levels, action levels are proposed as a tool for competent authorities and operators to highlight those cases where it is appropriate to identify a source of contamination and to take measures for its reduction or elimination. Given that the sources of dioxins and dioxin-like PCBs are different, separate action levels are determined for dioxins on the one hand and for dioxin-like PCBs on the other hand.</p>

7.	Objective and rationale: [food safety, [animal health, [plant protection, []humans from animal/plant pest or disease, [ protect territory from other damage from pests
8.	<p>International standard, guideline or recommendation:          [] Codex Alimentarius Commission, [World Organization for Animal Health (OIE), [Plant Protection Convention, [None</p> <p>If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations: A CODEX standard for these substances does not exist. The proposed Community measures respond to the advice of the EU Scientific Committee on Food and JECFA</p>
9.	<p>Relevant documents and language(s) in which these are available: European Commission Document SANCO/0305/2005 rev.3 (available in English). When adopted it will be published in the Official Journal available at:  <a href="http://europa.eu.int/eur-lex/lex/JOYear.do?year=2005">http://europa.eu.int/eur-lex/lex/JOYear.do?year=2005</a></p> <p>Scientific risk assessments by the Scientific Committee on Food and the scientific Committee on Feed :  <a href="http://europa.eu.int/comm/food/fs/sc/scf/out78_en.pdf">http://europa.eu.int/comm/food/fs/sc/scf/out78_en.pdf</a>  <a href="http://europa.eu.int/comm/food/fs/sc/scf/out90_en.pdf">http://europa.eu.int/comm/food/fs/sc/scf/out90_en.pdf</a>  <a href="http://europa.eu.int/comm/food/fs/sc/scan/out55_en.pdf">http://europa.eu.int/comm/food/fs/sc/scan/out55_en.pdf</a></p> <p>The scientific risk assessment performed by the Joint FAO/WHO Expert Committee on Food Additives and Contaminants (JECFA) is available at  <a href="http://www.inchem.org/documents/jecfa/jecmono/v48je20.htm">http://www.inchem.org/documents/jecfa/jecmono/v48je20.htm</a></p> <p>Data on the presence of dioxins and PCBs in food and feed have been published in 2004. The publication "Dioxins and PCBs in Food and Feed Data available to the European Commission (EUR 21093 EN)", Gallani et al. is available on request.</p>
10.	Proposed date of adoption: October 2005 (at this time it is not possible to estimate a more specific date).
11.	Proposed date of entry into force: 1 May 2006
12.	<p>Final date for comments: Sixty (60) days after the date of notification.</p> <p>Agency or authority designated to handle comments: [notification</p>

	authority, [National enquiry point, or address, fax number and E-mail address (if available) of other body:
13.	Texts available from: [National notification authority, [] National enquiry point, or address, fax number and E-mail address (if available) of other body:

## 5. 일 본

1. <http://www.jetro.go.jp/en/market/regulations/pdf/foodadd2004apr-e.pdf>
2. 食品衛生小六法 - 平成16年版, 食品衛生研究會 編集, 親日本法規



## 6. 호주·뉴질랜드청

[http://www.foodstandards.gov.au/\\_srcfiles/fsc\\_1\\_4\\_1\\_Contaminants\\_v78.pdf](http://www.foodstandards.gov.au/_srcfiles/fsc_1_4_1_Contaminants_v78.pdf)

## 7. 캐나다

<http://www.inspection.gc.ca/english/anima/fispoi/guide/chme.shtml>

## 【캐나다】

출처 : <http://www.inspection.gc.ca/english/animal/fispoi/guide/chme.shtml>

Canadian Food Inspection Agency Animal Products Directorate Fish,  
Seafood and Production Product Inspection

### CANADIAN GUIDELINES FOR CHEMICAL CONTAMINANTS AND TOXINS IN FISH AND FISH PRODUCTS

CONTAMINANTS	PRODUCT TYPE	ACTION LEVEL*
◦ Mercury	All fish products (Swordfish, shark, fresh and frozen tuna excepted)	0.5 ppm
◦ Arsenic	Fish protein concentrate	3.5 ppm
◦ Lead	Fish protein concentrate	0.5 ppm
◦ Fluoride	Fish protein concentrate	150 ppm
◦ 2,3,7,8 TCDD (Dioxin)	All fish products	20 ppt <b>* UNDER REVIEW*</b>
◦ DDT and Metabolites ◦ (DDD and DDE)	All fish products	5.0 ppm
◦ PCB	All fish products	2.0 ppm

◦ Piperonyl butoxide	Dried Cod	1.0 ppm
◦ Other agricultural chemicals or their derivatives	All fish products	0.1 ppm

**SAMPLING:** Samples to consist of a minimum of 5 units representative of the lot. Analysis may be carried out on a composite of all sample units.

**CRITERIA FOR ACTION:** A lot of fish will be considered reject if the sample value exceeds the action level. Fish or fish products exceeding these guidelines may be permitted for export if they do not violate regulations of the importing country.

**\*Based on contaminants level of edible weight**

TOXINS	PRODUCT TYPE	ACTION LEVEL
Histamine*	Enzyme ripened products (e.g. anchovies, anchovy paste, fish sauce)	20 mg / 100 g
	All other scombroid fish products (e.g. canned or fresh or frozen tuna, mackerel, mahi-mahi)	10 mg / 100 g
PSP**	Molluscan shellfish	80 µg / 100 g
ASP***	Molluscan shellfish	20 µg / g
DSP****	Molluscan shellfish	1 µg / g

**ADDITIONAL COMMENTS:**

**\*Histamine**

- Samples are collected according to Sampling Plan 1 (AQL 6.5) for Initial Inspection and Sampling Plan 2 (AQL 6.5) for Reinspection.
- Any sample exceeding 50 mg/100 g will result in the lot being rejected with no right to reinspection.
- The acceptance number is that corresponding to the number for decomposition.

**\*\* PSP and \*\*\*ASP (Paralytic Shellfish Poisoning and Amnesic Shellfish Poisoning – Domoic Acid)**

- PSP toxin levels equal to or greater than 80 µg/100 g and/or ASP levels equal to or greater than 20 µg/g will result in closure of the shellfish area.
- Where shellfish samples collected from a plant are equal to or greater than the above

levels, the production lot is detained. If the lot has already been distributed, possible product recall will be considered.

- The minimum acceptable sample is that which when shucked will produce 100 g of drained meats from 5 pooled sub-samples. Depending on the size of animals, the total number of shellfish required varies from 1 (geoduck) to 25 (pink scallops).

**\*\*\*\* DSP (Okadaic acid and/or DTX-1)**

- DSP testing will be conducted only in suspect harvesting areas or as a result of consumer complaints. Okadaic acid and/or DTX-1 levels in digestive tissue exceeding 1 µg/g, singly or in combination, will result in closure of the shellfish area.

NON-PERMITTED ADDITIVES <sup>1</sup>	PRODUCT TYPE	BACKGROUND LEVEL <sup>2</sup>
Nitrites	All fish and fish products (except marine mammal meat <sup>3</sup> )	15 ppm (see note 2)
Nitrates	All fish and fish products	15 ppm (see note 2)
Sulphites <sup>4</sup>	Clams (raw and canned)	10 ppm
Phosphates <sup>5</sup>	Shrimp (raw, cooked and canned)	1.60 %
	Scallops (raw)	1.47 %
	Fish fillets	1.37 %
	Crab (raw and cooked)	1.70 %
	Lobster (raw and cooked)	1.47 %
	Surf clams (raw and cooked)	1.00 %

<sup>1</sup> The compounds listed in this table are food additives; however some background levels may occur naturally in some foods.

<sup>2</sup> When the additive is not permitted, then the action level is the background level or detection limit; when the additive is permitted, then the action level is the background level or detection limit plus the permitted amount.

<sup>3</sup> Marine mammals, including seals are included in the definition of "fish" as per the Canadian Food and Drug Regulations. Sodium nitrite is permitted in marine mammal

meats at the maximum level of 200 ppm

<sup>4</sup> Calculated as sulphur dioxide.

<sup>5</sup> Calculated as sodium phosphate, dibasic.

**Note:**

1. If a processor can provide reliable data for naturally occurring background levels that are higher than those shown above, this may be considered before product action is taken.
2. Some herbs, including parsley, contain high levels of naturally occurring nitrates. This has to be considered when nitrates are detected in fish products containing herbs as an ingredient

## 8. 대 만

[http://food.doh.gov.tw/chinese/ruler/hygiene\\_standed\\_e.htm](http://food.doh.gov.tw/chinese/ruler/hygiene_standed_e.htm)

## 9. 중국

<http://www.foodmate.com/standard/>



ICS XXXXX

C53

GB

## 中华人民共和国国家标准

GB××××-2004

代替GB14935-1994、GB15201-1994、

GB2762-1994、GB4810-1994、GB14961-1994、GB15202-2003、GB13105-1991、GB4809-1984、

GB7104-1994、GB9677-1998、GB9674-1988、GB15198-1994、GB13107-1991

### 食品中污染物限量

### Maximum levels of contaminants in foods

(报批稿)

2004-XX-XX发布

2004-XX-XX实施

中华人民共和国卫生部 发布

中国国家标准化管理委员会

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## 前 言

本标准全文强制性。

本标准代替《 》、《 食品中镉限量卫生标准》、《 》、《 食品中砷限量卫生标准》、《 》、《 调制食品中铝限量》、《 》、《 食品中氟限量卫生标准》、《 》、《 食品中 亚硝酸胺限量卫生标准》、《 》、GB15198-1994《 》、《 动物性食品中稀土限量卫生标准》。

本标准与原单项的限量标准相比主要修改如下：

—— ；

本标准将 GB14935-1994、GB15201-1994、GB2762-1994、GB4810-1994、GB14961-1994、GB15202-2003、GB13105-1991、GB4809-1984、GB7104-1994、GB9677-1998、GB9674-1988、GB15198-1994、GB13107-1991等 个污染物限量标准合并为本标准；

—— ， ， ；

个别项目目标物改变如多氯联苯原标准以 和 为目标物的限量指标， 标准以 、 、 、 、 、 和 的总和计， 增加 、 两项限量指标；

等效采用 标准， ， 设置糖、食用油脂、果汁及果浆、可可制品等 个食品品种的限量指标。

将 《 》 啤酒中 二甲基亚硝酸胺限量标准合并至本标准。

本标准的附录 为资料性附录。

本标准自实施之日起， GB14935-1994、GB15201-1994、GB2762-1994、GB4810-1994、GB14961-1994、GB15202-2003、GB13105-1991、GB4809-1984、GB7104-1994、GB9677-1998、GB9674-1988、GB15198-1994、GB13107-1991同时废止。

本标准由中华人民共和国卫生部提出并归口。

本标准起草单位： 国家疾病预防控制中心营养与食品安全所、卫生部卫生监督中心。

本标准主要起草人： 李永宁、王绪卿、杨惠芬、赵丹宇。

本标准其它起草单位和起草人见附录 。

本标准所代替的标准的历次版本发布情况为：

GB14935-94、 GB2762-1994、 GB14961-1994、 GB13105-1991、 GB4809-1984、  
GB7104-1994、 GB9674-1988、 GB15198-1994、 GB13107-1991爲首次發布， 二次爲  
第一次修訂；

GBn52-1977、 GB2762-81、 GB2762-1994；

GB4810-1984、 GB4810-1994；

GB 15201-1984、 GB 15201-1994；

GB15202-1994、 GB15202-2003；

GB9677-1988、 GB9677-1998。

# 食品中污染物限量

## 1 範圍

本標準規定了食品中污染物的限量指標。

本標準适用于各類食品。

## 2 規範性引用文件

下列文件中的條款通過本標準的引用而成爲本標準的條款。凡是注日期的引用文件，  
( )  
，  
鼓勵根據本標準達成協議的各方研究是否可使用這些文件的最新版本。凡是不注日期的引用文件，其最新版本适用于本標準。

GB/T 5009.11食品中砷和无机砷的測定

GB/T 5009.12 食品中鉛的測定

GB/T 5009.15食品中鎘的測定

GB/T 5009.17食品中總汞和甲基汞的測定

GB/T 5009.123食品中鉻的測定

GB/T 5009.182食品中鋁的測定

GB/T 5009.93食品中硒的測定

GB/T 5009.18食品中氟的測定

GB/T 5009.27食品中苯并 ( ) 的測定

GB/T 5009.26食品中亞硝胺的測定

GB/T 5009.190海產食品中多氯聯苯的測定

GB/T 5009.33食品亞硝酸鹽的測定

GB/T 5009.94植物性食品中稀土的測定

## 3 術語定義

下列術語定義适用于本標準。

### 3.1 污染物 ( )

食品在生產 ( )、加工、包裝、儲存、運輸、銷售、直至食用過程或環境污染所導致產生的任何物質，這些非有意加入食品中的物質稱爲污染物。本標準包括除農藥、獸藥和真菌毒素以外的污染物。

### 3.2 限量 ( )

污染物在食品中的允許最大濃度。

4 指標要求

4.1鉛 ²b)

4.1.1食品中鉛限量指標見表 。

GBXXXX-2004

表 食品中鉛限量指標

食品	限量( MLs, mg/kg)
谷类 곡류	0.2
豆类 두류	0.2
薯类 서류	0.2
禽畜肉类 가축육류	0.2
可食用禽畜下水 식용의 가축부산물	0.5
鱼类 어류	0.5
水果 과일	0.1
小水果 작은과일、漿果 베리류、葡萄 포도	0.2
蔬菜야채 (球莖구경、叶菜엽채、食用菌类除外식용균류제외)	0.1
球莖蔬菜구경야채	0.3
叶菜类 엽채류	0.3
鲜乳 신선우유	0.05
婴儿配方粉(乳为原料，以冲调后乳汁计) 유아용분유	0.02
鲜蛋 신선란	0.2
果酒 과일주	0.2
果汁 과즙	0.05
茶叶 차잎	5

4.1.2檢驗方法： 規定的方法測定。

4.2 鎘 (Cd)

4.2.1食品中鎘限量指標見表 。

表2 食品中鎘限量指标

食品	限量 (MLs,mg/kg)
粮食 양식 大米、大豆 쌀, 대두 花生 땅콩  面粉 밀가루 杂粮잡양 (玉米옥수수、小米좁쌀、 高粱수수、薯类서류)	0.2 0.5 0.1 0.1
禽畜肉类 가금육류 禽畜肝脏 가축간장  禽畜肾脏 가축신장	0.1 0.5 1.0
水果과일	0.05
根茎类蔬菜 (芹菜除外) 근경류야채(셀러리제외) 叶菜、芹菜、食用菌类 엽채, 셀러리, 식용균류 其他蔬菜 기타채소	0.1 0.2 0.05
鱼 어류	0.1
鲜蛋 신선란	0.05

4.2.2檢驗方法： 規定的方法測定。

GBXXXX-2004

4.3 汞 (Hg)

4.3.1食品中汞限量指標見表

表 食品中汞限量指標

食品	限量 (MLs) ,mg/kg	
	总汞총수은(以Hg计)	甲基汞메칠수은
粮食양식 (成品粮완성품)	0.02	
薯类서류 (土豆감자、白薯고구마)、蔬菜야채、水果과일	0.01	
鲜乳신선우유	0.01	
肉육、蛋란 (去壳껍질제거)	0.05	
鱼(不包括食肉鱼类)及其他水产品어류 및 기타수산물(식육어류제외)		0.5
食肉鱼类(如鲨鱼、金枪鱼及其他)식육어류(상어, 참치 및 기타)		1.0

4.3.2檢驗方法： 規定的方法測定。

4.4 砷 (As)

4.4.1食品中砷限量指標見表

表 食品中砷限量指標

食品	限量 (MLs) , mg/kg	
	总砷 (총비소 )	无机砷 (무기비소 )
粮食 양식		
大米 쌀		0.15
面粉 밀가루		0.1
杂粮 잡양		0.2
蔬菜 채소		0.05
水果 과일		0.05



畜禽肉类 가축육류		0.05
蛋类란류		0.05
乳粉분유		0.25
鲜乳신선우유		0.05
豆类두류		0.1
酒类주류		0.05
鱼어류		0.1
藻类(干重计)해조류(건중량계산)		1.5
贝类及虾蟹类(以鲜重计)패류		0.5
및 갑각류(신선물로 계산)		1.0
贝类及虾蟹类(以干重计)(건조물로 계산)		0.5
其他水产食品(以鲜重计)기타수산물(신선물로 계산)	0.1	
食用油脂식용유지	0.2	
果汁及果浆과즙류	0.5	
可可脂及巧克力코코아유지 및 초코렛	1.0	
其他可可制品기타코코아제품	0.5	
食糖당류		

0.54.4.2检验方法：按GB/T 5009.11 规定的方法测定。

#### 4.5 鉻 Cr)

##### 4.5.1 食品中鉻限量指標見表

表 食品中鉻的限量指標

食品	限量 (MLs, mg/kg)
粮食 양식	1.0
豆类 두류	1.0
薯类 서류	0.5
蔬菜 야채류	0.5
水果 과일	0.5
肉类 (包括肝、肾) 육류(간, 신장 포함)	1.0

魚貝類 어패류	2.0
蛋類란류	1.0
鮮乳 신선우유	0.3
乳粉 분유	2.0

4.5.2檢驗方法：☞ 規定的方法測定。

#### 4.6鋁 (Al)

4.6.1面制食品中鋁限量指標見表

表 面制食品中鋁限量指標

食品	限量 (MLs , mg/kg)
面制食品 (以質量計)	100

4.6.2檢驗方法：☞ 規定的方法測定。

#### 4.7 硒 (Se)

4.7.1食品中硒限量指標見表

表 食品中硒限量指標

食品	限量 (MLs , mg/kg)
糧食 (成品糧) 양식 (완성양)	0.3
豆类及制品 (두류 및 제품)	0.3
蔬菜 야채	0.1
水果 과일	0.05
禽畜肉類 가축육류	0.5
腎 신장	3.0
魚類 어류	1.0
蛋類란류	0.5
鮮乳 신선우유	0.03
乳粉 분유	0.15

4.7.2檢驗方法：☞ 規定的方法測定。

4.8 氟 F)

4.8.1食品中氟限量指標見表

表 食品中氟限量指標

食品	限量 (ML, mg/kg)
糧食 양식	
大米쌀、面粉밀가루	1.0
其它 기타	1.5
豆类 두류	1.0
蔬菜 야채	1.0
水果 과일	0.5
肉类 육류	2.0
鱼类 (淡水) 어류(담수)	2.0
蛋類란류	1.0

4.8.2檢驗方法： 規定的方法測定。

4.9苯并 芘 benzopyren)

4.9.1 食品中苯并 芘限量指標見表

表 食品中苯并 芘限量指標

食品	限量 (MLs, mg/kg)
熏烤肉 훈제구이육류	5
植物油 식물유	10
糧食 양식	5

4.9.2檢驗方法： 規定的方法測定。

#### 4.10 N-亞硝胺 (Nitrosamine)

##### 4.10.1 食品中 亞硝胺的限量指標見表 1

表 食品中 亞硝胺的限量指標

食品	限量 (MLs), mg/kg	
	N-二甲基亞硝胺 N-dimethyl Nitrosamine	N-二乙基亞硝胺 N-diethyl Nitrosamine
海產品 해산품	4	7
肉製品 육제품	3	5
啤酒 맥주 (mg/L)	3	—

##### 4.10.2 檢驗方法： 按 規定的方法測定。

#### 4.11 多氯聯苯 (PCB)

##### 4.11.1 海產食品中多氯聯苯限量指標見表 1

表 海產食品中多氯聯苯限量指標

食品	限量(MLs), mg/kg		
	多氯聯苯 <sup>a)</sup>	PCB138	PCB153
海產魚、貝、蝦以及藻類食品（可食部分）해산 어류, 패류, 새우 및 조류식품(가식부분)	2.0	0.5	0.5

a) 以PCB 28, PCB52, PCB101, PCB118, PCB138, PCB153和PCB 180總和計。

##### 4.11.2 檢驗方法： 按 規定的方法測定。

4.12.2檢驗方法： 規定的方法測定。

4.13 稀土 )

4.13.1植物性食品中稀土限量指標見表 3

表 植物性食品中稀土限量指標

食品	限量a (MLs), mg/kg
糧食 양식 稻谷벼、玉米옥수수、小麦 소맥	2.0
蔬菜(菠菜除外) 야채(시금치제외)	0.7
水果 과일	0.7
花生仁 땅콩	0.5
马铃薯 감자	0.5
绿豆 녹두	1.0
茶叶 차잎	2.0
a: 以稀土氧化物总量计。희토류 화합 물의 총량으로 계산	

4.13.2檢驗方法： 規定的方法測定。

**附 录 A**  
**(资料性附录)**  
**标准其它起草单位、起草人**

序号	污染物	起草单位	起草人
1	铅	上海市疾病预防控制中心、中国疾病预防控制中心营养与食品安全所、浙江省医学科学院	吴其乐、王淮洲、顾伟勤、胡欣、苏雁
2	铬	上海市疾病预防控制中心、中国疾病预防控制中心营养与食品安全所、中国疾病预防控制中心营养与食品安全所、华西医科大学	吴其乐、韩驰、杨慧芬、王淮洲、顾伟勤、田水碧
3	汞	中国疾病预防控制中心营养与食品安全所、上海市疾病预防控制中心、江苏省卫生防疫站、广东省疾病预防控制中心	杨慧芬、沈文、邹宗富、金传玉、梁春穗
4	砷	中国疾病预防控制中心营养与食品安全所、华西医科大学、山东省卫生防疫站、河北省卫生防疫站  无机砷：中国疾病预防控制中心营养与食品安全所、广东省卫生防疫站、江苏省疾病预防控制中心、安徽省卫生防疫站、吉林省卫生防疫站、浙江宁波市卫生防疫站、湖北省十堰市卫生防疫站、辽宁省卫生监督所	杨慧芬、王淮洲、田水碧、陆冰贞、邢俊娥、梁春穗、仓公敖、施宏景、边疆、蒋丽、王耀成、王正
5	铬	青岛医学院、中国疾病预防控制中心营养与食品安全所、中国疾病预防控制中心营养与食品安全所	李珏声、张秀珍、王淮洲、高俊全、张欣棉
6	铝	中国疾病预防控制中心营养与食品安全所、上海市疾病预防控制中心、广东省疾病预防控制中心、湖南省疾病预防控制中心、华西医科大学、成都市卫生防疫站、天津市公共卫生监督所。	苏德昭、王林、王永芳、王绪卿、杨惠芬、赵丹宇、王治。
7	硒	中国疾病预防控制中心营养与食品安全所	王淮洲、杨光圻、韩驰
8	氟	中国疾病预防控制中心营养与食品安全所	王淮洲
9	苯并(a)芘	广西壮族自治区卫生防疫站、中国疾病预防控制中心营养与食品安全所	池凤、王淮洲
10	N-亚硝胺	中国疾病预防控制中心营养与食品安全所、北京医科大学公共卫生学院、福建省卫生防疫站	高俊全、宋圃菊、王淮洲、林升清、蔡一新
11	多氯联苯	中国疾病预防控制中心营养与食品安全所	吴永宁
12	亚硝酸盐	中国疾病预防控制中心营养与食品安全所、河南	杨慧芬、王淮洲、张

		省疾病预防控制中心、吉林省卫生防疫站、黑龙江省疾病预防控制中心、青岛医学院	秀珍、王金凤、罗雁飞
13	稀土	中国疾病预防控制中心营养与食品安全所、辽宁省疾病预防控制中心、湖南省卫生防疫站、上海市疾病预防控制中心、福州市卫生防疫站	苏德昭、翟永信、向良迪、沈文、孙秀钦

## 10. 기타 국가들



## 【브라질】

<http://www.cfsan.fda.gov/~frf/iuregb94.html>

Regulations for mycotoxins in Brazil (MERCOSUL/GMC/RES. NO. 56/94)

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### Technical Regulations on Maximum Levels of Aflatoxins:

Food	Aflatoxins	Level
1. Milk	—	—
1.1. Fluid Milk	M1	0.5 ug/l
1.2. Powdered Milk	M1	5.0 ug/l
2. Corn	—	—
2.1 Corn as grain	B1+B2+G1+G2	20 ug/kg
2.2 Corn meal	B1+B2+G1+G2	20 ug/kg
3. Peanuts	—	—
3.1 Peanuts	B1+B2+G1+G2	20 ug/kg
	(in shell, shelled, raw or toasted)	
3.2 Peanut Butter	B1+B2+G1+G2	20 ug/kg

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