

美國 F. D. A 規程이 指向하는 것

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緒 言

筆者 食品工業分野에서 於焉 10個星霜을 보 내면서 恒常 우리나라의 食品工業이 政府의 一貫性있는 一元化된 專擔機構가 없어 國民의 基本慾求인 衣食住中에서도 健康과 生命維持와 直結되는 食品産業을 保護育成해 주는 機關은 없고 各其分立된 部處마다 規制 一邊到의 法規를 내세워 團束監督만을 일삼고 있어 全國 坊坊谷谷에 파고는 不正不良食品을 拔本하고 明朗福祉會를 構築하겠다는 現行法體制를 보다 現實의이며 効果의으로 손질 補完할 수 없을가 하여 世界的으로 權威가 있다고 公認하는 美國의 食品, 醫藥品및 化粧品法(FOOD DRUG AND COSMETIC ACT)를 1971~72 年에 本“食品工業”誌 第7號 乃至 第10號에 韓英對譯으로 連載한바 있습니다만 이는 어디까지나 美國聯邦政府로서의 食品에 關한 基本的인 規制에 不過한 法條文이었으므로 實地法規를 立案運營하는 政府要路에서는 勿論 食品을 採取調理 또는 製造販賣하는 등의 食品業界에서 크게 參考가 되지 못한 點을 遺憾스럽게

여기는 바입니다.

또한 그동안 外的으로 輸出業體에서 美國과 유럽 地域에 우리나라에서 製造된 食品類 特히 통조림類를 輸出하였으나 相對國에서의 規制 內容이나 情報에 어두어 모처럼 情誠을 다하여 製造船積에 보낸 貴重한 食品에 크레임이 생겨 通關을 못하고 倉庫에 死藏되어 返送을 기다리며 헛되히 폐기處分되므로서 國家威信을 損傷시킴은 勿論 資源浪費와 經濟的損失을 招來한 例가 많았다고 드렸을때 가슴 아팠던 일이 한두번이 아니었습니다.

또한 內的으로는 國民所得의 增加로 漸次 國民生活이 潤澤해짐에 따라 國民食生活도 改善되어 多樣化됨에 많은 加工食品이나 便宜食品을 찾게 되었으므로 先進美國의 加工食品의 種類와 이에 對한 規制內容을 把握하고 우리 國民嗜好에 副應할 수 있는 食品을 開發하여야 할 것이나 現行法規上으로는 規格化되지 않은 食品이나 添加物에 있어서는 自家品質規格과 基準을 만드려 認可를 얻도록 義務化시키고 있는 此際 先進諸國의 食品에 對한 技術情報을 널리 蒐集 傳達함을 負荷된 業務로 알고 우리나라 食品工業發展에 寄與하고자 最近에 入手한 美國食品醫藥品局(FOOD AND DR

UG ADMINISTRATION)의 規程을 概畧的 이나마 紹介하고자 하며 食品輸出에 뜻이 있거나 自家品質規格 및 基準을 마련함에 美國의 規程內容을 소상히 알고저 하시면 언제든지 閱覽하시기 바랍니다. 다만 淺學非材이므로 原文그대로를 짧은 時間內에 消化시킬 수 없어 收錄된 根幹만 捺列했음을 諒察하시기 바랍니다.

總 括

1. 美國 F.D.A의 規程의 項目은 다음과 같이 部分別로 나누어 詳細히 規定하고 있는데 여기에서도 標示事項을 가장 重視하고 있음을 엿볼수 있으며 規格化되지 않은 食品에 대한 一般의 名稱과 各種食品 및 添加物의 規格과 品質基準, 營養指針 및 保存에 關한 專門의 知識과 一般的으로 定全하다고 認定되는 目錄表 (G.R.A.S LIST)에 이어 食用禁止된 食品과 殺虫劑(農藥包含)의 許容量과 海產物 檢查要領 등이 包含되어 있다.

SUBCHAPTER B--FOODS HUMAN CONSUMPTION

Part:

- 100. General
- 101. Food labeling
- 102. Common or usual name for nonstandardized foods.
- 103. Quality standards for foods with no identity standards
- 104. Nutritional quality guidelines for foods
- 105. Foods for special dietary use.
- 108. Emergency permit control
- 109. Unavoidable Contaminants in food and food-packaging material
- 110. Current good manufacturing practice in

manufacturing processing, packaging, or holding human food.

- 113. Thermally processed low-acid foods packaged in hermetically sealed containers.
- 118. Cacao products and confectionery
- 122. Smoked and smoke-flavored fish
- 123. Frozen row breaded shrimp
- 129. Processing and bottling of bottled drinking water
- 130. Food standards; General
- 131. Milk and cream
- 133. Cheeses and related cheese products
- 135. Frozen desserts
- 136. Bakery products
- 137. Cereal flours and related products
- 139. Macaroni and noodle products
- 145. Canned fruits.
- 146. Canned fruits juices
- 150. Fruit butters, jellies, preserves and related products
- 152. Fruit pies
- 155. Canned vegetables
- 156. Vegetable juices
- 158. Frozen Vegetables
- 160. Eggs and egg products
- 161. Fish and shellfish
- 163. Cacao products
- 164. Tree nut and peanut products
- 165. Nonalcoholic beverages
- 166. Margarine
- 168. Sweeteners and table sirups
- 169. Food dressings and flavorings
- 170. Food additives
- 171. Food additive petitions
- 172. Food additives permitted for direct addition to food for human consumption.
- 173. Secondary direct food additives permitted in food for human consumption

- 174. Indirect food additives, General
- 175. Indirect food additives-adhesive coatings and components
- 176. Indirect food additives-paper and paperboard and components
- 177. Indirect food additives-polymers
- 178. Indirect food additives- adjuvants, production aids, and sanitizers
- 179. Irradiation in the production, processing and handling of food
- 180. Food additives permitted in food on an interim basis or in contact with food pending additional study
- 181. prior-sanctioned food ingredients
- 182. Substances generally recognized as safe
- 184. Direct food substances affirmed as generally recognized as safe
- 186. Indirect food substances affirmed as generally recognized as safe
- 189. Substances prohibited from use in human food
- 193. Tolerances for pesticides in food administered by the environmental protection Agency
- 197. Seafood inspection program

- 3) Noncarbonated beverage products containing no fruit or vegetable juice
- 4) Diluted orange juice beverages
- 5) Mixture of edible fat or oil and olive oil
- 6) Onion rings made from diced onion
- 7) Potato chips made from dried potatoes
- 8) Fish sticks or portions made from minced fish
- 9) Bonito
- 10) Crabmeat
- 11) Nonstandardized composite shrimp units
- 10) Green land turbot

2. 同一하지 않는 規格食品의 品質規格은 아래와 같이 3가지이나 이 가운데에서 Bottle Water에 대한 化學的基準도 綿密히 規定되고 있음이 特色이다.

QUALITY STANDARDS FOR FOODS WITH NO IDENTITY STANDARDS

- 1) Frozen ready-to-eat banana, coconut chocolate or lemon cream-type pies
- 2) Food grade gelatin
- 3) Bottled water
化學的品質基準

Substance:	Concentration in mg/liter
Arsenic.....	0.05
Barium.....	1.0
Cadmium	0.01
Chloride	250.0
Chromium(Hexavalant).....	0.05
Copper	1.0
Cyanide	0.2
Iron	0.3
Lead	0.05
Manganese	0.05
Nitrate	45.0
Phenols	0.001
Selenium	0.01

各 論

1. 規格化되지 않은 食品類에 대한 一般的으로 또는 通常的으로 쓰이는 名稱을 아래와 같이 12가지로 分類說明하고 있다. 이들 食品들도 앞으로 研究開發하여 漸次的으로 規格化될 것으로 믿는다.

COMMON OR USUAL NAME FOR NON-STANDARDIZED FOODS

- 1) Frozen heat and serve dinner
- 2) Foods packaged for use in the preparation of "main dishes" or "dinner"

Silver0.05
 Sulfate250.0
 Total Dissolved solids.....500.0
 Zinc.....5.0

3. 特殊用途食品으로서는 우리 나라에서는 아직 許容 또는 規定化되지 않고 있는데 反하여 아래와같이 規定하고 있어 患者나 小兒들의 治療또는 成長發育에 도움을 주고 있으므로 우리나라에서도 하루 速히 이러한 좋은 施策을 導入하여 特殊患者들에게 治療藥品과 併用하여 治療效果를 增進시킬 수 있는 食餌療法用食品의 出荷와 小兒用成長發育促進用食品의 量産供給을 期待해 볼수 있다. 특히 비타

민類와 無機質에 있어서는 攝取對象別로 所要量을 決定하고 있어 後進國들의 카로리 萬能視의 思潮가 拂拭되고 均衡잡힌 各種營養素의 攝取를 強調하고 있는 點이 特記할만 하다.

FOODS FOR SPECIAL DIETARY USE

- 1) Hydroallergenic foods
- 2) Infant foods
- 3) food used in control of body weight or in dietary management with respect to disease
- 4) Foods used regulate sodium intake
- 5) Vitamin and minerals
- 6) Nonnutritive constituents

Recommended Daily Allowances of Vitamins and Minerals

Vitamins and minerals	unit	Infant	Children under 4 years age	adults and children 4 or more years age	Pregnant or lactating Woman
Vitamin A	I/U	1,500	2,500	5,000	8,000
Vitamin D		400	400	400	400
Vitamin E		5	10	30	30
Vitamin C	mg	35	40	60	60
Folic acid		0.1	0.2	0.4	0.8
Thiamine		0.5	0.7	1.5	1.7
Reboflavin		0.6	0.8	1.7	2.0
Niacin	mg	8	9	20	20
Vitamin B ₆		0.4	0.7	2.0	2.0
Vitamin B ₁₂	μg	2	3	6	9
Biotin	mg	0.05	0.15	0.30	0.30
Pantothenic acid		3	5	10	10
Calcium	g	0.6	0.8	1.0	1.0
Phosphorus	μg	0.5	0.8	1.0	1.3
Iodine	mg	45	70	150	150
Iron		15	10	18	18
Magnesium		70	200	400	450
Copper		0.6	1.0	2.0	2.0
Zinc		5	8	15	15

4. 其他 臨時行政措置(Emergency permit control)로서 아래와 같이 8가지 境遇에 대한 慣例와 不可避하게 汚染된食品과 食品包裝材로서의 P.C.B. (poly chlorinated biphenyls)에 대한 規制와 各種食品이 製造加工包裝에 있어서의 遵則과 密封容器中的 低酸性食品의

包裝方法에 이어 초코렛製品 및 菓子類冷凍貝類, 清凉飲料製造業體에 대한 施設基準, 裝備生産管理, 記錄 및 報告要領等이 規定되고 있다.

- 1) Artificially red-dyed yellow varieties of sweet potatoes.

- 2) Combination of nutritive and non-nutritive sweetness in diet beverages
- 3) Disposition of incubator reject eggs
- 4) Salt in frozen vegetable
- 5) Comminuted tomato products
- 6) Shelled peanuts
- 7) Salt and iodized salt
- 8) Moldy and insect-infested cocoa beans

- 8) Skim milk
- 9) Heavy cream
- 10) Light cream
- 11) Light Whipping cream
- 13) Acidified sour cream
- 14) Sour cream dressing
- 15) Half-and half
- 16) Sour half and-half
- 19) Acidified sour half-and-half
- 18) Sour half-and-half-and-half dressing

식품의 規格

식품의 規格은 一般의概念에 이어 牛乳와 크림類부터 始作하여 類型別로 分類하고 있으며 無慮 300餘種에 대하여 規格化하고 있으므로 75가지 品目에 대한 性狀과 規格 및 試驗方法을 規定한 現行 우리나라의 食品 등의 規格 및 基準에 比하여 比較가 안될만큼 加工食品은 거의 網羅되었다고 볼수 있어 앞으로 우리나라에서도 새로 開發되는 製品에 대한 研究指針으로서나 自家品質基準 마련에 많이 參考가 될것으로 믿는 바이다. 여기에서는 用語에 對한 定義, 規格設定의 節次, WHO/FAO (國際聯合保健 및 食糧農業機構)의 Codex Alimentarius Food standards에 대한 檢討 및 容器包裝에 대한 品質基準과 食品添加物에 關하여 規定짓고 있다.

1. Milk와 Cream類는 아래와 같이 18種目으로 區分하고 있다.

- 1) Milk
- 2) Concentrated milk
- 3) Sweetened condensed milk
- 4) Nonfat drymilk
- 5) Nonfat drymilk fortified with Vitamin A&D
- 6) Evaporated milk
- 7) Lowfat milk

2. 치즈 및 同開聯製品에 있어서는 더욱 詳細히 區分하고 있다(69種目)

- 1) Asiago fresh and asiago soft cheese
- 2) Asiago medium cheese
- 3) Asiago old cheese
- 4) Blue cheese
- 5) Brick cheese
- 6) Caciocavallo siciliano cheese
- 7) Cheddar cheese
- 8) Low sodium cheddar cheese
- 9) Colby Cheese
- 10) Low sodium colby cheese
- 11) Cold pack and club cheese
- 12) Coldpack cheese food
- 13) Cold pack Cheese food with fruits Vegetables, or meats
- 14) Colby cheese for manufacturing
- 15) Cook cheese, Koch kaese
- 16) Cottage cheese
- 17) Dry Curd Cottage Cheese
- 18) Low fat Cottage cheese
- 19) Cream cheese
- 20) Cream Cheese with other foods
- 21) Washed curd and soaked card cheese
- 22) Edam cheese
- 23) Gammelost cheese
- 24) Gorgonzola cheese
- 25) Gouda cheese

- 26) Granular and stirred curd cheese
- 27) Grated cheese
- 28) Grated American cheese food
- 29) Hard grating cheeses
- 30) Gruyere cheese
- 31) Hard cheeses
- 32) Limburger cheese
- 33) Monterey cheese and moterey jack cheese
- 34) High-moisture jack cheese
- 35) Mozzarella cheese and scamorza cheese
- 36) Low-moisture mozzarella and scamorza cheese
- 37) Semisoft cheese
- 38) Semisoft part-skim cheese
- 40) Spiced cheese
- 41) part-skim spiced cheese
- 42) Swiss and emmentaler cheese
- 44) Part-skim mozzarella and scamorza cheese
- 45) Low-moisture part-skim mozzarella and scamorza Cheese
- 46) Nuefchatel and munster cheese
- 47) Nuworld cheese
- 48) Parmesan and reggiano cheese
- 49) Pasteurized blended cheese
- 50) Pasteurized blended cheese with fruits vegetables or meats
- 51) Pasteurized process cheese
- 52) Pasteurized process cheese with fruits, Vegilables or meats,
- 53) Pasteurized process pimento cheese
- 54) Pasteurized process cheese food
- 55) Pasteurized process cheese food with fruits, Vegetables or meats
- 56) Pasteurized cheese spread
- 37) Pasteurized cheese spread with fruits, Vegetables or meats
- 58) Pasteuzized neufchatel cheese spread with other foods
- 59) Pasteurized process cheese spread

- 60) Pasteurized process cheese spread with fruits, Vegetables or meats
- 61) Provolone and pasta filata cheese
- 62) Romano cheese
- 63) Roquefort, Sheep's milk blue-mold and blue-mold cheese from sheep's milk
- 64) Samsoe cheese
- 65) Sap sago cheese
- 66) Semisoft cheese
- 67) Semisoft part-skim cheese
- 68) Spiced, flavored standardized cheese
- 69) Suires and emmentaler cheers

3. 冷凍디저트類로서의 規格은 아래와 같이 8 種目으로 區分設定되고 있으며 最近 우리나라에서도 아이스크림類가 氷菓類와 더불어 需要가 急激히 增加하고 있으니만큼 需要持 續을 위하여 이 規格을 많이 參考하여 品質 向上을 기해주었으면 한다.

- 1) Frozen custard
- 2) Fruits sherbets
- 3) Ice cream
- 4) Ice milk
- 5) Mellorine
- 6) Nonfurit sherbets
- 7) Nonfurits water ices
- 8) Water ices

4. 베이커리製品(빵類)으로서는 아래와 같이 6個品目이 規格化 되어있다.

- 1) Bread, rolls and buns
- 2) Enriched bread, rolls and buns
- 3) Milk bread, rolls and buns
- 4) Raisin bread, rolls and buns
- 5) Enriched raisin bread, rolls and buns
- 6) Whole wheat bread, rolls and buns

5. 穀粉과 同關聯製品은 아래와 같이 32個品
 目으로 區分規格化 되고있다.

- 1) Flour
- 2) Bromated flour
- 3) Enriched bromated flour
- 4) Enriched flour
- 5) Instantized flour
- 6) Phosphated flour
- 7) Self rising flour
- 8) Enriched self rising flour
- 9) Cracked wheat
- 10) Crushed wheat
- 11) Whole wheat flour
- 12) Bromated whole wheat flour
- 13) White corn flour
- 14) Yellow corn flour
- 15) Durun flour
- 16) Whole Durum flour
- 17) Corn grits
- 18) Enriched corn grits
- 19) Quick grits
- 20) Yellow grits
- 21) White corn meal
- 22) Enriched corn meals
- 23) Degerminated white corn meal
- 24) Self-rising white corn meal
- 25) Yellow corn meal
- 26) Bolted yellow corn meal
- 27) Degerminated yellow corn meal
- 28) Self-rising yellow corn meal
- 29) Farina
- 30) Enriched farina
- 31) Semolina
- 32) Enriched rice

6. 마카로니와 麵類는 食習性的 相異때문인
 지 마카로니類가 主軸을 이루고 있으며 麵類
 를 포함해서 아래와 같이 15가지가 規格化되
 고 있다.

- 1) Macaroni products
- 2) Enriched macaroni products
- 3) Enriched macaroni products with fortified protein
- 4) Milk macaroni products
- 5) Nonfat milk macaroni products
- 6) Enriched nonfat milk macaroni products
- 7) Vegitable macaroni products
- 8) Enriched vegitable macaroni products
- 9) Whole wheat macaroni products
- 10) Wheat and soy macaroni products
- 11) Noodle products
- 12) Enriched noodle products
- 13) Vegitable noodle products
- 14) Enriched vegitable noodle products
- 15) Wheat and soy noodle products

7. 果實통조림類는 우리나라와는 달리 品目別
 로 細分하여 規格化하고 있으며 특히 Berri-
 es는 종류別로 Density Range(농도)를 明
 示하고 있다.

- 1) Canned apple sauce
- 2) Canned apricots
- 3) Artificially sweetened canned apricots
- 4) Canned apricots with rum
- 5) Canned berries
- 6) Canned cherries
- 7) Artificially sweetened Canned cherries
- 8) Canned cherries with rum
- 9) Canned figs
- 10) Artificially sweetened Canned figs
- 11) Canned preserved figs
- 12) Canned fruits Cocktail
- 13) Artificially sweetened Canned fruits
 Cocktail
- 14) Canned seedless grapes
- 15) Canned grapefruits
- 16) Canned peaches

- 17) Artificially sweetened Canned peaches
- 18) Canned peaches with rum
- 19) Canned pears
- 20) Artificially sweetened Canned pears
- 21) Canned pears with rum
- 22) Artificially sweetened Canned pineapple
- 23) Canned plums
- 24) Canned prunes

8. 規格화된 果汁통조림은 아래와 같이 39 個品目이며 添加되는 甘味料의 Brix Value 도 果實別로 規定되고 있다.

- 1) Cranberry juice Cocktail
- 2) Artificially sweetened cranberry juice cocktail
- 3) Canned fruit nectars
- 4) Lemonade
- 5) Frozen concentrate for lemonade
- 6) Frozen concentrate for artificially sweetened lemonade
- 7) Colored lemonade
- 8) Frozen Concentrate for colored lemonade
- 9) Limeade
- 10) Canned pineapple-grapefruits juice drink
- 11) Orange juice
- 12) Frozen orange juice
- 13) pasteurized Orange juice
- 14) Canned orange juice
- 15) Orange juice from concentrate
- 16) Frozen concentrated orange juice
- 17) Canned Concentrated for manufacturing
- 18) Orange juice with preservative
- 19) Concentrated orange juice with preservative
- 20) Orange juice drink
- 21) Concentrate for orange juice drink
- 22) Orange juice drink blend
- 23) Powdered orange juice drink blend
- 24) Orange drink

- 25) Concentrate for orange drink
- 26) powdered orange drink
- 27) Orange flavored drink
- 28) Concentrate for orange flavored drink
- 29) Powdered orange flavored drink
- 30) Water-extracted soluble orange solids
- 31) Dehydrated water-extracted soluble orange solids
- 32) Comminuted oranges
- 33) Dehydrated comminuted oranges
- 34) Extract of Comminuted oranges
- 35) Dehydrated extract of Comminuted oranges
- 36) juicy pulp for manufacturing
- 37) Dehydrated juicy orange pulp for manufacturing
- 38) Canned pineapple juice
- 39) Canned prune juice

※ 果實別 Brix Value는 아래표와 같다.

Name of fruit:	Brix value
apple.....	13.3
apricot	14.3
Blackberry	10.0
Boysen berry.....	10.0
Cherry	14.3
Guava	7.7
Logan berry	10.5
Mango	13.0
Nectarine	11.8
papaya	11.5
Passion fruit	14.5
Peach	11.8
Pear	15.4
Pineapple.....	13.0
Plum.....	14.3

9. 果實버터, 제리, 저림 및 同關聯製品도 아래와 같이 5가지로 區分 規格化되고 있으며 果實파이는 Frozen cherry pie로 別途 規

格化되고 있다.

- 1) Fruit Butter
- 2) Fruit jelly
- 3) Artificially sweetened fruit jelly
- 4) Fruit preserves and jams
- 5) Artificially sweetened fruit presesves and jams

10. 野菜통조림類는 아래와 같이 11個品目이 規格化되어 있는데 특히 케찹이나 양송이통조림 製造業所에서는 開心을 갖고 체크해야 할 것이다. 그리고 冷凍野菜로는 Frozen peas를 別途規格化시키고 있다.

- 1) Canned green beans and canned wax bears
- 2) Canned corn
- 3) Canned field corn
- 4) Canned peas
- 5) Canned dry peas
- 6) Canned tomatoes
- 7) Tomato paste
- 8) Tomato puree
- 9) Catsup
- 10) Cartain other canned vegitable
- 11) Canned mushrooms

11. 卵과 卵製品의 種類

- 1) Eggs
- 2) Dried eggs
- 3) Frozen eggs
- 4) Liquid eggs
- 5) Egg whites
- 6) Dried egg whites
- 7) Frozen egg whites
- 8) Egg yolks
- 9) Dried egg yolks
- 10) Frozen egg yolks

12. 생선통조림의 種類

- 1) oysters

- 2) Extra large oysters
- 3) Large oysters
- 4) Medium oysters
- 5) Small oysters
- 6) Very small oysters
- 7) Olympia oysters
- 8) Large pacific oysters
- 9) Medium pacific oysters
- 10) Small pacific oysters
- 11) Extra small pacific oysters
- 12) Canned oysters
- 13) Canned pacific oysters
- 14) Canned wet pack shrimp and Canned dry pack syrimp in nontransparent Containers
- 15) Frozen raw breaded syrimp
- 16) Frozen raw lightly syrimp
- 17) Canned tuna

13 초코렛製品

- 1) Cacao nibs
- 2) Chocolate liquor
- 3) Breakfast Cocoa
- 4) Cocoa
- 5) Low-fat cocoa
- 6) Cocoa with dioctyl sodium sulfosuccinate for manufacturing
- 7) Sweet chocolate
- 8) Milk chocolate
- 9) Buttermilk chocolate
- 10) Skim milk chocolate
- 11) Mixed dairy product chocolate
- 12) Sweet chocolate and vegetable fat coating

14. 種實類와 땅콩製品

- 1) Mixed nuts
- 2) Shelled nuts in rigid or semirigid containers
- 3) peanut butter

15. 甘味料

- 1) Dextrose anhydrous
- 2) Dextrose Monohydrate
- 3) Glucose sirup
- 4) Dried glucose sirup
- 5) Lactose
- 6) Cane sirup
- 7) Maple sirup
- 8) Sorgham sirup
- 9) Table sirup

16. 드레싱類와 賦香料

- 1) French dressing
- 2) Mayonnaise
- 3) Salad dressing
- 4) Vanilla extract
- 5) Concentrated vanilla extract
- 6) Vanilla flavoring
- 7) Concentrated Vanilla flavoring
- 8) Vanilla powder
- 9) Vanilla-Vanillin extract
- 10) Vanilla-Vanillin flavoring
- 11) Vanilla-Vanillin powder

17. 其 他

Soda-water
Margarine

食品添加物の 規格

化學的 合成品을 主로한 各種食品添加物은 最近 研究結果 人體에 有害함이 究明되어 天然食品이나 添加物을 渴求하게 되었지만 食品工業의 最尖端을 달리고 있는 美國이므로 아래와 같이 用途別로 아직 많은 食品添

加物의 使用을 許容하고 있으며 또한 規格化하고 있다.

1. 保存料

- 1) B.H.A
- 2) B.H.T.
- 3) Calcium disodium E.D.T.A.
- 4) Dehydroacetic acid
- 5) Disodium E.D.T.A.
- 6) Ethoxyquin
- 7) Heptyl paraben
- 8) 4-Hydroxy methyl-2,6-di-tert-butyl phenol
- 9) potassium-Nitrate
- 10) Sodium Nitrate
- 11) Sodium Nitrite
- 12) Sodium nitrite used in processing smoked chub
- 13) Stannous chloride
- 14) T.B.H.Q. (tertiary butyl hydro quinone)
- 15) T.H.B.P. (2,4,5-tri hydroxy butyrophe-none)

2. 塗料, 필름 및 關聯物質

- 1) Coatings on fresh citrus fruit
- 2) Coumarone-indene resin
- 3) Methyl esters of fatty acids produced from edible fats & oils
- 4) Microcapsules for flavoring oils
- 5) Morpholine
- 6) petroleum naphtha
- 7) polyacryl amide
- 8) oxidized polyethylene
- 9) Synthetic paraffine and Succinic derivatives
- 10) Terpene resin

3. 特殊食餌療法劑와 營養強化劑

- 1) Alminum nicotinate

- 2) Nicotinamide-ascorbic acid complex
- 3) Amino acid (L-alanine 外 22種)
- 4) Bakers yeast protein
- 5) Calcium panthothenate, Calcium chloride double salt
- 6) D-panthothen amide
- 7) Folic acid (folacin)
- 8) Fumaric acid and salts or fumaric acid
- 9) Kelp
- 10) Iron-choline citrate complex
- 11) Potassium iodide
- 12) Whole fish protein Concentrate
- 13) Xylitol
- 14) Calcium silicate
- 15) Iron Ammonium citrate
- 16) Silicon dioxide
- 17) Yellow prussiate of soda

4. 着香料 및 關聯物質

- 1) Natural flavoring Agents and natural substances used in conjunction with flavors (Aloe 外 128種)
- 2) Synthetic flavoring substances and adjuvants (Acetal 外 727種)
- 3) Cocoa with dioctyl sodium sulfosuccinate for manufacturing
- 4) Disodium guanylate
- 5) Disodium inosinate
- 6) Modified hop extract
- 7) Quinine
- 8) Safrole-free extract of sassafras
- 9) Sugar beet extract flavor base
- 10) Yeast-malt sprout extract

5. 卍基礎劑 및 關聯物質

- 1) Arabinogalactan
- 2) Chewing gum base(植物性 天然物 chicle 外 6個科 45種)
- 3) Carrageenan

- 4) Carrageenan with polysorbate
- 5) Furcelleran
- 6) Salts of furcelleran
- 7) Xanthan gum

6. 其他特殊用途의 添加物

- 1) Adjuvants for pesticide use dilutions(10種)
- 2) Dimethyl dialkyl ammonium chloride
- 3) Calcium lignosulfonate
- 4) Calcium lactobionate
- 5) Gibberellic acid and its potassium salt
- 6) Potassium bromate
- 7) Glycerol ester of wood resin
- 8) Stearyl monoglyceridyl citrate
- 9) Succistearin (stearoyl propylene glycol hydrogen succinate)
- 10) Ethylene oxide polymer
- 11) Methacrylic acid-divinylbenzene copolymer

7. 多目的 添加物

- 1) Acetone peroxides
- 2) Aspartame
- 3) Azodicarbonamide
- 4) Copolymer condensates of ethylene oxide and propylene oxide
- 5) Dioctyl sodium sulfosuccinate
- 6) Glycerine
- 7) Hydroxylated lecithine
- 8) Methyl glucoside-coconut oil ester
- 9) Oxystearin
- 10) Polyethylene glycol (mean molecular weight 200-6,500)
- 11) Sodium mono-and dimethyl naphthalene sulfonates
- 12) Sodium stearyl fumarate
- 13) Acetylated monoglycerides
- 14) Succinylated monoglycerides
- 15) Monoglyceride citrate

- 16) Ethoxylated mono-and diglycerides
- 17) Polysorbate 60
- 18) Polysorbate 65
- 19) Calcium stearoyl 1-2-lactylate
- 20) Lactic ester of fatty acid
- 21) Lactylated fatty acid ester of glycerol and propylene glycol
- 22) Glycerol-lacto ester of fatty acids
- 23) Polyglycerol ester of fatty acids
- 24) Propylene glycol mono-and diesters of fats and fatty acids
- 25) Propylene glycol alginate
- 26) Oleic acid derived from oil and fatty acid
- 27) Salts of fatty acids
- 28) Synthetic glycerin produced by the Hydrogenolysis of carbohydrates
- 29) Ethyl cellulose
- 30) Hydroxy propyl cellulose
- 31) Methyl ethyl cellulose
- 32) Hydroxy propyl methylcellulose
- 33) Castor oil
- 34) White mineral oil
- 35) petrolatum
- 36) Synthetic isoparaffinic petroleum hydrocarbons
- 37) Odorless light petroleum hydrocarbons
- 38) petroleum wax
- 39) Synthetic petroleum wax
- 40) Food starch-modified
- 41) Modified cottonseed products intended for human consumption
- 42) Dried yeasts
- 43) Bakers yeast glycan

8. 二次的添加物の種類

1) 重合體

- Acrylate-acrylamide resins
- Modified polyacrylamide resins

- Ion-exchange membranes
- Ion-exchange resins
- Molecular sieve resins
- polyvinyl polypyrrolidone
- polyvinyl pyrrolidone

2) 酵素製劑 및 微生物

- Amyloglucosidase derived from *Rhizopus niveus*
- Carbohydrase and cellulase derived from *Aepergillus niger*
- Carbohydrase derived from *Rhizopus oryzae*
- Catalase derived from *Micrococcus lysodeikticus*
- Alpha-Galactosidase derived from *Mortierella vinacea* var
- Milk clotting enzyme
- Candida guilliermondii*
- Candida lipolytica*

3) 溶劑, 潤滑劑 活性劑 및 關聯物質

- Acetone
- 1,3-Butylene glycol
- Ethylene dichloride
- Isopropyl alcohol
- Methyl alcohol residues
- Methylene chloride
- Hexane
- Hydrogenated sperm oil
- Solvent extraction process for citric acid
- Trichloroethylene

4) 特殊用途添加物

- Boiler water additives
- Chemical used in washing or to assist in the lye peeling of fruits and vegetables
- Chemical for controlling micro organisms in cane sugar and beet-sugar mills
- Defoaming agents

Chloropenta fluoroethane
 Combustion product gas
 Dichlorodifluoromethane
 Octafluorocyclobutane
 Sodium methyl sulfate

間接的添加物

1. Substances for use only as Components of Adhesives

- 1) Adhesives
- 2) Pressure-sensitive adhesives

2. Substances for use as Components of Coatings

- 1) Acrylate ester ester Copolymer Coatings
- 2) Hot melt strippable food Coatings
- 3) Parffin (synthetic)
- 4) partial phosphoric acid esters of polyester resins
- 5) poly (Vinyl fluoride) resins
- 6) Resinous and polymeric coatings
- 7) Resinous and polymeric coatings for polyolefin films
- 8) Vinyl acetate/crotonic acid Copolymer
- 9) Vinylidene chloride copolymer coatings for nylon films
- 10) Vinylidene chloride copolymer coatings

for polycarbonate

- 11) Xylene-formaldehyde resins
- 12) Zinc-silicon dioxide matrix coatings

3. Substances for use only as components of paper and paperboard

- 1) Acrylamide-acrylic acid resins
- 2) Alkyl Ketone dimers
- 3) Anti-offset substances
- 4) chelating agents
- 5) Chronium(G III) Complex
- 6) Componeuts of paper and paperboard in contact with aqueous and fatty foods
- 7) Component of paper and paperboard in contact with dry food
- 8) Defoaming agents used in Coatings
- 9) Defoaming agents used in the manufacture of paper and paperboard
- 10) 3, 5-Dimethyl-1, 3, 5, 2H-tetra hydrothiazine-2-thione
- 11) poly-1, 4, 7, 10, 13-pentaaza-15-hydroxy hexadecane
- 12) pulp from reclaimed fiber
- 13) Slimicides
- 14) Sodium nitrate-urea complex
- 15) Tamarind seed Kernel powder

〈次號에繼續〉

여러분의 玉稿를 기다립니다.

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