

## 参考文献

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## 法规文件

卫生部监督局关于委托开展完善食品添加剂  
质量规格标准工作的函

卫监督食便函[2010] 85号

中国疾病预防控制中心:

根据卫生部等9部门《关于加强食品添加剂监督管理工作的通知》(卫监督发[2010]89号),对尚无质量规格标准的食品添加剂,由卫生部会同有关部门指定。

为做好食品添加剂质量规格标准指定工作,现委托你中心营养与食品安全所对现行食品添加剂质量规格标准进行梳理,收集有关部门、协会和企业提出的指定食品添加剂质量规格标准材料,参照国际组织和相关国家的标准,组织相关机构起草标准草案报我局。有关工作进展请及时函告我局。

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