



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 1886.124-2015

National Food Safety Standard -- Food Additives -- Patchouli oil

食品安全国家标准 食品添加剂 广藿香油

(English Translation)

Issued on: September 22, 2015

Implemented on: March 22, 2016

Issued by: National Health and Family Planning Commission of the PRC

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1 Scope

This standard applies to the food additive patchouli oil extracted from the leaves and stems of patchouli herb (*Pogostemon cablin*) grown in southern China by steam distillation.

2.1 Sensory requirements

Sensory requirements shall meet the requirements of Table 1.

Appendix A

Determination of the content of patchouli alcohol

A.1.1 Chromatograph: According to the provisions in Chapter 5 of GB/T 11538-2006

A.1.2 Column: Capillary column.

A.1.3 Detector: Hydrogen flame ionization detector.

A.2 Determination method

Area normalization method: Determine the content according to 10.4 in GB/T 11538-2006.

A.3 Repeatability and result presentation

According to the provisions of 11.4 in GB/T 11538-2006.

The gas chromatogram of patchouli oil for food additives (area normalization method) is as shown in Appendix B.

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