



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

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National food safety standard - Food additive - Eugenol

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1 Scope

This standard applies to food additives eugenol, which is prepared by chemical isolation, using clove basil oil and bay leaf oil as raw materials AND by chemical synthesis, using guaiacol and allyl chloride as raw materials.

2 Chemical name, molecular formula, structural formula, relative molecular mass

2.1 Chemical name

4-allyl-2-methoxyphenol

2.2 Molecular formula

C₁₀H₁₂O₂

2.4 Relative molecular mass

164.20 (according to 2018 international relative atomic mass)

3.1 Sensory requirements

Sensory requirements shall meet the requirements of Table 1.

Appendix A Determination of eugenol content

A.1 Instruments and equipment A.1.1 Chromatograph: According to the provisions of Chapter 5 in 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 result and representation It is carried out, in accordance with the provisions in 11.4 of GB/T 11538-2006.

See Appendix B, for gas chromatogram (area normalization method) of food additive eugenol.

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