

ICS 67.220.20

CCS X 40



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

**GB 1886.133-2015**

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**National Food Safety Standard -- Food Additives -- Dates  
tincture**

食品安全国家标准 食品添加剂 枣子酊

**(English Translation)**

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## 1 Scope

This standard applies to edible ethanol solution and dates as raw material extraction prepared food additive dates tincture.

### 2.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods Red-brown color A thick, clear liquid state the sample was placed in a cuvette, were visually observed Distinctive sweet aroma of dates, the same smell, no burning smell GB/T 14454.2 a storage shelf life dates tincture in a small amount of suspended solids, but does not affect use.

### 2.2 Physical indicators

Physical and chemical indicators should be consistent with the provisions of Table 2.

Table 2. Physical and chemical indicators

Item Index Test Method the relative density (25 °C/25 °C) D standard  $\pm 0.008$  GB/T 11540 the refractive index of a (20 °C) n standard  $\pm 0.005$  GB/T 14454.4 Brix  $\geq 35.0$  Appendix A A.1 the precipitate (volume ratio) /%  $\leq 3.0$  Appendix A A.2 Ethanol content (by volume)/16.0% to 20.0 Appendix A A.3 Heavy metals (Pb)/(mg/kg)  $\leq 10.0$  GB 5009.74 Arsenic (As)/(mg/kg)  $\leq 3.0$  GB 5009.11 or GB 5009.76 of a deep color, impossible to measure the refractive index of the dates tincture exempt measured refractive index.

#### Appendix A

##### Testing method

Brix measurement A.1 Hand-type sugar meter read directly Brix.

A.2 Determination of the precipitate A.2.1 Instruments and Equipment A.2.1.1 10mL stoppered graduated conical centrifuge tube (0.1mL with sub-scale).

A.2.1.2 test tube rack.

A.2.1.3 thermostat ( $25\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$ ).

A.2.2 Analysis step

The sample was shaken, poured carefully into two 10mL centrifuge tube with a stopper, respectively, followed by capillary dropper drops to the surface just before the 10mL scale, from mouth stuffed with ground stopper, placed in a test tube rack, in  $25\text{ }^{\circ}\text{C} \pm 1\text{ }^{\circ}\text{C}$  thermostat, the stationary 24h. Read volume precipitates Then averaged.

A.2.3 Calculation Results Precipitate volume ratio phi, according to equation (A.1) Calculated.

phi =

$10 \times 100\%$

Where.

--- Volume of the V precipitates in milliliters (mL of);

10 --- sample volume in milliliters (mL).

Parallel test allowable difference  $\leq 5\%$ .

A.3 Determination of ethanol content A.3.1 Instruments and Equipment A.3.1.1 250mL distillation apparatus.

A.3.1.2 100mL graduated cylinder.

A.3.1.3  $100\text{ }^{\circ}\text{C}$  thermometer.

A.3.1.4 alcohol tables.

A.3.2 Analysis step

Samples were taken and the amount of water (GB/T 6682) each 100mL to 250mL distillation flask, heating and control distillation rate of the distillate Between 3mL/min ~ 4mL/min. When the distillate reached 100mL, heating was stopped, and immediately remove the cylinder. Then alcohol test table the amount of distillate degree, Measure the temperature with a thermometer, and then converted into ethanol content at  $20\text{ }^{\circ}\text{C}$ .