



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

GB 1886.140-2015

**National Food Safety Standard -- Food Additives -- Star anise
oil**

食品安全国家标准 食品添加剂 八角茴香油

(English Translation)

Issued on: September 22, 2015

Implemented on: March 22, 2016

**Issued by: National Health and Family Planning Commission of the
People's Republic of China**

Table of Contents

1 Scope...	3
2 Technical requirements...	3
Annex A Determination of characteristic component content...	4
Annex B Gas chromatogram of food additive star anise oil...	5

1 Scope

This Standard is applicable to food additive - star anise oil, extracted from the fruits and leaves-branches of the octagonal tree (*Illicium verum* Hook. F.) in southern China by using steam distillation.

2.1 Sensory requirements

Sensory requirements shall comply with the provisions of Table 1.

2.2 Physical and chemical indicators

Physical and chemical indicators shall comply with the provisions of Table 2.

Annex A

Determination of characteristic component content

A.1.1 Chromatograph: according to the provisions of Clause 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: Determine the content according to 10.4 of GB/T 11538-2006.

A.3 Repeatability and result presentation

Carry out according to 11.4 of GB/T 11538-2006.

See Annex B for gas chromatogram of food additive star anise oil (area normalization method).

.....