

CCS X 40



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

GB 1886.198-2016

National Food Safety Standard -- Food Additives - α -terpilenol

食品安全国家标准 食品添加剂 α -松油醇

(English Translation)

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

2.1 Chemical Name

2.3 Formula

1 Scope

This standard applies to food additives pinene alpha- terpineol prepared by chemical reactions.

2.1 Chemical Name

P-1-en-8-ol Lv Bangladesh Formula 2.2 C₁₀H₁₈O

2.3 Formula

terpineol alpha- beta- gamma- terpineol (Volume fraction) ethanol 1mL pilot or Full sample was dissolved 4mL60% (volume fraction Number) ethanol 1mL sample was dissolved in 8mL or more full Volume of 50% (volume fraction) ethanol GB/T 14455.3 terpineol alpha] content, w /% >= 96.0 96.0 (alpha-, beta-, gamma- terpineol sum alcohol content) in Appendix A Refractive index (20 °C) 1.482 ~ 1.485 GB/T 14454.4 Relative density (25 °C/25 °C) 0.930 ~ 0.936 GB/T 11540 Optical rotation (20 °C) -35 ° ~ -15 ° -0 ° 10 ' ~ 0 ° 10' GB/T 14454.5 Appendix A Determination terpineol content alpha-A.1 instruments and equipment A.1.1 Chromatography. in GB/T 11538-2006 specified in Chapter 5.

A.1.2 Column. capillary column.

A.1.3 Detector. hydrogen flame ionization detector.

A.2 Determination

Area normalization method. Press the GB/T 11538-2006 Determination 10.4.

A.3 repeatability and results are expressed 11538-2006 carried out in accordance with the provisions of 11.4 GB/T , should meet the requirements.

Food additives alpha- terpineol gas chromatogram and operating conditions see Appendix B.

Appendix B

Food Additives alpha- terpineol GC operating conditions and FIG.

(Area normalization method) B.1 food additives alpha- terpineol gas chromatogram Food additives alpha- terpineol gas chromatography is shown in Figure B.1 and B.2.

FIG B.1 (alpha- terpineol content 96%) GC-terpineol alpha] FIG food additives

Description.

- 1 --- beta- terpineol;
- 2 --- alpha- terpineol;
- 3 --- gamma- terpineol.

Figure B.2 terpineol alpha] Food Additives (alpha-, beta-, gamma- terpineol sum alcohol content 96%) GC FIG.

B.2 operating conditions B.2.1 Column. capillary column, length 50m, internal diameter 0.32mm.

B.2.2 stationary phase. (5% phenyl) - methyl polysiloxane.

B.2.3 film thickness. 0.25 μ m.

B.2.4 chromatographic oven temperature. 130 °C thermostat 7min, then linear temperature programmed from 130 °C to 190 °C, a rate of 10 °C/min, and finally Temperature 190 deg.] C 15min.

B.2.5 Inlet temperature. 250 °C.

B.2.6 detector temperature. 250 °C.

B.2.7 Detector. hydrogen flame ionization detector.

B.2.8 Carrier gas. nitrogen.

B.2.9 before the column pressure. 60kPa.

B.2.10 Injection volume. 0.2 μ L.

B.2.11 split ratio. 100.1.