



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

GB 1886.269-2016

**National Food Safety Standard -- Food Additives -- Yellow
Mustard Extract**

食品安全国家标准 食品添加剂 黄芥末提取物

(English Translation)

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1 Scope

This standard applies to seeds food additive prepared yellow mustard extract from mustard (*Brassicasp.*) Was (Huang Jie by steam distillation End of oil).

2.1 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Colorless to pale yellow color Liquid state the sample was placed in a cuvette, were visually observed Spicy aroma, flavor spikes GB/T 14454.2

2.2 Physical and Chemical Indicators

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

Table 2. Physical and chemical indicators

Item Index Test Method Relative density (25 °C/25 °C) 1.008 ~ 1.019 GB/T 11540
Refractive index (20 °C) 1.524 ~ 1.534 GB/T 14454.4 Alkenyl isothiocyanate isopropyl ester content, w /% ≥ 93 Appendix A Appendix A Determination of the content of isopropyl allyl thiocyanate 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.

Yellow mustard extract food additives (mustard oil), and the operating conditions of the gas

chromatogram see Appendix B.

Appendix B

Yellow mustard extract food additives (mustard oil), and the operating conditions of gas chromatography in FIG.

(Area normalization method) B.1 mustard extract food additives (mustard oil) gas chromatogram Yellow mustard extract food additives (mustard oil) by gas chromatography is shown in Figure B.1.

Description.

1 --- allyl isothiocyanate;

2 --- allyl isothiocyanate.

Figure B.1 mustard extract food additives (mustard oil) gas chromatogram

B.2 operating conditions B.2.1 Column. capillary column, length 30m, 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. 40 °C temperature 1min, followed by a linear temperature programmed from 40 °C to 70 °C, rate of 5 °C/min; thermostated at 70 deg.] C 1min, then linear temperature programmed from 70 deg.] C to 235 °C, a rate of 8 °C/min; final temperature 235 deg.] C in 2min.

B.2.5 Inlet temperature. 210 °C.

B.2.6 Detector temperature. 300 °C.

B.2.7 Detector. hydrogen flame ionization detector.

B.2.8 Carrier gas. nitrogen.