



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

GB 1886.270-2016

**National Food Safety Standard -- Food Additives -- Tea Tree Oil
(also called Melaleuca Alternifolia Oil)**

食品安全国家标准 食品添加剂 茶树油(又名互叶白千层油)

(English Translation)

Issued on: August 31, 2016

Implemented on: January 1, 2017

**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

1 Scope

This Standard is applicable to the food additive tea tree oil (also known as melaleuca alternifolia oil) that is prepared from the leaves and twigs of

Melaleuca alternifolia by steam distillation method.

2.1 Sensory requirements

The sensory requirements shall meet the requirements in Table 1.

Annex A

Determination of characteristic component content

A.1.1 Chromatograph: according to the provisions in Clause 5 of 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 and result expression

In accordance with 11.4 in GB/T 11538-2006, which shall meet the requirements.

See Annex B for gas chromatogram and operating conditions of food additive tea tree oil.

.....