



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

GB 1886.274-2016

**National Food Safety Standard -- Food Additives --
Chrysanthemum Oil**

食品安全国家标准 食品添加剂 杭白菊花油

(English Translation)

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1 Scope

This standard applies to steam distillation from Chrysanthemum (*Dendranthemamorifolium* or *Chrysanthemummorifoli-um*) flowers prepared food additive Chrysanthemum flower oil.

2.1 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Green yellow to light brown color Liquid state the sample was placed in a cuvette, were visually observed Chrysanthemum flower aroma characteristic aroma GB/T 14454.2

2.2 Physical and Chemical Indicators

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

Note: Food additives Chrysanthemum flower oil gas chromatography and the operating conditions of FIG see Appendix A.

Table 2. Physical and chemical indicators

Item Index Test Method Relative density (25 °C/25 °C) 0.936 ~ 1.000 GB/T 11540
 Refractive index (20 °C) 1.490 ~ 1.523 GB/T 14454.4 Miscibility of (20 °C) 1 volume of the sample is miscible in 3 volumes of 95% (by volume Score) in ethanol, a clear solution GB/T 14455.3 Acid number (as KOH)/(mg/g) ≤ 50 GB/T 14455.5 Ester value (as KOH)/(mg/g) ≥ 50 GB/T 14455.6 Appendix A Food additives Chrysanthemum flower oil gas chromatography and the operating conditions of FIG.

(Area normalization method) A.1 food additives chrysanthemum flower oil gas chromatogram Food additives Chrysanthemum flower oil gas chromatogram shown in Figure A.1.

Description.

- 1 --- camphor;
- 2 --- ISO BORNYL;
- 3 --- alpha- terpineol;
- 4 --- bornyl acetate;
- 5 --- alpha- curcumene;
- . 6 methyl-5- (1,5-dimethyl-4-hexenyl) -1,3-cyclohexadiene.

Figure A.1 Food additives chrysanthemum flower oil gas chromatogram

A.2 operating conditions A.2.1 Column. capillary column, length 30m, an inner diameter of about 0.32mm.

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

A.2.3 film thickness. 0.25 μ m.

A.2.4 Chromatography oven temperature. 60 deg.] C from linear temperature programmed to 250 °C, a rate of 2.5 °C/min, and finally at 250 °C with in 15min.

A.2.5 Inlet temperature. 250 °C.

A.2.6 Detector temperature. 280 °C.

A.2.7 Detector. hydrogen flame ionization detector.

A.2.8 Carrier gas. nitrogen.

A.2.9 carrier gas flow rate. 1mL/min.

A.2.10 injection volume. 0.2 μ L.

A.2.11 split ratio. 100.1.