



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

GB 1886.276-2016

**National Food Safety Standard -- Food Additives -- Blanco Leaf
Oil**

食品安全国家标准 食品添加剂 白兰叶油

(English Translation)

Issued on: August 31, 2016

Implemented on: January 1, 2017

Issued by: National Health and Family Planning Commission

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1 Scope

This standard applies to the system by steam distillation from the Magnoliaceae Bai Lan (*Michelia alba*) obtained in leaves of fresh food additive Bai Lan Leaf oil.

2.1 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Pale yellow to yellow-green color Liquid state the sample was placed in a cuvette, were visually observed GB aroma characteristic aroma Bai Lan leaf/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 (20 °C/20 °C) 0.850 ~ 0.900 GB/T 11540
 Refractive index (20 °C) 1.455 ~ 1.480 GB/T 14454.4 Optical rotation (20 °C) -16 ° ~ -7 °
 GB/T 14454.5 Miscibility of (20 °C) 1 volume of the sample is miscible in 3 volumes of 70%
 (by volume Score) in ethanol, a clear solution GB/T 14455.3 Acid number (as KOH)/(mg/g)
 ≤ 5 GB/T 14455.5 Linalool content, w /% ≥ 70 Appendix A Appendix A Determination of
 linalool content 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 Bai Lan leaf oil gas chromatography and the operating conditions of FIG see Appendix B.

Appendix B

Food additives Bai Lan leaf oil gas chromatography and the operating conditions of FIG.

(Area normalization method) B.1 food additives leaves the Gas Chromatography FIG Bai Lan Food additives Bai Lan leaf oil gas chromatography is shown in Figure B.1.

Description.

- 1 --- trans -beta- ocimene;
- 2 --- cis -beta- ocimene;
- 3 --- linalool;
- 4 --- beta--elemene;
- 5 --- trans -beta- caryophyllene;
- 6 --- alpha- caryophyllene;
- 7 --- gamma- cadinene;
- 8 --- beta- ethylenically Cnidium;
- 9 --- alpha- Cnidium alkenyl;
- 10 --- delta- cadinene;
- nerol. 11;
- 12 --- geraniol;
- 13 is --- caryophyllene oxide;
- 14 --- methyl eugenol;
- 15 --- nerolidol;
- 16 --- hexanoic acid phenethyl ester;
- 17 --- alpha- cadinol;
- 18 is --- methyl iso-eugenol.

Figure B.1 food additives leaves the Gas Chromatography FIG Bai Lan

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

B.2.2 stationary phase. polyethylene glycol 20000.

B.2.3 film thickness. 0.50 μ m.

B.2.4 chromatographic oven temperature. 80 °C thermostat 8min, then linear temperature programmed from 80 deg.] C to 100 °C, a rate of 2 °C/min; 100 °C thermostat 8min, then deg.] C from 100 to 200 °C, a rate of 5 °C/min, 200 °C thermostat 10min; and from 200 °C to 220 °C, a rate of 10 °C/min, Finally, at 220 deg.] C thermostat 8min.

B.2.5 Inlet temperature. 250 °C.

B.2.6 Detector temperature. 280 °C.

B.2.7 Detector. hydrogen flame ionization detector.

B.2.8 Carrier gas. nitrogen.

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

B.2.10 Injection volume. about 0.2 μ L.

B.2.11 split ratio. 80.1.