



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

GB 1886.277-2016

**National Food Safety Standard -- Food Additives -- Aglaia
Odorata Flower Oil**

食品安全国家标准 食品添加剂 树兰花油

(English Translation)

Issued on: August 31, 2016

Implemented on: January 1, 2017

Issued by: National Health and Family Planning Commission

Table of Contents

- 1 Scope
- 2 Technical Requirements
 - 2.1 Sensory requirements
 - 2.2 Physical and Chemical Indicators

1 Scope

This standard applies to food additives Aglaia by steam distillation from fresh or dry Aglaia (Aglaiaodorata) prepared in flowers Flower oil.

2.1 Sensory requirements

Sensory requirements shall comply with the requirements in Table 1.

Table 1 Sensory requirements

Project requires test methods Color status Light brown to brown liquid the sample was placed in a cuvette, were visually observed GB certain characteristic aroma aroma orchid tree/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 Tree Orchid oil gas chromatography and the operating conditions of FIG see Appendix A.

Table 2. Physical and chemical indicators

Item Index Test Method Relative density (20 °C/20 °C) 0.896 ~ 0.962 GB/T 11540
 Refractive index (20 °C) 1.470 ~ 1.508 GB/T 14454.4 Optical rotation (20 °C) -15 ° ~ -4 °
 GB/T 14454.5 Miscibility of (20 °C) 1 volume of the sample is miscible in 3 volumes of 95%
 (volume fraction) Ethanol, a clear solution GB/T 14455.3 Acid number (as KOH)/(mg/g) ≤
 60 GB/T 14455.5 Ester value (as KOH)/(mg/g) ≥ 8 GB/T 14455.6 Appendix A Food
 Additive Tree Orchid oil gas chromatography and the operating conditions of FIG.

(Area normalization method) A.1 food additives tree oil gas chromatography FIG orchids
 Food Additive Tree Orchid oil gas chromatogram shown in Figure A.1.

Description.

1 --- Cuba alkenyl;

- 2 --- beta- caryophyllene;
- 3 --- alpha- caryophyllene;
- 4 --- linolenic acid methyl ester;
- 5 --- flax ethyl.

Figure A.1 food additives tree oil gas chromatography FIG orchids

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 20min at constant 250 °C.

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.