

ICS 71.100.60

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

GB 1886.35-2015

Replacing GB/T 11424-2008

**National Food Safety Standard -- Food Additives -- Oil of Litsea
cubeba**

食品安全国家标准 食品添加剂 山苍子油

(English Translation)

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Table of Contents

- Foreword
- 1 Scope
- 2 Technical Requirements
 - 2.1 Sensory requirements
 - 2.2 Physical indicators

Foreword

This standard replaces GB/T 11424-2008 "cubeba (refined) oil" in the section on Food Additives.

This standard compared with GB/T 11424-2008, the main changes are as follows.

--- Standard name was changed to "national food safety standards for food additives cubeba oil." National Food Safety Standard Food Additives cubeba oil

1 Scope

This standard applies to fresh fruit by steam distillation, extracted from Litsea (LitseacubebaPers.) Food additives Litsea Oil.

2.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods Color light yellow to yellow Flowing liquid state the sample was placed in a cuvette, were visually observed Citral aroma similar characteristic aroma GB/T 14454.2

2.2 Physical indicators

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

Table 2. Physical and chemical indicators

Item Index Test Method the relative density (20 °C/20 °C) 0.880 ~ 0.905 GB/T 11540
Refractive index (20 °C) 1.4800 ~ 1.4900 GB/T 14454.4 Optical rotation (20 °C) 3 ° ~ 12 °
GB/T 14454.5 Miscibility (20 °C) 1 volume of the sample is miscible in 3 volumes of 90%
(body Fraction) ethanol as a clear solution GB/T 14455.3 Citral (neral geraniol) content, w

/% >= 66.0 Appendix A

NOTE: Litsea oil because it contains a lot of citral in the air easily spontaneous combustion after drying.

Appendix A

Determination of citral content A.1 instruments and equipment A.1.1 chromatograph.
According to GB/T 11538-2006 provisions in Chapter 5.

A.1.2 Column. capillary column.

A.1.3 Detector. Hydrogen flame ionization detector.

A.2 Determination

Area normalization method. According to GB/T 11538-2006 10.4 Determination.

A.3 repeatability and results are shown According to GB/T 11538-2006 provisions in 11.4, shall comply with the requirements.

Food Additives cubeba oil gas chromatogram (area normalization method) See Appendix B.

Appendix B

Food Additives cubeba oil gas chromatogram (Area normalization method) B.1 food additives cubeba oil gas chromatogram Food Additives cubeba oil and gas chromatography is shown in Figure B.1.

Explanation.

1 --- alpha- pinene;

2 --- limonene;

3 --- 1,8 cineole;

4 --- methyl-2-hexyl-6-one;

5 --- citronellal;

6 --- linalool;

7 --- neral;

8 --- geranial;

. 9 --- citronellol;

10 --- neroli;

. 11 --- geraniol.

Figure B.1 food additives cubeba oil gas chromatogram

B.2 operating conditions B.2.1 Column. capillary column length 30m, an inner diameter of 0.25mm.

B.2.2 stationary phase. polyethylene glycol.

B.2.3 film thickness. 0.25 μ m.

B.2.4 chromatography oven temperature. linear temperature programmed from 70 °C ~ 250 °C, the rate of 2 °C/min.

B.2.5 Inlet temperature. 250 °C.

B.2.6 detector temperature. 250 °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 0.3 μ L.

B.2.11 Split ratio. 100.1.

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