



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

GB 1886.38-2015

**National Food Safety Standard -- Food Additives -- Oil of
lavender**

食品安全国家标准 食品添加剂 薰衣草油

(English Translation)

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Foreword

This Standard replaces the part of food additives in GB/T 12653-2008 "Oil of lavender China".

Compared with GB/T 12653-2008, the main changes in this Standard are as follows:

- modified the standard's name to "National Food Safety Standard - Food Additives - Oil of lavender".
- National Food Safety Standard -
- Food Additives - Oil of lavender

1 Scope

This Standard applies to the food additive lavender oil that is extracted from the flowering part of Chinese lavender (*Lavandula angustifolia* Mill.) by steam distillation.

2.1 Sensory requirements

The sensory requirements shall meet the requirements in Table 1.

Annex A

Determination of characteristic component content

A.1 Instruments and equipment

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.

See Annex B for gas chromatogram (area normalization method) of food additive, oil of lavender.

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