



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

GB 1886.48-2015

National Food Safety Standard -- Food Additives -- Oil of rose

食品安全国家标准 食品添加剂 玫瑰油

(English Translation)

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1 Scope

This Standard is applicable to food additive - oil of rose, which is extracted through steam distillation method from the flowers and flower buds of Chinese Kushui rose (*Rosa sertata* x *Rosa rugosa*).

2.1 Sensory Requirements

Sensory requirements shall comply with the stipulations in Table 1.

Appendix A

Determination of Characteristic Component Content

A.1 Instruments and Equipment

A.1.1 Chromatograph: comply with the stipulations of Chapter 5 in 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 in accordance with 10.4 in GB/T 11538-2006.

A.3 Repeatability and Result Expression

Comply with the stipulations of 11.4 in GB/T 11538-2006.

Please refer to Appendix B for the gas chromatogram of food additive - oil of rose (area normalization method).

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