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

GB 29984-2013

**Food additive -- Tetrahydrolinalool
(English Translation)**

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Table of Contents

- 1 Scope
- 2 Chemical name, molecular formula, molecular mass and structural formula
 - 2.1 Chemical Name
 - 2.3 Formula
 - 2.4 Relative molecular mass
- 3 Technical requirements
 - 3.1 Sensory requirements
 - 3.2 Physical and Chemical Indicators

1 Scope

This standard applies to the acetone and acetylene for raw materials of food additives tetrahydro linalool.

2.1 Chemical Name

3,7-dimethyl-3-octanol Formula 2.2 C₁₀H₂₂O

2.4 Relative molecular mass

158.28 (according to 2007 international relative atomic mass)

3.1 Sensory requirements

Sensory requirements shall comply with the requirements of Table 1.

Table 1 Sensory requirements

Project requires test methods the sample was placed in a colorless color colorimetric tube, were visually observed Liquid state Floral aroma remarkable aroma GB/T 14454.2

3.2 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 Solubility (25 °C) 1 mL sample soluble in 2 mL70% (volume fraction) ethanol GB/T 14455.3 Tetrahydro linalool content, w /% >= 98.0 Appendix A Refractive index (20 °C) 1.431 ~ 1.435 GB/T 14454.4 the relative density (25 °C/25 °C)

0.823 ~ 0.829 GB/T 11540 Appendix A Determination tetrahydro linalool 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 Tetrahydrolinalool gas chromatograph (area normalization method) See Appendix B.

Appendix B

Food additive gas chromatogram Tetrahydrolinalool (Area normalization method) B.1 food additive gas chromatogram Tetrahydrolinalool

Figure B.1.

Figure B.1 food additives Tetrahydrolinalool gas chromatogram

B.2 operating conditions B.2.1 Column. capillary column, length 50 m, an inner diameter of 0.32 mm.

B.2.2 stationary phase. 5% phenyl methyl polysiloxane.

B.2.3 film thickness. 0.33 μm .

B.2.4 chromatography oven temperature. 100 °C constant temperature.

B.2.5 Inlet temperature. 240 °C.

B.2.6 detector temperature. 300 °C.

B.2.7 Detector. Hydrogen flame ionization detector.

B.2.8 carrier gas. nitrogen.

Before B.2.9 column pressure. 0.12 MPa.

B.2.10 Injection volume. 0.2 μL .

B.2.11 split ratio. 80?1.