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

GB/T 15068-2008

Replacing GB/T 15068-1994

Oil of star anise

八角茴香(精)油

(English Translation)

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Foreword

This revised standard adopts ISO 11016:1999 "Chinese star anise oil." And ISO 11016:1999 as compared to the main technical differences as follows.

- Remove the ISO 11016:1999 sampling methods;
- Test Methods "Common test methods for spices of" national standards;
- ISO 11016:1999 as specified in the relative density (20 °C/20 °C) ρ_{20}^{20} 0.979 ~ 0.985, 0.975 ~ 0.992 of the standard;
- ISO 11016. specified refractive index of 1999 (20 °C) n_D^{20} 1.5530 ~ 1.5560, this standard is 1.5525 ~ 1.5600;
- The ISO 11016. 4.9 Content of this standard 1999 as Annex B (informative);
- Increased inspection rules;
- For signs, packaging, transportation, storage and shelf life of the contents of specific provisions.

This standard replaces GB/T 15068-1994 "star anise oil." this standard compared with GB/T 15068-1994, the main changes are. increasing the representation and Appendix B characteristic component content range.

This standard Annex A, Annex B is informative appendix.

The standard proposed by China National Light Industry Council.

This standard by the National Standardization Technical Committee of Fragrance Flavor and Cosmetic.

This standard was drafted. People's Republic of China Guangxi Exit Inspection and Quarantine, Shanghai Institute of spices, flavors include Fangchenggang City Shuangfeng Limited, Guangxi Wanshan spices limited liability company.

1 Scope

This standard specifies the requirements of star anise (refined) oil, test methods, inspection rules and signs, packaging, transportation, storage and shelf life.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 11538-2006 oils by capillary column gas chromatography - General method (ISO 7609. 1985, IDT) GB/T 11540 Determination of relative density of spices (GB/T 11540-2008, ISO 279:1998, MOD) GB/T 14454.2 spice aroma evaluation method GB/T 14454.4 spices refractive index measurement (GB/T 14454.4-2008, ISO 280:1998, MOD) GB/T 14454.5 Determination of spices optical rotation (GB/T 14454.5-2008, ISO 592:1998, MOD) GB/T 14454.7 Determination of spices freezing point (GB/T 14454.7-2008, ISO 1041. 1973, MOD) GB/T 14455.3 spices dissolved in ethanol (mixed) to assess the degree (GB/T 14455.3-2008, ISO 875:1999, MOD)

3 Terms and Definitions

The following terms and definitions apply to this standard.

Essential oils.

4 Requirements

4.1. colorless to pale yellow clear liquid or solidified body.

4.2

Odor. characteristic aroma of anise brain.

4.3

Relative density (20 °C/20 °C). 0.975 ~ 0.992.

4.4

Refractive index (20 °C). 1.5525 ~ 1.5600.

4.5

Optical rotation (20 °C). - 2 ° ~ + 2 °.

4.6

miscibility (20 °C). 1 volume of the sample is miscible in 3 volumes of 90% (volume fraction) ethanol as a clear solution.

4.7

Freezing Point. ≥ 15.0 °C.

4.8

Characteristics component content (GC). Table 1.

Table 1 Characteristics of Component Content

Characteristic component content /% Tarragon brain ≤ 8.0 Cis-anethole ≤ 0.5 Anise aldehyde ≤ 1.0 Trans-anethole ≥ 87.0