



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

GB/T 21171-2018

Technical terms of fragrances and flavors

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard replaces GB/T 21171-2007 "Technical terms of fragrances and flavors". As compared with GB/T 21171-2007, the main technical changes are as follows:

- DELETE 15 terms and their definitions, namely: semi-synthetic fragrances (see 2.5.1 of 2007 version), fully-synthetic fragrances (see 2.5.2 of 2007 version), daily fragrance ingredients (see 3.1.1 of 2007 version), daily fragrance solvent (see 3.1.2.1 of 2007 version), daily fragrance carrier (see 3.1.2.2 of 2007 version), aroma substance (see 3.2.1 of 2007 version), natural equivalent aroma substance (see 3.2.1.2 of 2007 version), artificial aroma substances (see 3.2.1.3 of 2007 version), flavor synergists (see 3.2.2 of 2007 version), adjuncts for flavorings (see 3.2.4 of 2007 version), artificial flavorings (see 3.3.5 of 2007 version), reconstituted xxxx flavorings (see 3.3.6 of 2007 version), enhanced flavorings (see 3.3.7 of 2007 version), salty flavorings (see 3.3.9 of 2007 version), other flavorings (see 3.5 of the 2007 version);
- MODIFY 2 terms, namely, oleoresin (see 2.2.1; 2.1.2.1 of 2007 version),

cold-pressed essential oil (see 3.2.2.1.2; 2.3.1.2 of 2007 version);

- MODIFY the English equivalent of 9 terms, namely: essential oil of fruit juice (see 3.2.2.1.3; 2.3.1.3 of 2007 version), aromatic water (see 3.2.2.7; 2.3.7 of 2007 version), feed flavorings (see 4.3.2; 3.3.2 of 2007 version), flavorings contacted with oral cavity and lips (see 4.3.3; 3.3.3 of 2007 version), liquid fragrance compound and flavorings (see 4.5; 3.6 of 2007 version), oil-soluble liquid fragrance compound and flavorings (see 4.5.1;

3.6.1 of 2007 version), water-soluble liquid fragrance compound and flavorings (see 4.5.2; 3.6.2 of 2007 version), emulsified fragrance compound and flavorings (see 4.7; 3.7 of 2007 version), paste fragrance compound and flavorings (see 4.8; 3.9 of 2007 version);

- MODIFY 13 terms and their definitions, namely: dry-distilled essential oil (see 3.2.2.1.4; 2.3.3.5 of 2007 version), terpeneless essential oil (see 3.2.2.3.1; 2.3.3.1 of 2007 version), terpenes (see 3.2.2.8; 2.3.8 of 2007 version); tincture and infusion (see 3.2.3.2; 2.4.1 of 2007 version), extracted oleoresin (see 3.2.3.7; 2.4.2.5 of 2007 version), natural flavoring substance (see 3.2.4; 3.2.1.1 of 2007 version), natural flavoring complex (see 3.2.5;

3.2.3 of 2007 version), thermal process flavorings (see 3.5; 3.3.8 of 2007 version), smoke flavorings (see 3.6; 3.3.10 of 2007 version), natural food flavorings (see 4.3.4; 3.3.4 of 2007 version), solid fragrance compound and flavorings (see 4.6; 3.8 of 2007 version), blended solid fragrance compound

Technical terms of fragrances and flavors

1 Scope

This standard defines the terms of natural raw materials, spices, fragrances and blending.

This standard applies to normalizing the terms of flavor and fragrance industry.

2 Terms of natural raw materials

2.1

Natural raw material

Raw materials derived from plants, animals or microorganisms, including products as obtained from such raw materials by physical methods, enzymatic methods, microbial processing or conventional preparation processes (e.g., extraction, distillation, heating, baking, fermentation).

Note: It may have additional requirements for other aspects of activity.

2.2

Exudate

Natural raw material (2.1) as secreted by plants.

2.2.1

Oleoresin

An exudate (2.2) which consists mainly of volatiles and resinous materials.

Note 1: For example, pine oleoresin, gurjum.

Note 2: Naturally exuded oleoresin is different from extracted oleoresin

(3.2.3.7).

2.2.1.1

Balsam

A kind of oleoresin (2.2.1). It is characterized by the presence of benzoic

Note 1: It is a general term for natural fragrance and flavor ingredient

[including derivatives of natural raw materials (resin-like materials, volatile products, extracted products)] and synthetic fragrance and flavor ingredient.

Note 2: According to the use, it may be divided into two categories: fragrance ingredient and flavor ingredient.

3.2

Natural fragrance and flavor ingredient; natural fragrance and flavor material

The fragrance and flavor ingredient as obtained through processing the raw

materials of plants, animal, or microorganism as raw materials by a physical method, an enzymatic method, a microbial method or a conventional food processing method.

3.2.1

Derivatives of natural raw materials: resinous materials

3.2.1.1

Resin

The product obtained after removing the volatile component as completely as possible from the oleoresin (2.2.1).

3.2.2

Derivatives of natural raw materials: volatile products

3.2.2.1

Essential oil

A product obtained from a plant-derived natural raw material (2.1) by any of the following methods:

- Water vapor distillation;
- The exocarp of citrus fruits as processed by mechanical methods;
- Dry distillation.

It is obtained by physically separating the aqueous phase.

Note 1: Essential oils can be physically treated (e.g., filtered, decanted, centrifuged), without significantly changing their composition.

3.2.2.2.1

Rectified essential oil

Essential oil (3.2.2.1) that has been fractionated in order to change the content and/or color of certain components.

Note: For example, rectified mint essential oil.

3.2.2.2.2

Post-treated essential oil