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

GB/T 22266-2008

Curry powder

咖喱粉

(English Translation)

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Foreword

This standard is identical with ISO 2253:1999 "curry powder Specifications" (in English).
This standard is equivalent translation ISO 2253:1999.

For ease of use, this standard made the following editorial changes.

- a) "this International Standard" be replaced by this standard;
- b) use a decimal point instead of a decimal comma " , " . " , " ;
- c) The ISO 2253:1999 3.2 3.3 and 3.2 of the standard consolidation costs;
- d) ISO 2253:1999 of 3.4, 3.5, respectively, corresponding to 3.3 and 3.4 of this standard.

The Standard Appendix A and Appendix B are normative.

The standard proposed by China Federation of Supply and Marketing Cooperatives.

The standard by the China Federation of Supply and Marketing Cooperatives Nanjing Institute of comprehensive utilization of wild plants.

This standard was drafted. China Federation of Supply and Marketing Cooperatives Nanjing Institute of comprehensive utilization of wild plants.

1 Scope

This standard specifies the food seasoning curry technical requirements, test methods, packaging and identification.

This standard applies to curry quality assessment and trade.

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 12729.1 Spices and condiments Name (GB/T 12729.1-2008, ISO 676:1995, NEQ)
GB/T 12729.2 Spices and condiments sampling method (GB/T 12729.2-2008, ISO 948. 1980, NEQ) GB/T 12729.6 Determination of spices and condiments moisture content (distillation) (GB/T 12729.6-2008, ISO 939.

1980, NEQ)

GB/T 12729.7 Spices and condiments - Determination of total ash (GB/T 12729.7-2008, ISO 928:1997, NEQ) GB/T 12729.9 Spices and condiments - Determination of acid insoluble ash (GB/T 12729.9-2008, ISO 930:1997, MOD) GB/T 12729.13 Spices and condiments - Determination of filth (GB/T 12729.13-2008, ISO 1208. 1982, MOD) ISO 6571 Spices, condiments and herbs - Determination of volatile oil content (distillation)

3.1 Characteristics and composition

3.1.1

curry powder should be made clean, dry, and well-spice seasoning threshed, after mixing the resulting product; listed in GB/T 12729.1 any spices and condiments can be used as raw material for the production of curry powder.

3.1.2

proportion of curry powder spices and condiments of not less than 85% (mass fraction), curry powder spices and condiments should Comply with relevant national standards.

3.1.3

curry powder may contain food starch (whose characteristic is to be noted), the determination by the method specified in Appendix A; may also contain salt, it contains Determination of the amount in accordance with Annex B, not exceed 5% (mass fraction). Curry powder can not be added artificial coloring.

3.2 Smell, taste

Curry powder should have a unique fresh, clean and odor-; and can not smell moldy, rotten smell. Curry powder should not contain insects Dead insects and insect fragments excreta.

According to the provisions of GB/T 12729.13 on dirt curry powder were measured.

3.3 Free of coarse particles

Curry powder should not be allowed coarse particles should reach the fineness corresponding national standards or the purchaser's requirements.

3.4 Physical indicators

Curry powder physical and chemical indicators comply with Table 1.

GB/T 22266-2008/ISO 2253:1999