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ICS 67.220.10
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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 22267-2017

Replacing GB/T 22267-2008

Cumin

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(English Translation)

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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 22267-2008 "whole cumin." this standard compared with GB/T 22267-2008, in addition to editorial changes outside the main technical differences are as follows.

--- Added "cumin powder" (see 3.1);

--- Added "foreign body" (4.2);

--- Added "Microbial Index" (4.5).

This standard uses the translation method identical with ISO 6465:2009 "Spice cumin specifications." the documents of our country that are consistent with the corresponding international documents quoted in this standard are as follows.

Sampling methods for spices and condiments (ISO 948:1980, NEQ);

--- GB/T 12729.3-2008 Preparation of spice and condiment powder samples for analysis (ISO 2825:1981, MOD);

Spices and condiments - Determination of moisture content (distillation method) (ISO 939:1980, NEQ);

Spices and condiments - Determination of total ash content (ISO 928:1997, NEQ);

--- GB/T 12729.9-2008 spice and condiment Determination of acid insoluble ash (ISO 930:1997, MOD);

--- GB/T 12729.12-2008 spice and condiment Determination of non-volatile ether extract (ISO 1108:1992, NEQ);

Spices and condiments - Determination of volatile oil content (ISO 6571:2008, IDT).

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This standard made the following editorial changes.

--- Modify the standard name.

This standard is proposed by the China Federation of Supply and Marketing Cooperatives.

This standard by the National Spice Standardization Technical Committee (SAC/TC408) centralized.

This standard was drafted unit. Nanjing Institute of wild plant comprehensive utilization.

Drafters of this standard. Chen Shirong, Zhang Weiming.

This standard replaces the standards previously issued as.

--- GB/T 22267-2008.

Cumin

1 Scope

This standard applies to cumin quality assessment and trade.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version applies to this article Pieces. For undated references, the latest edition (including all amendments) applies to this document.

ISO 927 Spices and condiments - Determination of foreign matter and foreign matter (Spices and components - Determinationof extraneousmatterandforeignmattercontent) ISO 928 Spices and condiments - Determination of total ash (Spices and ingredients - Determinationoftotalash) ISO 930 Spices and condiments Determination of acid-insoluble ash (Spices and components-Determinationof acid-insolubleash ISO 939 Spices and condiments - Determination of moisture content Distillation method (Spicesandcondiments-Determinationof moisturecontent-Entrainmentmethod) ISO 948 Spices and condiments sampling (Spicesandcondiments-Sampling) ISO 1108 Spices and condiments Determination of non-volatile ether extract (Spices and ingredients-Determinationofnon-volatileetherextract) ISO 2825 Spices and condiments for the preparation of powder samples (Spices and diments-Preparationofa groundsampleforanalysis) ISO 6571 spices and condiments Determination of volatile oil content (Spicesandcondiments-Determinationof volatileoilcontent) ISO 6579 Microbiology of food and animal feedingstuffs Salmonella detection of horizontal methods (Microbiologyoffoodand animalfeedingstuffs-HorizontalmethodforthedetectionofSalmonelaspp.)

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3.1 Form and appearance

In the same way, there is a light dark gray to pale brown with five shallow and shallow main ribs and four wide dark secondary ribs.

Cumin powder for dry cumin fruits obtained after pulverizing the product.

3.2 Smell, taste

Should have a unique flavor, taste, not moldy.

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