



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

GB/T 22301-2021

Dried rosemary

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Table of Contents

foreword

1 Scope

2 Normative references

3 Terms and Definitions

4 Description

5 Quality requirements

foreword

This document is in accordance with the provisions of GB/T 1:1-2020 "Guidelines for Standardization Work Part 1: Structure and Drafting Rules of Standardization Documents"

drafted:

This document replaces GB/T 22301-2008 "Dried Rosemary": Compared with GB/T 22301-2008, except for structural adjustments and editorial changes

Besides, the main technical changes are as follows:

- Changed the expression of "Scope" in Chapter 1 (see Chapter 1, Chapter 1 of the:2008 edition);
- Changed the relevant requirements of "mildew, pests" (see 5:2, 4:1 of the:2008 edition);
- Changed the standardization documents referenced by the inspection method (see Table 1, Table 1 of the:2008 edition);
- Added the labeling requirements for "origin" in the logo (see 8:2, 7:2 of the:2008 edition):

This document is modified to adopt ISO 11164:1995 "Specification for Dried Rosemary":

A chapter "Terms and Definitions" has been added to this document:

The technical differences between this document and ISO 11164:1995 and their reasons are as follows:

--- Regarding normative reference documents, this document has made adjustments with technical differences to adapt to our country's technical documents, the adjustment situation:

The situation is reflected in Chapter 2 "Normative References", and the specific adjustments are as follows:

- * Replaced ISO 939:1980 with GB 5009:3;
 - * Replace ISO 928:1997 and ISO 930:1997 with GB 5009:4;
 - * Replace ISO 948:1980 with GB/T 12729:2;
 - * Replaced ISO 927:1982 with GB/T 12729:5 which was modified to adopt international standard;
 - * Replace ISO 6571:1984 with GB/T 30385 which is equivalent to adopting international standards:
 - Removed the fresh rosemary flower stem diagram in ISO 11164:1995 Chapter 3:
 - Increased the requirements for storage and transportation (see 8:3 and 8:4) to meet the actual needs of dry rosemary in storage and transportation:
- The following editorial changes have been made to this document:
- In order to adapt to our language habits, the file name is changed to "Dried Rosemary";
 - Changed the expression in the "Scope" chapter to meet the requirements of GB/T 1:1-2020;
 - Changed the title of Chapter 4 of ISO 11164:1995, and the title of 4:3 and 4:4:

Please note that some content of this document may be patented: The issuing agency of this document assumes no responsibility for identifying patents:

1 Scope

This document specifies the product description, quality requirements, sampling and inspection methods of dried rosemary, as well as packaging, marking, storage and transportation requirements:

This document applies to the product processing, production, scientific research and trade of dried rosemary:

2 Normative references

The contents of the following documents constitute essential provisions of this document through normative references in the text: Among them, dated citations

documents, only the version corresponding to that date applies to this document; for undated references, the latest edition (including all amendments) applies to this document:

GB 5009:3 National Food Safety Standard for Determination of Moisture in Food

GB 5009:4 National Food Safety Standard Determination of Ash in Food

GB/T 12729:2 Sampling method for spices and condiments

GB/T 12729:5 Determination of foreign matter content in spices and condiments (GB/T 12729:5-2020, ISO 927:1982, MOD)

GB/T 30385 Determination of Spices and Condiments Volatile Oil Content (GB/T 30385-2013, ISO 6571:2008, IDT)

3 Terms and Definitions

There are no terms and definitions that need to be defined in this document:

4 Description

Dried rosemary consists of dried leaves of rosemary (*Rosmarinus officinalis* L.) belonging to the Lamiaceae family: fresh rosemary leaves

Light gray-green, with white hairs on the lower part, slender, hard and without petioles, 1cm~3cm long: Compared with fresh leaves, dried rosemary has a softer

colour:

5 Quality requirements

5:1 Smell and taste

Dried rosemary has a characteristic smell of camphor and cineol: Its taste is fragrant, pleasant, fresh and slightly bitter, with notes of eucalyptus oil and camphor:

5:2 Mildew and pests

Dried rosemary should be free from mildew, live insects, dead insects, dead insect fragments, rodents under naked eye observation (correction of abnormal vision if necessary)

the remains: In certain cases, magnification can be observed: If the magnification exceeds 10 times, it should be stated in the inspection report:

5:3 Foreign objects, broken stems, brown leaves

Determination according to the method specified in GB/T 12729:5, foreign matter in dried rosemary (all substances that do not belong to rosemary, including animals and plants

The content of both substances and minerals are regarded as foreign substances) should not exceed 1% (mass fraction), the content of broken stems should not exceed 3% (mass fraction), brown leaves