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

GB/T 22302-2020

Replacing GB/T 22302-2008

Dried oregano

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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 22302-2008 "Dried Oregano". Compared with GB/T 22302-2008, the main changes are as follows.

--- Use ISO 939 instead of GB/T 12729.6, ISO 928 instead of GB/T 12729.7, ISO 930 instead

GB/T 12729.9, GB/T 30385 replaces ISO 6571 (see Chapter 2, Chapter 2 of the.2008 edition);

--- Modify the chapter title "Appearance Characteristics" to "Description" (see Chapter 4, Chapter 4 of the.2008 edition);

--- Amend the chapter title "Requirements" to "Quality Requirements" (see Chapter 5, Chapter 5 of the.2008 edition);

--- Modify the heading "Sensory Characteristics" to "Smell and Taste" (see 5.1, 5.1 in the.2008 edition);

--- Added the heading "Mouldy and Insect Pest" to collect related content and improve it (see 5.2);

--- Modify the heading "foreign objects" to "variegated leaves, foreign objects, broken fruit stems" (see 5.3, 5.2 in the.2008 edition);

--- Modify the heading "Physical and Chemical Requirements" to "Moisture, Total Ash, Acid-Insoluble Ash, Volatile Oil" (see 5.4, 5.3 of the.2008 edition);

--- Added the heading "Oregano Powder" to collect related content (see 5.5);

--- Deleted the expression "Packaging should meet the requirements of national environmental protection regulations" (see 8.1 in the.2008 edition);

--- Revised the requirements of the logo (see 8.2, 8.2 of the.2008 edition).

This standard uses the redrafting method to modify and adopt ISO 7925..1999 "Dried oregano whole or broken leaf specifications".

Compared with ISO 7925..1999, there are structural changes in this standard, and Appendix A is adjusted to 8.3 and 8.4.

The technical differences between this standard and ISO 7925..1999 and the reasons are as follows.

--- With regard to normative references, this standard has been adjusted with technical differences to better meet the quality inspection work of dried oregano

Demands and adjustments are reflected in Chapter 2 "Regulatory Reference Documents". The specific adjustments are as follows.

- * Replace ISO 948 with non-equivalent GB/T 12729.2 which adopts international standards;
- * Replace ISO 2825 with GB/T 12729.3 modified to adopt international standards;
- * Replace ISO 927 with non-equivalent GB/T 12729.5 which adopts international standards;
- * Replaced ISO 1208 with GB/T 12729.13 modified to adopt international standards;
- * Replaced ISO 6571 with GB/T 30385 which is equivalent to international standards.

--- Deleted the expression "Packaging should meet the requirements of national environmental protection regulations" to comply with the drafting rules of national standards (see ISO 7925.

1999, 8.1).

This standard has made the following editorial changes.

--- Changed the standard name;

--- Modify the chapter title "Requirements" of Chapter 5 of ISO 7925..1999 to the chapter title "Quality Requirements" of Chapter 5 of this standard to suit

Chinese language habits;

--- Modify the heading "Foreign Objects" in 5.3 of ISO 7925..1999 to the heading "Variegated leaves, foreign objects and crushed fruits" in 5.3 of this standard

Terrier "to make it better correspond to the content of this article;

--- Modify the heading "Chemical Requirements" of 5.4 in ISO 7925..1999 to the heading "Moisture, Total Ash, Acid

"Soluble ash, volatile oil" to make it better correspond to the content of this article;

--- Modify the heading "Physical requirements" of Article 5.5 of ISO 7925..1999 to the heading "Oregano powder" of Article 5.5 of this standard, so that

The content of the article corresponds better.

This standard was proposed by the All China Supply and Marketing Cooperative.

This standard is under the jurisdiction of the National Spice Standardization Technical Committee (SAC/TC408).

This standard was drafted by. China National Supply and Marketing Cooperation Corporation Nanjing Wild Plant Comprehensive Utilization Research Institute, Yancheng Teachers College.

Drafters of this standard. Zhang Weiming, Tang Boping, Chen Shirong.

This standard was first published in August.2008, and this is the first revision.

Dried oregano

1 Scope

This standard specifies the quality requirements, sampling methods, and inspection methods of dried oregano (*Origanum vulgare* L.), as well as packaging, marking, and storage.

Storage and transportation.

This standard applies to the quality assessment and trade of dried oregano.

Caution --- The products marked as "Mexican Oregano" do not come from the oregano genus, but from the plant of the genus *Lentula* of the Verbenaceae;

It is confused with the oregano variety specified in this standard.

2 Normative references

The following documents are essential for the application of this document. For dated references, only the dated version applies to this article

Pieces. For the cited documents without date, the latest version (including all amendments) applies to this document.

GB/T 12729.2 Method of sampling spices and condiments (GB/T 12729.2-2008, ISO 948. 1980, NEQ)

GB/T 12729.3 Preparation of powder samples for the analysis of spices and condiments (GB/T 12729.3-2008, ISO 2825.

1981, MOD)

GB/T 12729.5 Determination of foreign substances in spices and condiments (GB/T 12729.5-2008, ISO 927. 1982,

NEQ)

GB/T 12729.13 Determination of contaminants in spices and condiments (GB/T 12729.13-2008, ISO 1208. 1982, MOD)

GB/T 30385 Determination of volatile oil content in spices and condiments (GB/T 30385-2013, ISO 6571..2008, IDT)

ISO 928 Determination of total ash content of spices and condiments (Spicesandcondiments-Determinationoftotalash)

ISO 930 Determination of acid-insoluble ash in spices and condiments (Spicesandcondiments-Determinationof acid-insolubleash)

ISO 939 Determination of water content of spices and condiments Distillation method (Spicesandcondiments-Determinationof moisturecontent-Entrainmentmethod)

3 Terms and definitions

The following terms and definitions apply to this document.

3.1

Processed oregano

Dry oregano that meets the requirements of this standard after processing such as washing, preparation, and crushing.

3.2

Semi-processed oregano

Dry oregano that meets the requirements of this standard after simple removal of impurities without preparation, grinding and other processing.

4 Description

Dried oregano is composed of dried leaves of plants of the genus *Origanum* (including species and subspecies) of the Labiatae. Dried oregano leaves are light grayish green to olive green.