



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

GB/T 22304-2021

Dried sweet basil - Specification

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Table of Contents

foreword

1 Scope

2 Normative references

3 Terms and Definitions

4 Characteristic 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 22304-2008 "Dry and Sweet Basil": Compared with GB/T 22304-2008, except for structural adjustments and editorial changes

Besides, the main technical changes are as follows:

- 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);
- Changed the labeling requirements for "origin" in the logo (see 8:2, 7:2 of the:2008 edition):

This document is revised and adopted ISO 11163:1995 "Specification for Dried Sweet Basil":

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

The technical differences between this document and ISO 11163:1995 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 Reference Documents", 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 sweet basil flower stem diagram in ISO 11163:1995 Chapter 3:
- Increased the requirements for storage and transportation (see 8:3 and 8:4) to meet the actual needs of dry sweet basil in storage and transportation:

The following editorial changes have been made to this document:

- Changed the writing of the "Scope" chapter to comply with the requirements of GB/T 1:1-2020;
- Changed the title of Chapter 4 of ISO 11163:1995, 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 characteristics, quality requirements, sampling and inspection methods, and packaging, labeling, storage and transportation requirements of dry sweet basil:

This document is applicable to the processing, production, scientific research and trade of dried sweet basil:

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 Characteristic description

Dried sweet basil is obtained by picking and drying the dried leaves of the 1-year-old Lamiaceae plant (*Ocimum basilicum* L.) before flowering: fresh sweet basil

The leaves are bright green, oval, with petioles, 2cm-7cm long, and all or part of the edges are serrated: Dried sweet basil leaves are grey-green:

5 Quality requirements

5:1 Smell and taste

Dried sweet basil should have an fennel-like odor and a slightly bitter taste:

5:2 Mildew and pests

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

Residues, under certain circumstances, can be magnified and observed, if the magnification exceeds 10 times, it should be stated in the inspection report:

5:3 Foreign matter, seeds, broken stems, variegated leaves

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

All substances and minerals are regarded as foreign substances, and the stems and seeds of sweet basil should not be regarded as foreign substances) The content should not exceed 1% (mass fraction), the species