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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 22305.2-2017

Replacing GB/T 22305.2-2008

Cardamom -- Part 2: Seeds

小豆蔻 第2部分：种子

(English Translation)

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Foreword

GB/T 22305 "cardamom" is divided into the following two parts.

--- Part 1. Whole pods;

--- Part 2. Seeds.

This section GB/T 22305 Part 2.

This section drafted in accordance with GB/T 1.1-2009 given rules.

This Part replaces GB/T 22305.2-2008 "cardamom Part 2. Seeds." This section and GB/T 22305.2-2008 phase Than, except for editorial changes outside the main technical differences are as follows.

--- Normative references all the original reference documents using the ISO standard;

--- According to ISO 882-2:1993/Cor1.1996 technical corrigendum to modify the seventh chapter "test method" adds "volatile oil and total ash Determination of points ", and replace" Determination powder sample "with" Test sample. " this section uses the translation method identical with ISO 882-2:1993 "cardamom Part 2. Seeds." the documents of our country that are consistent with the corresponding international documents that are normative references in this section 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 foreign matter content (ISO 927:1982, NEQ);

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

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

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

This section made the following editorial changes.

--- Modify the standard name;

--- Incorporate ISO 882-2:1993/Cor1.1996 technical corrigendum content.

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

This part of the National Spice Standardization Technical Committee (SAC/TC408) centralized.

This section is drafted unit. Nanjing Institute of wild plants comprehensive utilization.

The drafters of this section. Chen Shirong, Zhang Weiming.

This part replaces the standards previously issued as.

--- GB/T 22305.2-2008.

Cardamom Part 2. Seeds

1 Scope

This section GB/T 22305 specifies cardamom (Elettariacardamomum L. Matonvar.minusculaBurkil) species Sub-technical requirements and related storage conditions.

This section applies to the quality assessment of cardamom seeds and their 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 substances (Spices and diments-Determinationofextra-neousmattercontent) ISO 928 Spices and condiments - Determination of total ash (Spices and ingredients - Determinationoftotalash) ISO 939 Spices and condiments - Determination of moisture content Distillation method (Spicesandcondiments-Determinationof moisturecontent-Entrainmentmethod) ISO 948 Spices and condiments sampling (Spicesandcondiments-Sampling) 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)

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3 Characterization

Cardamom seeds are peeled off from the pods of Elettariacard amomum L. Matonvar. Minuscula Burkil to the seeds.

4.1 Smell, taste

Cardamom seeds should have its own unique smell and taste, and fresh, shall not have the smell of Pythium and other pests.

Cardamom seeds shall not entrain live insects, insect fragments and their fecal debris.

4.2 Foreign objects

Cardamom seeds shall not contain visible dust and dirt and calyx, fruit stems, pods and other debris, the determination of foreign substances by the prescribed method not more than 2% (mass fraction).

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