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

GB/T 22478-2008

Grapeseed oil

葡萄籽油

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1 Scope

GB/T 22478-2008 is the Chinese national standard on grapeseed oil, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 4 November 2008 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 20 January 2009. Classification: ICS 67.200.10, CCS X14. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This Standard specifies the relevant terms and definitions, quality and hygiene requirements, inspection methods, inspection rules, labeling and marking, packaging, storage, transportation and other requirements of grapeseed oil. This Standard applies to commercial grapeseed oil processed from grapeseed for human consumption.

2 Normative References

The provisions in following documents become the provisions of this Standard through reference in this Standard. For dated references, the subsequent amendments (excluding corrigendum) or revisions do not apply to this Standard, however, parties who reach an

agreement based on this Standard are encouraged to study if the latest versions of these documents are applicable. For undated references, the latest edition of the referenced document applies.

GB 2716 Hygienic standard for edible vegetable oil

GB/T 5009.13 Determination of copper in foods

GB/T 5009.37 Method for analysis of hygienic standard of edible oils

GB/T 5009.90 Determination of iron, magnesium and manganese in foods

GB/T 5490 Inspection of grain and oils - General rules

GB/T 5524 Animal and vegetable fats and oils - Sampling

GB/T 5525 Vegetable fats and oils - Method for identification of transparency odor and flavor

GB/T 5526 Inspection of vegetable oils - Methods for determination of specific gravity

GB/T 5527 Inspection of vegetable oils - Methods for determination of refractive index

GB/T 5528 Animal and vegetable fats and oils - Determination of moisture and volatile matter content

GB/T 5530 Animal and vegetable fats and oils - Determination of acid value and acidity

GB/T 5532 Animal and vegetable fats and oils - Determination of iodine value

GB/T 5534 Animal and vegetable fats and oils - Determination of saponification value

3 Terms and Definitions

For the purposes of this Document, the following terms and definitions apply.

3.1 Grapeseed oil Oil products that are made from grapeseed.

3.2 Refractive index The ratio of the incident angle to the sine of the refraction angle when light enters grease from air.

3.3 Relative density The ratio of the mass of vegetable oil at a specified temperature to the mass of the same volume of distilled water at 20°C.

3.4 Iodine value The number of grams of iodine that is required to react with 100g of fat under specified conditions.

3.5 Saponification value The number of milligrams of potassium hydroxide that is required to saponify 1 g of oil.

3.6 Unsaponifiable matter Substances in oils and fats that do not react with alkali, are soluble in ether, and are insoluble in water, including sterols, fat-soluble vitamins, and

pigments, etc.

3.7 Fatty acid A general term for aliphatic monocarboxylic acids, with the general formula being R-COOH.

3.8 Moisture and volatile matter Substances in the grease that make loss of grease mass, when grease is heated under specified conditions.

3.9 Insoluble impurity Substances in grease that are insoluble in organic solvents such as petroleum ether.

3.10 Acid value The number of milligrams of potassium hydroxide that is required to neutralize the free fatty acids contained in 1 gram of grease.

3.11 Peroxide value The number of millimoles of peroxides in 1 kg of grease.

3.12 Residual solvent content in oil The number of milligrams of residual solvent in 1 kg of oil.

3.13 Saponified matter content The content of saponified matter remaining in greases after alkali refining (by sodium oleate).

6.2 Exit-factory inspection Except for iron and copper items, the items specified in

4.2 shall be inspected.

6.3 Type inspection

6.3.1 Type inspection shall be carried out when there are major changes in raw materials, equipment and processes.

6.3.2 Inspection shall be carried out in accordance with the provisions of Clause 4.

6.4 Judgment rules

6.4.1 If the product is not marked with quality grade, it shall be judged as unqualified.

6.4.2 If one of the indicators of each grade of the product is unqualified, it shall be judged as an unqualified product.

7 Labelling and Marking

7.1 It shall meet the requirements of GB 7718.

7.2 The name of the country of production of the raw materials shall be indicated.

8 Packaging, Storage and Transportation

8.1 Packaging It shall comply with GB/T 17374 and relevant national regulations and requirements.

8.2 Storage It shall be stored in a cool, dry and dark place. It must not be stored together with toxic and hazardous substances.

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