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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 23192-2008

Method for determination of starch grains in honey - Count with microscope

蜂蜜中淀粉粒的测定方法 显微镜计数法

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Foreword

This standard is proposed and managed by China Federation of Supply and Marketing Cooperatives. This standard was drafted. Bee Beijing Institute of Science and Technology Development Co., Ltd. Beijing flowers Bee Products. The main drafters of this standard. Malan Yu, Chen Xiaoxia, Guo Lijun.

The standard equipment requiring a simple, easy operation, easy to spread. Applicable to all grass-roots business organization's quality control needs. Honey Determination of starch grains Microscope counting method

1 Scope

GB/T 23192-2008 is the Chinese national standard on method for determination of starch grains in honey - count with microscope, 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 31 December 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 1 June 2009. Classification: ICS 67.180.10, CCS X31. 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 method for the determination of starch granules in honey. This standard applies to the determination of qualitative and honey counts of starch grains. This standard does not apply to honey products.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 6682 analytical laboratory use specifications and test methods (GB/T 6682-2008,

ISO 3696. 1987, MOD) Principle

3 Honey sample starch granules may be combined with iodine to generate a blue complex, it can be observed under a microscope count. When the starch amylose and amylopectin ratio is not at the same time, the colors may appear to be blue, purple or red.

4 Reagents and materials

Unless otherwise indicated, at least in the analysis using analytical reagent. The water is distilled or deionized water, which should be consistent with GB/T 6682 in Three water standards.

4.1 iodine - potassium iodide solution (0.3%). weigh 3g iodine, 6g potassium iodide, dissolved, and water volume to 1000mL.

4.2 hemacytometer (25 x 16).

4.3 conical graduated centrifuge tube (15mL). minimum scale 0.1mL.

4.4 straw (10mL).

5 Equipment

5.1 centrifuge (3000r/min).

5.2 microscope (x 100, x 400).

5.3 Balances (a sense of volume 0.01g). Preparation 6 samples

6.1 Weigh homogeneous honey sample 2.0g, add water, 20mL, boiled cooled. This sample solution used for qualitative testing.

6.2 Weigh uniform honey 50.0g, 25mL diluted with water, and mix. This sample solution is used to test the microscope counting.

7 Procedure

7.1 Qualitative Test Take honey sample solution (6.1) a little, add 2 drops of iodine solution,

the same color as the honey were no starch; if blue, green, purple-doped Starch, red if the added dextrin.