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

GB/T 30385-2013

Spices and condiments -- Determination of volatile oil content

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Foreword

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

Translation of this standard method identical with ISO 6571.2008 "Spices and condiments - Determination of volatile oil"

Correspondence between the consistency of the standards of international documents and normative references of the following documents.

--- GB/T 12729.2-2008 Spices and condiments sampling method (ISO 948. 1980, NEQ);

--- GB/T 12729.3-2008 Spices and condiments preparing a powder sample analysis (ISO 2825. 1981, MOD) used;

Determination --- GB/T 12729.6-2008 Spices and condiments moisture content (distillation) (ISO 939. 1980, NEQ).

The standard proposed by China Federation of Supply and Marketing Cooperatives.

This standard by the national spice Standardization Technical Committee (SAC/TC408) centralized.

This standard was drafted. macro aromatic material (Kunshan) Co., Ltd., Nanjing Institute of comprehensive utilization of wild plants, Zhumadian Shi Sanxiang seasoning

Food company.

1 Scope

This standard specifies the method for determination of spices and condiments in the volatile oil content.

This standard applies to spices and condiments - Determination of volatile oil content.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein

Member. For undated references, the latest edition (including any amendments) applies to this document.

ISO 939 Spices and condiments - Determination of moisture content (distillation)
(Spicesandcondiments-Determinationof
moisturecontent-Entrainmentmethod)

ISO 948 Spices and condiments - Sampling methods (Spicesandcondiments-Sampling)

ISO 2825 Spices and condiments - Preparation of analysis of powder samples
(Spicesandcondiments-Preparationofa
groundsampleforanalysis)

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1

Volatile oil content volatileoilcontent

Under this standard conditions by steam distillation out of all substances, per 100g dry sample contained milliliters of representation.

Note. The volatile oil content is expressed as the number of milliliters per 100g bone dry products contain volatile oil.

Principle 4

Sample distilled water suspension, there xylene fraction collected in the graduated tube, after the organic and aqueous layers were separated and the organic phase is read

Volume in ml, calculated after deducting the volume of xylene volatile oil content.

5 Reagents

Reagents were of analytical grade, water is distilled water.

5.2.1 acetone.

5.2.2 sulfuric acid - potassium dichromate lotion. continued stirring, 1 volume of

concentrated sulfuric acid was slowly added to 1 volume of saturated potassium dichromate solution, mixing

After cooling, filtered through a glass funnel.

Note. Do not touch the skin and mucous membranes above lotion.

6 Instruments

Commonly used laboratory instruments, other instruments are as follows.