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

GB/T 30387-2013

Laurel

月桂叶

(English Translation)

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Foreword

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

This standard is identical with ISO 6576 Translation Method.2004 "Specification bay leaves." 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;
- GB/T 12729.5-2008 Spices and condiments Determination of extraneous matter content (ISO 927. 1982, NEQ);
- Determination --- GB/T 12729.6-2008 Spices and condiments moisture content (distillation) (ISO 939. 1980, NEQ);
- GB/T 12729.7-2008 Spices and condiments - Determination of total ash (ISO 928:1997, NEQ);
- GB/T 12729.9-2008 Spices and condiments - Determination of acid insoluble ash (ISO 930:1997, MOD).

This standard made the following editorial changes.

- Bay leaves to be consistent with our product name, standard name will be changed to "bay leaf." 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. Nanjing Institute of comprehensive utilization of wild plants.

1 Scope

This standard specifies the bay leaves (whole or broken leaves) the technical requirements, test methods, packaging, labeling.

This standard applies to the quality of bay leaves (whole or broken leaves) Evaluation and trade.

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 927 Spices and condiments - Determination of extraneous matter content (Spicesandcondiments-Determinationofextra-neousmattercontent) ISO 928 Spices and condiments - Determination of total ash (Spicesandcondiments-Determinationoftotalash) ISO 930 Spices and condiments - Determination of acid insoluble ash (Spicesandcondiments-Determinationof acid-insolubleash) 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) ISO 5498 agri-food Determination of crude fiber content - General method (Agriculturalfoodproducts-Determination ofcrudefibrecontent-Generalmethod) ISO 6571 Spices and condiments Determination of volatile oil content (distillation) (Spices, condimentsandherbs-Deter-minationofvolatileoilcontent-Hydrodistillationmethod)

3.1 Description

Laurel leaves *Laurusnobilis*L. Of dry leaves, oval, top tip (or obtuse), petiole short, wavy edge, leaf green (sometimes yellow Color), on the back of light color, leaf length 25mm ~ 100mm, width of 20mm ~ 45mm. Ye Guangliang dry soft, visible veins, dim the back, veins More obvious.

3.2 Smell, taste

Bay leaves taste slightly bitter, slightly spicy, gives off when rubbed pleasant, strong, fresh scent. Bay leaves can not smell, and more can not moldy.

3.3 No insects, no mildew

The residue was dead insects with a bay leaf can not live insects can not mildew, but can not be seen with the naked eye, insect debris and dead rodents, if necessary with a magnifying glass, when more than 10-fold magnification, shall be stated in the inspection report.