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

GB/T 30391-2024

Replacing GB/T 30391-2013

Huajiao pepper (Szechuan pepper)

花椒

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1 Scope

The document sets the quality indicators, the inspection rules and the marking of Huajiao pepper and Huajiao pepper powder, together with the requirements for packaging, storage and transport, and describes the corresponding test methods.

It applies to the quality assessment and the trade of Huajiao pepper and Huajiao pepper powder used as a food seasoning.

3 Terms and definitions

3.1 Huajiao pepper (Szechuan pepper): dried pericarp of *Zanthoxylum bungeanum* Maxim., *Zanthoxylum armatum* DC. and *Zanthoxylum schinifolium* Sieb. et Zucc., plants of the genus *Zanthoxylum* in the family Rutaceae.

3.2 Huajiao pepper powder: powdered product obtained from fresh Huajiao pepper fruit by drying, removal of the seeds, removal of impurities, grinding and screening.

3.3 closed exocarp of Huajiao pepper: Huajiao pepper fruit whose pericarp has not split, or has not split enough, after drying, so that the seed has not come out.

3.4 moldy Huajiao pepper: Huajiao pepper fruit that has gone mouldy.

3.5 foreign matter: matter not belonging to the Huajiao pepper plant that is visible to normal or corrected sight.

3.6 Huajiao pepper extraneous matter: tissues and organs coming from the Huajiao pepper plant itself but not from the pericarp, and fragments of them, visible to normal or corrected sight.

4 Requirements

4.1 The sensory indicators of Huajiao pepper and Huajiao pepper powder are set in Table 1, in two columns. The whole spice is to have a complete pericarp, without breakage, with the oil glands standing out; the powder is to be of even particle size and free of lumps. In colour, green Huajiao pepper is brown or greenish brown and red Huajiao pepper bright red or purplish red; green Huajiao pepper powder is brownish or greyish brown and red Huajiao pepper powder brownish red or reddish brown. The whole spice has a fresh, fragrant odour and the powder a fragrant odour, both without off-odours; both have the numbing taste characteristic of Huajiao pepper. Foreign matter and mouldy grains are not to be detected in either product.

4.2 Table 2 grades Huajiao pepper and Huajiao pepper powder into a first and a second grade on volatile oil content. On a dry basis, the volatile oil content in millilitres per 100 grams is to be at least 3.0 for first-grade Huajiao pepper and at least 2.5 for second-grade Huajiao pepper, at least 2.5 for first-grade Huajiao pepper powder and at least 1.5 for second-grade Huajiao pepper powder. Moisture, as a mass fraction, is limited to 12.0 % by a single value covering the whole table. Total ash on a dry basis, as a mass fraction, is limited to 10.0 % for the whole spice and to 10.0 % for the powder. Closed exocarp pepper, as a mass fraction, is limited to 35 % for green Huajiao pepper and 15 % for red Huajiao pepper; extraneous matter of the same origin is limited to 3 % for seed content and 3 % for fruit stalks. Both of these last two rows are marked as not applicable to the powder.

5 Test methods

5.1 Huajiao pepper is sampled under GB/T 12729.2 and the powder test sample is prepared under GB/T 12729.3.

5.2 In the sensory inspection the form and colour of the sample are examined and it is checked for foreign matter and mouldy grains; the strength of the aroma and the presence of off-odours are judged by smell; one or two grains of pepper are taken at random from the test sample, chewed and tasted to judge how strong the numbing taste is.

5.3 Moisture content is determined by the third method described in GB 5009.3-2016.

5.4 Volatile oil is determined by the method described in GB/T 30385.

5.5 Total ash is determined by the first method described in GB 5009.4-2016.

5.6 The contents of closed exocarp pepper and of extraneous matter of the same origin are determined by the method described in GB/T 12729.5.

6 Inspection rules

6.1.1 Huajiao pepper of the same variety, the same grade, the same production date and the same consignment forms one lot; where varieties are mixed, grades confused or packages damaged, the consignor sorts the goods before sampling.

6.1.2 Packed lots are sampled under GB/T 12729.2. Bulk Huajiao pepper is sampled at random from the top, middle and bottom of the batch, the increments are combined and the laboratory sample is drawn from the combined sample: not less than 2 kg in total for dried Huajiao pepper and not less than 500 g for the powder. The increment taken is 0.5 % for consignments above 1 000 kg, 1 % from 500 kg to 1 000 kg, 2 % from 200 kg to 500 kg, and a combined increment of 2 kg below 200 kg.

6.2.1 Delivery inspection covers the sensory indicators, moisture, volatile oil, total ash and foreign matter.

6.2.2 Type inspection covers all the items of Clause 4 and is carried out every six months in normal production. It is also carried out on appraisal of a new product; when a marked change in raw or auxiliary materials or in the process affects product quality; when production is resumed after a stoppage of more than six months; and when delivery inspection differs markedly from the previous type inspection.

6.3.1 A product on which every delivery inspection item conforms is judged conforming. If one item or more does not conform, a double sample may be drawn from the same lot and re-tested; if it still does not conform, the lot is graded on the results found or judged non-conforming.

6.3.2 A lot on which every type inspection item conforms passes type inspection. If one item

or more fails, a retained sample may be re-tested; if it still does not meet the document, the lot fails type inspection.

7 Marking

The following are to be marked directly on the package: product name, grade and place of origin; name and telephone number of the producing enterprise; shelf life and conformity mark; net content; production date.

8 Packaging, storage and transport

8.1 Packaging materials are to meet food hygiene requirements. The inner package is preferably a sealed polyethylene film bag of not less than 0.18 mm thickness; the outer package may be a woven bag, a jute bag, a carton or box, or a plastic bag or box. Every package is to be tightly and firmly closed, sound and clean.

8.2 The store is to be dry and clean; Huajiao pepper and the powder are preferably kept at low temperature; the warehouse is to be protected against damp; stacks are preferably no higher than 3 m; and the goods are not to be kept together with off-smelling articles.

8.3 During carriage the goods are to be protected from sun and rain and are not to be carried together with off-smelling articles; contaminated means of transport are not to be used.