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

GB/T 32728-2026

Replacing GB/T 32728-2016

Juniper berries

刺柏果

(English Translation)

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents".

Drafting.

This document replaces GB/T 32728-2016 "Juniperus Fruit". Compared with GB/T 32728-2016, the main differences are structural adjustments and editorial changes.

In addition, the main technological changes are as follows.

- The moisture limit requirements have been changed (see Table 2, 2016 version);
- The sampling method has been changed (see Chapter 6, Chapter 5 in the 2016 edition);
- A method for preparing ground samples for analysis has been added (see 7.1);
- Added test methods for "taste and odor" (see 7.2);
- The testing method for "foreign objects" has been changed, and a testing method for "defective fruit" has been added (see 7.4, 4.3 in the 2016 version);
- The test methods for physicochemical indicators have been changed (see 7.5~7.8, 4.6 in the 2016 edition);
- The requirements for packaging, storage and transportation have been changed (see 8.1, 8.3 and 8.4, 7.1 and Appendix B of the 2016 edition).

This document is modified to adopt ISO 7377:1984 "Juniperus chinensis fruit specification".

This document has undergone the following structural adjustments compared to ISO

7377:1984.

---A new chapter on "Terms and Definitions" has been added; subsequent chapters will follow the same numbering.

---7.3~7.8 correspond to the test methods in Chapter 4 of ISO 7377:1984;

---8.3 and 8.4 correspond to Annex B of ISO 7377:1984.

The technical differences between this document and ISO 7377:1984, and the reasons therefor, are as follows.

---The "taste and aroma" (see 5.1) have been changed to meet the actual application requirements of this product in my country;

---ISO 948:1980 (see Chapter 6) has been replaced by the normatively referenced GB/T 12729.2.

GB/T 12729.3 replaces ISO 2825:1981 (see 7.1), and GB/T 12729.5, which is normatively referenced, replaces ISO 927:1982.

(See 7.4), ISO 939:1980 has been replaced by the normatively referenced GB 5009.3 (see 7.5), with the normatively referenced...

GB 5009.4 replaces ISO 928:1997 and ISO 930:1997 (see 7.6 and 7.7), using the normatively referenced GB/T ISO 30385 replaces ISO 6571:1984 (see 7.8) to adapt to my country's technical conditions and increase operability;

---The limits for "moisture content" have been changed (see Table 2) to meet our country's trade requirements;

---The requirements for "Packaging, Marking, Storage and Transportation" (see Chapter 8) have been changed to meet the actual needs of this product.

The following editorial changes have been made to this document.

---To align with existing standards, the standard name has been changed to "Juniperus Fruit";

---The wording of "scope" has been changed;

---Change the heading "Free from insects, mold, etc." in section 4.2 of ISO 7377:1984 to "Mold, pests";

---Change the heading "Chemical requirements" in clause 5.6 of ISO 7377:1984 to "Physicochemical properties";

---Change the note "see Appendix A" in Table 2 of ISO 7377:1984 to "Regional information is available in Appendix A";

---Change Chapter 7 "Packaging and marking" in ISO 7377:1984 to "Packaging, marking,

storage and transport".

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed by the All China Federation of Supply and Marketing Cooperatives.

This document is under the jurisdiction of the National Spices Standardization Technical Committee (SAC/TC408).

1 Scope

This document provides a characteristic description of whole juniper fruit, specifies the technical requirements for juniper fruit, and outlines the packaging, labeling, storage, and transportation procedures.

The document describes the sampling and testing methods.

This document applies to the quality assessment and trade of juniper fruit.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included.

For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies.

This document.

GB 5009.3 National Food Safety Standard - Determination of Moisture in Food GB 5009.4 National Food Safety Standard - Determination of Ash Content in Food GB/T 12729.2 Sampling Methods for Spices and Seasonings GB/T 12729.3 Preparation of powder samples for analysis of spices and seasonings (GB/T 12729.3-2020, ISO 2825.

1981, MOD)

GB/T 12729.5 Determination of foreign matter content in spices and seasonings (GB/T 12729.5-2020, ISO 927:1982) MOD) GB/T 30385 Determination of volatile oil content in spices and seasonings (GB/T 30385-2013, ISO 6571:2008, IDT)

3 Terms and Definitions

This document does not contain any terms or definitions that need to be defined.

4 Description

Color, diameter 5mm~9mm.

5.1 Taste and aroma

Juniper fruit should have a fragrant, pleasant aroma and the characteristic sweet taste of spices, and should not have any off-odors.

5.2 Mold and pests

Juniper berries should not contain live insects, nor should they be moldy or contain dead insects, visible fragments of insect carcasses, or rodent remains.

5.3 Foreign objects and defective fruits

Foreign substances include the following.