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

GB/T 32735-2026

Replacing GB/T 32735-2016

Dried thyme

干百里香

(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 32735-2016 "Dried Thyme". Compared with GB/T 32735-2016, the main differences are structural adjustments and editorial changes.

Aside from the changes, the main technical changes are as follows.

- The section on "Impurities and Foreign Matter" has been amended (see 5.3, 2016 version 5.3);
- The total ash content limit requirements have been changed (see 5.4, 2016 version 5.4);
- The word "sampling" has been changed (see Chapter 6, Chapter 6 in the 2016 edition);
- Sample fineness requirements have been added (see 7.1);
- Added test methods for "taste and odor", and changed the test methods for physicochemical indicators (see Chapter 7, 5.4 of the 2016 edition);
- The requirements for "Packaging, Marking, Storage and Transport" have been changed (see Chapter 8, Chapter 8 of the 2016 edition).

This document is modified to adopt ISO 6754:1996, "Dried thyme".

This document has undergone the following structural adjustments compared to ISO 6754:1996.

- 7.3~7.8 correspond to the test methods in Chapter 5 of ISO 6754:1996;

---8.3 and 8.4 correspond to Annex B of ISO 6754:1996.

The technical differences between this document and ISO 6754:1996, and the reasons therefor, are as follows.

---The definition of "dried thyme leaves" has been changed (see 3.1) to comply with the requirements of our country's technical documents;

---The requirements for "taste and odor" have been revised (see 5.1) to better suit my country's actual trade needs;

---The requirements for impurities have been revised (see 5.3) to better suit my country's actual trade needs;

---ISO 948 (see Chapter 6) has been replaced by normatively referenced GB/T 12729.2, and GB/T 12729.5 has been replaced by normatively referenced GB/T 12729.5.

ISO 927 (see 7.4) has been replaced, and ISO 939 (see 7.5) has been replaced by the normatively referenced GB 5009.3.

GB 5009.4 replaced ISO 928 and ISO 930 (see 7.6, 7.7), and replaced the normatively referenced GB/T 30385.

ISO 6571 (see 7.8) should be adopted to adapt to my country's technical conditions and increase operability.

---The requirements for total ash content limits have been revised (see 5.4) to better suit my country's actual trade needs;

---Sampling limit requirements have been added (see Chapter 6) to adapt to my country's technical conditions;

---Sample fineness requirements have been added (see 7.1) to adapt to my country's technical conditions;

---Added testing methods for "taste and odor" (see 7.2) to meet my country's actual trade needs;

---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 "Dried Thyme";

---The wording of "scope" has been changed (see Chapter 1);

---Change the heading "Free from mold, insects, etc." in section 5.2 of ISO 6754:1996 to "Mold, pests";

---Change the heading "Chemical requirements" in clause 5.4 of ISO 6754:1996 to

"Physicochemical properties";

---Change the title of Chapter 7 in ISO 6754:1996, "Packaging and Marking", 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 and Flavours Standardization Technical Committee (SAC/TC408).

1 Scope

This document provides a characteristic description of dried thyme (chopped leaves), specifies technical requirements, and outlines packaging, labeling, storage, and transportation requirements.

Sampling and testing methods were established.

This document applies to the quality assessment and trade of dried thyme.

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 12729.5 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

The following terms and definitions apply to this document.

Dried thyme leaves

Cleaned leaf fragments obtained by grinding the dried leaves of *Thymus vulgaris* L., a plant

in the Lamiaceae family.

4 Description

Thyme is a perennial herb with linear leaves that are 1mm to 5mm long. The color of dried thyme leaves varies from grayish-green to brown depending on the origin.

It is gray, and its dried flowers range in color from purplish-pink to brownish-pink.

5.1 Taste and aroma

Dried thyme should have its own distinctive aroma and flavor; the intensity and fragrance depend on its chemical components (thymol, linalool, caraway).

The differences are slight depending on the type of phenol.

5.2 Mold and pests

Dried thyme should not contain live insects, nor should it be moldy or contain dead insects, visible fragments of insect carcasses, or rodent remains.