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

GB/T 32736-2026

Replacing GB/T 32736-2016

Dried peppermint

干椒样薄荷

(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 32736-2016 "Dried Peppermint". Compared with GB/T 32736-2016, the main differences are structural adjustments and editorial changes.

In addition, the main technological changes are as follows.

---A method for determining the content of foreign substances has been added (see 5.3);

---The method for determining particle size has been changed (see 5.4, 4.4 in the 2016 edition);

---The total ash content limits and test methods for all physicochemical indicators have been revised (see Table 2, 2016 version);

---The sampling method has been changed, and sampling limit requirements have been added (see Chapter 6, Chapter 5 of the 2016 edition);

---The method for preparing analytical powder samples has been changed (see Chapter 7, Chapter 6 in the 2016 edition);

---The requirements for "signature" have been changed (see 8.2, 7.2 in the 2016 version);

---Added requirements for "storage" and "transportation" (see 8.3, 8.4).

This document is modified to adopt ISO 5563:1984 "Specification of dried peppermint".

This document has undergone the following structural adjustments compared to ISO 5563:1984.

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

---8.3 and 8.4 correspond to Annex C of ISO 5563:1984.

The technical differences between this document and ISO 5563:1984, and the reasons therefor, are as follows.

---The wording regarding "foreign substances" has been revised, a method for determining the content of foreign substances has been added, and the normative reference GB/T 12729.5 has been added.

(See 5.3) to meet my country's actual trade needs;

---ISO 3588 (see 5.4) has been replaced by GB/T 12729.4 (normatively referenced), and GB 5009.3 has been replaced by [other standards/standards].

ISO 939 (see Table 2) replaces ISO 928 and ISO 930 (see Table 2) with the normatively referenced GB 5009.4.

GB/T 30385 replaces ISO 6571 (see Table 2), and GB/T 12729.2 replaces ISO 948.

(See Chapter 6) ISO 2825 (see Chapter 7) has been replaced with the normatively referenced GB/T 12729.3 to adapt to my country's technical requirements.

Conditions, increasing operability;

---The limits for total ash content have been revised (see Table 2) to suit my country's technical conditions;

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

---The requirements for "Marking, Storage and Transportation" have been changed (see Chapter 8) 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 Chili Pepper Mint";

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

---Change the heading "Free from mold, insects, etc." in section 4.2 of ISO 5563:1984 to "Mold, pests";

---Change the heading "Chemical requirements" in clause 4.6 of ISO 5563:1984 to "Physicochemical properties";

---Change the title of Chapter 7 in ISO 5563:1984 from "Packaging and Marking" to "Packaging, Marking, Storage and Transport";

---The wording of B.2 and B.3 in ISO 5563:1984 has been changed.

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, crushed, and ground dried peppermint leaves, and specifies the technical requirements, packaging, labeling, and storage.

The transportation requirements describe the sampling and testing methods.

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

This document does not apply to peppermint shoots.

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 12729.4 Determination of the fineness of grinding spices and seasonings (hand sieve method) (GB/T 12729.4-2020, ISO 3588.

1977, NEQ)

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

(*M. aquatica* Linnaeus x *M. spicata* Hudson) Dried leaves, broken leaves, or crushed dried leaves collected before or just after flowering. Leaf surface slightly...

It has a glossy finish, with a dark green near-axial surface and a lighter color on the far-axial surface.

5.1 Taste and aroma

Dried peppermint, especially freshly ground, should have a strong, pungent, and refreshing aroma of peppermint menthol, and should not have any off-odors (such as mold).

(Taste, other unpleasant odors or flavors).