

ICS 67.220.10

CCS X 66



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

GB/T 34259-2017

Winter savory

冬香薄荷

(English Translation)

Issued on: September 7, 2017

Implemented on: April 1, 2018

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People's Republic of China, Standardization
Administration of the People's Republic of China**

Table of Contents

Foreword

1 Scope

2 Normative references

3 Description

Foreword

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

This standard uses the translation method identical with ISO 7928-1:1991 "savory Specification Part 1. Winter mint." the documents of our country that are consistent with the corresponding international documents that are normative references in this standard are as follows.

--- GB/T 12729.3-2008 Preparation of spice and condiment powder samples for analysis (ISO 2825:1981, MOD);

Spices and condiments - Determination of foreign matter content (ISO 927:1982, NEQ);

Spices and condiments - Determination of moisture content (distillation method) (ISO 939:1980, NEQ);

Spices and condiments - Determination of total ash content (ISO 928:1997, NEQ);

--- GB/T 12729.9-2008 spice and condiment Determination of acid insoluble ash (ISO 930:1997, MOD);

Spices and condiments - Determination of volatile oil content (ISO 6571:2008, IDT).

This standard made the following editorial changes.

--- Modify the standard name.

This standard is proposed by the China Federation of Supply and Marketing Cooperatives.

This standard by the National Spice Standardization Technical Committee (SAC/TC408) centralized.

This standard was drafted unit. Yancheng Teachers College, Nanjing Institute of wild plant comprehensive utilization.

Drafters of this standard. Tang Boping, Zhang Weiming, Chen Shirong.

Winter mint

1 Scope

This standard specifies the winter incense mint (foliage, whole or broken leaves) technical requirements, test methods, packaging and signs.

This standard applies to winter mint quality assessment and trade.

This standard does not apply to Xiaxiang mint (*Saturejahortensis*L.).

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version applies to this article Pieces. For undated references, the latest edition (including all amendments) applies to this document.

ISO 927 Spices and condiments Determination of foreign substances (Spices and condiments-Determination of extra-neous matter content) ISO 928 Spices and condiments - Determination of total ash (Spices and ingredients - Determination of total ash) ISO 930 Spices and condiments Determination of acid-insoluble ash (Spices and components-Determination of acid-insoluble ash) ISO 939 Spices and condiments - Determination of moisture content Distillation method (Spices and condiments-Determination of moisture content-Entrainment method) ISO 2825 Spices and condiments for the preparation of powder samples (Spices and condiments-Preparation of a ground sample for analysis) ISO 6571 spices and condiments Determination of volatile oil content (Spices and condiments-Determination of volatile oil)

3 Description

Stryamontana L. is a perennial Labiatae herb with white (pinkish pink) flowers, pink or purple. The common commodity form is the pruning branch picked before flowering, the most common being the whole or broken leaves (see Figure 1).

Branch and leaf length 15cm ~ 30cm, stem light green, has the basic lignification. Leaves hard, similar to the lanceolate, very sharp, narrow corners at the base, the table Flat and shiny surface, the edge of the cilia. Leaf length 15mm ~ 30mm range, width 3mm ~ 5mm, was olive green to dark gray green (see Figure 2).

Figure 1 winter incense mint flowers