

ICS 67.220.10

CCS B 36



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

GB/T 45299-2025

Dried dill

干蒔萝

(English Translation)

Issued on: February 28, 2025

Implemented on: September 1, 2025

**Issued by: State Administration for Market Regulation, China National
Standardization Administration**

Table of Contents

Foreword
1 Scope
2 Normative references
3 Terms and definitions
4 Requirements
4.1 Taste and smell

Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting is required.

This document modifies ISO 21803:2019 Specification for Dried Dill.

Compared with ISO 21803:2019, this document has the following structural adjustments.

--7.3 corresponds to Appendix A in ISO 21803:2019.

The technical differences between this document and ISO 21803:2019 and their reasons are as follows.

-- ISO 927 is replaced by GB/T 12729.5 as a normative reference (see 4.3 and 4.4), GB 5009.3, GB 5009.4 and GB/T 30385 replaced ISO 939, ISO 928 and ISO 930, ISO 6571 (see 4.7) respectively.

GB/T 12729.2 and GB/T 12729.3, which are normative references, replace ISO 948 and ISO 2825 (see Chapter 5) respectively to apply in response to my country's technical conditions, increase operability;

--The limit requirements for "impurities" (see 4.4, 4.4 of ISO 21803:2019) have been changed to meet my country's trade requirements;

-- Changed the standardization documents cited in the test method, and changed the units of moisture, total ash, and acid-insoluble ash (see Table 1,

Table 1 of ISO 21803:2019) to adapt to my country's technical documents;

--The content requirements of "total ash" (see 4.7, 4.7 of ISO 21803:2019) have been changed to comply with the technical document requirements of my country;

-- Changed the "Marking" requirement and deleted the "Shelf Life" (see 7.2, 7.2 of ISO

21803:2019) to meet the requirements of this product.

The actual need for the logo;

-- Changed the relevant description of "storage and transportation" (see 7.3.3, A.3 of ISO 21803:2019) to meet the storage and transportation requirements of this product.

The actual demand for loss.

The following editorial changes were made to this document.

--To coordinate with the existing standards, the name of the standard is changed to "Dried Dill";

--Changed the description of the chapter "Scope" and deleted the description of the appendix in "Scope";

-- Changed the wording of the chapter "Terms and Definitions";

--Change the title of clause 4.7 of ISO 21803:2019 from "Chemical requirements" to "Physical and chemical indicators";

--Change the title of Chapter 7 in ISO 21803:2019, "Packaging and marking", to "Packaging, marking, storage and transport".

1 Scope

This document specifies the product description, quality requirements, and packaging, labeling, storage and transportation requirements for dried dill in whole, chopped or powdered form.

The sampling method and inspection method are described.

This document applies to the product processing, production, circulation and trade of dried dill.

2 Normative references

The contents of the following documents constitute the essential clauses of this document through normative references in this document.

For referenced documents without a date, only the version corresponding to that date applies to this document; for referenced documents without a date, the latest version (including all amendments) applies to this document.

GB 5009.3 National Food Safety Standard Determination of Water Content in Food
GB 5009.4 National Food Safety Standard Determination of Ash Content in Food
GB/T 12729.2 Sampling methods for spices and condiments
GB/T 12729.3 Preparation of powder samples for analysis of spices and condiments (GB/T 12729.3-2020, ISO 2825).

1981, MOD)

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

3 Terms and definitions

The following terms and definitions apply to this document.

ISO and IEC maintain terminology databases used for standardization at the following addresses.

Dried whole, crushed or ground leaves of a single species of dill (*Anethum graveoens* L.).
foreign matter

All substances that are not spices or herbs tested and that are visible to the naked eye or detected after magnification up to 10 times.

NOTE: Macroscopic foreign matter may be of animal (e.g., animal excreta, insects, products contaminated by insects) or non-animal (e.g., stems, gravel, straw, visible mold) origin.

Impurities extraneous matter all substances that are visible to the naked eye or detected after magnification up to 10 times and originate from the spice or herb itself.

Note: Macroscopic debris may be plant waste, yellow or brown leaves, broken stems, and buds are considered as debris.

4.1 Taste and smell

Dried dill should have a strong, characteristic taste and smell and be free of earthy or rotten vegetable and foreign odors.