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

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Turmeric

姜黄

(English Translation)

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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.

This document modifies ISO 5562:1983 "Specification for Turmeric, whole or powdered".

This document has the following structural adjustments compared to ISO 5562:1983.

--- Added Chapter 3 "Terms and Definitions" and the subsequent chapters and articles are postponed accordingly;

--- Chapter 8 corresponds to Chapter 7 and Appendix A of ISO 5562:1983, of which 8.1 and 8.2 correspond to Chapter 7 and Appendix A of ISO 5562:1983 7.1, 7.2 and 8.3 correspond to Appendix A of ISO 5562:1983.

The technical differences between this document and ISO 5562:1983 and their reasons are as follows.

--- Replaced ISO 1208 with the normative reference GB/T 12729.13 (see 5.2), replaced ISO 1208 with the normative reference GB/T 12729.5 Replaced ISO 927 (see 5.3.1), replaced ISO 3588 (see 5.5.2) with the normative reference GB/T 12729.4, GB 5009.3, GB 5009.4 and GB/T 22269, which are referenced by the standard, replace ISO 939, ISO 928, ISO 930, ISO 5566 (see 5.6), with the normative reference GB/T 12729.2 replacing ISO 948 (see Chapter 6), with the normative reference GB/T 12729.3 replaces ISO 2825 (see Chapter 7) to adapt to my country's technical conditions and increase operability;

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

Table 1 of ISO 5562:1983) to adapt to my country's technical documents;

--- Deleted the footnotes in the "Physical and Chemical Indicators" and changed the requirements for total ash and acid-insoluble ash content (see 5.6, 4.6 of ISO 5562:1983) to meet the technical document requirements of my country;

--- Changed the "marking" requirement, deleted the "grade" requirement, and added the "standard number implemented by the product" (see 8.2, ISO 5562:1983 7.2) to meet the actual requirements of product marking;

--- Changed the requirements for "Storage and transportation" (see 8.3, Annex A of ISO 5562:1983) to meet the practical requirements for storage and transportation of turmeric.

International needs.

The following editorial changes were made to this document.

--- To coordinate with the existing standard, the name of the standard is changed to "Turmeric";

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

--- Change the title of clause 4.6 in ISO 5562:1983 from "Chemical requirements" to "Physical and chemical indicators";

--- Change the title of Chapter 7 in ISO 5562:1983 "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 whole turmeric or turmeric powder. It also describes the sampling Methods and test methods.

This document applies to the processing, production, circulation and trade of turmeric products.

2 Normative references

The contents of the following documents constitute 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 12729.4 Determination of fineness of grinding of spices and condiments (hand sieving method) (GB/T 12729.4-2020, ISO 3588.

1977,NEQ)

GB/T 12729.5 Determination of foreign matter content in spices and condiments (GB/T 12729.5-2020, ISO 927:1982, MOD) GB/T 12729.13 Determination of contaminants in spices and condiments (GB/T 12729.13-2008, ISO 1208:1982, MOD) GB/T 22269 Spectrophotometric method for determination of tinting power of turmeric (GB/T 22269-2008, ISO 5566:1982, IDT)

3 Terms and definitions

There are no terms or definitions that require definition in this document.

4 Description

Whole turmeric (*Curcuma longa* Linnaeus) consists of fused primary and secondary rhizomes, known in the trade as scales.

Stems or finger-like stems.

The rhizomes should be dry and should have the shape and color typical of the variety. Soak the rhizomes in boiling water, solidify and then dry to avoid re-Raw, turmeric can be in its natural state or machine polished.

Turmeric powder is obtained by grinding whole turmeric.

5.1 Taste and smell

Whole turmeric or turmeric powder should have the unique taste and smell of this product, without other foreign flavors and musty smells.