

ICS 67.220.10
CCS B 36



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

GB/T 45304-2025

Dried parsley

干欧芹

(English Translation)

Issued on: February 28, 2025

Implemented on: September 1, 2025

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

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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 20377:2018 "Specification for Dried Parsley".

This document has the following structural adjustments compared to ISO 20377:2018.

- Chapter 3 corresponds to Chapter 4 of ISO 20377:2018;
- 4.1 corresponds to 5.1~5.3, 5.5 in ISO 20377:2018;
- The "fineness" index in Table 2 corresponds to 5.6 in ISO 20377:2018;
- The "same source different substances" indicator in Table 2 corresponds to 5.4 in ISO 20377:2018.

The technical differences between this document and ISO 20377:2018 and their reasons are as follows.

- ISO 927 (see 4.2) is replaced by the normative reference GB/T 12729.5, and GB 5009.3, GB 5009.4, GB/T 5009.10 and GB/T 30385 replaced ISO 939, ISO 928 and ISO 930, ISO 5498, ISO 6571 (see 4.2) replaces ISO 948, ISO 2825 (see Chapter 5) to adapt to my country's technical conditions and increase operability;
- Changed the standardization documents referenced by the test method (see Table 2, Table 1 of ISO 20377:2018) to adapt to my country's technology document;
- Added 6.1 "Sensory" test method (see 6.1) to facilitate the use of the document.

The following editorial changes were made to this document.

- In order to coordinate with the existing standard, the name of the standard is changed to "Dried Parsley";
- 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 Chapter 8 in ISO 20377:2018 "Packaging and marking" to "Packaging, marking, storage and transport".

1 Scope

This document specifies the quality requirements for dried parsley as well as the requirements for packaging, labeling, storage and transportation, and describes the sampling method and inspection method.

This document applies to the product processing, production, scientific research and trade of dried parsley.

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 5009.10 Determination of crude fiber in plant foods 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 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.

The leaves of *Petroselinum crispum* of the genus *Petroselinum* of the family Apiaceae are used as raw materials, and the leaves are processed by drying, cutting, crushing or

grinding.

Seasoning products.

foreign matter

All substances that are not part of the tested spices or herbs.

Note: Such as non-animal (stems, sand, soil, grass and mildew) materials and animal materials (animal excrement, insects and their limbs), etc.

[Source. GB/T 12729.5-2020, 3.1, modified] 3.3 Extraneous matter the product is mixed with yellow and brown leaf, stem, bud and root tissue fragments from the parsley plant itself.