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

GB/T 7652-2026

Replacing GB/T 7652-2016

Star anise

八角

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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 supersedes GB/T 7652-2016 "Star Anise". Compared with GB/T 7652-2016, it includes structural adjustments and editorial changes. In addition, the main technological changes are as follows:

---The definition of "star anise" has been changed, and the definitions of "naturally dried," "color," "aroma," "black fruit," "volatile oil," and "total ash" have been removed. (See Chapter 3, Chapter 3 of the.2016 edition);

---The requirements for some physicochemical indicators have been changed (see Table 2, Table 2 of the.2016 edition);

---The "Inspection Process" section has been removed (see section 5.1 in the.2016 version);

---The testing methods for "moisture content" and "total ash content" have been changed (see 6.2.4, 6.2.5, and 5.3.5 in the.2016 version);

---The requirements for the "Judgment Rules" have been changed (see 7.3, 6.3 in the.2016 version);

---The requirements for "Packaging, Marking, Storage and Transport" have been changed (see Chapter 8, Chapter 7 of the.2016 edition). 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). This document was drafted by: Nanjing Institute of Comprehensive Utilization of Wild Plants, All China Federation of Supply and Marketing Cooperatives; and the Forestry Science Institute of Guangxi Zhuang Autonomous Region. Research Institute, Yunnan Star Anise Industry Research Institute Co., Ltd., Guangdong Provincial Institute of Public Health, Nanjing Institute of Comprehensive Utilization of Wild Plants Hongfang Biotechnology (Kunshan) Co., Ltd., Yunnan Zhongmu Agricultural and Forestry Development Co., Ltd., Sichuan Rushimei Food Co., Ltd., Jiangsu Weimen Food Product Co., Ltd., Shandong Lechang Seasoning Co., Ltd., Chenguang Biotechnology Group Co., Ltd., Heilongjiang Provincial Standardization and Inspection Product Testing Co., Ltd. The company, Nanjing Professor Huang Food Technology Co., Ltd., Guangxi Zhuang Autonomous Region State-owned Liuwan Forest Farm, Guangxi Zhuang Autonomous Region State-owned Paiyangshan Forest Farm, Guangxi Lvxiangyuan Agricultural Products Trade Co., Ltd., Guangxi Yulan Biotechnology Co., Ltd., and Guangxi Guiping Yueda Spices Co., Ltd. The main drafters of this document are. Zhang Fenglun, Li Kaixiang, Huang Qingbo, Chen Bin, Nie Wei, Chen Zihui, Huang Xingtai, Sun Xiaoxia, Huang Chengyu, and Huang Xiaode. Qiu Hongbing, Yu Guoqing, Wu Yaojun, Chen Jinxing, Zhao Wenjing, Li Guiqing, Fu Lei, Zhao Dezhou, Jiang Qi, Wu Yaming, Huang Jichao, Wang Zhenguang, Jiao Liwei Li Wei, Liao Jianzhi, Yang Wenjie, Yi Junjie, Hou Beiwei, Zong Weilu, Zeng Xiangyan, Wu Zuyuan, Zhou Huaixun, Liu Yuancheng, Fu Jun, Zhang Dehua, Yang Shaofan Qin Zhenghao, Hou Linghua, Chen Yuanguang, and Qin Jicheng. The release history of this document and the document it replaces is as follows:

---First published in 1987 as GB/T 7652-1987, revised for the first time in.2006, and revised for the second time in.2016;

---This is the third revision. star anise

1 Scope

GB/T 7652-2026 is the Chinese national standard covering star anise as a graded product - the appearance and the number of follicles, the essential oil content, the moisture and the foreign matter, and the identification that separates it from the toxic Japanese star anise it resembles. It replaces GB/T 7652-2016 and has been in force since 1 October 2026. It was issued on 31 March 2026 and takes effect on 1 October 2026, replacing GB/T 7652-2016. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document specifies the grading, technical requirements, inspection rules, packaging,

labeling, storage, and transportation requirements for star anise, and describes the corresponding inspection procedures. Verification method. This document applies to the quality assessment and trade of star anise.

4. Grading Large red star anise is divided into first, second and third grades, while horned star anise is divided into first and second grades. Dried branch star anise is a general product and is not graded.

5 Technical Requirements

5.1 Sensory Indicators The sensory indicators of star anise should meet the requirements of Table 1.

5.2 Physicochemical Indicators The physicochemical properties of star anise should meet the requirements of Table 2.

6.1 Sensory Indicators

6.1.1 Color Take an appropriate amount of sample and place it flat on a piece of white paper. Observe and identify it visually under natural light.

6.1.2 Odor Use your nose to smell the product to determine the strength of its aroma and whether there is any off-odor.

6.1.3 Fruit shape characteristics Visually inspect star anise for blackening or mold. If it feels prickly to the touch and makes a crisp sound when broken, it is dry; if it feels soft, it is damp.

6.2 Physicochemical Indicators

6.2.1 Number of fruits Weigh 1000g of sample using a balance (accurate to 0.1g), count the number of fruits, round up any fruit with missing petals to eight petals, and round up any fruit with fewer than eight petals.

6.2.2 Breakage rate Weigh 1000g of sample using a balance (accurate to 0.1g), then select 1 to 4 fragments, weigh them, and calculate their mass according to formula (1).

6.2.3 Foreign objects Comply with the provisions of GB/T 12729.5.

6.2.4 Moisture Perform the distillation method as specified in GB 5009.3.

6.2.5 Total Ash Content Comply with the provisions of GB 5009.4.

6.2.6 Volatile Oils Comply with the provisions of GB/T 30385.

7 Inspection Rules

7.1 Batching Products from the same place of origin, of the same grade, and harvested and

shipped in the same batch constitute one inspection batch.

7.2 Sampling Perform in accordance with the provisions of GB/T 12729.2.

7.3 Judgment Rules

7.3.1 Products that meet the requirements of Chapter 5 after inspection are deemed to meet the corresponding level requirements of this document.

7.3.2 If the breakage rate does not meet the minimum grade index, but all other indexes meet the standards, it is judged as an ungraded product.

7.3.3 If a product fails to meet any one of the indicators and still fails to meet the standard after double sampling and re-inspection, it shall be deemed to be non-compliant with the requirements of this document.

7.4 Re-inspection If the trading parties disagree on the inspection results, they should double the sampling for re-inspection. Re-inspection is limited to one time only, and the conclusion shall be based on the re-inspection results.

8 Packaging, marking, storage and transportation

8.1 Packaging Packaging materials should be non-toxic, harmless, odorless, moisture-proof, and airtight. Inner packaging should preferably be food-grade polyethylene film bags with ventilation holes or other breathable materials. For porous food-grade aluminum foil bags and other similar materials, woven bags, cartons, plastic bags, or boxes are recommended for outer packaging. All packaging should be sturdy and intact. Clean.

8.2 Marking The packaging should indicate the place of origin, harvest year, grade and specifications, as well as a moisture-proof mark. The labeling method shall comply with the provisions of GB/T 191.

8.3 Storage Choose a dry, well-ventilated, and cool warehouse, 15cm to 20cm away from the wall and the ground, stack neatly, and have appropriate passages between stacks to facilitate ventilation. It should not be stored together with harmful, toxic, polluting, or odorous items.

8.4 Transportation The means of transport should be clean, dry, odorless, and free from pollution. It should not be transported together with toxic, harmful, odorous, or easily contaminated goods. During transport, it should... Take precautions to prevent exposure to sunlight, rain, moisture, and label detachment. Handle with care during loading and unloading. GB/T 7652-2026. Star anise ICS

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