

ICS 65.140
CCS B 47



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

GB/T 9697-2002

Replacing GB/T 9697-2002

royal jelly
(English Translation)

Issued on: June 27, 2008

Implemented on: January 1, 2009

Issued by: Standardization Administration of China

Table of Contents

Foreword	
1 Scope	
2 Normative references	
3 Terms and Definitions	
4 Requirements	
4.1 Sensory requirements	
4.2 Rating	
4.3 Physical and Chemical Requirements	
4.4 Health and Safety Requirements	
4.5 Authenticity requirements	
5 Test methods	
5.1 Sample Preparation	
5.2 Water	
5.4 Protein	
5.5 Total sugar	
5.6 Ash	
5.7 Acidity	
5.8 Starch	
6 Packaging, labeling, storage, transport	
6.1 Packaging	
6.2 Mark	
6.3 Storage	
6.4 Transport	

Foreword

Chapter 4 of this standard is mandatory, the rest are recommended.

This standard replaces GB/T 9697-2002 "royal jelly." this standard compared with GB/T 9697-2002 The main changes are as follows.

- By the recommended standards to the provisions of mandatory standards;
- Increasing the terms and definitions;

- Modify the definition of royal jelly;
- Adjust the threshold value of protein content.

Appendix A of this standard is a normative appendix.

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

This standard was drafted. Nanjing Laoshan Pharmaceutical Co., Ltd., China Supply and Marketing Cooperatives bee products Standardization Technical Committee Secretariat, the China Association of bee royal jelly professional committees.

1 Scope

This standard specifies the definition of royal jelly, grade, quality, test methods, packaging, labeling, storage, transportation requirements.

This standard applies to the production and trade of royal jelly.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

Preparation of GB/T 601 chemical reagent standard titration solution Determination of GB/T 5009.4-2003 ash in foods GB 7718 pre-packaged food labels General

3 Terms and Definitions

The following terms and definitions apply to this standard.

Royal Jelly royaljely Worker bees swallow gland and palate gland secretion, mainly used for feeding the queen bee and wasp larvae milky white, yellow or light orange syrupy substance.

4.1.1 Color

Whether it is sticky paste state or frozen state should be white, yellow or light orange, shiny. There are ice crystals when frozen luster.

4.1.2 Odour

When the sticky paste state, there should be similar to nectar or pollen of flavor and spice. Pure smell, without fermentation, rancid odor.

4.1.3 Taste and taste

When the sticky paste state, with a clear sour, astringent, spicy and sweet feeling on the palate and throat irritation. After swallowing or spitting, throat irritation still it will persist for some time. When frozen, the early taste grainy, gradually disappeared, and the emergence of the state viscous paste the same taste.

4.1.4 Status

After thawing at room temperature or viscosity slurry was having liquidity. There should be no bubbles and impurities (such as wax shavings, etc.).

4.2 Rating

According to the physical and chemical quality, Royal Jelly divided into superior products, and qualified for two levels.

4.3 Physical and Chemical Requirements

Product grades and physical and chemical requirements in Table 1.

Table 1 - Product grades and physical and chemical requirements

Index Top Qualified

Moisture /% ≤ 67.5 69.0 10- hydroxy-2-decanoic acid /% ≥ 1.8 1.4 Protein/11 ~ 16% Total sugar (glucose) /% ≤ 15 Ash /% ≤ 1.5 Acidity (1mol/LNaOH)/(mL/100g) 30 ~ 53 Starch shall not be detected

4.4 Health and Safety Requirements

It should be consistent with national laws, regulations and government regulatory requirements, compliance with the relevant national standards of health and safety requirements.

4.5 Authenticity requirements

You can not add or remove any of the ingredients.

5 Test methods

Unless otherwise specified, all reagents were analytical method used reagents, water is distilled water.

5.1 Sample Preparation

Stainless steel rod, pipe or spoon as a sampler. The internal sample into the vial, stir evenly mixed, as the sample.

Each sample shall be not less than 20g.

After the sample should be tested immediately. If not timely test should be stored frozen at -18 °C refrigerator.

5.2.1 Instruments

- a) vacuum drying oven;
- b) weighing bottle. high 25mm, diameter 35mm;
- c) analytical balance. a sense of the amount of 0.0001g.

5.2.2 Test procedure

Take royal jelly samples of about 0.5g, put dried to constant weighing bottle, accurately weighed, smoothing, placed in a vacuum oven at a temperature 75 °C, pressure -0.095MPa ~ -0.10MPa (-730mmHg ~ -760mmHg) Remove the weighing bottle and dried under 4h, set dry Dryer, cooled 30min after weighing, repeated drying up twice before and after the quality difference is not more than 2mg, is constant.

5.2.3 Calculation

Royal Jelly moisture content according to equation (1).

100 (1)

Where.

X1 --- royal jelly moisture content,%;

5.2.4 Parallel test relative deviation

Parallel test relative deviation should not exceed 0.8%.

5.3 10- hydroxy-2-decanoic acid