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**GB**

NATIONAL STANDARD OF THE  
PEOPLE'S REPUBLIC OF CHINA

**GB 1886.48-2015**

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**National Food Safety Standard -**

**Food Additives - Oil of Rose**

食品安全国家标准 食品添加剂 玫瑰油

**Issued on: September 22, 2015**

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People's Republic of China**

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# National Food Safety Standard - Food Additives - Oil of Rose

## 1 Scope

This Standard is applicable to food additive - oil of rose, which is extracted through steam distillation method from the flowers and flower buds of Chinese Kushui rose (*Rosa sertata* × *Rosa rugosa*).

## 2 Technical Requirements

### 2.1 Sensory Requirements

Sensory requirements shall comply with the stipulations in Table 1.

## **Appendix A**

### **Determination of Characteristic Component Content**

#### **A.1 Instruments and Equipment**

**A.1.1** Chromatograph: comply with the stipulations of Chapter 5 in GB/T 11538-2006.

**A.1.2** Column: capillary column.

**A.1.3** Detector: hydrogen flame ionization detector.

#### **A.2 Determination Method**

Area normalization method: determine the content in accordance with 10.4 in GB/T 11538-2006.

#### **A.3 Repeatability and Result Expression**

Comply with the stipulations of 11.4 in GB/T 11538-2006.

Please refer to Appendix B for the gas chromatogram of food additive - oil of rose (area normalization method).

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