

# INTERNATIONAL STANDARD

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**13685**

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## **Ginger and its oleoresins — Determination of the main pungent components (gingerols and shogaols) — Method using high- performance liquid chromatography**

*Gingembre et oléorésines de gingembre — Dosage des principaux  
composés piquants (gingérols et shogaols) — Méthode par  
chromatographie en phase liquide à haute performance*



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## Foreword

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Annexes A to E of this International Standard are for information only.

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## Introduction

This method, initially based on Wood's publications [Overseas Development Natural Resources Institutes (ODNRI)], enables one to know without any ambiguity the identity of the peaks obtained by HPLC, for the quality control of ginger extracts. It is particularly useful in this case as the pungent compounds of interest are very sensitive to heat.

The method has been validated by two international interlaboratory tests carried out by seven laboratories.

After examination of the results, it is estimated that the method may be considered as the best that can be achieved for the moment but it could be improved, in particular for the precision data.