
**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*



Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

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

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