

of starch TS). Perform a blank determination.

Each mL of 0.05 mol/L iodine VS = 1.5013 mg of CH₂O

Containers and storage Containers—Tight containers.

Storage—Light-resistant.

Formalin Water

ホルマリン水

Formalin Water contains not less than 0.9 w/v% and not more than 1.1 w/v% of formaldehyde (CH₂O: 30.03).

Method of preparation

Formalin	30 mL
Water or Purified Water	a sufficient quantity
To make 1000 mL	

Prepare by mixing the above ingredients.

Description Formalin Water is a clear, colorless liquid. It has a slight odor of formaldehyde.

It is almost neutral.

Assay Transfer 20 mL of Formalin Water, measured exactly, to a 100-mL volumetric flask containing 2.5 mL of 1 mol/L sodium hydroxide VS, and add water to make 100 mL. Pipet 10 mL of this solution, and proceed as directed in the Assay under Formalin.

Each mL of 0.05 mol/L iodine VS = 1.5013 mg of CH₂O

Containers and storage Containers—Tight containers.

Forsythia Fruit

Forsythiae Fructus

レンギョウ

Forsythia Fruit is the fruit of *Forsythia suspensa* Vahl or *Forsythia viridissima* Lindley (*Oleaceae*).

Description Ovoid to long ovoid capsule, 1.5–2.5 cm in length, 0.5–1 cm in width, with acute apex, and sometimes with a peduncle at the base; externally light gray to dark brown, scattered with light gray and small ridged dots, and with two longitudinal furrows; a capsule dehiscing along the longitudinal furrows has the apexes bent backward; the inner surface of dehiscent pericarp is yellow-brown in color, with a longitudinal partition-wall in the middle; seeds, slender and oblong, 0.5–0.7 cm in length, and usually with a wing. Odor, slight; tasteless.

Identification (1) To 0.2 g of pulverized Forsythia Fruit add 2 mL of acetic anhydride, shake well, allow to stand for 2 minutes, and filter. To 1 mL of the filtrate add gently 0.5 mL of sulfuric acid to form two layers: a red-purple color develops at the zone of contact.

(2) To 1 g of pulverized Forsythia Fruit add 10 mL of

methanol, warm on a water bath for 2 minutes, and filter. To 5 mL of the filtrate add 0.1 g of magnesium in ribbon form and 1 mL of hydrochloric acid, and allow to stand: a light red to yellow-red color develops.

Purity (1) Branchlet—The amount of branchlets contained in Forsythia Fruit does not exceed 5.0%.

(2) Foreign matter—The amount of foreign matter other than branchlets contained in Forsythia Fruit does not exceed 1.0%.

Total ash Not more than 5.0%.

Extract content Dilute ethanol-soluble extract: not less than 10.0%.

Gambir

Gambir

アセンヤク

Gambir is the dried aqueous extract prepared from the leaves and young twigs of *Uncaria gambir* Roxburgh (*Rubiaceae*).

Description Brown to dark brown, brittle mass; inside light brown. Odor, slight; taste, extremely astringent and bitter.

Identification (1) To 0.2 g of pulverized Gambir add 10 mL of water, warm in a water bath for 5 minutes with occasional shaking, and filter. Cool the filtrate, and add 2 to 3 drops of gelatin TS: a white turbidity or precipitate is produced.

(2) Shake 0.1 g of pulverized Gambir with 20 mL of dilute ethanol for 2 minutes, and filter. Mix 1 mL of the filtrate with 9 mL of dilute ethanol, and to the solution add 1 mL of vanillin-hydrochloric acid TS: a light red to red-brown color develops.

Total ash Not more than 6.0%.

Acid-insoluble ash Not more than 1.5%.

Extract content Dilute ethanol-soluble extract: not less than 70.0%.

Powdered Gambir

Gambir Pulveratum

アセンヤク末

Powdered Gambir is the powder of Gambir.

Description Powdered Gambir occurs as a red-brown to dark brown powder. It has a slight odor, and an extremely astringent and bitter taste.

Under a microscope, Powdered Gambir, immersed in olive oil or liquid paraffin, consists of needle crystalline masses or yellow-brown to red-brown angular fragments, and reveals epidermal tissue and thick-walled hairs.

Identification (1) To 0.2 g of Powdered Gambir add 10