
**Priests (caper) (*Capparis* spp.) —
Specification and test methods**

*Câpriers (*Capparis* spp.) — Spécifications et méthodes
d'essai*



This document is a preview generated by ERS



COPYRIGHT PROTECTED DOCUMENT

© ISO 2020

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Fax: +41 22 749 09 47
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Description	1
5 Classification and requirements	2
5.1 General	2
5.2 Classes	2
5.3 Requirements	2
5.3.1 General requirements	2
5.3.2 Class requirements	3
6 Tolerances	3
6.1 General	3
6.2 Class tolerances	3
6.2.1 Extra class	3
6.2.2 Class I	3
6.2.3 Class II	3
6.2.4 Class III	3
6.2.5 Class IV	3
7 Sampling	4
8 Test methods	4
8.1 General	4
8.2 Determination of titratable acidity	4
8.3 Determination of water-insoluble solids	4
8.4 Determination of mineral impurities content	4
8.5 Determination of pH	4
8.6 Determination of soluble solids content	4
9 Packaging and marking	4
9.1 Packaging	4
9.2 Marking	4
10 Storage and transportation	5
11 Hygiene contaminants and pesticides residues	5
Bibliography	6

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

Unique, piquant-flavoured capers are the flowering buds of the low-growing caper shrub. The buds are one of the most desired ingredients in kitchens all around the Mediterranean basin. The buds botanically belong to the family of Capparaceae, in the genus *Capparis*. Scientific name: *Capparis spinosa*.

The plant is a spiny, trailing, deciduous shrub native to the Mediterranean. It prefers a warm, humid climate and grows in abundance all over Cyprus, Italy, Greece, North Africa and some Asia Minor regions including Turkey. The shrub begins producing flower (caper) buds from the third year of plantation.

In general, the small cream-coloured buds are gathered by handpicking in the early hours of the morning. If left to bloom, the buds unfold into beautiful, whitish-pink, four-sepal flowers with long tassels of purple stamens. Soon after harvesting, the buds are washed and allowed to wilt in the sun for few hours before they are put into jars and covered with salt, vinegar, brine or olive oil.

Priests (caper) (*Capparis* spp.) — Specification and test methods

1 Scope

This document specifies requirements and test methods for priests (caper). It includes requirements for caper buds.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 874, *Fresh fruits and vegetables — Sampling*

ISO 2859-1, *Sampling procedures for inspection by attributes — Part 1: Sampling schemes indexed by acceptance quality limit (AQL) for lot-by-lot inspection*

3 Terms and definitions

No terms and definitions are listed in this document.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

4 Description

Capparis ovata Desf. and *Capparis spinosa* L. from the family Capparaceae have a bushy structure and grow in both upright and leaning positions (see [Figure 1](#)).

When the plant creates a bud in the spring, this bud is going to be a flower. If the bud is picked before it becomes a flower, it is called a caper bud.