
**Spices and condiments — Dried sumac
— Specification**

Épices et condiments — Sumac séché — Spécifications



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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

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.

Spices and condiments — Dried sumac — Specification

1 Scope

This document specifies requirements for rubbed form of dried sumac (*Rhus coriaria*, family Anacardiaceae).

Recommendations relating to storage and transport conditions are given in [Annex A](#).

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 927, *Spices and condiments — Determination of extraneous matter and foreign matter content*

ISO 928, *Spices and condiments — Determination of total ash*

ISO 930, *Spices and condiments — Determination of acid-insoluble ash*

ISO 939, *Spices and condiments — Determination of moisture content*

ISO 948, *Spices and condiments — Sampling*

ISO 2825, *Spices and condiments — Preparation of a ground sample for analysis*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

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

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

3.1

sumac

shrub or small tree belonging to the Anacardiaceae family

Note 1 to entry: Sumac can reach a height of 1 m to 5 m. The leaves are spirally arranged; they are usually pinnately compound, though some species have trifoliate or simple leaves. There are two kinds of sumac according to the area of cultivation: red and brown sumac.

Note 2 to entry: The flowers are in dense panicles or spikes 20 cm to 25 cm long. Each flower is very small, and greenish, creamy white or red in colour, with five petals. The fruits form dense clusters of reddish drupes called “sumac bobs”.

3.2

dried sumac

powder obtained by drying fruits from dense clusters of reddish drupes of *Rhus coriaria* of the Anacardiaceae family