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**Saffron (*Crocus sativus* L.) —**

**Part 2:  
Test methods**

*Safran (Crocus sativus L.) —*

*Partie 2: Méthodes d'essai*



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## 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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. 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.

In other circumstances, particularly when there is an urgent market requirement for such documents, a technical committee may decide to publish other types of normative document:

- an ISO Publicly Available Specification (ISO/PAS) represents an agreement between technical experts in an ISO working group and is accepted for publication if it is approved by more than 50 % of the members of the parent committee casting a vote;
- an ISO Technical Specification (ISO/TS) represents an agreement between the members of a technical committee and is accepted for publication if it is approved by 2/3 of the members of the committee casting a vote.

An ISO/PAS or ISO/TS is reviewed after three years in order to decide whether it will be confirmed for a further three years, revised to become an International Standard, or withdrawn. If the ISO/PAS or ISO/TS is confirmed, it is reviewed again after a further three years, at which time it must either be transformed into an International Standard or be withdrawn.

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.

ISO/TS 3632-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices and condiments*.

This first edition of ISO/TS 3632-2 cancels and replaces ISO 3632-2:1993, which has been technically revised.

ISO/TS 3632 consists of the following parts, under the general title *Saffron* (*Crocus sativus L.*):

- *Part 1: Specification*
- *Part 2: Test methods*

# Saffron (*Crocus sativus* L.) —

## Part 2: Test methods

### 1 Scope

This part of ISO/TS 3632 specifies methods for the analysis of saffron obtained from *Crocus sativus* L. flowers.

It is applicable to saffron in both of the following forms:

- whole and cut filaments as a loose, supple, elastic and hygroscopic mass of filaments;
- powder.

NOTE The specifications for saffron are given in ISO/TS 3632-1.

### 2 Normative references

The following referenced documents are indispensable for the application 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 928, *Spices and condiments — Determination of total ash*

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

ISO 941, *Spices and condiments — Determination of cold water-soluble extract*

ISO/TS 3632-1, *Saffron (Crocus sativus L.) — Part 1: Specification*

### 3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO/TS 3632-1 and the following apply.

#### 3.1

##### moisture and volatile matter content

loss of mass determined under the conditions specified in this part of ISO/TS 3632

NOTE Moisture and volatile matter content is expressed as a percentage by mass of the sample.

#### 3.2

##### colouring strength

$E_{1\text{cm}}^{1\%}$

absorbency of the maximum wavelength (about 440 nm) of crocines for a 1 % solution of the test sample for a 1 cm cell

NOTE Colouring strength is mainly due to the content of crocines.