
**Spices, condiments and herbs —
Determination of volatile oil content
(hydrodistillation method)**

*Épices, aromates et herbes — Détermination de la teneur en huiles
essentielles (méthode par hydrodistillation)*



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Foreword

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ISO 6571 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This second edition cancels and replaces the first edition (ISO 6571:1984) of which it constitutes a technical revision.

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Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method)

1 Scope

This International Standard specifies a method for the determination of the volatile oil content of spices, condiments and herbs.

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 939, *Spices and condiments — Determination of moisture content — Entrainment method*

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.

3.1

volatile oil content

all the substances entrained by steam under the conditions specified in this International Standard

NOTE The volatile oil content is expressed in millilitres per 100 g of dry product.

4 Principle

An aqueous suspension of the product is distilled. The distillate is collected in a graduated tube containing a measured volume of xylene to fix the volatile oil. The organic and aqueous phases are then allowed to separate and the total volume of the organic phase read. The volatile oil content is calculated after deducting the volume of xylene.

5 Reagents

Use only reagents of recognized analytical grade and only distilled water or water of at least equivalent purity.

5.1 Xylene.

5.2 Cleaning solutions.

5.2.1 Acetone (for fatty residues).