INTERNATIONAL STANDARD

ISO 927

Third edition 2009-10-15

Spices and condiments — Determination of extraneous matter and foreign matter content

Épices — Détermination de la teneur en matières étrangères

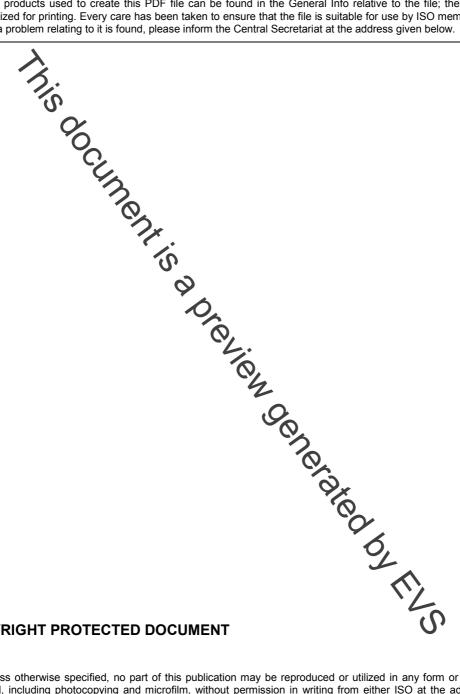


PDF disclaimer

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. The ISO Central Secretariat accepts no liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies. In the unlikely event that a problem relating to it is found, please inform the Central Secretariat at the address given below.



COPYRIGHT PROTECTED DOCUMENT

© ISO 2009

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office Case postale 56 • CH-1211 Geneva 20 Tel. + 41 22 749 01 11 Fax + 41 22 749 09 47 E-mail copyright@iso.org Web www.iso.org

Published in Switzerland

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.

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

This third edition cancels and replaces the second edition (ISO 927:1982), which has been technically revised.

© ISO 2009 – All rights reserved iii

Introduction

This International Standard is applicable to most spices and condiments. In view of the number and variety of such products, however, it may be necessary to modify the method or even to choose a method more suitable to a particular case.

such products, however, it may be necessary to modify the method or even to choose a menior mode suitable to a particular case.

Such modifications or one methods are indicated in the International Standards giving specifications for the spices or condiments in question.

Social methods are indicated in the International Standards giving specifications for the spices or condiments in question.

Spices and condiments — Determination of extraneous matter and foreign matter content

1 Scope

This International Standard specifies a general procedure for visual examination, or with magnification not exceeding 10 times, of whole spices for the determination of macro filth.

This International Standard is applicable to dehydrated herbs and spices.

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 948, Spices and condiments — Sampling

3 Terms and definitions

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

3.1

macro foreign matter

all matter visible to the naked eye or with a maximum 10 times pagnifying power that is not part of the plant to which the spice or herb belongs

EXAMPLE The origin of macro foreign matter can be non-animal stems, stones, straw, visible moulds) or animal (e.g. excreta, insects, and insect-defiled product) foreign matter.

3.2

macro extraneous matter

all matter visible to the naked eye or with a maximum 10 times magnifying power which are species waste belonging to the plant which the spice or herb belongs

EXAMPLE Macro extraneous matter can be floral waste.

Figure 1 summarizes these definitions.

4 Principle

This method should be used by all laboratories which perform macro extraneous and foreign matter analyses for: suspect mould on seeds and leaves, animal excreta pellets and faeces, whole insects and/or large insect fragments, sticks, stems, stones, glass, etc.

© ISO 2009 – All rights reserved