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**Spices — Saffron (*Crocus sativus* L.) —**  
**Part 1:**  
**Specification**

*Épices — Safran (*Crocus sativus* L.) —*  
*Partie 1: Spécifications*



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## Foreword

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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 3632-1 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This second edition cancels and replaces ISO/TS 3632-1:2003, which has been technically revised.

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

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



# Spices — Saffron (*Crocus sativus* L.) —

## Part 1: Specification

### 1 Scope

This part of ISO 3632 establishes specifications for dried saffron obtained from the pistils of *Crocus sativus* L. flowers.

It applies to saffron in both of the following forms:

- a) filaments and cut filaments;
- b) powder.

NOTE The saffron plant is depicted in Figure 1, the saffron flower in Figures 2 and 3, the saffron pistil in Figure 4, and some examples of floral waste in Figure 5.

### 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 948, *Spices and condiments — Sampling*

ISO 3632-2, *Spices — Saffron (Crocus sativus L.) — Part 2: Test methods*

### 3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 3632-2 and the following apply.

#### 3.1

##### **stigma**

section of the aerial part of the pistil

EXAMPLE In the *Crocus sativus* L. flower, the stigma is dark red in colour and trumpet shaped, serrated or indented at the top and joined to the style at the end.

NOTE See Figure 4.

#### 3.2

##### **style**

part of the pistil between the stigma and the ovary

NOTE See Figure 4.