
International Standard



7377

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Juniper berries (*Juniperus communis* Linnaeus) — Specification

*Baies de genièvre (*Juniperus communis* Linnaeus) — Spécifications*

First edition — 1984-06-01

UDC 633.83

Ref. No. ISO 7377-1984 (E)

Descriptors : agricultural products, seasonings, spices, juniper (berries), specifications.

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been authorized 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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 7377 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in April 1983.

It has been approved by the member bodies of the following countries:

Austria	Iran	Portugal
Czechoslovakia	Iraq	South Africa, Rep. of
Egypt, Arab Rep. of	Kenya	Spain
France	Korea, Dem. P. Rep. of	Turkey
Germany, F. R.	Netherlands	United Kingdom
Hungary	Philippines	USSR
India	Poland	Yugoslavia

No member body expressed disapproval of the document.

Juniper berries (*Juniperus communis* Linnaeus) — Specification

1 Scope and field of application

This International Standard specifies requirements for whole juniper berries (*Juniperus communis* Linnaeus).

Recommendations relating to storage and transport conditions are given in annex B.

2 References

ISO 927, *Spices and condiments — Determination of extraneous 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 — Entrainment method.*

ISO 948, *Spices and condiments — Sampling.*

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

ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content.*¹⁾

3 Description

Juniper berries are the mature and partially dried fruits of *Juniperus communis* Linnaeus. The berries are spherical, of diameter 5 to 9 mm, and of a dark-brown to dark-blue colour.

4 Requirements

4.1 Odour and flavour

Juniper shall have a fragrant and pleasant odour and a sweetish aromatic flavour characteristic of the spice. It shall be free from mustiness and other foreign flavours.

4.2 Freedom from insects, moulds, etc.

Juniper shall be free from living insects and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds $\times 10$, this fact shall be stated in the test report.

4.3 Extraneous matter

Extraneous matter includes :

- a) dirt, dust, stones, pieces of wood, etc.;
- b) all vegetable matter other than juniper berries (pine-needles, etc.).

The proportion of extraneous matter when determined by the method described in ISO 927, shall not exceed the values given in table 1, according to the grade.

4.4 Damaged, discoloured, immature and shrivelled berries

The proportion of damaged, discoloured, immature and shrivelled berries shall not exceed the values given in table 1, according to the grade.

1) At present at the stage of draft.