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**Spices — Cumin (*Cuminum  
cyminum* L.) — Specification**

*Épices — Cumin (Cuminum cyminum L.) — 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.

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ISO 6465 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 6465:1984), of which it constitutes a technical revision.

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# Spices — Cumin (*Cuminum cyminum* L.) — Specification

## 1 Scope

This International Standard specifies requirements for fruits<sup>1)</sup> of cumin (*Cuminum cyminum* L.).

Recommendations relating to storage and transport conditions are given in Annex A.

## 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 927, *Spices and condiments — Determination of extraneous matter and foreign 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 1108, *Spices and condiments — Determination of non-volatile ether extract*

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

ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method)*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

## 3 Description

### 3.1 Form and appearance

Cumin consists of the fruits of *Cuminum cyminum* L., with two elongated mericarps which remain joined and the dimensions of which vary depending on the origin. Each mericarp, which is ochre-grey to light brown in colour, bears five thin pale primary ribs and four wider secondary ribs which are darker.

Ground cumin consists of product obtained by grinding the dried mature fruit of *Cuminum cyminum* L.

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1) Although the term “seeds” is currently used in commerce, the term “fruits” is the correct botanical term.