
**Spices — Saffron (*Crocus sativus* L.) —
Part 2:
Test methods**

*Épices — Safran (*Crocus sativus* L.) —
Partie 2: Méthodes d'essai*



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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.

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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 3632-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This second edition of ISO 3632-2 cancels and replaces ISO/TS 3632-2:2003, 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 2: Test methods

1 Scope

This part of ISO 3632 specifies test methods for dried saffron obtained from the *Crocus sativus* L. flower.

It is applicable to saffron:

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

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 3632-1, *Spices — Saffron (Crocus sativus L.) — Part 1: Specification*

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 3632-1 and the following apply.

3.1

moisture and volatile matter content

loss of mass fraction determined under the conditions specified in this part of ISO 3632

NOTE Moisture and volatile matter content is expressed as a percentage mass fraction of the sample.