
International Standard



2254

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Cloves, whole and ground (powdered) — Specification

Clous de girofle entiers et clous de girofle en poudre — Spécifications

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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (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 set up 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 2254 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in October 1978.

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

Brazil	India	South Africa, Rep. of
Bulgaria	Israel	Spain
Canada	Kenya	Sri Lanka
Chile	Korea, Rep. of	Turkey
Czechoslovakia	Mexico	United Kingdom
Egypt, Arab Rep. of	Netherlands	USA
Ethiopia	Peru	Yugoslavia
France	Poland	
Hungary	Romania	

The member body of the following country expressed disapproval of the document on technical grounds :

Thailand

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1 Scope and field of application

This International Standard specifies requirements for whole and ground (powdered) cloves [*Eugenia caryophyllus* (C. Sprengel) Bullock and Harrison].

Recommendations relating to storage and transport are given in the annex as a guide.

2 References

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

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 1208, *Ground spices — Determination of filth (Reference method)*.¹⁾

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

ISO 5498, *Agricultural food products — Determination of crude fibre content — General method*.¹⁾

3 Definitions

3.1 whole clove : A floral bud, harvested before blooming, and dried, of *Eugenia caryophyllus* (C. Sprengel) Bullock and Harrison. It comprises a receptacle containing, in its upper part, two loculi containing numerous ovules, and crowned by four acute divergent sepals surrounding a dome-shaped head consisting of four paler unexpanded membranous imbricate petals enclosing numerous incurved stamens and a single stiff erect style (see figure 1).

3.2 headless clove : A clove consisting of only the receptacle and sepals and which has lost the dome-shaped head (see figure 2).

3.3 khoker clove : A clove which has undergone fermentation as a result of incomplete drying, as evidenced by its pale brown colour, whitish mealy appearance and, often, wrinkled surface.

3.4 mother clove : The fruit of the clove tree (*Eugenia caryophyllus*), which is in the form of an ovoid brown berry surmounted by four incurved sepals (see figure 3).

3.5 clove stem : A dry fragment of the stalk of the clove (see figure 4).

3.6 ground (powdered) clove : Powder obtained by grinding cloves without any addition.



Figure 1 — Whole clove

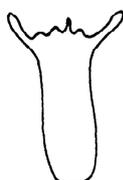


Figure 2 — Headless clove



Figure 3 — Mother clove

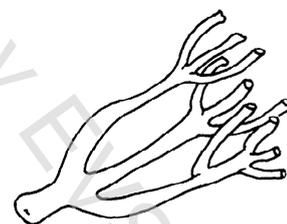


Figure 4 — Clove stem

1) At present at the stage of draft.