
Kumina (Carum carvi Linnaeus), v zrnju - Specifikacija

Black caraway and blond caraway (Carum carvi Linnaeus), whole -- Specification

Carvi noir et carvi blond entiers (Carum carvi Linnaeus) -- Spécifications

Ta slovenski standard je istoveten z: ISO 5561:1990

[SIST ISO 5561:1997](https://standards.iteh.ai/catalog/standards/sist/36174948-1ccb-4d00-8911-34e9763894cc/sist-iso-5561-1997)

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INTERNATIONAL STANDARD

ISO
5561

Second edition
1990-08-01

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Reference number
ISO 5561:1990(E)

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.

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.

International Standard ISO 5561 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

This second edition cancels and replaces the first edition (ISO 5561 : 1981), the scope of which has been technically revised to include black and blond caraway.

Annex A of this International Standard is for information only.

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International Organization for Standardization

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Black caraway and blond caraway (*Carum carvi* Linnaeus), whole — Specification

1 Scope

This International Standard specifies requirements for whole black and blond caraway (*Carum carvi* Linnaeus), having biennial and annual fructification respectively.

It does not apply to *Carum Bulbocastanum*.

For the purposes of this International Standard, when the term "whole caraway" is used alone, it means that the specification applies to both the types of caraway described, without distinction.

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

ISO 930:1980, *Spices and condiments — Determination of acid-insoluble ash*.

ISO 939:1980, *Spices and condiments — Determination of moisture content — Entrainment method*.

ISO 948:1980, *Spices and condiments — Sampling*.

ISO 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis*.

ISO 6571:1984, *Spices, condiments and herbs — Determination of volatile oil content*.

3 Requirements

3.1 Description (see figure 1)

3.1.1 Black caraway with biennial fructification

Black caraway consists of the mericarps of the nearly mature fruit of *Carum carvi* Linnaeus. The fruits are split into two mericarps by threshing after drying. The mericarps are 4 mm to 6 mm long and falcate. Longitudinally, they bear five pale yellow to ochre ribs, the surface between the ribs being brown.

3.1.2 Blond caraway with annual fructification

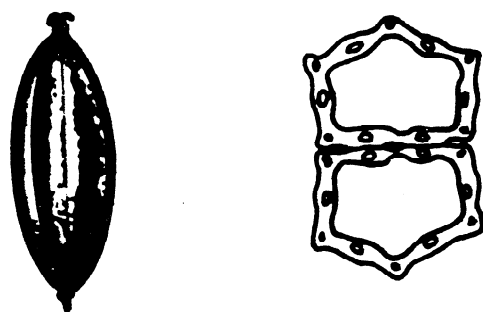
Blond caraway has the same characteristics as black caraway. However, it is slightly larger and its colour is paler.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content*.

ISO 928:1980, *Spices and condiments — Determination of total ash*.



a) External appearance of the fruit (before separation of the mericarps) b) Cross-section of the fruit

Figure 1 — Caraway fruit

3.2 Flavour and odour

The flavour shall be characteristic and aromatic. The product shall be free from extraneous odours and flavours, including mustiness.

The odour of black caraway is clearly more pronounced than that of blond caraway.

3.3 Freedom from insects, moulds, etc.

Whole caraway 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 used is greater than $\times 10$, this fact shall be stated in the test report.

Black caraway and blond caraway shall be free from attack by *Sclerotinia* mushrooms.

3.4 Extraneous matter

For the purposes of this International Standard, the following are considered as extraneous matter:

- all parts of the plant other than the black or blond caraway grains;
- all other animal, vegetable or mineral extraneous matter.

The total percentage of this extraneous matter in whole black or blond caraway, determined using the

method specified in ISO 927, shall not exceed 1 % (m/m).

3.5 Chemical requirements

Whole black caraway and blond caraway shall comply with the requirements given in table 1.

4 Sampling

Sampling shall have been carried out in accordance with ISO 948.

5 Test methods

Prepare the ground sample for analysis using the method specified in ISO 2825. The ground sample shall pass through a sieve with apertures of size 500 μm .

The samples thus ground shall be tested for conformity with the requirements of this International Standard using the test methods specified in 3.4 and table 1.

6 Packing and marking

6.1 Packing

Whole caraway shall be packed in clean, sound and dry containers made of materials which do not affect the product and which protect it from the ingress of moisture and from the loss of volatile matter.

6.2 Marking

The following particulars shall be marked on each container, or on a label attached to the container:

- name of the product (botanical name) and the trade-name;
 - name and address of the producer or the packer and, if applicable, the trade-mark;
 - code or batch number;
 - net mass;
 - producing country;
- and, if necessary,
- any other information required by the purchaser, such as year of harvest and date of packing;
 - reference to this International Standard.

Table 1 — Chemical requirements

| Characteristic | Requirement | | Test method |
|---|------------------------|----------------------|-------------|
| | Biennial black caraway | Annual blond caraway | |
| Moisture content, % (<i>m/m</i>) max. | 13 | 12 | ISO 939 |
| Total ash, % (<i>m/m</i>) max., on dry basis | 8 | 9 | ISO 928 |
| Acid-insoluble ash, % (<i>m/m</i>) max., on dry basis | 1,5 | 2 | ISO 930 |
| Volatile oils content, % (ml/100 g) min., on dry basis ¹⁾ | 2,5 | 1,5 | ISO 6571 |
| 1) The volatile oils content should be determined immediately after grinding. | | | |

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Annex A

(informative)

Recommendations relating to storage and transport conditions

A.1 Packages of whole caraway shall be stored in covered premises, well protected from the sun, rain and excessive heat.

A.2 The store shall be dry, free from unpleasant odours and protected against the entry of insects and vermin. The ventilation shall be regulated in such a way as to give good ventilation during dry weather and to be fully closed under damp condi-

tions. Suitable provisions shall be made for fumigation of the store.

A.3 Packages of whole caraway shall be handled and transported in such a way that they are protected from rain, the sun or other sources of excessive heat, unpleasant odours and any other contamination, especially in the holds of ships.

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