INTERNATIONAL STANDARD

ISO 5561

Second edition 1990-08-01

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

iTeh STANDARD PREVERV Carvi noir et carvi blond entiers (Carum carvi Linnaeus) — Spécifications (standards.iteh.ai)

ISO 5561:1990 https://standards.iteh.ai/catalog/standards/sist/f5941f2b-22c3-428f-b3e1a43a34ab5bc9/iso-5561-1990



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 VIEW casting a vote.

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

This second edition cancels and replaces ^{IS}the⁵⁶ first edition (ISO 5561 : 1981), the scope of which has been technically revised to the 22c3-428f-b3e1clude black and blond caraway. a43a34ab5bc9/iso-5561-1990

Annex A of this International Standard is for information only.

© ISO 1990

All rights reserved. No part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from the publisher.

International Organization for Standardization

Case Postale 56 • CH-1211 Genève 20 • Switzerland Printed in Switzerland

ii

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

Scope 1

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

ISO 2825:1981 Spices and condiments - Preparation It does not apply to Carum Bulbocastanum. of a ground sample for analysis.

For the purposes of this International Standard, when the term "whole caraway" is used alone, it termination of volatile oil content. means that the specification applies to both the types of caraway described, without distinction SO 5561:1990

Recommendations relating to storage and transportands/sist/f5941f2b-22c3-428f-b3e1a43a34ab5bc9/iso-5561-1990 conditions are given in annex A.

3 Requirements

3.1 Description (see figure 1)

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.

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

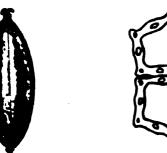
Blond caraway has the same characteristics as black caraway. However, it is slightly larger and its colour is paler.

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 6571:1984, Spices, condiments and herbs — De-





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

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 appellands it chail nounced than that of blond caraway.

ISO 55 Whole caraway shall be packed in clean, sound and 3.3 Freedom from insects, moulds, etc.h.ai/catalog/standdry/containers-made of materials which do not affect a43a34ab5bc9the product(and which protect it from the ingress of

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:

- a) all parts of the plant other than the black or blond caraway grains;
- b) 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 μ m.

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.

moisture and from the loss of volatile matter.

Packing and marking

6.2 Marking

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

- a) name of the product (botanical name) and the trade-name;
- b) name and address of the producer or the packer and, if applicable, the trade-mark;
- c) code or batch number;
- d) net mass;
- e) producing country;

and, if necessary,

- f) any other information required by the purchaser, such as year of harvest and date of packing;
- g) reference to this International Standard.

	Requirement		
Characteristic	Biennial black caraway	Annual blond caraway	Test method
Moisture content, % (m/m) max.	13	12	ISO 939
Total ash, % (m/m) max., on dry basis	8	9	ISO 928
Acid-insoluble ash, % (m/m) 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

Table 1 — Chemical requirements	Table	1 -	Chemical	requirements
---------------------------------	-------	-----	----------	--------------

iTeh STANDARD PREVIEW (standards.iteh.ai)

ISO 5561:1990 https://standards.iteh.ai/catalog/standards/sist/f5941f2b-22c3-428f-b3e1-

a43a34ab5bc9/iso-5561-1990

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.

iTeh STANDARD PREVIEW (standards.iteh.ai)

ISO 5561:1990 https://standards.iteh.ai/catalog/standards/sist/f5941f2b-22c3-428f-b3e1a43a34ab5bc9/iso-5561-1990

iTeh STANDARD PREVIEW (standards.iteh.ai)

This pa<mark>ge intentiona</mark>lly left blank

https://standards.iteh.ai/catalog/standards/sist/f5941f2b-22c3-428f-b3e1a43a34ab5bc9/iso-5561-1990

iTeh STANDARD PREVIEW (standards.iteh.ai)

ISO 5561:1990 https://standards.iteh.ai/catalog/standards/sist/f5941f2b-22c3-428f-b3e1a43a34ab5bc9/iso-5561-1990

UDC 635.755

Descriptors: agricultural products, seasonings, spices, caraway, specifications, packaging, marking, storage, transportation.

Price based on 4 pages