
Vanilija (Vanilla fragrans (Salisbury) Ames) - Specifikacija

Vanilla (Vanilla fragrans (Salisbury) Ames) -- Specification

Vanille (Vanilla fragrans (Salisbury) Ames) -- Spécifications

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International Standard 5565

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Vanilla [*Vanilla fragrans* (Salisbury) Ames] — Specification

Vanille [*Vanilla fragrans* (Salisbury) Ames] — *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 5565 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in May 1981.

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

Australia	Iran	Romania
Brazil	Israel	South Africa, Rep. of
Czechoslovakia	Kenya	Spain
Egypt, Arab Rep. of	Korea, Rep. of	Tanzania
Ethiopia	Mexico	Turkey
France	Netherlands	United Kingdom
Germany, F.R.	New Zealand	USSR
Hungary	Philippines	Yugoslavia
India	Peru	
Indonesia	Poland	

No member body expressed disapproval of the document.

Vanilla [*Vanilla fragrans* (Salisbury) Ames] — Specification

1 Scope

This International Standard specifies requirements for vanilla belonging to the species *Vanilla fragrans* (Salisbury) Ames syn. *Vanilla planifolia* Andrews and for certain forms of vanilla obtained from seeds, which may be hybrids of *Vanilla fragrans* (Salisbury) Ames.

This vanilla is known commercially under various names such as Bourbon vanilla, Mexican vanilla, Indonesian vanilla and Seychelles vanilla.

Methods for the determination of the aromatic constituents of vanilla and for the determination of vanillin are given, for information only, in annexes A and B, respectively. These annexes do not form a mandatory part of this International Standard.

2 Field of application

This International Standard is applicable to vanilla in pods, bulk, cut or powder form. It is not applicable to vanilla extracts.

3 References

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

ISO 948, *Spices and condiments — Sampling*.

ISO 3493, *Vanilla — Vocabulary*.

4 Definitions

See ISO 3493.

5 Commercial forms

Four commercial forms are established by this International Standard :

- vanilla pods**, consisting of whole pods which may be split;
- cut vanilla**, consisting of parts of pods, split or not, and deliberately cut or broken;
- vanilla in bulk**, consisting of vanilla in pods and cut vanilla.
- vanilla powder**, obtained by grinding vanilla pods without additives after drying.

6 General characteristics

6.1 Vanilla pods

Vanilla pods shall :

- have the characteristics corresponding to their qualitative category (see clause 7);
- have undergone a suitable treatment with a view to developing their flavour;
- have a maximum moisture content conforming to that of their qualitative category.

The pods may be rimy, and may have a mark at the bottom one-third of their length.

They shall not :

- have undergone any treatment which could induce a change in their natural vanillin content or in the content of any other constituent of the flavour;
- be moth-eaten, mouldy, creosoted, "poiquées" (blistered), oxidized;
- have an odour which is not typical of vanilla.

6.2 Cut vanilla

Cut vanilla shall :

- be prepared from vanilla pods meeting the requirements specified in 6.1;
- be sound and of good specific flavour;
- have a maximum moisture content of 30 %;
- be chocolate brown to dark brown in colour.

6.3 Vanilla in bulk

Vanilla in bulk shall :

- be obtained from vanilla pods meeting the requirements specified in 6.1 or from pieces of pods meeting the requirements specified in 6.2;
- be sound and of good specific flavour;
- have a maximum moisture content of 30 %;
- be chocolate brown to dark brown in colour.

Pods or pieces are generally wooded, and may have several large stains.

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6.4 Vanilla powder

Vanilla powder shall :

- a) be obtained from vanilla pods meeting the requirements specified in 6.1, from cut vanilla meeting the requirements specified in 6.2 or from vanilla in bulk meeting the requirements specified in 6.3;
- b) have a maximum moisture content of 20 %;
- c) be sufficiently fine to pass through a sieve of aperture size 1,25 mm;
- d) be brown or dark brown in colour;
- e) have the natural and very marked flavour of vanilla.

It shall not :

- a) have undergone any treatment which could induce a change in its natural vanillin content or in the content of any other constituents of the flavour;
- b) contain any extraneous matter;
- c) have a musty, creosote or any other odour which is not typical of vanilla.

7 Qualitative classification of vanilla pods

7.1 Category 1

7.1.1 A₁ Non-split

Pods which are whole, sound, supple and full, of typical flavour, of uniform chocolate brown to dark brown colour, and without any other stain than the mark.

Maximum moisture content : 38 %.

7.1.2 B₁ Split

Pods of the same characteristics as those of category A₁, but split.

7.2 Category 2

7.2.1 A₂ Non-split

Pods which are whole, sound, supple and full, of typical flavour, of uniform chocolate brown to dark brown colour, and which may have a few stains, the total length of which does not exceed one-third of the length of the pod.

Maximum moisture content : 38 %

7.2.2 B₂ Split

Pods of the same characteristics as those of category A₂, but split.

7.3 Category 3

7.3.1 A₃ Non-split

Pods which are whole, sound, more or less supple, of typical flavour, chocolate brown to dark brown in colour, and which may have numerous stains the total length of which does not exceed half the length of the pod, as well as a few red filaments which do not exceed one-third of the length of the pod.

Maximum moisture content : 30 %.

7.3.2 B₃ Split

Pods of the same characteristics as those of category A₃, but split.

7.4 Category 4

7.4.1 A₄ Non-split

Pods which are whole, sound, dry or wooded, of typical flavour, reddish in colour and which may have several stains the total length of which does not exceed half the length of the pod.

Maximum moisture content : 25 %.

7.4.2 B₄ Split

Pods of the same characteristics as those of category A₄, but split.

8 Chemical characteristics ¹⁾

The total ash content and the acid-insoluble ash content will be specified later together with the contents of the main constituents of the flavour.

Methods for the determination of the aromatic constituents of vanilla and for the determination of the vanillin content are given, for information only, in annexes A and B, respectively.

9 Sampling

Proceed as specified in ISO 948.

Each laboratory sample shall have a minimum mass of 100 g.

In the case of vanilla pods, the pods taken as increments shall be representative of the packets contained in the packages chosen for sampling.

The sample shall be stored in an airtight container.

1) Limits for toxic substances will be included later, in accordance with the recommendations of FAO/WHO Codex Alimentarius Commission.

10 Methods of test

Carry out the determination of moisture content in accordance with ISO 939 except that

- a) in the case of vanilla pods, cut vanilla and vanilla in bulk, prepare the test sample by cutting the vanilla into fragments of maximum size about 5 mm, taking care not to change the moisture content, and use a test portion of about 20 g;
- b) in the case of vanilla powder, prepare the test sample by thoroughly mixing the laboratory sample.

11 Packing and marking

11.1 Packing

11.1.1 Vanilla pods

Vanilla pods shall be put in packets of pods of the same length, and shall then be put in clean, sound, watertight containers of material that will have no effect on the product (for example tin-plate boxes).

Each of these elementary containers of packets of pods shall be uniform from the point of view of category (according to clause 7).

A series of these elementary containers, the contents of which are homogeneous, constitutes a lot; a consignment is constituted by either a homogeneous lot or by several lots belonging to different categories.

11.1.2 Cut vanilla

Cut vanilla shall be put in packets of pods of the same length when they are sufficiently long, and in bulk when they cannot be put in bundles.

They shall then be placed in clean, sound and watertight containers of material that will have no effect on the product.

Cut vanilla shall be uniform from the botanical point of view.

11.1.3 Vanilla in bulk

Vanilla in bulk shall be put in clean, sound and watertight containers of material that will have no effect on the product.

11.1.4 Vanilla powder

Vanilla powder shall be put in clean, sound and watertight containers of material which will have no effect on the product.

11.2 Marking

11.2.1 Vanilla pods, cut or in bulk

The following indications shall be inscribed on each container or on a label :

- a) name of the product (corresponding to the botanical species);
- b) grade;
- c) producing country;
- d) code, batch or test certificate number, or similar means of identification;
- e) any other information required by the purchaser.

11.2.2 Vanilla powder

The indications in 11.2.1 shall be inscribed on every elementary container and on every container to be dispatched.

If glass containers are used, the words "*fragile — glass*" shall be indicated on each container to be dispatched. If possible, the year of harvest shall be indicated.

11.2.3 Vanilla for retail trade

Marking shall be in conformity with the rules and regulations of the country in which the vanilla is to be sold.

Annex A

Qualitative investigation for the main aromatic constituents of vanilla

(This annex does not form part of the standard.)

A.0 Introduction

The method described in this annex is only one of the methods which can be used for determining the aromatic constituents of vanilla. It is simple and, thus, is used particularly for routine laboratory control.

More accurate methods by gas chromatography may be standardized later.

The main aromatic constituents of vanilla are aldehydes, alcohols and phenolic acids. The method also enables detection of the synthetic aroma ethyl vanillin and its derivatives.

This method can be used for vanilla pods and is also applicable to :

- vanilla flavoured products (after extraction of the constituents of the aroma);
- vanilla extracts (by carrying out the operations directly on the extract) (clause A.4, from A.4.4 onwards).

A.1 Principle

Extraction of the useful elements and examination for the main aromatic constituents of vanilla by thin-layer chromatography.

Detection of aldehydes by hydrazine sulphate, of alcohols and phenolic acids by diazotized *p*-nitroaniline, and of anisic alcohol by concentrated sulphuric acid.

A.2 Reagents

The reagents used shall be of recognized analytical quality. The water used shall be distilled water or water of at least equivalent purity.

A.2.1 Elution solvents

A.2.1.1	Toluene	90 volumes
	Dioxane	25 volumes
	Acetic acid	4 volumes
A.2.1.2	Propanol, 1 mol/l solution	3 volumes
	Ammonium hydroxide solution, c(NH ₄ OH) = 8 mol/l	1 volume
A.2.1.3	Chloroform	9 volumes
	Ethyl acetate	1 volume

A.2.2 Reference solutions

A.2.2.1 Reference solution I

Vanillin	0,1 g
<i>p</i> -Hydroxybenzaldehyde	0,1 g
Anisic aldehyde	0,1 g
Protocatechic aldehyde	0,1 g
Piperonal	0,1 g
Ethyl vanillin	0,1 g
95 % (V/V) ethanol	To make up the volume to 100 ml

A.2.2.2 Reference solution II

Vanillic acid	0,1 g
<i>p</i> -Hydroxybenzoic acid	0,1 g
Protocatechic acid	0,1 g
Ethyl vanillic acid	0,1 g
95 % (V/V) ethanol	To make up the volume to 100 ml

A.2.2.3 Reference solution III

Vanillic alcohol	0,1 g
<i>p</i> -Hydroxybenzyl alcohol	0,1 g
95 % (V/V) ethanol	To make up the volume to 100 ml

A.2.2.4 Reference solution IV

Anisic alcohol	0,1 g
95 % (V/V) ethanol	To make up the volume to 100 ml

A.2.3 Indicators

A.2.3.1 Dingemans' reagent

Saturated aqueous solution of

Hydrazine sulphate	9 volumes
Hydrochloric acid, c(HCl) = 4 mol/l	1 volume

A.2.3.2 Diazotized *p*-nitroaniline

Prepare this reagent at the time of use.

Mix :

- 2 ml of a 0,5 % solution of *p*-nitroaniline in hydrochloric acid, c(HCl) = 2 mol/l,
- 3 to 4 drops of 5 % sodium nitrite solution,
- 8 ml of 20 % sodium acetate solution.

A.2.3.3 Potassium hydroxide, approximately 0,5 % ethanolic solution.

A.2.3.4 Sulphuric acid, concentrated.

A.2.4 Diethyl ether.

A.2.5 Ethanol, 95 % (V/V) solution.

A.2.6 Ethanol, 50 % (V/V) solution.

A.2.7 Anhydrous sodium sulphate.

A.3 Apparatus

Ordinary laboratory equipment, and in particular

A.3.1 Airtight grinder.

A.3.2 Extraction apparatus.

A.3.3 Separating funnel.

A.3.4 Reduced pressure evaporator.

A.3.5 Micropipettes, graduated at every 1 µl, of capacity 10 µl, or capillary tubes.

A.3.6 Silica plates, for chromatography, without fluorescence indicator.

A.3.7 Cellulose plates, for chromatography, without fluorescence indicator.

A.3.8 Cells, for ascending chromatography.

A.4 Procedure

A.4.1 Global extraction

Extract, in the extraction apparatus (A.3.2), about 5 g of vanilla, which has been cut into small pieces or ground, for 6 h, with 100 ml of the ethanol (A.2.6).

Evaporate the ethanolic solution using the evaporator (A.3.4), at low temperature, so as to expel the ethanol and to obtain about 25 ml of extract.

A.4.2 Elimination of resins

Add, to the vanilla extract obtained, three times its volume of water, and then add hydrochloric acid until the solution has a pH of approximately 2.

After precipitation of the resins, allow them to settle and centrifuge.

A.4.3 Extraction of aromatic constituents

Transfer the aqueous solution into a separating funnel (A.3.3).

Extract this solution with 50 ml of the diethyl ether (A.2.4). Separate the diethyl ether and collect in a second separating funnel.

Repeat this extraction operation twice, using 25 ml of diethyl ether each time.

Combine the diethyl ether solutions in the second separating funnel and wash with a few millilitres of water. Separate and reject the washing solution. Dry the diethyl ether solution over anhydrous sodium sulphate (A.2.7). Filter, evaporate at room temperature, in a glass dish, preferably anti-creeping, and then in air, under a hood.

Dissolve the residue in the ethanol (A.2.5) and make up to 10 ml, or to 50 ml if the product is highly concentrated.

A.4.4 Identification of aldehydes

By means of a micropipette (A.3.5), deposit 1 µl of the solution to be examined (or of commercial vanilla extract) on a silica plate (A.3.6), at a distance 2 cm from the lower edge.

Frame the spots to be examined with 2 µl of reference solution I (A.2.2.1).

Put the plate in the cell in such a way that the base of the plate is immersed in about 1 cm of the solvent (A.2.1.1).

Develop, and when the solvent front is about 12 cm above the starting line, remove the plate and allow it to dry in air.

Spray with the Dingemans' reagent (A.2.3.1).

The aldehydes appear in the form of yellow spots on the white background. However, if the *p*-hydroxybenzaldehyde content is low, the spot will be visible only under ultraviolet light as a green spot.

The results are shown in table 1.