
International Standard



6465

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

Whole cumin (*Cuminum cyminum* Linnaeus) — Specification

Cumin entier (*Cuminum cyminum* Linnaeus) — *Spécifications*

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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 developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been authorized 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 6465 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in January 1983.

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

Australia	Iran	South Africa, Rep. of
Austria	Korea, Dem. P. Rep. of	Sri Lanka
Canada	Korea, Rep. of	Turkey
Czechoslovakia	Malaysia	United Kingdom
France	Netherlands	USSR
Germany, F. R.	Peru	Venezuela
Hungary	Poland	Yugoslavia
India	Romania	

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

USA

Whole cumin (*Cuminum cyminum* Linnaeus) — Specification

1 Scope and field of application

This International Standard specifies requirements for whole fruits¹⁾ of *Cuminum cyminum* Linnaeus for wholesale purposes.

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

2 References

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

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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 1108, *Spices and condiments — Determination of non-volatile ether extract.*

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

ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content.*²⁾

3 Requirements

3.1 Description

Whole cumin consists of the fruits of *Cuminum cyminum* Linnaeus, with two elongated mericarps which remain joined and the dimensions of which vary depending on the origin. Each mericarp, which is ochre-grey to light brown in colour, bears five thin pale primary ribs and four wider secondary ribs which are darker.

3.2 Odour and flavour

The flavour shall be characteristic, aromatic and not musty.

3.3 Freedom from insects, moulds, etc.

Whole cumin 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 exceeds X 10, this fact shall be stated in the test report.

3.4 Extraneous matter

For the purpose of this International Standard, extraneous matter is considered to be :

- a) all matter which does not constitute cumin fruits, in particular all other seeds;
- b) all other extraneous animal, vegetable and mineral matter.

The total extraneous matter content, when determined by the method specified in ISO 927, shall not exceed the value given in table 1 for each grade.

1) Although the term "seeds" is currently used in commerce, the term "fruits" is the correct botanical term.

2) At present at the stage of draft.

3.5 Classification

Whole cumin may be classified according to origin, and in three grades according to its extraneous matter content and the proportion of broken fruits as specified in table 1.

3.6 Chemical requirements¹⁾

Whole cumin shall comply with the requirements given in table 2.

4 Sampling

Sample consignments of whole cumin in accordance with ISO 948.

Prepare a ground sample for analysis in accordance with ISO 2825, such that the whole of the product passes through a sieve of aperture size 500 µm. In view of the risk of loss of volatile oil, take appropriate precautions when carrying out grinding.

5 Methods of test

Samples shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 3.4 and table 2.

6 Packing and marking

6.1 Packing

Whole cumin shall be packed in clean, sound and dry containers made of materials which do not affect the product.

6.2 Marking

The following particulars shall be marked or labelled on each container :

- a) name of the product, and the trade name or brand name, if any;
- b) name and address of the producer or packer;
- c) batch or code number;
- d) grade;
- e) net mass;
- f) producing country;
- g) any other information requested by the purchaser;
- h) year of harvest, if known;
- j) the number of this International Standard.

Table 1 — Grades

Grade	Extraneous matter content % (m/m) max.	Proportion of broken fruits % (m/m) max.
I	1	5
II	3	5
III	5	5

Table 2 — Chemical requirements

Characteristics	Requirement for grade			Method of test
	I	II	III	
Moisture content, % (m/m) max.	9	10	13	ISO 939
Total ash, % (m/m) (dry basis), max.	9,5	12	15	ISO 928
Acid-insoluble ash, % (m/m) (dry basis), max.	1,5	3	5	ISO 930
Non-volatile ether extract, % (m/m) (dry basis), min.	15	15	12	ISO 1108
Volatile oils content, ml/100 g, min.	2,5	1,5	1,5	ISO 6571

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

Annex

Recommendations relating to storage and transport conditions

A.1 Containers should be stored in closed premises, well protected from the sun, rain and excessive heat.

A.2 The store-room should be dry, free from unpleasant odours and protected against the entry of insects or vermin. Ventilation equipment should be adjusted so as to ensure good ventilation during dry weather and to be fully closed in wet

weather. Suitable arrangements should be made to allow fumigation of the store-room.

A.3 Containers should be handled and transported so that they are protected from rain, sun or other sources of excessive heat, unpleasant odours and any contamination, particularly in the holds of ships.

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