International Standard 7377

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Juniper berries (*Juniperus communis* Linnaeus) — Specification

Baies de genièvre (Juniperus communis *Linnaeus*) — *Spécifications*

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Foreword

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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 7377 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in April 1983.

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

Austria	Iran	Portugal
Czechoslovakia	Iraq	South Africa, Rep. of
Egypt, Arab Rep. of	Kenya	Spain
France	Korea, Dem. P. Rep. of	Turkey
Germany, F. R.	Netherlands	United Kingdom
Hungary	Philippines	USSR
India	Poland	Yugoslavia

No member body expressed disapproval of the document.

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Juniper berries (*Juniperus communis* Linnaeus) — Specification

1 Scope and field of application

This International Standard specifies requirements for whole juniper berries (*Juniperus communis* Linnaeus).

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

2 References

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

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

ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content.*[1)]

3 Description

Juniper berries are the mature and partially dried fruits of *Juniperus communis* Linnaeus. The berries are spherical, of diameter 5 to 9 mm, and of a dark-brown to dark-blue colour.

4 Requirements

4.1 Odour and flavour

Juniper shall have a fragrant and pleasant odour and a sweetish aromatic flavour characteristic of the spice. It shall be free from mustiness and other foreign flavours.

4.2 Freedom from insects, moulds, etc.

Juniper 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.

4.3 Extraneous matter

Extraneous matter includes :

a) dirt, dust, stones, pieces of wood, etc.;

b) all vegetable matter other than juniper berries (pine-needles, etc.).

The proportion of extraneous matter when determined by the method described in ISO 927, shall not exceed the values given in table 1, according to the grade.

4.4 Damaged, discoloured, immature and shrivelled berries

The proportion of damaged, discoloured, immature and shrivelled berries shall not exceed the values given in table 1, according to the grade.

1) At present at the stage of draft.

4.5 Grading

See table 1.

Table 1 — Grading

Grade	Extraneous matter content, % (m/m), max.	Proportion of damaged, discoloured, immature and shrivelled berries % (m/m), max.
1	0,5	10,0
2	1,0	20,0
3	2,0	20,0

4.6 Chemical requirements[1)]

Juniper shall comply with the requirements given in table 2.

5 Sampling

Sample the juniper by the method specified in ISO 948.

The minimum mass of the laboratory sample shall be 500 g.

6 Methods of test

Samples of juniper shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 4.3 and tables 1 and 2.

The ground sample for analysis shall be prepared in accordance with ISO 2825.

7 Packing and marking

7.1 Packing

Juniper shall be packed in clean, sound and dry containers made of a material which does not affect the product and protects it from moisture and from the loss of volatile matter, for example tin-plate containers, wooden cases or new jute bags.

7.2 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) net mass;

e) grade;

f) producing country;

g) any other marking required by the purchaser, such as the year of harvest and date of packing (if known);

h) possibly, a reference to this International Standard.

Table 2 — Chemical requirements

Characteristic		Requirement Area 1*	Requirement Area 2*	Method of test
Moisture content, % (m/m), max.		16		ISO 939
Total ash, % (m/m) on dry basis, max.		4,0		ISO 928
Acid-insoluble ash, % (m/m) on dry basis, max.		1,0		ISO 930
Volatile oil content, ml/100 g on dry basis, min.	Grade 1	0,8	1,5	ISO 6571
	Grade 2	0,6	1,2	
	Grade 3	0,5	1,0	

* See annex A.

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

Annex A

Areas of production

(This list is not exhaustive, and is given for information only.)

Area 1 :

Finland
Norway
North USSR
Sweden
United Kingdom

} Juniper berries having low volatile oil contents

Area 2 :

Albania
Bulgaria
France
Hungary
Italy
Spain
Yugoslavia

} Juniper berries having high volatile oil contents

Annex B

Recommendations relating to storage and transport conditions

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

B.1 Containers of juniper should be stored in covered premises, well protected from the sun, rain and excessive heat.

B.2 The store room should be dry, free from objectionable odours and proofed against the entry of insects and vermin. The ventilation should be controlled so as to give good ventilation under dry conditions and to be fully closed under damp conditions. In a storage warehouse, suitable facilities should be available for fumigation.

B.3 The containers should be so handled and transported that they are protected from the rain, from the sun or other source of excessive heat, from unpleasant odours and from cross-infestation, especially in the holds of ships.

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