

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 948

SPICES AND CONDIMENTS

SAMPLING

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BRIEF HISTORY

The ISO Recommendation R 948, *Spices and condiments – Sampling*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Detailed work on this question by the Technical Committee led, in 1966, to the adoption of a Draft ISO Recommendation.

In April 1967, this Draft ISO Recommendation (No. 1228) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	Iran	Romania
Bulgaria	Ireland	South Africa, Rep. of
Colombia	Israel	Thailand
Czechoslovakia	Korea, Rep. of	U.A.R.
France	Netherlands	United Kingdom
Greece	Norway	U.S.S.R.
Hungary	Poland	Yugoslavia
India	Portugal	

No Member Body opposed the approval of the Draft.

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in January 1969, to accept it as an ISO RECOMMENDATION.

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SPICES AND CONDIMENTS

SAMPLING

1. SCOPE

This ISO Recommendation describes a method of sampling spices and condiments.

2. DEFINITIONS

- 2.1 *Consignment.* The quantity of spice or condiment despatched or received at one time and covered by a particular contract or shipping document.
- 2.2 *Lot.* A stated quantity of the consignment, assumed to be of uniform quality, which will allow the quality to be assessed.
- 2.3 *Primary sample.* A small quantity of spice or condiment taken from a single position in the lot.
- 2.4 *Bulk sample.* The quantity of spice or condiment obtained by combining and mixing the primary samples drawn from any one particular lot.
- 2.5 *Final lot sample (laboratory sample).* A sample representing the quality of the lot, obtained by reduction of the bulk sample and intended for analysis or other examination.

3. GENERAL

- 3.1 Sampling should be carried out by a person appointed by agreement between buyer and seller and, if desired by either of them, in the presence of the buyer (or his representative) and of the seller (or his representative).
- 3.2 In drawing, preparing, storing and handling the samples, care should be taken that the properties of the product are not affected. The following precautions and directions should be observed.
 - 3.2.1 Samples should be drawn in a protected place not exposed to damp air, dust or soot.
 - 3.2.2 The sampling apparatus should be clean and dry.
 - 3.2.3 Precautions should be taken to protect the samples, the product being sampled and the sample containers from adventitious contamination.

4. APPARATUS

The apparatus required falls under the following headings :

- 4.1 **Sampling from bags**
Sack-type spears or triers.
- 4.2 **Mixing and dividing**
Shovels and dividing apparatus.

5. CONSTITUTION OF LOTS

All the containers in a single consignment of spice or condiment pertaining to the same variety, year of production and grade should constitute a lot.

If a consignment is declared or is known to include different varieties, different classes or different years of production, or if it appears that the lot is heterogeneous, the containers holding products of similar characteristics should be grouped together, and each group thus obtained should constitute a separate lot.

6. PRIMARY SAMPLES

- 6.1 The number (n) of containers to be drawn from a lot in a stationary stack depends on the size of the lot and should be in accordance with the following Table.

TABLE – Number of containers to be drawn for sampling

Lot size (N)	Number of containers to be drawn (n)
1 to 5 containers	All containers
6 to 49 containers	5 containers
50 to 100 containers	10 % of the containers
Over 100 containers	The square root of the number of containers, rounded to the nearest whole number

These containers should, as far as possible, be drawn at random from the lot and, in order to achieve this, a random number table agreed between the buyer and seller should be used. If such a table is not available, the following procedure should be adopted :

Starting from any container, count the containers as 1, 2, 3 . . . etc. up to r and so on. Every r th container thus counted should be withdrawn from the lot for sampling; the value of r is equal to

$$\frac{N}{n}$$

where

N is the total number of containers in the lot,

n is the number of containers to be drawn (see Table).

If r is a fractional number, its value should be taken as equal to the integral part of it.

- 6.2 When the product is in movement, samples may be drawn at the time of loading or unloading of the containers. For this purpose the number of containers to be drawn should also be in accordance with the Table. The value of r should be calculated as indicated above, and every r th container counted during loading or unloading should be removed for sampling.
- 6.3 With an appropriate sampling instrument, primary samples should be drawn from different parts of each container selected.

7. BULK SAMPLE

All the primary samples drawn as described above should be mixed thoroughly to form the bulk sample.

The size of the bulk sample should be more than three times the quantity of the sample required to carry out all the tests required by the individual specification for the spice or condiment.

8. FINAL LOT SAMPLES

The bulk sample should be divided into three or more equal parts, according to the number of final lot samples required. Each part thus obtained constitutes a final lot sample; one of these samples is intended for the buyer and another for the seller. The third sample, bearing the seals of the buyer and of the seller (or of their representatives) if they were present at the time of sampling, or of the person who sampled the lot, should constitute the reference sample to be used in case of a dispute between the buyer and the seller; it should be kept at a place acceptable to both parties.

9. PACKAGING AND LABELLING OF SAMPLES

9.1 Packaging of samples

The final lot samples should be placed in clean, dry, airtight glass containers or other suitable containers which have no action on the product. The sample containers should be of such a size that they are almost completely filled by the sample. Each sample container, after filling, should be made airtight by means of a stopper or other suitable closure, and sealed in such a way that it cannot be opened and re-sealed without detection.

9.2 Labelling of samples

The final lot samples should be labelled, and the label should give information concerning the sample and full details of the sampling, i.e. the date of sampling, the name and address of the person drawing the sample, the name of the product, the grade, the variety and the year of production.

If any *infestation* is found at the time of sampling, a record of this should be included in the details of sampling to be given on the sample container.

10. STORAGE AND DESPATCH OF SAMPLES

The final lot samples should be stored in such a manner that the temperature of the product does not vary unduly from the normal atmospheric temperature. Samples which are required to be kept for a long time should be stored in a cool and dark place.

Final lot samples on which an analysis is to be carried out should be despatched to the laboratory as soon as possible.

11. SAMPLING REPORT

If a sampling report is prepared, besides giving the usual information it should make reference to the condition of the spice or condiment sampled, to the technique applied if this is other than that described in this ISO Recommendation, and to any circumstances that may have influenced the sampling.