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Dried sweet basil (*Ocimum basilicum* L.) — Specification

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*Basilic doux séché (*Ocimum basilicum *L.) — 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 voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 11163 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

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Dried sweet basil (*Ocimum basilicum* L.) — Specification

1 Scope

This International Standard specifies the requirements for dried sweet basil (*Ocimum basilicum* L.) in the form of cut (rubbed) leaves.

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.*

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 — Determination of volatile oil content.*

3 Description (see figure 1)

Dried sweet basil consists of the leaves of the annual species *Ocimum basilicum* L., belonging to the family *Lamiaceae*, collected just before flowering then dried.

Basil leaves in the fresh state are bright green, oval, with an entire or slightly dentate edge and petiolate. They can reach a length of 2 cm to 7 cm.

Dried sweet basil leaves are greyish green in colour.

4 Requirements

4.1 Odour and flavour

Dried sweet basil has a typical odour which is fresh and reminiscent of aniseed, with different notes according to the chemical type. Its flavour has a bitter after-taste.

4.2 Freedom from moulds, insects, etc.

Dried sweet basil shall be free from living insects and shall be practically free from moulds, 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 exceeds ×10, this fact shall be mentioned in the test report.

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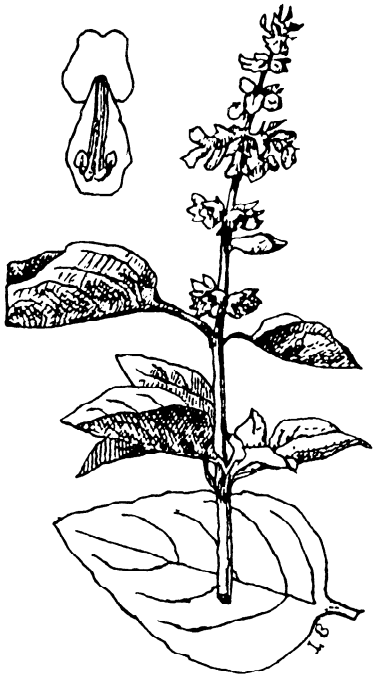

Figure 1 — Flower stalk of basil (fresh plant)

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4.3 Extraneous matter

For the purposes of this International Standard, all that does not belong to the basil plant and all other extraneous matter of animal, vegetable and mineral origin shall be considered as extraneous matter. Stems and seeds of basil shall not be considered as extraneous matter.

The total percentage of extraneous matter in dried sweet basil shall not exceed 1% (*m/m*) when determined by the method described in ISO 927.

The proportion of seeds and broken stems in dried sweet basil shall not exceed 3 % (*m/m*).

The proportion of yellow or brown leaves in dried sweet basil shall not exceed 5 % (*m/m*).

4.4 Chemical requirements

Dried sweet basil shall comply with the requirements specified in table 1.

Table 1 — Chemical requirements of dried sweet basil

Characteristic	Requirement	Test method
Moisture content, % (*m/m*), max.	12	ISO 939
Total ash, % (*m/m*) on dry basis, max.	16	ISO 928
Ash insoluble in hydrochloric acid % (*m/m*) on dry basis, max.	2	ISO 930
Volatile oil, % (ml/100 g) on dry basis, min.	0,3	ISO 6571

5 Sampling

Sampling shall be carried out in accordance with the method specified in ISO 948.

6 Test methods

Samples of dried sweet basil shall be analysed to ensure conformity with the requirements of this International Standard, by following the methods of physical and chemical analysis specified in 4.2 to 4.4.