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

iTeh STANDARD PREVIEW
Basilic doux séché (Ocimum basilicum L.) — Spécifications
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ISO 11163:1995

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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 preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established 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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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 $\times 10$, this fact shall be mentioned in the test report.



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, % (<i>m/m</i>), max.	12	ISO 939
Total ash, % (<i>m/m</i>) on dry basis, max.	16	ISO 928
Ash insoluble in hydrochloric acid % (<i>m/m</i>) 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.

The sample for analysis shall be ground in such a way that the majority of the product passes through a sieve with an aperture size of 315 µm.

7 Packing and marking

7.1 Packing

Dried sweet basil shall be packed in clean and sound containers, made of a material suitable for food packaging and which does not affect the product but which protects it from the ingress or loss of moisture and volatile matter.

The packaging shall also comply with any national legislation relating to environmental protection.

7.2 Marking

The following particulars shall be marked directly on each package or on a label attached to the package:

- a) name of the product and tradename, if any;
- b) name and address of the producer and trademark, if any;
- c) code or batch number;
- d) net mass;
- e) producing country;
- f) any other information requested by the purchaser, such as the year of harvest and date of packing;
- g) reference to this International Standard.

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