

SLOVENSKI STANDARD SIST ISO 11163:1997

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Sušena bazilika (Ocimum basilicum L.) - Specifikacija

Dried sweet basil (Ocimum basilicum L.) -- Specification

Basilic doux séché (Ocimum basilicum L.) -- Spécifications

Ta slovenski standard je istoveten z: ISO 11163:1995

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INTERNATIONAL STANDARD

ISO 11163

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

iTeh STANDARD PREVIEW Basilic doux séché (Ocimum basilicum L.) — Spécifications (standards.iteh.ai)

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Reference number ISO 11163:1995(E)

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 VIEW a vote.

International Standard ISO 11163 was prepared by Technical Committee ISO/TC 34, Agricultural food products, Subcommittee SC 7, Spices and condiments. <u>SIST ISO 11163:1997</u> https://standards.iteh.ai/catalog/standards/sist/10e5183f-0d6d-42ab-9493-

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International Organization for Standardization

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

Scope 1

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

Normative references 2

NDARD 'l'eh 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 163:100 ried sweet basil leaves are greyish green in colour. are subject to revision, and parties to agreements ls/sist/10e5183f-0d6d-42ab-9493based 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 cur-

rently 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.

Description (see figure 1) 3

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.

iso-11 43- 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.

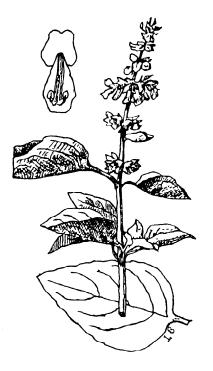


Figure 1 — Flower stalk of basil (fresh plant)

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4.3 Extraneous matter

(standartable teh chimical requirements of dried sweet

	Dasii		
SIST ISC For the purposes of this International Standard all that log/stan does not belong to the basil plant and all other exercised straneous matter of animal, vegetable and mineral ori- gin shall be considered as extraneous matter. Stems and seeds of basil shall not be considered as ex- traneous matter.		- Requi rement	Test method
	Moisture content, % (<i>m/m</i>), max.	12	ISO 939
	Total ash, % (m/m) on dry basis, max.	16	ISO 928
The total percentage of extraneous matter in dried sweet basil shall not exceed 1% (<i>m/m</i>) when determined by the method described in ISO 927.	Ash insoluble in hydrochloric acid % (<i>m/m</i>) on dry basis, max.	2	ISO 930
The proportion of seeds and broken stems in dried sweet basil shall not exceed 3 % (m/m).	Volatile oil, % (ml/100 g) on dry basis, min.	0,3	ISO 6571
The proportion of yellow or brown leaves in dried			

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.

4.4 Chemical requirements

sweet basil shall not exceed 5 % (m/m).

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

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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 $315 \ \mu m$.

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) producting country;
- f) any other information requested by the puchaser, such as the year of harvest and date of packing;
- g) reference to this International Standard.

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