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**Dried rosemary (*Rosmarinus officinalis* L.)
— Specification**

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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 11164 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

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Dried rosemary (*Rosmarinus officinalis* L.) — Specification

1 Scope

This International Standard specifies the requirements for dried rosemary (*Rosmarinus officinalis* L.) leaves in cut form.

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 rosemary consists of the leaves of the species *Rosmarinus officinalis* L., belonging to the family *Lamiaceae*, collected then dried.

Rosemary leaves in the fresh state are greyish green on top and whiter and fluffy on their lower part. They are tough, sessile and linear. They are 1 cm to 3 cm long.

Dried rosemary leaves have a slightly toned-down colour as compared to that of fresh leaves.

4 Requirements

4.1 Odour and flavour

Dried rosemary has a typical odour which slightly smells of camphor and cineol. Its flavour is very aromatic, pleasant, fresh and slightly bitter, reminiscent of eucalyptol and camphor.

4.2 Freedom from moulds, insects, etc.

Dried rosemary 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.

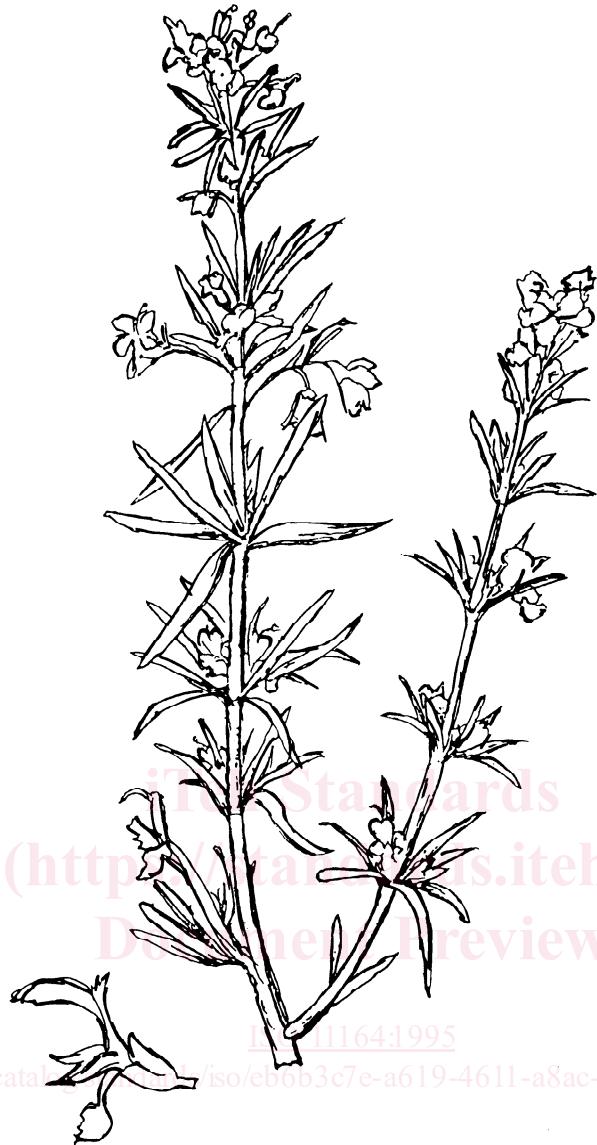


Figure 1 — Flower stalk of rosemary (fresh plant)

4.3 Extraneous matter

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

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

The proportion of broken stems in dried rosemary shall not exceed 3 % (*m/m*).

The proportion of brown leaves in dried rosemary shall not exceed 10 % (*m/m*).

4.4 Chemical requirements

Dried rosemary shall comply with the requirements specified in table 1.