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**Dried sage (*Salvia officinalis* L.) —
Specification**

iTech Standards

Sauge officinale séchée (Salvia officinalis L.) — Spécifications

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Foreword

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International Standard ISO 11165 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

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Dried sage (*Salvia officinalis* L.) — Specification

1 Scope

This International Standard specifies the requirements for dried sage (*Salvia officinalis* L.) in the form of whole or cut 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 sage consists of the leaves of the species *Salvia officinalis* L., belonging to the family *Lamiaceae*, collected before flowering then dried.

Sage leaves in the fresh state are whitish grey, pubescent, oval and spear-shaped. They are 2 cm to 8 cm long and about 2 cm wide.

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

4 Requirements

4.1 Odour and flavour

Dried sage has a typical, strong and aromatic odour. Its flavour is very aromatic, pleasant, fresh and slightly bitter.

4.2 Freedom from moulds, insects, etc.

Dried sage as whole or cut leaves 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 sage (fresh plant)

4.3 Extraneous matter

For the purposes of this International Standard, all that does not belong to the sage 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 sage shall not be more than 1 % (*m/m*) when determined by the method described in ISO 927.

The proportion of broken stems in dried sage as whole or cut leaves shall not be more than 3 % (*m/m*).

The proportion of brown leaves in dried sage as whole or cut leaves shall not be more than 5 % (*m/m*).

4.4 Chemical requirements

Dried sage as whole or cut leaves shall comply with the requirements specified in table 1.

Table 1 — Chemical requirements of dried sage

Characteristic	Requirement	Test method
Moisture content, % (<i>m/m</i>), max.	12	ISO 939
Total ash, % (<i>m/m</i>) on dry basis, max.	11	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.	1,5	ISO 6571