
**Vanilla [*Vanilla fragrans* (Salisbury)
Ames] —**

**Part 1:
Specification**

*Vanille [*Vanilla fragrans* (Salisbury) Ames] —
Partie 1: Spécifications*

(<https://standards.iteh.ai>)
Document Preview

ISO 5565-1:1999

<https://standards.iteh.ai/catalog/standards/iso/a117c9e4-3600-4e09-9cad-3795ae23c904/iso-5565-1-1999>



Reference number
ISO 5565-1:1999(E)

© ISO 1999

PDF disclaimer

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. The ISO Central Secretariat accepts no liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies. In the unlikely event that a problem relating to it is found, please inform the Central Secretariat at the address given below.

iTeh Standards
(<https://standards.iteh.ai>)
Document Preview

ISO 5565-1:1999

<https://standards.iteh.ai/catalog/standards/iso/a117c9e4-3600-4e09-9cad-3795ae23c904/iso-5565-1-1999>

© ISO 1999

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 734 10 79
E-mail copyright@iso.ch
Web www.iso.ch

Printed in Switzerland

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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

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.

Attention is drawn to the possibility that some of the elements of this part of ISO 5565 may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 5565-1 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-committee SC 7, *Spices and condiments*.

This first edition of ISO 5565-1, together with ISO 5565-2, cancels and replaces ISO 5565:1982, which has been technically revised.

ISO 5565 consists of the following parts, under the general title *Vanilla* [*Vanilla fragrans (Salisbury) Ames*]:

- *Part 1: Specification*
- *Part 2: Test methods*

ISO 5565-1:1999

<https://standards.iteh.ai/catalog/standards/iso/a117c9e4-3600-4e09-9cad-3795ae23c904/iso-5565-1-1999>

Vanilla [*Vanilla fragrans* (Salisbury) Ames] —

Part 1: Specification

1 Scope

This part of ISO 5565 specifies requirements for vanilla belonging to the species *Vanilla fragrans* (Salisbury) Ames, syn. *Vanilla planifolia* Andrews.

This part of ISO 5565 is applicable to vanilla in pods, bulk, cut or in the form of powder. It is not applicable to vanilla extracts.

NOTE This vanilla is commonly known under the names associated with its geographic origin, namely Bourbon (from Madagascar, Comores and Reunion), Indonesian, Mexican, Tongan, Indian, Chinese and Ugandan vanilla.

2 Normative references

The following normative documents contain provisions which, through reference in this text, constitute provisions of this part of ISO 5565. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this part of ISO 5565 are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 948, *Spices and condiments — Sampling*.

ISO 3493, *Vanilla — Vocabulary*.

ISO 5565-2:1999, *Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 2: Test methods*.

3 Terms and definitions

For the purposes of this part of ISO 5565, the terms and definitions given in ISO 3493 apply.

4 Commercial forms

The following four commercial forms are described in this part of ISO 5565:

- a) **vanilla pods**, consisting of whole pods which may be split;
- b) **cut vanilla**, consisting of parts of pods, split or not, and deliberately cut or broken;
- c) **vanilla in bulk**, consisting of vanilla in pods and cut vanilla;
- d) **vanilla powder**, obtained by grinding vanilla pods after drying without additives.

5 General characteristics

5.1 Vanilla pods

Vanilla pods shall:

- have the characteristics corresponding to their qualitative category (see clause 6);
- have undergone a suitable treatment with a view to developing their flavour;
- be dark chocolate brown to reddish in colour.

The vanilla pods may be naturally frosted, due to the development on their surface of crystals of natural vanillin exclusively, and may have a mark at the bottom one-third of their length.

They shall not:

- have undergone any treatment which could induce a change in their natural vanillin content or in the content of any other constituent of the flavour;
- be moth-eaten, mouldy, creosoted, "poiquées" (blistered) or oxidized;
- have an odour which is not typical of vanilla.

5.2 Cut vanilla

Cut vanilla shall:

- be prepared from vanilla pods meeting the requirements specified in 5.1;
- be sound and of good specific flavour;
- be dark chocolate brown to reddish in colour.

5.3 Vanilla in bulk

Vanilla in bulk shall:

- be obtained from vanilla pods meeting the requirements specified in 5.1;
- be sound and of good specific flavour;
- be dark chocolate brown to reddish in colour.

Pods or pieces are generally wooded, and may have several large stains.

5.4 Vanilla powder

Vanilla powder shall:

- be obtained from vanilla pods meeting the requirements specified in 5.1;
- be sufficiently fine to pass through a sieve of aperture size 1,25 mm;
- be dark chocolate brown to reddish in colour;