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Vanilija [Vanilla fragrans (Salisbury) Ames] - 1. del: Specifikacija

Vanilla [Vanilla fragrans (Salisbury) Ames] -- Part 1: Specification

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

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INTERNATIONAL STANDARD

ISO 5565-1

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

Part 1: Specification

iTeh Stanille Nanilla fragrans (Salisbury) Ames] Partie 1: Spécifications (standards.iteh.ai)

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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.

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.

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

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Part 2: Test methods



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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.

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2 Normative references

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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, pairies to agreements based on this part of ISO 5565 are encouraged to investigate the possibility of applying the most recent editions 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;

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- 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;
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- be sound and of good specific flavour; ee6b1ddaf13d/sist-iso-5565-1-2000
- 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;

— have the natural and very marked flavour of vanilla.

It shall not:

- have undergone any treatment which could induce a change in its natural vanillin content or in the content of any other constituents of the flavour;
- contain any extraneous matter;
- have a musty or creosote odour, or any other odour which is not typical of vanilla.

6 Qualitative classification of vanilla pods

6.1 Category 1

6.1.1 A₁ Non-split

This category comprises pods which are whole, sound, supple and full, of typical flavour, of uniform dark chocolate brown to reddish colour, and without any stain other than the mark.

6.1.2 B₁ Split

This category comprises pods of the same characteristics as those of category A_1 , but split.

6.2 Category 2

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6.2.1 A₂ Non-split

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This category comprises pods which are whole sound supple and full, of typical flavour, of uniform dark chocolate brown to reddish colour, and which may have a few stains, the total length of which does not exceed one-third of the length of the pod.

6.2.2 B₂ split

This category comprises pods of the same characteristics as those of category A_2 , but split.

6.3 Category 3

6.3.1 A₃ Non-split

This category comprises pods which are whole, sound, more or less supple, of typical flavour, of reddish colour and which may have numerous stains, the total length of which does not exceed half the length of the pod, as well as a few red filaments which do not exceed one-third of the length of the pod.

6.3.2 B₃ split

This category comprises pods of the same characteristics as those of category A₃, but split.