
INTERNATIONAL STANDARD



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● **Spices and condiments — Preparation of a ground sample for analysis**

Épices — Préparation d'un échantillon moulu pour analyse

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FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO Member Bodies). The work of developing International Standards is carried out through ISO Technical Committees. Every Member Body interested in a subject for which a Technical Committee has been set up 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.

Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 2825 was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, and circulated to the Member Bodies in June 1972.

It has been approved by the Member Bodies of the following countries :

Austria	Iran	South Africa, Rep. of
Bulgaria	Israel	Sri Lanka
Czechoslovakia	Netherlands	Thailand
Egypt, Arab Rep. of	New Zealand	Turkey
France	Norway	United Kingdom
Hungary	Poland	U.S.S.R.
India	Romania	

This International Standard has also been approved by the International Union of Pure and Applied Chemistry (IUPAC) and by the Association of Official Analytical Chemists (AOAC).

No Member Body expressed disapproval of the document.

Spices and condiments — Preparation of a ground sample for analysis

1 SCOPE

This International Standard specifies a method for preparing a ground sample of spice or condiment for analysis, from a laboratory sample obtained by the method specified in ISO/R 948.

2 FIELD OF APPLICATION

This International Standard is applicable to the majority of spices and condiments. However, in view of the large number and diversity of spices and condiments, it may be necessary in certain special cases, for example, considerable hardness, high moisture content, essential oil content or fat content, to use a modified procedure or to choose another more suitable method.

These modified procedures or alternative methods shall be indicated in the ISO Recommendations and International Standards concerning the specifications of these spices and condiments.

3 REFERENCE

ISO/R 948, *Spices and condiments — Sampling*.

4 PRINCIPLE

Grinding of the laboratory sample, which has been previously mixed, to obtain particles of approximately 1 mm size.

5 APPARATUS

5.1 Grinding mill

- made of material which does not absorb moisture;
- easy to clean and having as little dead space as possible;
- enabling a quick and uniform grinding without causing undue heating, and avoiding as far as possible, contact with outside air;
- adjustable to obtain particles of about 1 mm size.

5.2 Sample container, clean, dry, air-tight, made of glass or any other suitable material which has no action on the sample, of such a size that it will be nearly completely filled by the ground sample.

6 PROCEDURE

6.1 Use the laboratory sample obtained by the method specified in ISO/R 948.

6.2 Carefully mix the laboratory sample. Using the grinding mill (5.1), grind a small quantity of this sample and reject it.

6.3 Then, quickly grind an amount slightly larger than that required for the tests, avoiding undue heating of the apparatus during the operation.

Carefully mix so as to avoid stratification. Transfer the ground material to the previously dried sample container (5.2) and close it immediately.