



SLOVENSKI STANDARD
SIST ISO 973:2000

01-maj-2000

Piment (allspice) (<Pimenta dioica>(L.) Merr.), v zrnu ali mleti - Specifikacija

Pimento (allspice) [Pimenta dioica (L.) Merr.], whole or ground -- Specification

Piment type Jamaïque [Pimenta dioica (L.) Merr.], entier ou en poudre -- Spécifications

Ta slovenski standard je istoveten z: ISO 973:1999

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67.220.10 Zæ ã à^ Spices and condiments

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INTERNATIONAL STANDARD

**ISO
973**

Second edition
1999-10-15

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Reference number
ISO 973:1999(E)

ISO 973:1999(E)**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.

International Standard ISO 973 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 973:1980), which has been technically revised.

Annex A of this International Standard is for information only.

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Pimento (allspice) [*Pimenta dioica* (L.) Merr.], whole or ground — Specification

1 Scope

This International Standard specifies requirements for pimento or allspice [*Pimenta dioica* (L.) Merr.], whole or ground.

Recommendations relating to storage and transport conditions are given in annex A.

2 Normative references

The following normative documents contain provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this International Standard 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 927:1982, *Spices and condiments — Determination of extraneous matter content.*
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ISO 928:1997, *Spices and condiments — Determination of total ash.*

ISO 930:1997, *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 1108:1992, *Spices and condiments — Determination of non-volatile ether extract.*

ISO 1208:1982, *Spices and condiments — Determination of filth.*

ISO 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis.*

ISO 5498:1981, *Agricultural food products — Determination of crude fibre — General method.*

ISO 6571:1984, *Spices, condiments and herbs — Determination of volatile oil content.*

3 Description

Pimento (allspice) is the dried, full but unripe, whole berry of *Pimenta dioica* (L.) Merr., 3,5 mm to 9,5 mm in diameter and dark brown in colour. The surface is somewhat rough and bears a small annulus formed by the remains of the four sepals of the calyx. Pimento may also be in the pure ground form, which is a homogeneous dark brown powder.

4 Requirements

4.1 Odour and taste

Pimento has a mixed flavour of four spices, with a preponderant clove flavour blended with cinnamon, nutmeg and pepper. It shall be free from any foreign taste or odour, including rancidity or mustiness.

4.2 Freedom from moulds, insects, etc.

Pimento, whole or ground, shall be free from living insects and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) with such magnification as may be necessary in any particular case. If the magnification exceeds 10 ×, this fact shall be stated in the test report.

In case of dispute, the contamination of ground pimento shall be determined by the method specified in ISO 1208.

4.3 Extraneous matter

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

Broken berries are not considered as extraneous matter.

The total percentage of extraneous matter in whole dried pimento shall not be more than 1 % (by mass) when determined by the method described in ISO 927.

4.4 Classification

Pimento is classified in two groups, A and B, according to the volatile oil content (see Table 1).

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5 Chemical requirements

Pimento, whole or ground, shall comply with the requirements given in Table 1.

Table 1 — Chemical requirements of pimento, whole or ground

Characteristic	Requirement		Test method
	Whole	Ground	
Moisture content, % (by mass), max.	12	12	ISO 939
Total ash, % (by mass) on dry basis, max.	4,5	4,5	ISO 928
Acid-insoluble ash, % (by mass) on dry basis, max.	0,4	0,4	ISO 930
Volatile oil, ml/100 g, on dry basis, group A, more than	3	2	ISO 6571
group B, min.	2	1	
Non-volatile ether extract, % (by mass) on dry basis, max.	—	8,5	ISO 1108
Crude fibre, % (by mass) on dry basis, max.	—	27,5	ISO 5498

6 Sampling

Sampling shall be carried out in accordance with the method specified in ISO 948.

7 Test methods

The samples of pimento, whole or ground, shall be tested for conformity with the requirements of this International Standard by the test methods indicated in 4.2, 4.3, clause 5 and in Table 1. Prepare a ground sample for analysis in accordance with ISO 2825.

The samples of whole pimento shall be ground in such a way that all the powder passes through a sieve with an aperture size of 1 mm. This ground product shall be used for the determination of the characteristics given in Table 1.

8 Packing and marking

8.1 Packing

Pimento, whole or ground, shall be packed in clean and sound containers made of a material which does not affect the product but which protects it from the ingress or loss of moisture and volatile matter.

The packaging shall also comply with any national legislation relating to environmental protection.

8.2 Marking

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The following particulars shall be marked directly on each package or on a label attached to the package:

- a) name of the product (type: whole or ground) and tradename;
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- b) name and address of the producer or packer, and trademark, if any;
- c) code or batch number;
- d) net mass;
- e) grade;
- f) producing country;
- g) any other information requested by the purchaser, such as the year of harvest and date of packing (if known);
- h) reference to this International Standard.

Annex A

(informative)

Recommendations relating to storage and transport

The containers of pimento should be stored in covered premises, well protected from the sun, rain and excessive heat.

The store room should be dry, free from objectionable odours, and proofed against the entry of insects and vermin. The ventilation should be controlled so as to give good ventilation under dry conditions and to be fully closed under damp conditions. In a storage warehouse, suitable facilities should be available for fumigation.

The containers should be so handled and transported that they are protected from the rain, from the sun or other sources of excessive heat, from objectionable odours and from cross-infestation, especially in the holds of ships.

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