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**Dried oregano (*Origanum vulgare* L.) —  
Whole or ground leaves — Specification**

*Origan séché (Origanum vulgare L.) — Feuilles entières ou en poudre —  
Spécifications*

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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.

International Standard ISO 7925 was prepared by ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 7925:1985), which has been technically revised.

Annex A of this International Standard is for information only.

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# Dried oregano (*Origanum vulgare* L.) — Whole or ground leaves — Specification

## 1 Scope

This International Standard specifies requirements for processed or semi-processed dried oregano<sup>1)</sup> leaves of *Origanum* genus, species and sub-species, excluding *Origanum majorana*, in the whole or ground (powdered) form.

**WARNING** — There is a product marketed under the name "Origano, Mexican type" which does not come from the *Origanum* genus, but from the *Lippia* (Verbenaceae family). Do not mistake this product for the *Origanum* species which is specified in this International Standard.

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

## 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, *Spices and condiments — Determination of extraneous matter content.*

ISO 928, *Spices and condiments — Determination of total ash.*

ISO 930, *Spices and condiments — Determination of acid-insoluble ash.*

ISO 939, *Spices and condiments — Determination of moisture content — Entrainment method.*

ISO 948, *Spices and condiments — Sampling.*

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

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

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

## 3 Terms and definitions

For the purposes of this International Standard, the following terms and definitions apply.

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<sup>1)</sup> Also known as "wild marjoram".

### 3.1

#### **processed oregano**

dried oregano that has been processed (cleaning, preparation, grading, etc.) by the producing country before being exported, and that conforms to the requirements of this International Standard

### 3.2

#### **semi-processed oregano**

dried oregano that has undergone partial cleaning but without preparation or grading by the producing country before being exported, and that conforms to the requirements of this International Standard

## 4 Description

Dried oregano consists of the dried leaves of the perennial *Origanum* genus, species and sub-species, belonging to the Lamiaceae (Labiatae) family (see Figure 1), free from yellow or brown leaf, and from dust and fine particles. The colour of the dried leaves is light greyish green to olive green.

## 5 Requirements

### 5.1 Odour and flavour

Dried oregano shall have a strong and aromatic odour and a characteristically aromatic, fragrant, warm, pungent and bitter flavour. It shall be free from mustiness and other foreign flavours.

### 5.2 Freedom from insects, moulds, etc.

Oregano, whole or ground, shall be free from living insects and moulds growth, 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 oregano shall be determined by the method specified in ISO 1208.

### 5.3 Extraneous matter

**5.3.1** For the purposes of this International Standard, all that does not belong to the leaves of oregano (*Origanum* genus, species and sub-species) and all other extraneous matter of animal, vegetable and mineral origin shall be considered as extraneous matter.

Flowering tops shall not be considered as extraneous matter.

**5.3.2** The total percentage of extraneous matter in oregano shall not be more than:

- 1 % (by mass) for processed oregano,
- 3 % (by mass) for semi-processed oregano,

when determined by the method described in ISO 927.

**5.3.3** The proportion of broken stalk and other parts of the plant in the oregano shall not exceed 3 % (by mass).

### 5.4 Chemical requirements

Dried oregano, whole, cut or ground, shall comply with the requirements given in Table 1.

Table 1 — Chemical requirements

Characteristic	Specification			Test method
	Whole or cut leaves		Ground (powdered)	
	Processed	Semi-processed		
Moisture content, % (by mass), max.	12	12	12	ISO 939
Total ash, % (by mass) on dry basis, max.	10	12	12	ISO 928
Acid-insoluble ash, % (in mass) on dry basis, max.	2	2	2	ISO 930
Volatile oil content, ml/100 g, on dry basis, min.	1,8	1,5	1,5	ISO 6571

## 5.5 Physical requirements

Ground (powdered) oregano shall pass completely through a sieve of nominal aperture size 500 µm.

## 6 Sampling

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

## 7 Test methods

7.1 Samples of whole, cut or ground (powdered) oregano shall be tested for conformity with the requirements of this International Standard by the test methods referred to in 5.2, 5.3, 5.5 and in Table 1.

7.2 The ground sample for analysis shall be prepared in accordance with ISO 2825.

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## 8 Packing and marking

### 8.1 Packing

Whole, cut and ground (powdered) oregano shall be packed in clean, sound and dry containers made of a material which does not affect the product and protects it from contamination by foreign bodies, the ingress or loss of moisture, and the loss of volatile matter.

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

### 8.2 Marking

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

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



Figure 1 — Oregano (*Origanum vulgare* L.)

## Annex A (informative)

### Recommendations relating to storage and transport conditions

The containers of oregano 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 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, the sun or any other source of excessive heat, from objectionable odours, and from cross-infestation, especially in the holds of ships.

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