



SLOVENSKI STANDARD
SIST ISO 1003:2011

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Začimbe - Ingver (Zingiber officinale Roscoe) - Specifikacija

Spices -- Ginger (Zingiber officinale Roscoe) -- Specification

Épices -- Gingembre (Zingiber officinale Roscoe) -- Spécifications

Ta slovenski standard je istoveten z: ISO 1003:2008

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**Spices — Ginger (*Zingiber officinale*
Roscoe) — Specification**

*Épices — Gingembre (*Zingiber officinale Roscoe*) — Spécifications*

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Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. 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 document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 1003 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This second edition cancels and replaces the first edition (ISO 1003:1980), which has been technically revised.

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Spices — Ginger (*Zingiber officinale* Roscoe) — Specification

1 Scope

This International Standard specifies requirements for ginger (*Zingiber officinale* Roscoe).

Annex A specifies a method for the determination of calcium. Recommendations for storage and transport conditions are given in Annex B.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 565, *Test sieves — Metal wire cloth, perforated metal plate and electroformed sheet — Nominal sizes of openings*

ISO 927, *Spices and condiments — Determination of extraneous matter and foreign 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 6571, *Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method)*

3 Description

3.1 Form and appearance

Ginger is the dried, peeled or unpeeled rhizome of *Zingiber officinale* Roscoe, in irregular pieces not less than 20 mm in length, in slices, in small cut pieces or ground. The ginger shall be yellowish-white in colour. It can be peeled or scraped, then washed and dried. The ginger may be lime bleached. Ginger may be graded on the basis of place of production, type of processing or colour.

3.2 Odour and taste

The odour and taste of ginger shall be characteristic: slightly sharp, pungent, fresh, and lemony. The material shall not have a musty odour or a rancid or bitter taste.

ISO 1003:2008(E)**4 Requirements****4.1 General requirements**

The spice shall conform to international, regional and national food safety and consumer protection regulations relating to adulteration (including colouring with natural or synthetic colours), contaminants (such as heavy metals and mycotoxins), pesticides, and hygienic practices.

Treatments, such as methylbromide, aluminium phosphide¹⁾, ethylene oxide or irradiation as well as processing aids and chemical bleaching agents, may only be applied after agreement between buyer and seller.

4.2 Physical requirements**4.2.1 Infestation**

Ginger shall be free from living insects and shall be practically free from visible dead insects or insect fragments.

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

4.2.2 Extraneous and foreign matter

The proportion of extraneous matter in ginger shall be not more than 1 % mass fraction and foreign matter shall be not more than 0,5 % mass fraction when determined by the method specified in ISO 927.

4.2.3 Freedom from coarse particles

Ground ginger shall be free from coarse particles and fibres. The fineness shall be agreed between the buyer and the seller.

4.3 Chemical requirements

Ginger shall comply with the requirements specified in Table 1.

Sulfur dioxide shall only be used for bleaching ginger after explicit agreement between buyer and seller. The content of sulfur dioxide, e.g. as a mass fraction, shall comply with national or international legislation in force in the destination country.

1) Phostoxin is an example of a commercially available product. This information is given for the convenience of users of this International Standard, and does not constitute an endorsement of this product by ISO.

Table 1 — Chemical requirements for ginger

Characteristic	Requirement	Test method
Moisture content on dry basis:		
a) whole/pieces, max. % mass fraction	12,0	ISO 939
b) ground, max. % mass fraction	11,0	
Total ash on dry basis , max. % mass fraction	8,0	ISO 928
Acid-insoluble ash on dry basis , max. % mass fraction	1,5	ISO 930
Volatile oil content on dry basis:		
a) whole/pieces, min. % mass fraction	1,5	ISO 6571
b) ground, min. % mass fraction	1,0	
Calcium (as oxide) on dry basis:		
a) unbleached, max. % mass fraction	1,1	Annex A
b) bleached (optional) ^a , max. % mass fraction	2,5	
^a On agreement between buyer and seller.		

4.4 Hygienic requirements

4.4.1 The ginger shall be prepared in accordance with the appropriate sections of the *Recommended International Code of Practice — General principles of food hygiene* (Reference [1]) and *Code of hygienic practice for spices and dried aromatic plants* (Reference [2]).

4.4.2 The product shall:

- be free from microorganisms in amounts which can represent a hazard to health — more detailed requirements to be agreed between buyer and seller;
- be free from parasites which can represent a hazard to health;
- comply with relevant food safety legislation in force in the destination country.

5 Sampling

5.1 The ginger shall be sampled using the method specified in ISO 948.

5.2 Samples of ginger, whole or in pieces, shall be ground so that the whole of the material passes through a sieve of nominal size of openings 1 mm, complying with ISO 565. The material thus ground shall be used for determining the characteristics specified in Table 1.

6 Test methods

The samples of ginger shall be tested for conformity with the requirements of this International Standard using the test methods indicated in Table 1.

For the determination of total ash, incineration shall be carried out at $600\text{ °C} \pm 25\text{ °C}$ (instead of $550\text{ °C} \pm 25\text{ °C}$ as specified in ISO 928).

7 Packing, marking or labelling

7.1 Packing

Ginger shall be packed in new, sound, clean, sealed packaging made of material which cannot affect the product quality or safety but which protects it from the ingress of moisture, loss of volatile matter or colour.