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INTERNATIONAL STANDARD

**ISO
6577**

Second edition
2002-11-15

Nutmeg, whole or broken, and mace, whole or in pieces (*Myristica fragrans* Houtt.) — Specification

*Muscade entière ou brisée et macis entier ou en morceaux (Myristica
fragrans Houtt.) — Spécifications*

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Reference number
ISO 6577:2002(E)

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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 International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 6577 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 6577:1990), of which it constitutes a minor revision.

Annex A of this International Standard is for information only.

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Nutmeg, whole or broken, and mace, whole or in pieces (*Myristica fragrans* Houtt.) — Specification

1 Scope

This International Standard specifies requirements for nutmeg, whole or broken, and for mace, whole or in pieces, obtained from the nutmeg tree (*Myristica fragrans* Houtt.) for wholesale commercial purposes.

NOTE As nutmeg and mace are obtained from the same plant, it was considered preferable to give the specifications for these two spices in one International Standard.

It is not applicable to Papua-type nutmeg and mace (*Myristica argentea* Warburg).

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*

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 1003:1980, *Spices and condiments — Ginger, whole, in pieces, or ground — Specification*

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

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

ISO 6577:2002(E)

3 Terms and definitions

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

3.1

fruit of the nutmeg tree

fruit comprising a green to pale yellow pericarp (depending on its ripeness), a woody shell, an aril (mace) and a kernel (nutmeg)

See Figures 1 and 2.

3.2

nutmeg, whole or broken

kernel of the dried ripe fruit of the nutmeg tree (*Myristica fragrans* Houtt.)

See Figures 2 and 3.

3.3

mace, whole or in pieces

dried aril of the ripe fruit of the nutmeg tree (*Myristica fragrans* Houtt.)

See Figures 2 and 3.

3.4

aril

fleshy or membraneous tissue surrounding certain seeds and attached to the seeds at one point only, i.e. the hilum

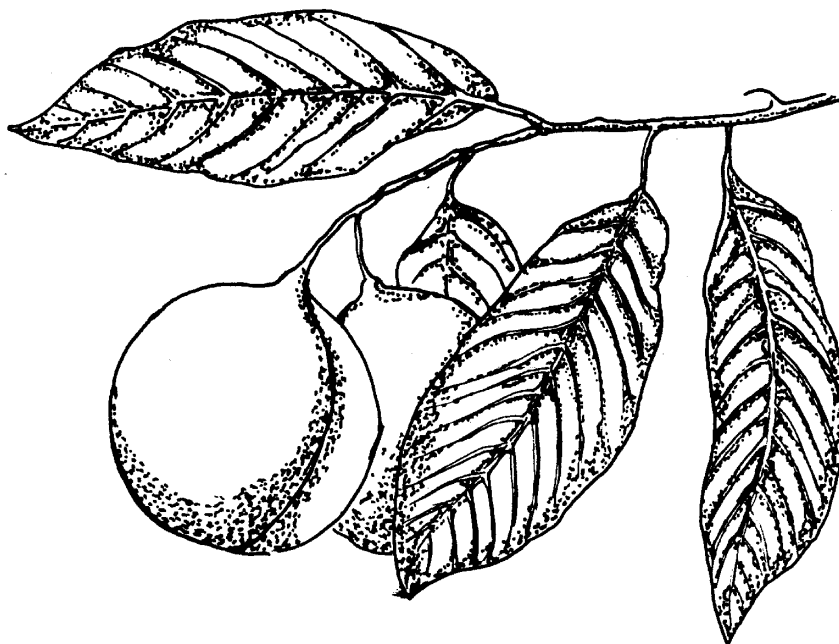
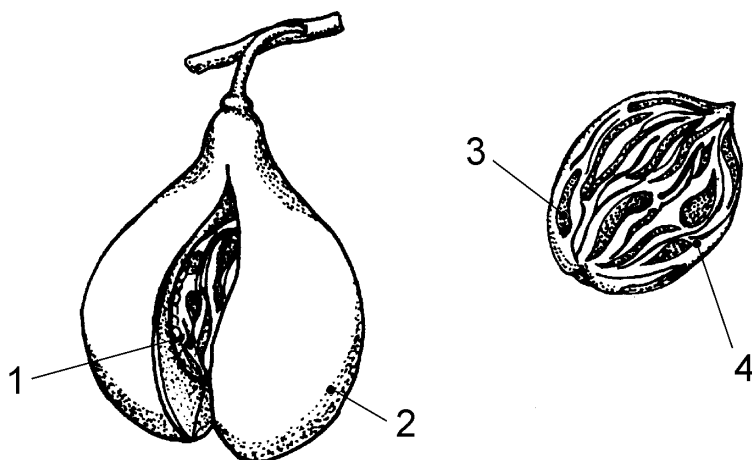


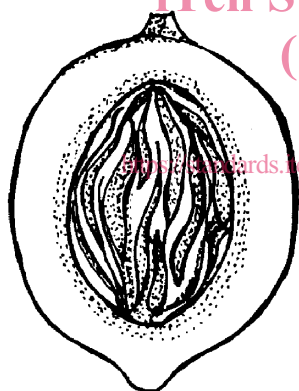
Figure 1 — Nutmeg tree — Twig with fruit (about half life-size)

**Key**

- 1 Woody shell
- 2 Pericarp
- 3 Kernel
- 4 Aril (mace)

Figure 2 — Nutmeg — Schematic detail of various parts of the fruit

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a) Longitudinal section of the fruit



b) Kernel and transverse section of the kernel

Figure 3 — Nutmeg sections

4 Types and classification

4.1 Nutmeg

4.1.1 Whole or broken nutmeg (Siauw type or Banda type)

Origin: South-east Asia.

Siauw-type or Banda-type nutmeg is generally of a greyish-brown colour, but it may be white if it has been subjected to liming for the purpose of protecting it from insects and as an aid to conservation. It is spherical or slightly ovoid in shape, its length generally varying from 20 mm to 30 mm and its width from 15 mm to 25 mm. Its surface is hard to the touch, marked with numerous braided furrows and with a narrow groove which extends from the hilum to the chalaza on the least-convex side.