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## Vanilla — Vocabulary

*Vanille — Vocabulaire*

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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.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2. [www.iso.org/directives](http://www.iso.org/directives)

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received. [www.iso.org/patents](http://www.iso.org/patents)

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: [Foreword - Supplementary information](#)

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This third edition ~~and replaces the second edition (ISO 3493:1999), of which it constitutes a minor revision.~~

# Vanilla — Vocabulary

## 1 Scope

This International Standard defines the most commonly used terms relating to vanilla.

It is applicable to the following species of vanilla plants:

- a) *Vanilla fragrans* (Salisbury) Ames, syn. *Vanilla planifolia* Andrews, commercially known under various names associated with the geographical origin, such as Bourbon, Indonesia and Mexico;
- b) *Vanilla tahitensis* J.W. Moore;
- c) certain forms obtained from seeds, possibly hybrids, of *Vanilla fragrans* (Salisbury) Ames.

It is not applicable to *Vanilla pompona* Schiede (Antilles vanilla).

NOTE 1 The name “Bourbon” covers the production of *Vanilla fragrans* (Salisbury) Ames of Comoros, Réunion, Madagascar and Mauritius.

NOTE 2 The main other producing countries are (in alphabetical order) China, India, Indonesia, Mexico, Papua New Guinea, Tonga and Uganda.

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## 2 Terms and definitions (standards.iteh.ai)

### 2.1 Terms relating to production ISO 3493:2014

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#### 2.1.1

##### green vanilla

fruit from the vanilla plant that has reached the correct stage of ripeness

#### 2.1.2

##### cured vanilla

##### prepared vanilla

*green vanilla* (2.1.1) that has undergone a suitable treatment with a view to developing its flavour

Note 1 to entry: The cured vanilla is dark brown in colour.

### 2.2 Terms relating to presentation and commercial forms of prepared vanilla

#### 2.2.1

##### pod

whole fruit (which is botanically a capsule) of the vanilla plant

#### 2.2.2

##### vanilla pod

commercial name designating whole *pods* (2.2.1) which may be split

#### 2.2.3

##### split vanilla

vanilla that is partially opened longitudinally from the *stud* (2.3.2) due to dehiscence

#### 2.2.4

##### cut vanilla

part of *pods* (2.2.1), split or not, and deliberately cut or broken

2.2.5

**bulk vanilla**

vanilla consisting of vanilla in *Pods* (2.2.1) and *cut vanilla* (2.2.4)

2.2.6

**powdered vanilla**

vanilla obtained by grinding vanilla *Pods* (2.2.1), without any addition, after drying

2.3 Terms relating to morphological characteristics

2.3.1

**hook**

peduncular end of the vanilla *pod* (2.2.1)

2.3.2

**stud**

end of the vanilla *Pods* (2.2.1) opposite from the *hook* (2.3.1)

2.4 Terms relating to qualitative classification

2.4.1

**supple vanilla**

fleshy and flexible vanilla

2.4.2

**dry vanilla**

vanilla which is more or less dehydrated and has partially lost its suppleness

2.4.3

**frosted vanilla**

vanilla-bearing crystals of naturally exuded vanillin

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2.4.4

**mark**

scar fold of brownish colour due to the application on the *pod* (2.2.1) of a special punch

2.4.5

**stain**

localized blemish causing a colour or lustre different from the normal appearance

2.4.6

**red filaments**

fine longitudinal lines of reddish-brown colour

2.4.7

**woody vanilla**

highly desiccated rigid and brittle vanilla, showing reddish filaments which are often not uniform

2.4.8

**wart**

prominent scar of colour different from that of the *pod* (2.2.1) itself, except for the *mark* (2.4.4)

2.4.9

**“snailed” vanilla**

vanilla with flattened scars, from various causes, classified commercially as *warts* (2.4.8)

2.4.10

***poiquée* vanilla**

vanilla with blisters

**2.4.11**

**infested vanilla**

vanilla that has been attacked mainly by mites

**2.4.12**

**mouldy vanilla**

vanilla carrying or having carried cryptogams and giving out a characteristic musty odour

Note 1 to entry: "Cryptogams" refers to ferns or other pteridophytes, mosses, or other bryophytes, algae, fungi or similar organisms.

**2.4.13**

**creosoted vanilla**

vanilla giving out a characteristic odour of creosote

**2.4.14**

**oxidized vanilla**

vanilla showing black dots or patches and giving out a characteristic "iron" odour

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## Annex A (informative)

### Equivalent French terms

English terms Termes anglais	Reference No. N° de référence	Equivalent French terms Termes français équivalents
bulk vanilla	<a href="#">2.2.5</a>	vanille en vrac
creosoted vanilla	<a href="#">2.4.13</a>	vanille créosotée
cured vanilla	<a href="#">2.1.2</a>	vanille préparée
cut vanilla	<a href="#">2.2.4</a>	vanille coupée
dry vanilla	<a href="#">2.4.2</a>	vanille sèche
frosted vanilla	<a href="#">2.4.3</a>	vanille givrée
green vanilla	<a href="#">2.1.1</a>	vanille verte
hook	<a href="#">2.3.1</a>	croisse, crochet
infested vanilla	<a href="#">2.4.11</a>	vanille dite «mitée»
mark	<a href="#">2.4.4</a>	marque
mouldy vanilla	<a href="#">2.4.12</a>	vanille moisie
oxidized vanilla	<a href="#">2.4.14</a>	vanille oxydée
pod	<a href="#">2.2.1</a>	gousse
<i>poiquée</i> vanilla	<a href="#">2.4.10</a>	vanille dite «poiquée»
powdered vanilla	<a href="#">2.2.6</a>	vanille en poudre
prepared vanilla	<a href="#">2.1.2</a>	vanille préparée
red filaments	<a href="#">2.4.6</a>	filets rouges
“snailed” vanilla	<a href="#">2.4.9</a>	vanille dite «escargotée»
split vanilla	<a href="#">2.2.3</a>	vanille fendue
stain	<a href="#">2.4.5</a>	tache
stud	<a href="#">2.3.2</a>	talon
supple vanilla	<a href="#">2.4.1</a>	vanille souple
vanilla pod	<a href="#">2.2.2</a>	vanille en gousses
wart	<a href="#">2.4.8</a>	rague, galle
woody vanilla	<a href="#">2.4.7</a>	vanille boisée



## Bibliography

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- [2] ISO 5565-2, *Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 2: Test methods*

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