# INTERNATIONAL STANDARD

ISO 20982

First edition 2020-06

## Priests (caper) (*Capparis* spp.) — Specification and test methods

*Câpriers (Capparis spp.) — Spécifications et méthodes d'essai* 

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Published in Switzerland

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#### Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

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#### Introduction

Unique, piquant-flavoured capers are the flowering buds of the low-growing caper shrub. The buds are one of the most desired ingredients in kitchens all around the Mediterranean basin. The buds botanically belong to the family of Capparaceae, in the genus Capparis. Scientific name: *Capparis spinosa*.

The plant is a spiny, trailing, deciduous shrub native to the Mediterranean. It prefers a warm, humid climate and grows in abundance all over Cyprus, Italy, Greece, North Africa and some Asia Minor regions including Turkey. The shrub begins producing flower (caper) buds from the third year of plantation.

In general, the small cream-coloured buds are gathered by handpicking in the early hours of the morning. If left to bloom, the buds unfold into beautiful, whitish-pink, four-sepal flowers with long tassels of purple stamens. Soon after harvesting, the buds are washed and allowed to wilt in the sun for few hours before they are put into jars and covered with salt, vinegar, brine or olive oil.

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