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**INTERNATIONAL STANDARD**



**2253**

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INTERNATIONAL ORGANIZATION FOR STANDARDIZATION · МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ · ORGANISATION INTERNATIONALE DE NORMALISATION

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**Spices and condiments – Curry powder – Specification**

*Épices – Poudre de curry – Spécifications*

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## FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO Member Bodies). The work of developing International Standards is carried out through ISO Technical Committees. Every Member Body interested in a subject for which a Technical Committee has been set up 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.

Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 2253 was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, and circulated to the Member Bodies in February 1971.

It has been approved by the Member Bodies of the following countries:

Australia	Germany	South Africa, Rep. of
Austria	Hungary	Spain
Bulgaria	India	Sri Lanka
Czechoslovakia	Iran	Sweden
Egypt, Arab Rep. of	Israel	Thailand
France	Romania	United Kingdom

This International Standard has also been approved by the Association of Official Analytical Chemists (AOAC).

No Member Body expressed disapproval of the document.

# Spices and condiments – Curry powder – Specification

## 1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies minimum requirements for curry powder which is used as a flavouring material in the preparation of foods.

Recommendations relating to manufacture, storage and transport conditions are given in an annex as a guide.

## 2 REFERENCES

ISO/R 676, *Spices and condiments – Nomenclature*.

ISO/R 930, *Spices and condiments – Determination of acid-insoluble ash*.

ISO/R 939, *Spices and condiments – Determination of moisture content (Entrainment method)*.

ISO/R 948, *Spices and condiments – Sampling*.

ISO/R 1108, *Spices and condiments – Determination of non-volatile ether extract*.

ISO . . . , *Spices and condiments – Determination of filth*.<sup>1)</sup>

## 3 REQUIREMENTS

### 3.1 Description

The curry powder is the product obtained by grinding clean, dried and sound spices and condiments. Any of the spices and condiments listed in ISO/R 676<sup>2)</sup>, may be used.

The curry powder may contain edible starchy material (nature to be declared). It may also contain not more than 5 % (m/m) of sodium chloride, food-grade. The curry powder shall be free from artificial colouring matter.

The proportion of spices and condiments used in curry powder, within the scope of this International Standard, shall be not less than 85 %.

### 3.2 Flavour

The flavour of the curry powder shall be clean, fresh and typical of the product. It shall not have a rancid taste or musty smell.

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

The curry powder shall be free from living insects and moulds, 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 X10, this fact shall be stated in the test report. Contamination shall be determined by the method described in ISO . . . .

### 3.4 Freedom from coarse particles

The curry powder shall be free from coarse particles and shall be of a fineness specified in national standards.

### 3.5 Chemical requirements<sup>3)</sup>

The curry powder shall also comply with the requirements given in the following table.

TABLE – Chemical requirements for curry powder

Characteristic	Requirement	Method of test
Moisture % (m/m) max.	10	ISO/R 939
Volatile oil ml/100 g on dry basis min.	0,4*	Method under consideration
Non-volatile ether extract % (m/m) on dry basis min.	7,5	ISO/R 1108
Acid-insoluble ash % (m/m) on dry basis max.	1	ISO/R 930
Crude fibre % (m/m) on dry basis max.	15,0*	Method under consideration

\* Tentative value, pending preparation of method of determination.

1) At present at the stage of draft No. 1208.

2) First list, published 1968; second list in preparation.

3) Limits for toxic substances will be included later, in accordance with the recommendations of the FAO/WHO Codex Alimentarius Commission.

#### 4 SAMPLING

Sample the curry powder by the method described in ISO/R 948.

#### 5 METHODS OF TEST

The sample of curry powder shall be tested for conformity of the material to the requirements of this International Standard by the methods of test referred to in the table.

#### 6 PACKING AND MARKING

##### 6.1 Packing

The curry powder shall be packed in sealed, clean and sound containers (for example glass or tinplate containers properly lined with waterproof paper, or in moisture-proof bags) made of a material which does not impart any smell to the curry powder.

Small containers containing curry powder shall be packed in suitable cases.

##### 6.2 Marking

6.2.1 The following particulars shall be marked or labelled on each container :

- a) name of the material, and the trade name or brand name, if any;
- b) name and address of the manufacturer or packer;
- c) batch or code number;
- d) net mass;
- e) name of spices and condiments and other ingredients used in the preparation of the curry powder, in descending order of proportion, by mass (*m/m*);
- f) date of packing;
- g) any other marking required by the purchaser.

6.2.2 The particulars a) to d) in 6.2.1 shall be marked on each case. If glass containers are used, the words "Glass, with care" shall be marked on each case.

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ANNEX

#### RECOMMENDATIONS RELATING TO MANUFACTURE, STORAGE AND TRANSPORT OF CURRY POWDER

A.1 The curry powder should be manufactured and packed under hygienic conditions.

A.2 The packs of curry powder should be stored in covered premises, well protected from the sun, rain and excessive heat.

A.3 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.

A.4 The packs should be so handled and transported that they are protected from the rain, from the sun or other source of excessive heat, from objectionable odours and from cross-infestation, especially in the holds of ships.