
International Standard



2253

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

Curry powder — Specification

Poudre de curry — Spécifications

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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.

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. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 2253 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

This second edition cancels and replaces the first edition (ISO 2253-1974), of which it constitutes a technical revision.

Users should note that all International Standards undergo revision from time to time and that any reference made herein to any other International Standard implies its latest edition, unless otherwise stated.

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 and commercialized in bulk for wholesale trade.

Recommendations relating to storage and transport conditions are given in the annex.

2 References

ISO 676, *Spices and condiments — Nomenclature — First list.*

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 5498, *Agricultural food products — Determination of crude fibre content — General method.*

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

3 Requirements

3.1 Description

Curry powder is the product obtained by grinding and mixing clean, dry and sound spices and condiments. Any of the spices and condiments listed in ISO 676 may be used, but generally the following are the major ingredients used to make up curry powder: turmeric, chilli, ginger, nutmeg, fenugreek, cinnamon, cumin, etc.

The proportion of spices and condiments used in curry powder shall be not less than 85 % (m/m). The spices and condiments composing the mixture shall be in conformity with the requirements of the relevant International Standards, if these exist.

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

3.2 Odour and flavour

The flavour of the curry powder shall be typical of the product, clean, fresh and more or less pungent according to its composition. It shall have no foreign flavour, particularly rancidity or mustiness.

3.3 Freedom from insects, moulds, 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) or 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.

In case of dispute, contamination shall be determined by the method described in ISO 1208.

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 requirements¹⁾

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

Table — Chemical requirements for curry powder

Characteristic	Requirement	Method of test
Moisture content % (m/m) max.	10	ISO 939
Crude fibre % (m/m) on dry basis, max.	15,0	ISO 5498
Acid-insoluble ash % (m/m) on dry basis, max.	2,0	ISO 930
Volatile oil content ml/100 g, on dry basis, min.	0,4	ISO 6571

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

4 Sampling

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

5 Methods of test

The samples 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

Curry powder shall be packed in sealed, clean and sound containers made of materials which do not affect the product and which protect it from moisture and from loss of volatile matter.

6.2 Marking

The container shall be marked or labelled with the following particulars:

- a) name of the product, and the trade name or brand name, if any;
- b) name and address of the manufacturer or the packer;
- c) batch or code number;
- d) net mass;
- e) producing country;
- f) in countries where legislation makes it obligatory: names of spices, condiments and other ingredients used in the preparation of the curry powder, in descending order of their proportion by mass;
- g) any other information required by the purchaser such as date of packing and possible reference to the number of this International Standard.

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Annex

Recommendations relating to the conditions of storage and transport

(This annex does not form part of the standard.)

- 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.

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