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**Coriander (*Coriandrum sativum* L.), whole
or ground (powdered) — Specification**

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*Coriandre (Coriandrum sativum L.) entière et coriandre en poudre —
Spécifications*

ISO 2255:1996

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Foreword

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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.

International Standard ISO 2255 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 2255:1980), which has been technically revised.

Annex A of this International Standard is for information only.

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Coriander (*Coriandrum sativum* L.), whole or ground (powdered) — Specification

1 Scope

This International Standard specifies the requirements for coriander (*Coriandrum sativum* L.), in the whole and ground (powdered) forms.

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

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content*.

ISO 928:—¹⁾, *Spices and condiments — Determination of total ash*.

ISO 930:—²⁾, *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 1208:1982, *Spices and condiments — Determination of filth*.

1) To be published. (Revision of ISO 928:1980)

2) To be published. (Revision of ISO 930:1980)

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

3 Description

Coriander is the dried mature fruit of *Coriandrum sativum* L. The colour of the fruit is yellowish brown to light brown and the shape is generally spherical to elliptical, measuring about 2 mm to 6 mm in diameter.

4 Requirements

4.1 Grades

On the basis of the presence of extraneous matter, split fruits, and damaged, discoloured, immature, shrivelled and weevilled fruits, whole coriander shall be graded in three grades (Grades 1, 2 and 3).

4.2 Classification of whole coriander

Whole coriander fruits shall be classified into two groups, A and B, according to the volatile oil content.

4.3 Odour and flavour

Coriander, either whole or ground (powdered), shall have a typical aroma and flavour characteristic of the spice. It shall be free from musty odour.

4.4 Freedom from moulds, insects, etc.

Coriander, whole or ground (powdered), shall be free from living insects, and shall be practically free from moulds, 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 $\times 10$, this fact shall be mentioned in the test report.

In case of dispute, the contamination of coriander in ground (powdered) form shall be determined by the method described in ISO 1208.

4.5 Extraneous matter

For the purposes of this International Standard, all materials other than coriander seeds and all other matter of animal, vegetable or mineral origin shall be considered as extraneous matter.

The total percentage of extraneous matter in whole coriander shall not exceed the values specified in table 1 when determined by the method specified in ISO 927.

4.6 Split fruits

This includes fruits that have been split longitudinally into two parts. The percentage of split fruits in whole coriander shall not exceed the values specified in table 1.

4.7 Damaged, discoloured, immature, shrivelled and weevilled fruits

This includes whole or split fruits that are damaged, discoloured or shrivelled and also includes those showing signs of partial or whole bores as a result of their having been eaten by weevils or other insects. The percentage of such defective fruits in whole coriander shall not exceed the values specified in table 1.

4.8 Fineness of ground coriander

Ground (powdered) coriander shall pass completely through a sieve of nominal aperture size 500 μm .

4.9 Chemical requirements

Coriander, whole and ground (powdered), shall comply with the requirements specified in table 1, when tested in accordance with the specified methods.

5 Sampling

Sampling shall be carried out as specified in ISO 948.

6 Test methods

Samples of coriander shall be analysed to ensure conformity with the requirements of this International Standard by following the methods of physical and chemical analysis specified in 4.4 to 4.9 as well as in table 1.

Table 1 — Requirements for coriander

Characteristic	Requirements				Test method
	Whole			Ground	
	Grade 1	Grade 2	Grade 3		
Extraneous matter, % (<i>m/m</i>), max.	1,5	2	4	-	ISO 927
Split fruits, % (<i>m/m</i>), max.	5	10	10	-	
Damaged, discoloured fruits, etc., % (<i>m/m</i>), max.	2	3	7	-	
Volatile oils, % (ml/100 g), on dry basis					ISO 6571
group A, more than	0,5	0,5	0,5	0,5	
group B, min.	0,1	0,1	0,1	0,1	
max.	0,5	0,5	0,5	0,5	
Moisture content, % (<i>m/m</i>), max.	9	9	9	9	ISO 939
Total ash, % (<i>m/m</i>), on dry basis, max.	7	7	7	7	ISO 928
Acid-insoluble ash, % (<i>m/m</i>), on dry basis, max.	1,5	1,5	1,5	1,5	ISO 930

NOTE — Ground (powdered) coriander shall not contain added colouring matter, bleach or preservatives.