
**Sušena meta (Mentha spicata Linnaeus syn. Mentha viridis Linnaeus) -
Specifikacija**

Dried mint (spearmint) (Mentha spicata Linnaeus syn. Mentha viridis Linnaeus) --
Specification

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Menthe verte ou menthe douce (Mentha spicata Linnaeus syn. Mentha viridis Linnaeus)
séchée -- Spécifications

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International Standard



2256

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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. Every 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 2256 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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Dried mint (spearmint) (*Mentha spicata* Linnaeus syn. *Mentha viridis* Linnaeus) — Specification

1 Scope and field of application

This International Standard specifies requirements for leaves of dried mint (spearmint)¹⁾ in whole, broken or rubbed form.

The term “dried mint” includes dehydrated mint, i.e. artificially dried mint.

It does not apply to dried peppermint, for which requirements are given in ISO 5563.

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

2 References

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

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

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 2825, *Spices and condiments — Preparation of a ground sample for analysis*.

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

3 Description

Dried mint is constituted by dried leaves or by broken or rubbed, dried leaves of any single cultivar of *Mentha spicata* Linnaeus syn. *Mentha viridis* Linnaeus, and related hybrids,²⁾ collected prior to, or at the commencement of, flowering.

The leaves are dull green or greyish green.

4 Requirements

4.1 Odour and flavour

Dried mint shall have a strong, characteristic flavour and odour, a sweet flavour, and shall be free from earthy or decaying vegetable odours and foreign odours.

4.2 Freedom from insects, moulds, etc.

Dried mint 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 X 10, this fact shall be stated in the test report.

4.3 Extraneous matter

The proportion of leaves of species of mint other than dried mint or parts of other plants shall not exceed 1 % (m/m) when determined by the method specified in ISO 927.

NOTE — Yellow and brown leaf is usually present in dried mint, with some crushed stalk and possibly buds. None of these is considered to be extraneous matter. It is normal trade practice for buyer and seller to reach agreement on the amount of such matter, based on visual examination of a representative sample.

1) Hereafter called “dried mint”.

2) The acceptability of particular plants may vary with their habitat.

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4.4 Chemical requirements¹⁾

Dried mint shall comply with the requirements given in the table.

Table — Chemical requirements

Characteristic	Requirement	Method of test
Moisture content, % (m/m), max.	13	ISO 939
Total ash, % (m/m) on dry basis, max.	12	ISO 928
Acid-insoluble ash, % (m/m) on dry basis, max.	2,5	ISO 930
Volatile oil content, ml/100 g on dry basis, min.	0,5	ISO 6571

5 Sampling

Sample the dried mint by the method specified in ISO 948.

6 Methods of test

Samples of dried mint shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 4.3 and the table.

The ground sample for analysis shall be prepared in accordance with ISO 2825.

7 Packing and marking

7.1 Packing

Dried mint shall be packed for transport in cases, or in plywood or fibreboard boxes, or in sacks, in such a manner that the product is loosely packed. Cases and plywood or fibreboard boxes shall be lined with paper to facilitate loose packing. The containers used shall be clean and sound and shall be made of a material which does not affect the product and which protects it from moisture.

7.2 Marking

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

- name of the product and the trade name or brand name, if any;
- producing country;
- batch, code or test certificate number, or similar means of identification;
- any other marking required by the purchaser, such as the year of harvest and date of packing (if known);
- possibly, a reference to this International Standard.

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

Annex

Recommendations relating to storage and transport conditions

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

A.1 Containers of dried mint should be stored in covered premises, well protected from the sun, rain and excessive heat.

A.2 The store-room should be dry, free from objectionable odours and proofed against the 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.

Fumigation should only be performed using products authorized in the importing country.

A.3 The containers should be so handled and transported that they are protected from rain, from the sun or other source of excessive heat, from unpleasant odours and from cross-infestation, especially in the holds of ships.

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