
Dried barberry — Specification and test methods

Épine-vinette séchée — Spécification et méthodes d'essai

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Foreword

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Introduction

Barberries are found in temperate and subtropical regions around the world. Native species can be found in Europe and North America whereas a greater diversity of species can be found in Africa, Asia and South America. The flowers are either orange or yellow, about 3 mm to 6 mm long with both sepals and petals, six each in alternating whirls of three. The fruit is a small berry about 5 mm to 15 mm long, coloured deep red or dark blue. They have waxy surface in either pink or violet and sometimes appear long but are mostly spherical in shape.

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