
**Aromatic natural raw materials —
Vocabulary**

Matières premières aromatiques naturelles — Vocabulaire

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[ISO 9235:2021](https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021)

<https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021>



iTeh STANDARD PREVIEW (standards.iteh.ai)

ISO 9235:2021

<https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021>



COPYRIGHT PROTECTED DOCUMENT

© ISO 2021

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents		Page
Foreword		iv
Introduction		v
1 Scope		1
2 Normative references		1
3 Terms and definitions		1
Thematic index		6
Alphabetical index		7

iTeh STANDARD PREVIEW
(standards.iteh.ai)

[ISO 9235:2021](https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021)

<https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021>

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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 54, *Essential oils*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/SS C01, *Food Products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition (ISO 9235:2013), which has been technically revised. It also incorporates Technical Corrigendum ISO 9235:2013/Cor 1:2014.

The main changes to the previous edition are as follows:

- modification of the definition in [3.13](#);
- addition of [3.19](#).

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

Introduction

This document falls within the framework of the standardization work conducted within the essential oils sector. It is aimed at defining the natural raw materials and products which stem from that sector. It is not intended to integrate all the provisions of other sectors of activity which use the products defined in this document (e.g. perfumes or fragrances, cosmetics, food industry flavours).

A thematic index and an alphabetical index of terms are included at the end of this document.

iTeh STANDARD PREVIEW (standards.iteh.ai)

[ISO 9235:2021](https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021)

<https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021>

iTeh STANDARD PREVIEW
(standards.iteh.ai)

ISO 9235:2021

<https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021>

Aromatic natural raw materials — Vocabulary

1 Scope

This document specifies the terms and definitions relating to aromatic natural raw materials.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

absolute

product obtained by extraction with ethanol from a *concrete* (3.7), a *pomade* (3.23), a *resinoid* (3.27) or a *supercritical fluid extract* (3.28)

Note 1 to entry: The ethanolic solution is generally cooled down and filtered in order to eliminate the “waxes”; the ethanol is then eliminated by distillation. ISO 9235:2021

<https://standards.iteh.ai/catalog/standards/sist/599cef4e-41ea-48e7-8dd1-2039e0ec6fbf/iso-9235-2021>

3.2

alcoholate

distillate (3.8) which results from the distillation of a *natural raw material* (3.20) in presence of ethanol at variable concentrations

3.3

aromatic water

hydrolate

aqueous *distillate* (3.8) which remains after steam distillation and separation of the *essential oil* (3.11) whenever possible

EXAMPLE Lavender hydrolate (water), orange blossom water.

Note 1 to entry: A floral water or a “plant name” water is an aromatic water.

Note 2 to entry: Aromatic water can undergo physical treatments which do not result in any significant changes in its composition (e.g. filtration, decantation, centrifugation).

3.4

balsam

oleoresin (3.18) characterized in particular by the presence of benzoic derivatives, cinnamic derivatives or both

EXAMPLE Peru balsam, Tolu balsam, benzoin, styrax.

3.5

cold-pressed essential oil

essential oil (3.11) obtained by mechanical processes from the epicarp of the fruit of a citrus, at ambient temperature

3.6
concentrated essential oil
folded oil

essential oil (3.11) treated by a physical process in order to concentrate one or more components considered to be of interest

3.7
concrete

extract (3.13) obtained from a fresh *natural raw material* (3.20) by extraction with one or several solvents

Note 1 to entry: The solvent or solvents are then totally or partly removed.

3.8
distillate

product of condensation obtained after distillation of a *natural raw material* (3.20)

3.9
dry-distilled essential oil

essential oil (3.11) obtained by distillation of wood, barks, roots or gums, without addition of water or steam

EXAMPLE Birch tar essential oil.

3.10
essential oil of fruit juice

essential oil (3.11) obtained from a fruit juice during its concentration or during UHT (flash pasteurization) treatment

Note 1 to entry: The water and aromatic oils are separated to yield an aromatic oil phase and a dilute water phase, which contains the water-soluble aromatic components.

3.11
essential oil

product obtained from a *natural raw material* (3.20) of plant origin, by steam distillation, by mechanical processes from the epicarp of citrus fruits or by dry distillation, after separation of the aqueous phase – if any – by physical processes

Note 1 to entry: The essential oil can undergo physical treatments which do not result in any significant change in its composition (e.g. filtration, decantation, centrifugation).

Note 2 to entry: The phrase “Essential oil of ...” has been used instead of “Oil of ...” in all ISO/TC 54 standards published since 2010.

3.12
essential oil obtained by steam distillation

essential oil (3.11) which is obtained by steam distillation with addition of water to the still (hydrodistillation) or without addition of water to the still (directly by steam)

EXAMPLE Essential oil of orris (commonly named “iris butter”).

3.13
extract

product obtained by treating a *natural raw material* (3.20) or *aromatic water (hydrolate)* (3.3) with one or several solvents

EXAMPLE Coffee extract, tea extract, rose hydrolate extract.

Note 1 to entry: The obtained solution may be cooled and filtered.

Note 2 to entry: The term “extract” is a generic term.

Note 3 to entry: The solvent or solvents are then totally or partly removed.

3.14**exudate**

natural raw material (3.20) excreted by the plant

3.15**gum**

exudate (3.14) consisting mainly of polysaccharides

3.16**gum oleoresin**

exudate (3.14) consisting mainly of resinous compounds, gums and certain quantities of volatile compounds

EXAMPLE Myrrh, olibanum, galbanum.

3.17**gum resin**

exudate (3.14) consisting mainly of resinous compounds and *gum* (3.15)

EXAMPLE Shellac gum.

3.18**oleoresin**

exudate (3.14) consisting mainly of resinous and volatile compounds

EXAMPLE Pine oleoresin, gurjum.

Note 1 to entry: This natural oleoresin, due to exudation, differs from *extracted oleoresins* (3.22).

3.19**native aromatic water**

aqueous distillate obtained from *natural raw material* (3.20) endogenous water

Note 1 to entry: There is no exogenous water addition during the process.

EXAMPLE Strawberry native aromatic water, cornmint native aromatic water.

3.20**natural raw material**

material of vegetal, animal or microbiological origin, as such, obtained by physical, enzymatic or microbiological processes or by traditional preparation processes

Note 1 to entry: Traditional preparation processes include, for example, extraction, distillation, heating, torrefaction, fermentation.

Note 2 to entry: Other sectors of activity can have defined supplementary requirements.

3.21**non-concentrated extract****single-fold extract**

product obtained by treating a *natural raw material* (3.20) with one or several non-eliminated solvents

EXAMPLE Asafoetida in peanut oil, benzoin in ethanol.

3.22**extracted oleoresin**

extract (3.13) of spice or aromatic herb

EXAMPLE Pepper oleoresin, ginger oleoresin.

Note 1 to entry: This extraction-obtained oleoresin differs from exudation-obtained *oleoresins* (3.18).

3.23

pomade

perfumed fat obtained from a flower, either by “cold enfleurage” (diffusion in particular of the odoriferous compounds of the flower in the fat) or by “hot enfleurage” (digestion or immersion of the flower in the melted fat)

3.24

post-treated essential oil

product having undergone a post-treatment

Note 1 to entry: This type of product is designated as “essential oil preceded by the adjective specifying the type of treatment” e.g. decolourized essential oil, washed essential oil, iron eliminated essential oil.

3.25

rectified essential oil

essential oil (3.11) which has been subjected to a fractional distillation in order to modify the content of certain compounds, its colour or both

EXAMPLE Rectified mint essential oil.

3.26

resin

product obtained from *oleoresin* (3.18), by as complete as possible elimination of the volatile compounds

3.27

resinoid

extract (3.13) obtained from a dry plant natural raw material by extraction with one or several solvents

EXAMPLE Incense, benzoin, elemi.

Note 1 to entry: The solvent or solvents are then totally or partly removed.

3.28

supercritical fluid extract

extract (3.13) obtained by treating a *natural raw material* (3.20) in a supercritical fluid followed by a separation by expansion

EXAMPLE Coffee CO₂ extract, pink peppercorns CO₂ extract.

Note 1 to entry: The extract so obtained may undergo physical treatments which do not result in any significant changes in its composition (e.g. filtration, decantation, centrifugation).

3.29

“terpeneless and sesquiterpeneless” essential oil

rectified essential oil (3.25) from which certain fractions containing mainly the mono- and sesquiterpene hydrocarbons have been partly eliminated

3.30

“terpeneless” essential oil

rectified essential oil (3.25) from which certain fractions containing mainly the monoterpene hydrocarbons have been partly eliminated

3.31

terpenes

products mainly consisting of terpenic hydrocarbons obtained as by-products of an *essential oil* (3.11) by distillation, concentration or other separation techniques

EXAMPLE Orange terpenes, mint terpenes.