ISO/FDIS 5671:2023(E)

Date: 2023-~~01-27~~02-13

ISO TC 34/SC 7

Secretariat: BIS

Spices and condiments — Dried chive (*Allium schoenoprasum* L.), cut and ground — Specification

ISO Copyright Office
CP 401 • CH-1214 Vernier, Geneva
Phone: + 41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org
Published in Switzerland.

Contents

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 34 *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

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.

Spices and condiments — dried chive (*Allium schoenoprasum* L.), cut and ground — Specification

1 Scope

This document specifies requirements for dried chive (*Allium schoenoprasum* L., family Liliaceae) in cut and ground forms.

It is also applicable to dehydrated chive, i.e. artificially dried chive.

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

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

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

ISO 948, *Spices and condiments — Sampling*

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

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

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

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
dried chive
product obtained by drying whole, broken or cut tubular stem leaves (scapes) of a single species, namely, *Allium schoenoprasum* L.

3.2
foreign matter
matter visible to the naked eye or with a maximum 10 times magnifying power that is not part of the plant to which the spice or herb belongs

Note 1 to entry: The origin of macro foreign matter can be non-animal (e.g. stem, stones, straw, visible moulds, mineral, plastic) or animal (e.g. excreta, insects, insect-defiled product) foreign matter.

3.3
extraneous matter
matter visible to the naked eye or with a maximum 10 times magnifying power that is species waste belonging to the plant to which the spice or herb belongs

Note 1 to entry: Macro extraneous matter can be floral waste.

4 Requirements

4.1 Flavour and odour

Dried chive shall have a mild, characteristic onion-like flavour and odour and a slightly pungent and sometimes slightly bitter taste. The product shall be free from earthy or decaying vegetable odours and foreign odours.

4.2 Colour

The colour of dried chive shall be light to relatively dark green.

4.3 Fineness of ground dried chive

Ground dried chive shall pass completely through a sieve of nominal aperture size 500 µm.

4.4 Physical requirements

4.4.1 Foreign matter from animals

The product shall be free from rodent and other excreta, whole insects and parts (dead or alive, including mites and psocids), larvae, mouldy material and insect-defiled product when determined by the method specified in ISO 927.

4.4.2 Foreign matter from non-animals

The product shall not contain non-animal foreign matters exceeding 0,5 %, when determined by the method specified in ISO 927.

For final consumption, the product shall be free from non-plant foreign matter (e.g. animals, stone, glass, plastic) when determined by the method specified in ISO 927.

4.4.3 Extraneous matter

The product shall not contain extraneous matter exceeding 0,5 %, when determined by the method specified in ISO 927.

In business-to-business transactions, the concentration of extraneous matter (e.g. dried brownish parts, yellowish discolouration or amount of blue to pink blossoms) may be subject to separate agreements between seller and buyer.

Table 1 — Physical requirements

Characteristic	Requirements	Method of test
Foreign matter: — from animals	Absent	ISO 927
— from non-animals (% mass fraction~~)~~ ,), max.	0,5	
Extraneous matter (% mass fraction), max.	0,5	ISO 927

4.5 Chemical requirements

Dried chive shall conform to the requirements given in Table 2.

Table 2 — Chemical requirements

Characteristic	Requirements	Method of test
Moisture content (% mass fraction), max.	8	ISO 939
Total ash (% mass fraction) on a dry basis, max.	15	ISO 928
Acid insoluble ash (% mass fraction), on a dry basis, max.	0,5	ISO 930

5 Sampling

Sample the dried chive using the method specified in ISO 948. Sample preparation shall be in accordance with ISO 2825.

6 Test methods

Samples of dried chive shall be tested for conformity to the requirements of this document by the methods of test referred to in Tables 1 and 2.

7 Packaging and marking

7.1 Packaging

The product shall be packaged in food grade material that secures the integrity and safety of the product. The product shall be loosely packed. The containers used for packing shall be lined with paper to facilitate loose packing.

7.2 Marking

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

a) name and form of the product (botanical name and type of presentation);

b) trade name or trade mark, if any;

c) name and address of producer and/or packer;

d) producing country;

e) batch or code number;