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

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ISO/FDIS 5671

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CP 401 • Ch. de Blandonnet 8  
CH-1214 Vernier, Geneva  
Phone: +41 22 749 01 11  
Email: [copyright@iso.org](mailto:copyright@iso.org)  
Website: [www.iso.org](http://www.iso.org)

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# Contents

	Page
Foreword.....	iv
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>1</b>
<b>3 Terms and definitions</b> .....	<b>1</b>
<b>4 Requirements</b> .....	<b>2</b>
4.1 Flavour and odour.....	2
4.2 Colour.....	2
4.3 Fineness of ground dried chive.....	2
4.4 Physical requirements.....	2
4.4.1 Foreign matter from animals.....	2
4.4.2 Foreign matter from non-animals.....	2
4.4.3 Extraneous matter.....	2
4.5 Chemical requirements.....	3
<b>5 Sampling</b> .....	<b>3</b>
<b>6 Test methods</b> .....	<b>3</b>
<b>7 Packaging and marking</b> .....	<b>3</b>
7.1 Packaging.....	3
7.2 Marking.....	3
<b>Annex A (informative) Recommendations relating to storage and transport conditions</b> .....	<b>4</b>

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## Foreword

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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](http://www.iso.org/directives)).

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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](http://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](http://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;
- f) shelf life of the product;
- g) net mass;
- h) any other information requested by the purchaser (such as the date of packing, year of harvest, etc.);
- i) references to the relevant International Standard if the product fulfils its specification.

## Annex A (informative)

### Recommendations relating to storage and transport conditions

**A.1** Containers of dried chive 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 handled and transported so that they are protected from rain, sun or another source of excessive heat, unpleasant odours and cross-infection, especially in the holds of ships.

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