

INTERNATIONAL STANDARD

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Coriander (*Coriandrum sativum* L.), whole or ground (powdered) — Specification

*Coriandre (Coriandrum sativum L.) entière et coriandre en poudre —
Spécifications*

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Reference number
ISO 2255:1996(E)

Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 2255 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 2255:1980), which has been technically revised.

Annex A of this International Standard is for information only.

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Coriander (*Coriandrum sativum* L.), whole or ground (powdered) — Specification

1 Scope

This International Standard specifies the requirements for coriander (*Coriandrum sativum* L.), in the whole and ground (powdered) forms.

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

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content*.

ISO 928:—¹⁾, *Spices and condiments — Determination of total ash*.

ISO 930:—²⁾, *Spices and condiments — Determination of acid-insoluble ash*.

ISO 939:1980, *Spices and condiments — Determination of moisture content — Entrainment method*.

ISO 948:1980, *Spices and condiments — Sampling*.

ISO 1208:1982, *Spices and condiments — Determination of filth*.

1) To be published. (Revision of ISO 928:1980)

2) To be published. (Revision of ISO 930:1980)

ISO 6571:1984, *Spices, condiments and herbs — Determination of volatile oil content*.

3 Description

Coriander is the dried mature fruit of *Coriandrum sativum* L. The colour of the fruit is yellowish brown to light brown and the shape is generally spherical to elliptical, measuring about 2 mm to 6 mm in diameter.

4 Requirements

4.1 Grades

On the basis of the presence of extraneous matter, split fruits, and damaged, discoloured, immature, shrivelled and weevilled fruits, whole coriander shall be graded in three grades (Grades 1, 2 and 3).

4.2 Classification of whole coriander

Whole coriander fruits shall be classified into two groups, A and B, according to the volatile oil content.

4.3 Odour and flavour

Coriander, either whole or ground (powdered), shall have a typical aroma and flavour characteristic of the spice. It shall be free from musty odour.

4.4 Freedom from moulds, insects, etc.

Coriander, whole or ground (powdered), shall be free from living insects, and shall be practically free from moulds, dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if