
Vanilla — Vocabulary

Vanille — Vocabulaire

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Foreword

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For an explanation on the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the WTO principles in the Technical Barriers to Trade (TBT) see the following URL: Foreword - Supplementary information

The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This third edition cancels and replaces the second edition (ISO 3493:1999), of which it constitutes a minor revision.

Vanilla — Vocabulary

1 Scope

This International Standard defines the most commonly used terms relating to vanilla.

It is applicable to the following species of vanilla plants:

- a) *Vanilla fragrans* (Salisbury) Ames, syn. *Vanilla planifolia* Andrews, commercially known under various names associated with the geographical origin, such as Bourbon, Indonesia and Mexico;
- b) *Vanilla tahitensis* J.W. Moore;
- c) certain forms obtained from seeds, possibly hybrids, of *Vanilla fragrans* (Salisbury) Ames.

It is not applicable to *Vanilla pompona* Schiede (Antilles vanilla).

NOTE 1 The name “Bourbon” covers the production of *Vanilla fragrans* (Salisbury) Ames of Comoros, Réunion, Madagascar and Mauritius.

NOTE 2 The main other producing countries are (in alphabetical order) China, India, Indonesia, Mexico, Papua New Guinea, Tonga and Uganda.

2 Terms and definitions

2.1 Terms relating to production

2.1.1

green vanilla

fruit from the vanilla plant that has reached the correct stage of ripeness

2.1.2

cured vanilla

prepared vanilla

green vanilla (2.1.1) that has undergone a suitable treatment with a view to developing its flavour

Note 1 to entry: The cured vanilla is dark brown in colour.

2.2 Terms relating to presentation and commercial forms of prepared vanilla

2.2.1

pod

whole fruit (which is botanically a capsule) of the vanilla plant

2.2.2

vanilla pod

commercial name designating whole *pods* (2.2.1) which may be split

2.2.3

split vanilla

vanilla that is partially opened longitudinally from the *stud* (2.3.2) due to dehiscence

2.2.4

cut vanilla

part of *pods* (2.2.1), split or not, and deliberately cut or broken