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**Spices and condiments — Determination  
of extraneous matter and foreign matter  
content**

*Épices — Détermination de la teneur en matières étrangères*

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## Foreword

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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.

ISO 927 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This third edition cancels and replaces the second edition (ISO 927:1982), which has been technically revised.

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## Introduction

This International Standard is applicable to most spices and condiments. In view of the number and variety of such products, however, it may be necessary to modify the method or even to choose a method more suitable to a particular case.

Such modifications or other methods are indicated in the International Standards giving specifications for the spices or condiments in question.

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# Spices and condiments — Determination of extraneous matter and foreign matter content

## 1 Scope

This International Standard specifies a general procedure for visual examination, or with magnification not exceeding 10 times, of whole spices for the determination of macro filth.

This International Standard is applicable to dehydrated herbs and spices.

## 2 Normative references

The following referenced documents are indispensable for the application 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 948, *Spices and condiments — Sampling*

## 3 Terms and definitions

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

### 3.1

#### **macro foreign matter**

all 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

EXAMPLE The origin of macro foreign matter can be non-animal (e.g. stems, stones, straw, visible moulds) or animal (e.g. excreta, insects, and insect-defiled product) foreign matter.

### 3.2

#### **macro extraneous matter**

all matter visible to the naked eye or with a maximum 10 times magnifying power which are species waste belonging to the plant which the spice or herb belongs

EXAMPLE Macro extraneous matter can be floral waste.

Figure 1 summarizes these definitions.

## 4 Principle

This method should be used by all laboratories which perform macro extraneous and foreign matter analyses for: suspect mould on seeds and leaves, animal excreta pellets and faeces, whole insects and/or large insect fragments, sticks, stems, stones, glass, etc.