



PROGRAMME MIXTE FAO/OMS SUR LES NORMES ALIMENTAIRES COMITÉ DU CODEX SUR LES ÉPICES ET LES HERBES CULINAIRES

Septième session

Kochi, Kerala, Inde

29 janvier – 2 février 2024

INFORMATIONS SUR LES ACTIVITÉS DES ORGANISATIONS INTERNATIONALES PERTINENTES POUR LES TRAVAUX DU CCSCH

(Activités du sous-comité ISO/TC 34/SC 7 « Épices, herbes culinaires et condiments »)

Normalisation internationale

L'objectif premier de la normalisation internationale est de faciliter l'échange de biens et de services en éliminant les obstacles techniques au commerce. Trois organismes sont chargés de la planification, de l'élaboration et de l'adoption des normes internationales, à savoir l'ISO (Organisation internationale de normalisation), qui est responsable de tous les secteurs, à l'exception de l'électrotechnique, qui relève de la CEI (Comité électrotechnique international), et de la plupart des technologies de télécommunication, qui relèvent en grande partie de l'UIT (Union internationale des télécommunications).

Rôle de l'Organisation internationale de normalisation (ISO)

L'ISO est une organisation internationale non gouvernementale indépendante qui compte 169 organismes de normalisation nationaux parmi ses membres. Par l'intermédiaire de ses membres, elle rassemble des experts pour partager des connaissances et élaborer des normes internationales volontaires, fondées sur le consensus et pertinentes pour le marché, qui soutiennent l'innovation et apportent des solutions aux défis mondiaux. Le Secrétariat central de l'ISO se trouve à Genève, en Suisse.

Principes clés de l'élaboration des normes ISO

Répondre à un besoin du marché

Basé sur l'avis d'experts internationaux

Élaboré dans le cadre d'un processus multipartite

Basé sur le consensus

L'ISO s'efforce également de sensibiliser le public aux normes et à la normalisation. Nous collaborons avec d'autres organisations, telles que la CEI et l'UIT, pour célébrer chaque année la Journée mondiale de la normalisation. Cette journée est célébrée par les organismes de normalisation du monde entier et examine la manière dont les normes répondent aux défis auxquels la société est confrontée aujourd'hui. L'ISO fait également participer le grand public par l'intermédiaire de son comité des consommateurs chargé de l'élaboration des normes (COPOLCO).

QUELS SONT LES DIFFÉRENTS TYPES D'ADHÉSION À L'ISO ?

Les membres à part entière (ou comités membres) influencent l'élaboration et la stratégie des normes ISO en participant et en votant aux réunions techniques et politiques de l'ISO. Les membres à part entière vendent et adoptent les normes internationales ISO à l'échelle nationale.

Les membres correspondants observent l'élaboration des normes et de la stratégie ISO en assistant aux réunions techniques et politiques de l'ISO en tant qu'observateurs. Les membres correspondants qui sont des entités nationales vendent et adoptent les normes internationales ISO à l'échelle nationale. Les membres correspondants dans les territoires qui ne sont pas des entités nationales vendent les normes internationales ISO sur leur territoire.

Les membres abonnés se tiennent au courant des travaux de l'ISO mais ne peuvent pas y participer. Ils ne vendent pas et n'adoptent pas les normes internationales ISO à l'échelle nationale.

Toute information générale concernant l'ISO peut être trouvée sur le site <http://www.iso.org>.

ISO/TC 34 - « Comité technique des produits alimentaires » de l'ISO

La population mondiale augmente rapidement et de nombreux produits alimentaires traversent régulièrement les frontières nationales pour répondre à notre demande alimentaire croissante. Les normes internationales contribuent à relever ce défi de manière sûre et durable, par le biais de conseils et de meilleures pratiques en matière de méthodes de production et d'essais alimentaires, afin de promouvoir la sécurité, la qualité et l'efficacité dans l'ensemble de l'industrie alimentaire. Dans ce contexte, la normalisation internationale dans le secteur alimentaire, dont l'objectif fondamental est de promouvoir le développement de l'industrie et du commerce, a été l'un des premiers sujets choisis lors de la création de l'ISO en 1947.

L'ISO/TC 34 traite de la « Normalisation dans le domaine des denrées alimentaires humaines et animales ainsi que des matériels de propagation animale et végétale, en particulier la terminologie, l'échantillonnage, les méthodes d'essai et d'analyse, les spécifications des produits et les exigences en matière d'emballage, de stockage et de transport ». Sont exclus de son champ d'application les produits couverts par l'ISO/TC 54, Huiles essentielles et l'ISO/TC 93, Amidon (y compris les dérivés et les sous-produits).

Le domaine d'activité de l'ISO/TC 34 « Produits alimentaires » et de ses sous-comités couvre pratiquement tous les produits agricoles produits directement ou après transformation pour la consommation humaine et l'alimentation animale. Il s'agit des graines et fruits oléagineux et des farines de graines oléagineuses, des céréales et légumineuses, des fruits et légumes frais, secs et séchés et des produits dérivés, du lait et des produits laitiers, de la viande, de la volaille, du poisson, des œufs et de leurs produits, des graisses et huiles animales et végétales, du thé et du café, et des produits qui augmentent la valeur hédonique des aliments, tels que les épices, les herbes culinaires et les condiments.

Afin de traiter tous ces sujets, l'ISO/TC 34 est réparti en plusieurs sous-comités. De plus amples informations sur le champ d'application, la structure, les coordonnées ainsi que des liens rapides vers le programme de travail et le plan d'activité de la norme [ISO/TC 34](#) et de ses sous-comités sont disponibles sur le site web de l'ISO.

ISO/TC 34/SC 7 « Sous-comité des épices, herbes culinaires et condiments ») de l'ISO/TC 34

ISO/TC 34/SC 7 « Sous-comité des épices, herbes culinaires et condiments ») a été établi en 1961. Ce sous-comité s'occupe de la formulation de normes internationales dans le domaine des épices, des herbes culinaires et des condiments, en particulier la terminologie, l'échantillonnage, les méthodes d'essai et d'analyse, les spécifications des produits, les exigences en matière d'emballage, de stockage et de transport.

Le secrétariat du sous-comité se trouve en Inde. Le sous-comité a tenu 31 réunions jusqu'à présent et s'est réuni la dernière fois virtuellement du 14 au 15 décembre 2022.

La prochaine réunion de l'ISO/TC 34/SC 7, c'est-à-dire la 32^e réunion, est proposée du 18 au 20 juin 2024 à Paris, France.

Statut de membre de l'ISO/TC 34/SC 7

La liste des organismes membres de l'ISO/TC 34/SC 7 figure à l'annexe I. Actuellement, l'ISO/TC 34/SC 7 compte 15 pays membres participants (P) et 41 pays membres observateurs (O). Les membres « P » participent activement aux travaux, avec l'obligation de voter sur toutes les questions formellement soumises au vote au sein du comité technique ou du sous-comité, sur les projets d'enquête et les projets finaux de normes internationales. Les membres « O » suivent les travaux en tant qu'observateurs, ils reçoivent donc les documents du comité et ont le droit de soumettre des observations et d'assister aux réunions. Des efforts sont continuellement déployés pour augmenter le nombre de membres de l'ISO/TC 34/SC 7.

En outre, l'ISO/TC 34/SC 7 dispose d'un vaste réseau de liaisons avec des organisations gouvernementales et non gouvernementales. Il y a 10 organisations qui sont en liaison avec l'ISO/TC 34/SC 7.

Comités de liaison avec l'ISO/TC 34/SC 7

Les comités ci-dessous peuvent accéder aux documents de l'ISO/TC 34/SC 7 :

ISO/TC 54 Huiles essentielles

Organisations en liaison (Catégories A et B)

Acronyme	Titre	Catégorie
AOAC INTERNATIONAL	AOAC INTERNATIONAL, Association des communautés analytiques (Association of Analytical Communities)	A
CAC	Commission du Codex Alimentarius	B
CE - Commission européenne	Commission européenne	B
ESA - spice/épices	Association européenne des épices (European Spice Association)	A
IFEAT	Fédération internationale des huiles essentielles et des métiers de l'aromatique (International Federation of Essential Oils and Aroma Trades)	A
IGPA	(International General Produce Association Ltd.	A
IPC - Jakarta	Communauté internationale du poivre (International Pepper Community)	A
UNECE	Commission économique pour l'Europe des Nations unies	B
USP	Convention pharmacopée des États-Unis (US Pharmacopeial Convention)	A
OMD	Organisation Mondiale des Douanes	B

Programme de travail de l'ISO/TC 34/SC 7

Une liste des normes ISO publiées sous la responsabilité directe de l'ISO/TC 34/SC 7 est jointe en Annexe II. L'ISO/TC 34/SC 7 a publié 74 normes internationales, dont 48 normes pour les spécifications des produits, 21 pour les méthodes d'essai, 2 pour le vocabulaire/la nomenclature, 2 pour les méthodes d'échantillonnage et 1 norme directrice.

Les nouveaux projets suivants sont en cours de développement et couvrent à la fois des révisions et de nouveaux sujets :

- Poivre (*Piper nigrum* L.), entier ou moulu - Spécifications - Partie 1 : Poivre noir
- Poivre (*Piper nigrum* L.), entier ou moulu - Spécifications - Partie 2 : Poivre blanc
- Épices et condiments - Gingembre (*Zingiber officinale* Roscoe) - Entier, en morceaux et moulu - Spécifications
- Épices et condiments - Détermination de l'extrait éthéré non volatil
- Menthe séchée (menthe verte) (*Mentha spicata* Linnaeus syn. *Mentha viridis* Linnaeus) — Spécifications
- Épices et condiments - Préparation d'un échantillon broyé pour analyse
- Épices et condiments — Safran (*Crocus sativus* L.) — Partie 1 : Spécifications
- Curcuma, entier ou moulu (en poudre) - Spécifications
- Menthe poivrée séchée (*Mentha piperita* Linnaeus) — Spécifications
- Épices et condiments - Huile d'assaisonnement de *Zanthoxyli pericarpium* - Spécifications
- Épices et condiments - Citron vert séché (entier et moulu) - Spécifications

ISO/TC 34/SC 7 et CCSC - La voie à suivre

La Commission du Codex Alimentarius (CAC) dispose d'une liaison B (organisations qui ont indiqué qu'elles souhaitent être tenues informées des travaux du comité technique ou du sous-comité) avec l'ISO/TC 34/SC 7.

Selon l'OMC, la norme Codex est considérée comme la base du commerce international. Toutefois, il

convient d'ajouter qu'en l'absence de normes Codex dans le domaine des épices, des herbes culinaires et des condiments, les normes internationales établies par l'ISO/TC 34/SC 7 sont utilisées comme référence.

Le champ d'activité de l'ISO et du Codex étant le même, pour éviter autant que possible les chevauchements et favoriser la coopération, il est suggéré que les vastes ressources de l'ISO/TC 34/SC 7 soient utilisées comme références pour les normes du Codex dans ce domaine. Lors de la première session du CCSCH qui s'est tenue en 2014 à Kochi, en Inde, le Secrétariat de l'ISO/TC 34/SC 7 a suggéré que les normes ISO soient utilisées comme point de départ pour élaborer les normes Codex pour les épices, les herbes culinaires et les condiments. Le CCSCH peut se référer aux méthodes d'essai et d'analyse élaborées par l'ISO/TC 34/SC 7 et les approuver.

En outre, la coopération entre l'ISO/TC 34/SC 7 et le CCSCH peut être développée par une liaison croisée afin d'être informé des travaux entrepris et d'être en mesure de commenter les documents rédigés (à des fins d'intégration et pour éviter la duplication et le conflit des travaux).

Les suggestions ci-dessus sont conformes au mandat du CCSCH tel que reproduit ci-dessous :

- a) Élaborer des normes mondiales pour les épices et les herbes culinaires à l'état séché et déshydraté, sous forme entière, moulue, concassée ou broyée.
- b) Consulter, si nécessaire, d'autres organisations internationales dans le cadre du processus d'élaboration des normes afin d'éviter toute duplication.

ANNEX I

Members of ISO/TC 34/SC 7, Spices, Culinary Herbs and Condiments Subcommittee**Secretariat:**

India (BIS)

Participating Countries:

1. China (SAC)
2. Egypt (EOS)
3. France (AFNOR)
4. Germany (DIN)
5. Greece (ELOT)
6. Hungary (MSZT)
7. India (BIS)
8. Iran, Islamic Republic of (INSO)
9. Ireland (NSAI)
10. Kenya (KEBS)
11. Russian Federation (GOST R)
12. Spain (AENOR)
13. Sri Lanka (SLSI)
14. Tanzania, United Republic of (TBS)
15. Ukraine (DSTU)

Observing Countries:

1. Argentina (IRAM)
2. Bangladesh (BSTI)
3. Burundi (BBN)
4. Cameroon (ANOR)
5. Chile (INN)
6. Croatia (HZN)
7. Cuba (NC)
8. Cyprus (CYS)
9. Czech Republic (UNMZ)
10. Estonia (EVS)
11. Ethiopia (ESA)
12. Guyana (BNBS)
13. Hong Kong Special Administrative Region of China (ITCHK SAR)
14. Indonesia (BSN)
15. Italy (UNI)
16. Japan (JISC)
17. Kazakhstan (CTRM)
18. Korea, Republic of (KATS)
19. Lithuania (LST)
20. Malawi (MBS)
21. Mauritius (MSB)
22. Mexico (DGN)
23. Mongolia (MASM)
24. Morocco (IMANOR)
25. Netherlands (NEN)
26. Nigeria (SON)
27. Pakistan (PSQCA)
28. Poland (PKN)
29. Portugal (IPQ)
30. Qatar (QS)
31. Romania (ASRO)
32. Saudi Arabia (SASO)
33. Serbia (ISS)
34. Singapore (SSC)
35. Slovakia (UNMS SR)
36. Syrian Arab Republic (SASMO)
37. Thailand (TISI)
38. Trinidad and Tobago (TTBS)
39. Türkiye (TSE)
40. Turkey (TSE)
41. United Kingdom (BSI)

As of December 2023

ANNEX II

Published ISO Standards under the direct responsibility of ISO/TC 34/SC 7 Spices, Culinary Herbs and Condiments Subcommittee

PRODUCT SPECIFICATIONS (including recommendation for storage and transport)

Sl. No.	ISO Standard	Abstract
1.	<p>ISO 882-1:1993 Cardamom (<i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 1: Whole capsules</p> <p>ISO 882-1: 1993/ Cor 1: 1996</p>	<p>Specifies requirements for the following: odour and flavour, freedom from insects, moulds, etc., extraneous matter, light seeds, chemical properties, grading, sampling, test methods, packing and marking, recommendations relating to storage and transport conditions.</p>
2.	<p>ISO 882-2:1993 Cardamom (<i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 2: Seeds</p> <p>ISO 882-2: 1993/ Cor 1: 1996</p>	<p>Specifies requirements for the following: odour and flavour, freedom from insects, moulds, etc., extraneous matter, empty and malformed capsules, immature and shrivelled capsules, chemical properties, grading, sampling, test methods, packing and marking, recommendations relating to storage and transport conditions.</p>
3.	<p>ISO 959-1:1998 Pepper (<i>Piper nigrum</i> L.), whole or ground — Specification — Part 1: Black pepper</p>	<p>Specifies requirements for black pepper (<i>Piper nigrum</i> L.), whole or ground at the following commercial stages:</p> <ul style="list-style-type: none"> a) pepper sold by the producing country without cleaning or after a partial cleaning, without preparation or grading, called “non-processed (NP) or semi-processed (SP) pepper” in this part of ISO 959; b) pepper sold by the producing country after cleaning, preparation and/or grading, called “processed (P) pepper”, which can, in certain cases, be re-sold directly to the consumers. <p>Recommendations relating to storage and transport conditions, information regarding the microscopic structure of the pepper berry are also given in this standard.</p> <p>This part of ISO 959 is not applicable to black pepper categories called “light”.</p>
4.	<p>ISO 959-2:1998 Pepper (<i>Piper nigrum</i> L.), whole or ground — Specification — Part 2: White pepper</p>	<p>Specifies requirements for white pepper (<i>Piper nigrum</i> L.), whole or ground, at the following commercial stages:</p> <ul style="list-style-type: none"> a) semi-processed (SP) b) processed (P) <p>Recommendations relating to storage and transport conditions are also given in this standard.</p> <p>This part of ISO 959 is not applicable to white pepper categories called “light”.</p>
5.	<p>ISO 97:1997 Chillies and capsicums, whole or ground (powdered) — Specification</p>	<p>Specifies requirements for chillies and capsicums in the whole or ground (powdered) form. Two main species of capsicum, <i>Capsicum annuum</i> L. and <i>C. frutescens</i> L., and their sub-species</p> <p><i>C. chinense</i>, <i>C. pubescens</i> and <i>C. pendulum</i> are covered. This International Standard does not apply to</p>

		“chili powder” and paprika. Recommendations relating to conditions of storage and transport are also given in this standard.
6.	ISO 973: 1999 Pimento (allspice) [<i>Pimentadioica</i> (L.) Merr.], whole or ground — Specification	Specifies requirements for pimento or allspice [<i>Pimenta dioica</i> (L.) Merr.], whole or ground. Recommendations relating to storage and transport conditions are also given in this standard.
7.	ISO 1003: 2008 Spices — Ginger (<i>Zingiber officinale</i> Roscoe) — Specification	Specifies requirements for ginger (<i>Zingiber officinale</i> Roscoe). Recommendations for storage and transport conditions are also given in this standard.
8.	ISO 1237: 1981 Mustard seed Specification	Establishes the requirements for mustard seed. Describes sampling, methods of test, packing and marking. Recommendations concerning storage and transport conditions are also given in this standard.
9.	ISO 2253:1999 Curry powder — Specification	Specifies the requirements for curry powder, which is used as a flavouring ingredient in the preparation of foods and is traded internationally. Recommendations relating to conditions for storage and transport are also given in this standard.
10.	ISO 2254: 2004 Cloves, whole and ground (powdered) — Specification	Specifies requirements for whole and ground (powdered) cloves, <i>Syzygium aromaticum</i> (L.) Merr. et L. M. Perry. Recommendations relating to storage and transport are also given in this standard.
11.	ISO 2255: 1996 Coriander (<i>Coriandrum sativum</i> L.), whole or ground (powdered) — Specification	Specifies the requirements for coriander (<i>Coriandrum sativum</i> L.), in the whole and ground (powdered) forms. Recommendations relating to storage and transport conditions are also given in this standard.
12.	ISO 2256: 1984 Dried mint (spearmint) (<i>Mentha spicata</i> Linnaeus syn. <i>Mentha viridis</i> Linnaeus) — Specification ISO 2256:1984/AMD 1:2017	Covers the requirements for leaves of this spice in whole, broken or rubbed form. The term 'dried mint' included dehydrated mint, i.e. artificially dried mint. Does not apply to dried peppermint for which requirements are given in ISO 5563. Describes sampling, method of test, packing and marking, recommendations concerning storage and transport conditions.
13.	ISO 3632-1: 2011 Spices — Saffron (<i>Crocus sativus</i> L.) — Part 1: Specification	Establishes specifications for dried saffron obtained from the pistils of <i>Crocus sativus</i> L. flowers. It applies to saffron in both of the following forms: a) filaments and cut filaments; b) powder.
14.	ISO 5559: 1995 Dehydrated onion (<i>Allium cepa</i> Linnaeus) — Specification	Specifies requirements for dehydrated onion (<i>Allium cepa</i> L.) and gives recommendations relating to microbiological requirements including recommendations for transport and storage.
15.	ISO 5560: 1997 Dehydrated garlic (<i>Allium sativum</i> L.) — Specification	Specifies requirements for dehydrated garlic (<i>Allium sativum</i> L.). Recommendations relating to microbiological requirements without prejudice to national legislation applicable in different countries and recommendations relating to storage and transport are also given in this standard.

16.	ISO 5561: 1990 Black caraway and blond caraway (<i>Carum carvi</i> Linnaeus), whole — Specification	Specifies the requirements for black caraway and blond caraway, describes sampling, methods of test, and packing and marking. It is not applicable to <i>Carum bulbocastanum</i> .
17.	ISO 5562: 1983 Turmeric, whole or ground (powdered) — Specification	Covers the requirements for turmeric, whole and ground, describes sampling, methods of test, and packing and marking, recommendations relating to storage and transport conditions.
18.	ISO 5563: 1984 Dried peppermint (<i>Menthapiperita</i> Linnaeus) — Specification	Covers the requirements for dried leaves or broken or rubbed dried leaves of peppermint. Describes sampling, methods of test, packing and marking, recommendations concerning storage and transport conditions.
19.	ISO 5565-1: 1999 Vanilla [<i>Vanilla fragrans</i> (Salisbury) Ames] — Part 1: Specification	Specifies requirements for vanilla belonging to the species <i>Vanilla fragrans</i> (Salisbury) Ames, syn. <i>Vanilla planifolia</i> Andrews. It is applicable to vanilla in pods, bulk, cut or in the form of powder. It is not applicable to vanilla extracts. NOTE: This vanilla is commonly known under the names associated with its geographic origin, namely Bourbon (from Madagascar, Comores and Reunion), Indonesian, Mexican, Tongan, Indian, Chinese and Ugandan vanilla.
20.	ISO 5671: 2023 Culinary Herb — Dried Chive (<i>Allium schoenoprasum</i> L.) Broken & Ground — Specification	Specifies requirements for dried chive (<i>Allium schoenoprasum</i> L. family Liliaceae) in broken and ground forms. The term "Dried chive" includes dehydrated chive, i.e. artificially dried chive. Recommendation relating to storage and transport conditions is given in the annex A.
21.	ISO 6465: 2009 Spices — Cumin (<i>Cuminum cyminum</i> L.) — Specification	Specifies requirements for fruits of cumin (<i>Cuminum cyminum</i> L.). Recommendations relating to storage and transport conditions are also given in this standard.
22.	ISO 6538: 1997 Cassia, Chinese type, Indonesian type and Vietnamese type [<i>Cinnamomum aromaticum</i> (Nees) syn. <i>Cinnamomum cassia</i> (Nees) ex Blume, <i>Cinnamomum burmanii</i> (C.G. Nees) Blume and <i>Cinnamomum loureirii</i> Nees] — Specification	Specifies requirements for cassia (Chinese type, Indonesian type and Vietnamese type), in quills, whole, in pieces or ground (powdered), which is the bark of the trees <i>Cinnamomum aromaticum</i> (Nees) syn. <i>Cinnamomum cassia</i> (Nees) ex Blume, <i>Cinnamomum burmanii</i> (C.G. Nees) Blume and <i>Cinnamomum loureirii</i> Nees. Recommendations related to storage and transport conditions are also given in this standard. Requirements for Sri Lankan type, Seychelles type and Madagascan type cinnamon are given in ISO 6539.
23.	ISO 6539: 2014 Cinnamon (<i>Cinnamomum zeylanicum</i> Blume) - Specification	Specifies requirements for whole or ground (powdered) cinnamon, of the Sri Lankan, Madagascan and Seychelles types; this cinnamon is the bark of the tree or shrub <i>Cinnamomum zeylanicum</i> Blume). Describes recommendations relating to storage and transport conditions.
24.	ISO 6574: 1986 Celery seed (<i>Apium graveolens</i> Linnaeus) — Specification	Specifies the requirements for whole celery seed for use as a spice. Does not apply to seeds used for agricultural purposes. Describes sampling, methods of test, and packing and marking, recommendations relating to

		storage and transport conditions.
25.	ISO 6575: 1982 Fenugreek, whole or ground (powdered) — Specification	Specifies the requirements for this product, describes sampling, methods of test, and packing and marking, recommendations relating to storage and transport conditions.
26.	ISO 6576: 2004 Laurel (<i>Laurus nobilis</i> L.) — Whole and ground leaves — Specification	Specifies requirements for whole and ground leaves of laurel (<i>Laurus nobilis</i> L.) for wholesale purposes. Recommendations relating to storage and transport conditions are also given in this standard.
27.	ISO 6577: 2002 Nutmeg, whole or broken, and mace, whole or in pieces (<i>Myristica fragrans</i> Houtt.) — Specification	Specifies requirements for nutmeg, whole or broken, and for mace, whole or in pieces, obtained from the nutmeg tree (<i>Myristica fragrans</i> Houtt.) for wholesale commercial purposes. It does not apply to Papua-type nutmeg and mace (<i>Myristica argentea</i> Warburg). Recommendations relating to storage and transport conditions are also given in this standard.
28.	ISO 6754: 1996 Dried thyme (<i>Thymus vulgaris</i> L.) — Specification	Specifies the requirements for dried thyme (<i>Thymus vulgaris</i> L.) leaves in the rubbed form. Recommendations relating to storage and transport conditions are also given in this standard.
29.	ISO 7377: 1984 Juniper berries (<i>Juniperus communis</i> Linnaeus) — Specification	Specifies requirements for whole berries of <i>Juniperus communis</i> Linnaeus. Further it includes sampling, methods of test, packing and marking, recommendations relating to storage and transport conditions.
30.	ISO 7386: 1984 Aniseed (<i>Pimpinella anisum</i> Linnaeus) — Specification	Specifies the requirements for whole aniseed, describes sampling, methods of test, and packing and marking, recommendations relating to storage and transport conditions.
31.	ISO 7540: 2020 Spices and condiments — Ground sweet and hot paprika (<i>Capsicum annuum</i> L. and <i>Capsicum frutescens</i> L.) — Specifications	Defines the requirements for sweet and hot paprika. Recommendations relative to storage and transport conditions are also given in this standard. A list of terms used in different countries for paprika (<i>Capsicum annuum</i> L.) is also given. This document does not apply to ground chillies and other species of capsicums.
32.	ISO 7925: 1999 Dried oregano (<i>Origanum vulgare</i> L.) — Whole or ground leaves — Specification	Specifies requirements for processed or semi-processed dried oregano) leaves of <i>Origanum</i> genus, species and sub-species, excluding <i>Origanum majorana</i> , in the whole or ground (powdered) form. Recommendations relating to storage and transport conditions are also given in this standard.
33.	ISO 7926: 1991 Dehydrated tarragon (<i>Artemisia dracunculus</i> Linnaeus) — Specification	Specifies the requirements of dehydrated tarragon (methylchavicoltype - called "French tarragon") in the form of whole or cut leaves and powder. Does not apply to elemicin-sabinene-type tarragon (called "Russian tarragon").

34.	ISO 7927-1: 2023 Fennel seed, whole or ground (powdered) — Part 1: Bitter fennel seed specification (<i>Foeniculum vulgare</i> P. Miller var. <i>vulgare</i>)	This document specifies requirements for bitter fennel seed (<i>Foeniculum vulgare</i> P. Miller var. <i>vulgare</i>), whole or ground. Recommendations relating to storage and transport conditions are given in Annex A.
35.	ISO 7927-2: 2023 Fennel seed, whole or ground (powdered) — Part 2: Sweet fennel specification (<i>Foeniculum vulgare</i> var. <i>panmorium</i>)	Specifies requirements for sweet fennel seed) (<i>Foeniculum vulgare</i> var. <i>panmorium</i>), whole and ground (powdered). The term "sweet fennel" includes fennel dehydrated by sun. Recommendation relating to storage and transport conditions is given in the annex A.
36.	ISO 7928-1: 1991 Savory — Specification — Part 1: Winter savory (<i>Satureja montana</i> Linnaeus)	Specifies the requirements of winter savory in the form of sprigs, and whole or broken leaves. Does not apply to summer savory. Recommendations to storage and transport conditions are also given in this standard.
37.	ISO 7928-2:1991 Savory — Specification — Part 2: Summer savory (<i>Satureja hortensis</i> Linnaeus)	Specifies the requirements of summer savory in the form of sprigs, and whole or broken leaves. Does not apply to winter savory. Recommendations to storage and transport conditions are also given in this standard.
38.	ISO 10620: 1995 Dried sweet marjoram (<i>Origanum majorana</i> L.) — Specification	Specifies requirements for dried sweet marjoram (<i>Origanum majorana</i> L.) both as bunches (bouquets) and as rubbed. Recommendations relating to the conditions of storage and transport are also given in this standard.
39.	ISO 10621: 1997 Dehydrated green pepper (<i>Piper nigrum</i> L.) — Specification	Specifies the requirements for dehydrated green pepper (<i>Piper nigrum</i> L.). Recommendation relating to conditions of storage and transport are also given in this standard.
40.	ISO 10622: 1997 Large cardamom (<i>Amomum subulatum</i> Roxb.), as capsules and seeds — Specification	Specifies requirements for large cardamom as capsules and seeds (<i>Amomum subulatum</i> Roxb.). Recommendations relating to storage and transport are also given in this standard.
41.	ISO 11162: 2001 Peppercorns (<i>Piper nigrum</i> L.) in brine — Specification and test methods	Specifies the requirements for peppercorns (<i>Piper nigrum</i> L.) in brine. Specifies requirements for the following: Colour and size, odour and flavour, extraneous matter, freedom from moulds, insects, preservatives, colouring matter and flavouring agents, piperine content of peppercorns in brine, characteristics of the brine and processing conditions and drained mass.
42.	ISO 11163: 1995 Dried sweet basil (<i>Ocimum basilicum</i> L.) — Specification	Provides the requirements for dried sweet basil (<i>Ocimum basilicum</i>) leaves in cut form.
43.	ISO 11164: 1995 Dried rosemary (<i>Rosmarinus officinalis</i> L.) — Specification	Provides the requirements for dried rosemary (<i>Rosmarinus officinalis</i>) leaves in cut form.
44.	ISO 11165: 1995 Dried sage (<i>Salvia officinalis</i> L.) — Specification	Specifies the requirements for dried sage (<i>Salvia officinalis</i>). Applies for sage in form of whole or cut leaves.
45.	ISO 11178: 1995 Star anise (<i>Illicium verum</i> Hook. f.) — Specification	Specifies requirements for the dried fruits of the star anise tree (<i>Illicium verum</i> Hook. f.). Recommendations relating to the conditions of storage and transport are

		also given in this standard.
46.	ISO 20377: 2018 Dried parsley (<i>Petroselinum crispum</i>) — Specification	Specifies requirements for dried parsley (<i>Petroselinum crispum</i> , synonyms: <i>Petroselinum hortense</i> , <i>Petroselinum sativum</i> , <i>Apium petroselinum</i>) in whole, cut leaves or rubbed (ground) form. The term “dried parsley” includes dehydrated parsley, i.e. artificially dried parsley. Recommendations relating to storage and transport conditions are given in Annex A.
47.	ISO 21803: 2019 Dried dill — Specification	Specifies requirements for dried dill (<i>Anethum graveolens</i> L.) in whole, crushed or rubbed (ground) form. The term “dried dill” includes dehydrated dill, i.e. artificially dried dill. Recommendations relating to storage and transport conditions are given in Annex A.
48.	ISO 24052: 2022 Spices and condiments — Dried sumac — Specification	This document specifies requirements for rubbed form of dried sumac (<i>Rhus coriaria</i> , family Anacardiaceae). Recommendations relating to storage and transport conditions are given in Annex A.

METHODS OF TEST

SI No.	ISO Standard	Abstract
1.	ISO 927: 2009 Spices and condiments — Determination of extraneous matter and foreign matter content ISO 927: 2009 / Cor 1: 2012	Specifies a general procedure for visual examination, or with magnification not exceeding 10 times, of whole spices for the determination of macro filth. It is applicable to dehydrated herbs and spices.
2.	ISO 928: 1997 Spices and condiments — Determination of total ash	Specifies a method for the determination of total ash from spices and condiments based on the destruction of organic matter by heating the test portion in contact with air to constant mass at a temperature of 550°C. Specifies the principle, reagents, apparatus, test procedure, expression of results and the test report.
3.	ISO 930: 1997 Spices and condiments — Determination of acid-insoluble ash	Specifies a method for the determination of acid-insoluble ash from spices and condiments based on treatment of the total ash, obtained as described in ISO 928, with hydrochloric acid, filtration, incineration and weighing of the residue.
4.	ISO 939: 2021 Spices and condiments — Determination of moisture content	Specifies an entrainment method for the determination of the moisture content of spices and condiments. It uses an organic liquid immiscible with water, and collected in a graduated tube. Lists the apparatus to be used and describes sampling, procedure, expression of results and the details to be included in the test report.
5.	ISO 941: 1980 Spices and condiments — Determination of cold water-soluble extract	Specifies a method based on the extraction of a test portion with cold water, filtration, drying of the extract obtained and weighing. Lists the apparatus to be used and describes sampling, procedure, expression of results and the details to be included in the test report.
6.	ISO 1108: 1992 Spices and condiments — Determination of non-volatile ether extract	Specifies the principle, the reagent, the apparatus, the test procedure, the expression of results and the test report.
7.	ISO 1208: 1982 Spices and condiments — Determination of filth	Specifies a method for quantitative determination consisting of washing the product with chloroform, examining the washings for heavy filth and sand, washing the product with water and agitating it with light petroleum. After the light filth has collected at the interface between the liquids after separation, it is transferred to a filter paper and microscopically examined for contaminants.
8.	ISO 3513: 1995 Chillies — Determination of Scoville index	Specifies a method for the determination of the Scoville index of chillies, whole or ground, unadulterated by other spices or products.
9.	ISO 3588: 1977 Spices and condiments — Determination of degree of fineness of grinding — Hand sieving method (Reference method)	Defines the procedure to be used to obtain the distribution of particles in a sample. Details the apparatus, the procedure, and the presentation of results.

10.	ISO 3632-2: 2010 Spices — Saffron (<i>Crocus sativus</i> L.) — Part 2: Test methods	Specifies test methods for dried saffron obtained from the <i>Crocussativus</i> L. flower. It is applicable to saffron: a) filaments and cut filaments; b) powder.
11.	ISO 5564: 1982 Black pepper and white pepper, whole or ground — Determination of piperine content — Spectrophotometric method	Describes a method based on a number of international collaborative studies carried out over a long period of time. The method seeks to optimize a number of variables in an attempt to define procedures and provide a common measure of the pungency of pepper. The principle consists in the extraction of the pungent compounds with ethanol and spectrophotometric measurement at 343 nm.
12.	ISO 5565-2: 1999 Vanilla [<i>Vanilla fragrans</i> (Salisbury) Ames] — Part 2: Test methods	Specifies test methods for the analysis of vanilla belonging to the species <i>Vanilla fragrans</i> (Salisbury) Ames, syn. <i>Vanilla planifolia</i> Andrews. This part of ISO 5565 is applicable to vanilla in pods, cut in bulk, and in the form of powder. It is not applicable to vanilla extracts. Three test methods for the analysis of vanilla are described in this part of ISO 5565: a) the determination of moisture content in vanilla pods and powder; b) the determination of vanillin, vanillic acid, 4-hydroxybenzaldehyde and 4-hydroxybenzoic acid by high performance liquid chromatography; c) the determination of vanillin content by an ultraviolet spectrometric method.
13.	ISO 5566: 1982 Turmeric — Determination of colouring power — Spectrophotometric method	Describes a method based on the extraction of the pigments of turmeric with hot ethanol, dilution of the extract and spectrophotometric measurement at the wavelength of maximum absorption. The result of the measurement is expressed as curcumin as a percentage by mass.
14.	ISO 5567: 1982 Dehydrated garlic — Determination of volatile organic sulphur compounds	The method consists in macerating of a test portion in aqueous medium, distillation of the sulphur compounds, and argentometric titration of the distillate in nitric acid medium.
15.	ISO 6571: 2008 Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method) ISO 6571:2008/AMD 1:2017	Specifies a method for the determination of the volatile oil content of spices, condiments and herbs.
16.	ISO 7541: 2020 Spices and condiments — Spectrophotometric determination of the extractable colour in paprika	Specifies a test method to determine the extractable colour in paprika by measuring the absorbance of an acetone extract of the sample. It is applicable to ground paprika in every presentation (sweet, hot, smoked, etc).
17.	ISO 7542: 1984 Ground (powdered) paprika (<i>Capsicum annuum</i> Linnaeus) — Microscopical examination	Gives a detailed description of the morphological and anatomical structure of paprika and specifies a method of examination consisting in clarifying a pinch of ground paprika on a microscope slide and examining the particles under appropriate magnification.
18.	ISO 7543-1: 1994 Chillies and chilli	Specifies a method for the determination, by a

	oleoresins — Determination of total capsaicinoid content — Part 1: Spectrometric method	spectrometric method, of the total capsaicinoid content of whole or powdered chillies and their oleoresins. This method of analysis requires discoloration by carbon black.
19.	ISO 7543-2: 1993 Chillies and chilli oleoresins — Determination of total capsaicinoid content — Part 2: Method using high-performance liquid chromatography	Specifies a method for the determination, by high-performance liquid chromatography, of the total capsaicinoid content of whole or powdered chillies (usually <i>Capsicum frutescens</i> L.) and their extracts (oleoresins). This content is calculated from the total of capsaicin, nordihydrocapsaicin and dihydrocapsaicin, expressed as nonyl acid vanillylamide, which is the chosen reference substance. This method enables the separation of capsaicin and nonyl acid vanillylamide.
20.	ISO 11027: 1993 Pepper and pepper oleoresins — Determination of piperine content — Method using high-performance liquid chromatography	Specifies a method for the determination (by high-performance liquid chromatography) of the piperine content of ground pepper, whole pepper and oleoresins of pepper. The method enables a separation and, if necessary, the determination of the other alkaloids of pepper (isochavicine, isopiperine and piperittin).
21.	ISO 13685: 1997 Ginger and its oleoresins — Determination of the main pungent components (gingerols and shogaols) — Method using high-performance liquid chromatography	Describes a method for the determination of gingerols (6)-G, (8)-G and (10)-G and the corresponding shogaols (6)-S, (8)-S and (10)-S in dried ginger or in oleoresins of ginger, by high-performance liquid chromatography (HPLC) in the reverse phase.

NOMENCLATURE / VOCABULARY

SI No.	ISO Standard	Scope
1.	ISO 676: 1995 Spices and condiments — Botanical nomenclature ISO 1995/Cor 1: 1997	Gives a non-exhaustive list of the botanical names and common names in English and French of plants or parts of plants used as spices or condiments. Replaces the first edition, which has been technically revised.
2.	ISO 3493: 2014 Vanilla — Vocabulary	This International Standard defines the most commonly used terms relating to vanilla. It is applicable to the following species of vanilla plants: a) <i>Vanilla fragrans</i> (Salisbury) Ames, syn. <i>Vanilla planifolia</i> Andrews, commercially known under various names associated with the geographical origin, such as Bourbon, Indonesia and Mexico; b) <i>Vanilla tahitensis</i> J.W. Moore; c) certain forms obtained from seeds, possibly hybrids, of <i>Vanilla fragrans</i> (Salisbury) Ames. It is not applicable to <i>Vanilla pompona</i> Schiede (Antilles vanilla).

SAMPLING METHODS

SI No.	ISO Standard	Abstract
1.	ISO 948: 1980 Spices and condiments — Sampling	Contains information on the apparatus required, constitution of lots, the method of taking increments, bulk samples, laboratory samples, packing and labelling of samples, storage and despatch of samples, and the data to be included in the sampling report.
2.	ISO 2825: 1981 Spices and condiments - Preparation of a ground sample for analysis	Specifies a method of preparing a ground sample of spice or condiment for analysis, from a laboratory sample obtained by the method specified in ISO 948.

GUIDELINES

SI No.	ISO Standard	Abstract
1.	ISO 21983: 2019 Guidelines for the harvesting, transportation, separation of stigma, drying and storage of saffron before packing	Gives guidelines for the harvesting, transportation, separation of stigma, drying and storage of saffron before processing and packaging.

DOCUMENTS UNDER DEVELOPMENT

SI No.	Document	Abstract
1.	ISO/AWI 959-1 Pepper (<i>Piper nigrum</i> L.), whole or ground — Specification — Part 1: Black pepper	Specifies requirements for black pepper (<i>Piper nigrum</i> L.), whole or ground at the following commercial stages: a) pepper sold by the producing country without cleaning or after a partial cleaning, without preparation or grading, called "non-processed (NP) or semi-

		<p>processed (SP) pepper” in this part of ISO 959;</p> <p>b) pepper sold by the producing country after cleaning, preparation and/or grading, called “processed (P) pepper”, which can, in certain cases, be re-sold directly to the consumers.</p> <p>Recommendations relating to storage and transport conditions, information regarding the microscopic structure of the pepper berry are also given in this standard.</p> <p>This part of ISO 959 is not applicable to black pepper categories called “light”.</p>
2.	ISO/AWI 959-2 Pepper (<i>Piper nigrum</i> L.), whole or ground — Specification — Part 2: White pepper	<p>Specifies requirements for white pepper (<i>Piper nigrum</i> L.), whole or ground, at the following commercial stages:</p> <p>a) semi-processed (SP)</p> <p>b) processed (P)</p> <p>Recommendations relating to storage and transport conditions are also given in this standard.</p> <p>This part of ISO 959 is not applicable to white pepper categories called “light”.</p>
3.	ISO/CD 1003 Spices and condiments—Ginger (<i>Zingiber officinale</i> Roscoe) — Whole, pieces and ground — Specification	<p>Specifies requirements for ginger (<i>Zingiber officinale</i> Roscoe). Recommendations for storage and transport conditions are also given in this standard.</p>
4.	ISO/AWI 1108 Spices and condiments — Determination of non-volatile ether extract	<p>Specifies the principle, the reagent, the apparatus, the test procedure, the expression of results and the test report.</p>
5.	ISO/AWI 2256 Dried mint (spearmint) (<i>Mentha spicata</i> Linnaeus syn. <i>Mentha viridis</i> Linnaeus) — Specification	<p>Covers the requirements for leaves of this spice in whole, broken or rubbed form. The term ‘dried mint’ included dehydrated mint,</p> <p>i.e. artificially dried mint. Does not apply to dried peppermint for which requirements are given in ISO 5563. Describes sampling, method of test, packing and marking, recommendations concerning storage and transport conditions.</p>
6.	ISO/AWI 2825 Spices and condiments — Preparation of a ground sample for analysis	<p>Specifies a method of preparing a ground sample of spice or condiment for analysis, from a laboratory sample obtained by the method specified in ISO 948.</p>
7.	ISO/AWI 3632-1 Spices and Condiments — Saffron (<i>Crocus sativus</i> L.) — Part 1: Specification	<p>Establishes specifications for dried saffron obtained from the pistils of <i>Crocus sativus</i> L. flowers. It applies to saffron in both of the following forms:</p> <p>a) filaments and cut filaments; powder.</p>
8.	ISO/AWI 5562 Turmeric, whole or ground (powdered) — Specification	<p>Covers the requirements for turmeric, whole and ground, describes sampling, methods of test, and packing and marking, recommendations relating to storage and transport conditions.</p>
9.	ISO/AWI 5563 Dried peppermint (<i>Mentha piperita</i> Linnaeus) — Specification	<p>Covers the requirements for dried leaves or broken or rubbed dried leaves of peppermint. Describes sampling, methods of test, packing and marking, recommendations concerning storage and transport conditions.</p>

10.	ISO/CD 18731 Spices and condiments — Seasoning oil of <i>Zanthoxyli pericarpium</i> — Specification	<p>Specifies requirements for sensory, physicochemical, safety and marking on seasoning oil of <i>Zanthoxyli Pericarpium</i>, and describes the corresponding test methods.</p> <p>Recommendations relating to storage and transport conditions are given in Annex A.</p> <p>This document applies to seasoning oil, which takes red prickly ash pepper (<i>Zanthoxylum bungeanum</i> Maxim. syn. <i>Zanthoxylum bungei</i> Planch), green prickly ash pepper (<i>Zanthoxylum schinifolium</i> Sieb.et Zucc.), bamboo prickly ash pepper (<i>Zanthoxylum armatum</i> DC.), Chinese pepper (<i>Zanthoxylum acanthopodium</i> DC.), Japanese pepper (<i>Zanthoxylum piperitum</i> DC.), etc., as the main raw material.</p>
11.	ISO/AWI 21121 Spices and condiments — Dried lime (whole and ground) — Specification	<p>Specifies requirements for dried lime (<i>Citrus aurantifolia</i> – Christm. – Swingle, family Rutaceae) in whole and ground form.</p> <p>The term "Dried Lime" includes dehydrated lime by sun drying.</p> <p>Recommendation relating to storage and transport conditions is given in the annex.</p>