



## PROGRAMA CONJUNTO FAO/OMS SOBRE NORMAS ALIMENTARIAS COMITÉ DEL CODEX SOBRE ESPECIAS Y HIERBAS CULINARIAS

Séptima reunión

Kochi (Kerala, India)

29 de enero – 2 de febrero de 2024

### INFORMACIÓN SOBRE ACTIVIDADES DE ORGANIZACIONES INTERNACIONALES RELACIONADAS CON LA LABOR DEL CCSC

(Actividades del ISO/TC 34/SC 7 “Subcomité para especias, hierbas culinarias y condimentos”)

#### Normalización internacional

El principal objetivo de la normalización internacional es facilitar el intercambio de bienes y servicios mediante la eliminación de barreras técnicas al comercio. Tres organismos son responsables de la planificación, desarrollo y adopción de normas internacionales, a saber, la Organización Internacional de Normalización (ISO), que es responsable de todos los sectores excepto el electrotécnico, que es responsabilidad del Comité Electrotécnico Internacional (CEI), y la mayoría de los sectores de las Tecnologías de telecomunicación, que son en gran medida, la responsabilidad de la Unión Internacional de Telecomunicaciones (UIT).

#### Función de la Organización Internacional de Normalización (ISO)

La ISO es una organización internacional no gubernamental independiente con 169 organismos nacionales de normalización como miembros. A través de sus miembros, reúne a expertos para compartir conocimientos y desarrollar normas internacionales voluntarias, basadas en el consenso y relevantes para el mercado, que apoyan la innovación y brindan soluciones a los desafíos globales. La Secretaría Central de ISO está en Ginebra (Suiza).

#### Principios clave en el desarrollo de normas ISO

Responder a la necesidad del mercado.

Basadas en la opinión de expertos globales.

Desarrolladas a través de un proceso de múltiples partes interesadas.

Basadas en el consenso.

La ISO también trabaja para ayudar a aumentar la conciencia pública sobre las normas y la normalización. Trabajamos con otras organizaciones, como el CEI y la UIT, para celebrar anualmente el Día Mundial de Normalización. El Día lo celebran organizaciones de normalización de todo el mundo y se analiza el modo en que las normas abordan los desafíos que enfrenta la sociedad actual. La ISO también involucra al público en general a través de nuestro Comité de consumidores sobre el desarrollo de normas (COPOLCO).

#### **¿CUÁLES SON LOS DIFERENTES TIPOS DE MEMBRESÍA DE LA ISO?**

Los **miembros de pleno derecho** (u organismos miembros) influyen en el desarrollo y la estrategia de las normas ISO, participando y votando en las reuniones técnicas y de políticas de la ISO. Los miembros de pleno derecho venden y adoptan las normas internacionales ISO a nivel nacional.

Los **miembros corresponsales** observan el desarrollo de las normas y estrategias de ISO, asistiendo a reuniones técnicas y de políticas de la ISO como observadores. Los miembros corresponsales que son entidades nacionales venden y adoptan las normas internacionales ISO a nivel nacional. Los miembros corresponsales en los territorios que no son entidades nacionales venden normas internacionales ISO dentro de su territorio.

Los **miembros suscriptores** se mantienen actualizados sobre el trabajo de la ISO, pero no pueden participar en ella. No venden ni adoptan normas internacionales ISO a nivel nacional.

Puede encontrar cualquier información general que desea sobre la ISO en <http://www.iso.org>.

## **ISO/TC 34 - 'Comité Técnico de Productos Alimenticios' de la ISO**

La población mundial está creciendo rápidamente y muchos productos alimenticios cruzan repetidamente las fronteras nacionales para satisfacer nuestra creciente demanda de alimentos. Las normas internacionales ayudan a abordar este desafío de una manera segura y sostenible, a través de la orientación y las mejores prácticas para métodos de producción y prueba de alimentos, para promover la inocuidad, la calidad y la eficiencia en toda la industria alimentaria. En ese contexto, la normalización internacional en el sector alimentario, cuyo objetivo fundamental es promover el desarrollo de la industria y el comercio, fue uno de los primeros temas elegidos cuando se creó la ISO en 1947.

La ISO/TC 34 se dedica a la "Normalización en el campo de los alimentos para seres humanos y animales, y de materiales de propagación animal y vegetal, en particular respecto de la terminología, muestreo, métodos de prueba y análisis, especificaciones de productos y requisitos para embalaje, almacenamiento y transporte". Quedan excluidos de su alcance los productos cubiertos por ISO/TC 54, Aceites esenciales e ISO/TC 93, Almidón (incluidos productos derivados y subproductos).

La esfera de actividad de la ISO/TC 34 'Productos alimenticios' y sus subcomités cubre prácticamente todos aquellos productos agrícolas que se producen directamente o se utilizan después de su procesamiento para el consumo humano y la alimentación animal. Estos son: semillas y frutos oleaginosos y harinas de semillas oleaginosas, cereales y legumbres, frutas y vegetales frescos, secos y deshidratados y productos derivados, leche y productos lácteos, carnes, aves, pescado, huevos y sus productos, grasas y aceites animales y vegetales, té y café, y productos que aumentan el valor hedónico de los alimentos, como especias, hierbas culinarias y condimentos.

Para tratar todos estos temas, ISO/TC 34 se divide en varios subcomités. Más información sobre el alcance, la estructura, los datos de contacto y enlaces rápidos al programa de trabajo y al plan de negocios de [ISO/TC 34](#) y sus subcomités está disponible en el sitio web de la ISO.

### **ISO/TC 34/SC 7 - 'Subcomité de Especies, Hierbas Culinarias y Condimentos' de la ISO/TC 34**

La ISO/TC 34/SC 7 - 'Subcomité de Especies, Hierbas Culinarias y Condimentos' se estableció en 1961. Este Subcomité se dedica a la formulación de normas internacionales en el campo de las especias, hierbas culinarias y condimentos, en particular, respecto de la terminología, muestreo, métodos de prueba y análisis, especificaciones de productos, requisitos de embalaje, almacenamiento y transporte.

La Secretaría del Subcomité está con la India. El Subcomité ha celebrado 31 reuniones hasta el momento y la última vez se reunió virtualmente del 14 al 15 de diciembre de 2022.

Se propone que la próxima reunión del ISO/TC 34/SC 7, es decir, la 32ª reunión, se celebre del 18 al 20 de junio de 2024 en París (Francia).

### **Estado de membresía de ISO/TC 34/SC 7**

Se adjunta como Anexo I una lista de organismos miembros de ISO/TC 34/SC 7. Actualmente hay 15 países miembros participantes (P) y 41 países miembros observadores (O) en ISO/TC 34/SC 7. 'P' Los miembros participan activamente en el trabajo, con la obligación de votar sobre todas las cuestiones presentadas formalmente para votación dentro del comité o subcomité técnico, sobre los borradores de investigación y los borradores finales de Normas Internacionales. Los miembros 'O' siguen el trabajo como observadores y, por lo tanto, reciben los documentos del comité y tienen derecho a presentar comentarios y asistir a las reuniones. Se realizan esfuerzos de manera continua para aumentar el número de miembros de la ISO/TC 34/SC 7.

Además, ISO/TC 34/SC 7 tiene una amplia red de enlaces con organizaciones gubernamentales y no gubernamentales. Hay 10 organizaciones que trabajan en coordinación con ISO/TC 34/SC 7.

### **Comités de enlace para ISO/TC 34/SC 7**

Los siguientes comités pueden acceder a los documentos de ISO/TC 34/SC 7:

ISO/TC 54 Aceites esenciales

Organizaciones de enlace (categorías A y B)

Acrónimo	Título	Categoría
AOAC INTERNATIONAL	AOAC INTERNATIONAL, Asociación de Comunidades Analíticas (Association of Analytical Communities)	A
CAC	Comisión de Codex Alimentarius	B
EC – Comisión Europea	Comisión Europea	B
ESA - spice/épices/especias	Asociación Europea de Especias (European Spice Association)	A
IFEAT	Federación Internacional de Comercio de Aceites Esenciales y Aromas (International Federation of Essential Oils and Aroma Trades)	A
IGPA	The International General Produce Association Ltd.	A
IPC - Jakarta	Comunidad Internacional de Pimienta (International Pepper Community)	A
UNECE	Comisión Económica de las Naciones Unidas para Europa	B
USP	Convención de la Farmacopea de EE. UU. (US Pharmacopeial Convention)	A
WCO	Organización Mundial de Aduanas	B

**Programa de trabajo de ISO/TC 34/SC 7**

Se adjunta como Anexo II una lista de normas ISO publicadas bajo la responsabilidad directa de ISO/TC 34/SC 7. ISO/TC 34/SC 7 ha publicado 74 normas internacionales, que comprenden 48 normas para especificaciones de productos, 21 para métodos de prueba, dos para vocabulario/nomenclatura, dos para métodos de muestreo y una norma directriz.

Los siguientes nuevos proyectos están en desarrollo y cubren tanto revisiones como nuevos temas:

- Pimienta (*Piper nigrum* L.), entera o molida — Especificación — Parte 1: Pimienta negra
- Pimienta (*Piper nigrum* L.), entera o molida — Especificación — Parte 2: Pimienta blanca
- Especias y condimentos — Jengibre (*Zingiber officinale* Roscoe) — entero, en trozos y molido — Especificación
- Especias y condimentos — Determinación del extracto de éter no-volátil
- Menta seca (menta verde) (*Mentha spicata* Linnaeus syn. *Mentha viridis* Linnaeus) — Especificación
- Especias y condimentos — Preparación de una muestra molida para análisis
- Especias y condimentos — Azafrán (*Crocus sativus* L.) — Parte 1: Especificación
- Cúrcuma, entera o molida (en polvo) — Especificación
- Menta seca (*Mentha piperita* Linnaeus) — Especificación
- Especias y condimentos — Aceite sazonador de *Zanthoxyli pericarpium* — Especificación
- Especias y condimentos — Lima seca (entera y molida) — Especificación

**ISO/TC 34/SC 7 y CCSC — el camino a seguir**

La Comisión del Codex Alimentarius (CAC) tiene una relación de enlace B (organizaciones que han indicado su deseo de estar informadas sobre el trabajo del comité o subcomité técnico) con ISO/TC 34/SC 7.

Según la Organización Mundial del Comercio (OMC), las normas del Codex se consideran como la base del comercio internacional. Sin embargo, cabe añadir que, a falta de normas del Codex en el ámbito de las especias, hierbas culinarias y condimentos, se utilizan como base las normas internacionales establecidas por ISO/TC 34/SC 7.

Dado que el campo de actividad de la ISO y del Codex es el mismo, para evitar la superposición en la medida de lo posible y fomentar la cooperación, se sugiere que los vastos recursos de la ISO/TC 34/SC 7 se utilicen como referencia para las normas del Codex en esta esfera. En la primera reunión del CCSCH celebrada en 2014 en Kochi (India), la Secretaría ISO/TC 34/SC 7 sugirió que las normas ISO pueden usarse como punto de partida para enmarcar las normas del Codex para especias, hierbas culinarias y condimentos. El CCSCH puede hacer referencia y respaldar los métodos de prueba y análisis desarrollados por ISO/TC 34/SC 7.

Además, la cooperación entre ISO/TC 34/SC 7 y CCSCH se puede desarrollar mediante el enlace cruzado para que se puedan mantenerse informados de los trabajos realizados y comentar sobre los documentos redactados (para garantizar la integración y para evitar duplicaciones y conflictos del trabajo).

Las sugerencias anteriores son coherentes con el mandato del CCSCH, como se reproduce a continuación:

- a) Elaborar normas mundiales para especias y hierbas culinarias en estado desecado y deshidratado, enteras, molidas y partidas o trituradas.
- b) Consultar, según sea necesario, a otras organizaciones internacionales durante el proceso de desarrollo de normas para evitar duplicaciones.

**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><b>ISO 882-1:1993</b> Cardamom (<i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 1: Whole capsules</p> <p><b>ISO 882-1: 1993/ Cor 1: 1996</b></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><b>ISO 882-2:1993</b> Cardamom (<i>Elettaria cardamomum</i> (Linnaeus) Maton var. <i>minuscula</i> Burkill) — Specification — Part 2: Seeds</p> <p><b>ISO 882-2: 1993/ Cor 1: 1996</b></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><b>ISO 959-1:1998</b> 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"> <li>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;</li> <li>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.</li> </ul> <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><b>ISO 959-2:1998</b> 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"> <li>a) semi-processed (SP)</li> <li>b) processed (P)</li> </ul> <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><b>ISO 97:1997</b> 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.	<b>ISO 973: 1999</b> 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.	<b>ISO 1003: 2008</b> 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.	<b>ISO 1237: 1981</b> 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.	<b>ISO 2253:1999</b> 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.	<b>ISO 2254: 2004</b> 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.	<b>ISO 2255: 1996</b> 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.	<b>ISO 2256: 1984</b> Dried mint (spearmint) ( <i>Mentha spicata</i> Linnaeus syn. <i>Mentha viridis</i> Linnaeus) — Specification <b>ISO 2256:1984/AMD 1:2017</b>	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.	<b>ISO 3632-1: 2011</b> 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.	<b>ISO 5559: 1995</b> 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.	<b>ISO 5560: 1997</b> 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.	<b>ISO 5561: 1990</b> 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.	<b>ISO 5562: 1983</b> 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.	<b>ISO 5563: 1984</b> 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.	<b>ISO 5565-1: 1999</b> 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.	<b>ISO 5671: 2023</b> 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.	<b>ISO 6465: 2009</b> 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.	<b>ISO 6538: 1997</b> 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.	<b>ISO 6539: 2014</b> 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.	<b>ISO 6574: 1986</b> 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.	<b>ISO 6575: 1982</b> 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.	<b>ISO 6576: 2004</b> 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.	<b>ISO 6577: 2002</b> 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.	<b>ISO 6754: 1996</b> 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.	<b>ISO 7377: 1984</b> 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.	<b>ISO 7386: 1984</b> 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.	<b>ISO 7540: 2020</b> Spices and condiments — Ground sweet and hot paprika ( <i>Capsicum annum</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 annum</i> L.) is also given. This document does not apply to ground chillies and other species of capsicums.
32.	<b>ISO 7925: 1999</b> 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.	<b>ISO 7926: 1991</b> 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.	<b>ISO 7927-1: 2023</b> 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.	<b>ISO 7927-2: 2023</b> 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.	<b>ISO 7928-1: 1991</b> 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.	<b>ISO 7928-2:1991</b> 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.	<b>ISO 10620: 1995</b> 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.	<b>ISO 10621: 1997</b> 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.	<b>ISO 10622: 1997</b> 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.	<b>ISO 11162: 2001</b> 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.	<b>ISO 11163: 1995</b> 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.	<b>ISO 11164: 1995</b> Dried rosemary ( <i>Rosmarinus officinalis</i> L.) — Specification	Provides the requirements for dried rosemary ( <i>Rosmarinus officinalis</i> ) leaves in cut form.
44.	<b>ISO 11165: 1995</b> 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.	<b>ISO 11178: 1995</b> 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.	<b>ISO 20377: 2018</b> 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.	<b>ISO 21803: 2019</b> 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.	<b>ISO 24052: 2022</b> 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.	<b>ISO 927: 2009</b> Spices and condiments — Determination of extraneous matter and foreign matter content  <b>ISO 927: 2009 / Cor 1: 2012</b>	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.	<b>ISO 928: 1997</b> 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.	<b>ISO 930: 1997</b> 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.	<b>ISO 939: 2021</b> 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.	<b>ISO 941: 1980</b> 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.	<b>ISO 1108: 1992</b> 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.	<b>ISO 1208: 1982</b> 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.	<b>ISO 3513: 1995</b> 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.	<b>ISO 3588: 1977</b> 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.	<b>ISO 3632-2: 2010</b> 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.	<b>ISO 5564: 1982</b> 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 thepungent compounds with ethanol and spectrophotometric measurement at 343 nm.
12.	<b>ISO 5565-2: 1999</b> 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 vanillaextracts. 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 andpowder;  b) the determination of vanillin, vanillic acid, 4-hydroxybenzaldehyde and 4-hydroxybenzoic acid by highperformance liquid chromatography;  c) the determination of vanillin content by an ultraviolet spectrometric method.
13.	<b>ISO 5566: 1982</b> 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 spetrophotometric measurement at the wavelength of maximum absorption. The result of the measurement is expressed as curcumin as a percentage by mass.
14.	<b>ISO 5567: 1982</b> Dehydrated garlic — Determination of volatile organic sulphurcompounds	The method consists in macerating of a test portion in aqueous medium, distillation of the sulphur compounds, and argentimetric titration of the distillate in nitric acid medium.
15.	<b>ISO 6571: 2008</b> Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method)  <b>ISO 6571:2008/AMD 1:2017</b>	Specifies a method for the determination of the volatile oil contentof spices, condiments and herbs.
16.	<b>ISO 7541: 2020</b> 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.	<b>ISO 7542: 1984</b> 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.	<b>ISO 7543-1: 1994</b> 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.	<b>ISO 7543-2: 1993</b> 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.	<b>ISO 11027: 1993</b> 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.	<b>ISO 13685: 1997</b> 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.	<b>ISO 676: 1995</b> Spices and condiments — Botanical nomenclature <b>ISO 1995/Cor 1: 1997</b>	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.	<b>ISO 3493: 2014</b> 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.	<b>ISO 948: 1980</b> 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.	<b>ISO 2825: 1981</b> 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.	<b>ISO 21983: 2019</b> 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.	<b>ISO/AWI 959-1</b> 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.	<b>ISO/AWI 959-2</b> 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.	<b>ISO/CD 1003</b> 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.	<b>ISO/AWI 1108</b> 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.	<b>ISO/AWI 2256</b> 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.	<b>ISO/AWI 2825</b> 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.	<b>ISO/AWI 3632-1</b> 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.	<b>ISO/AWI 5562</b> 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.	<b>ISO/AWI 5563</b> 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.	<b>ISO/CD 18731</b> 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.	<b>ISO/AWI 21121</b> 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>