International Standard 7386

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Aniseed (*Pimpinella anisum* Linnaeus) — Specification

Anis vert (Pimpinella anisum *Linnaeus*) — *Spécifications*

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Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 7386 was prepared by Technical Committee ISO/TC 34, *Agricultural food products.*

Aniseed (*Pimpinella anisum* Linnaeus) — Specification

1 Scope and field of application

This International Standard specifies requirements for whole aniseed (*Pimpinella anisum* Linnaeus).

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

2 References

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

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

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

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

ISO 948, *Spices and condiments — Sampling.*

ISO 2825, *Spices and condiments — Preparation of a ground sample for analysis.*

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

3 Description

Aniseed is the mature fruit of *Pimpinella anisum* Linnaeus. The fruit is approximately 3 to 5 mm in length, pyriform, with five longitudinal ridges and numerous short hairs, and usually has a short length of stalk attached. It is greyish-green to greyish-brown in colour.

4 Requirements

4.1 Odour and flavour

Aniseed shall have the odour and pleasant aromatic flavour characteristic of the spice. It shall be free from mustiness and other foreign flavours.

4.2 Freedom from insects, moulds, etc.

Aniseed shall be free from living insects and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds X 10, this fact shall be stated in the test report.

4.3 Extraneous matter

Extraneous matter includes :

a) dirt, dust, earth, stones, pieces of wood, etc.;

b) all vegetable matter other than aniseed.

The proportion of extraneous matter, when determined by the method described in ISO 927, shall not exceed the values given in table 1, according to the grade.

4.4 Shrivelled, immature, damaged and broken fruits

The proportion of shrivelled, immature, damaged, discoloured, insect-damaged and/or broken fruits shall not exceed the values given in table 1, according to the grade.

4.5 Grading

See table 1.

Table 1 — Grading

Grade	Extraneous matter content, % (*m*/*m*), max.	Proportion of shrivelled, immature, damaged, broken fruits, % (*m*/*m*), max.
1	1	3
2	3	4
3	4	10

4.6 Chemical requirements[1)]

Aniseed shall comply with the requirements given in table 2.

Table 2 — Chemical requirements

Characteristic		Requirement		Method of test
		Area 1*	Area 2*	
Moisture content, % (m/m), max.		12		ISO 939
Total ash, %(m/m), on dry basis, max.		10	10	ISO 928
Acid insoluble ash, % (m/m), on dry basis, max.		2,5	2,5	ISO 930
Volatile oil content, ml/100 g, on dry basis, min.	Grade 1	2,5	2,0	ISO 6571
	Grade 2	2,0	1,5	
	Grade 3	1,0	1,0	

* See annex A.

5 Sampling

Sample the aniseed by the method specified in ISO 948.

The minimum mass of the laboratory sample shall be 200 g.

6 Methods of test

Samples of aniseed shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 4.3 and tables 1 and 2.

The ground sample for analysis shall be prepared in accordance with ISO 2825.

7 Packing and marking

7.1 Packing

Aniseed shall be packed in clean, sound and dry containers made of a material which does not affect the product and protects it from moisture and from the loss of volatile matter, for example tin-plate containers, wooden cases or new jute bags.

7.2 Marking

The container shall be marked or labelled with the following particulars :

a) name of the product and the trade name or brand name, if any;

b) name and address of the producer or packer;

c) batch or code number;

d) net mass;

e) grade;

f) producing country;

g) any other marking required by the purchaser, such as the year of harvest and date of packing (if known);

h) possibly, a reference to this International Standard.

1) Limits for toxic substances will be included later, in accordance with the recommendations of the Joint FAO/WHO Codex Alimentarius Commission.

Annex A

Areas of production

(This list is not exhaustive, and is given for information only.)

Area 1 :

Algeria
France
Portugal
Spain
Tunisia

} Aniseed having high volatile oil contents

Area 2 :

Albania
Bulgaria
Egypt
Hungary
India
Turkey

} Aniseed having low volatile oil contents

Annex B

Recommendations relating to storage and transport conditions

(This annex does not form part of the standard.)

B.1 Containers of aniseed should be stored in covered premises, well protected from the sun, rain and excessive heat.

B.2 The store-room should be dry, free from objectionable odours and proofed against the entry of insects and vermin. The ventilation should be controlled so as to give good ventilation under dry conditions and to be fully closed under damp conditions. In a storage warehouse, suitable facilites should be available for fumigation.

B.3 The containers should be so handled and transported that they are protected from the rain, from the sun or other source of excessive heat, from objectionable odours and from cross-infestation, especially in the holds of ships.

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