INTERNATIONAL STANDARD

ISO 10620

First edition
1995-04-01

Dried sweet marjoram (*Origanum majorana* L.) — Specification

*Marjolaine séchée (*Origanum majorana *L.) — Spécifications*

Reference number
ISO 10620:1995(E)

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 10620 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

Annexes A and B of this International Standard are for information only.

International Organization for Standardization
Case Postale 56 • CH-1211 Genève 20 • Switzerland
Printed in Switzerland

Dried sweet marjoram (*Origanum majorana* L.) — Specification

1 Scope

This International Standard specifies requirements for dried sweet marjoram (*Origanum majorana* L.) both as bunches (bouquets) and as rubbed.

Recommendations relating to the conditions of storage and transport are given in annex A.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content.*

ISO 928:1980, *Spices and condiments — Determination of total ash.*

ISO 930:1980, *Spices and condiments — Determination of acid-insoluble ash.*

ISO 939:1980, *Spices and condiments — Determination of moisture content — Entrainment method.*

ISO 948:1980, *Spices and condiments — Sampling.*

ISO 6571:1984, *Spices, condiments and herbs — Determination of volatile oil content.*

3 Description

Dried sweet marjoram is obtained from any cultivar of the species *Origanum majorana* L., of the family *Lamiaceae*. The stems are of square section, erect and branching. The leaves are 2 mm to 5 mm in length and green to greyish in colour depending on the origin of the plant. The leaves are opposite, oblong, ovate, blunt and hairy on both surfaces. The purplish or white flowers have spoon-shaped bracts and are gathered as oblong spikelets in clusters on the ends of the stalks.

Bouquets of marjoram consist only of the whole dry plant without the root. Rubbed marjoram consists of only dry leaves and flowers.

4 Requirements

4.1 Odour and flavour

Dried marjoram leaves have an agreeable aromatic flavour. The odour is characteristic, rustic and warm, and shall be free from any foreign odour and especially from mustiness.

4.2 Freedom from moulds, insects, etc.

Dried sweet marjoram shall be free from mould and living insects and 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 × 10, this fact shall be mentioned in the test report.

4.3 Extraneous matter

For the purposes of this International Standard, all that does not belong to the marjoram plant and all other extraneous matter of animal, vegetable or mineral origin shall be considered as extraneous matter.

The total percentage of extraneous matter shall not exceed 1 % (m/m) in rubbed marjoram and 3 % (m/m) in bouquets when determined by the method specified in ISO 927.

In rubbed marjoram, the proportion of stalks and other parts, excluding flower tops, whose dimensions exceed 10 mm in length or 1 mm in diameter shall not be more than 1 % (m/m) when determined by the method specified in ISO 927.

4.4 Chemical requirements

Dried sweet marjoram shall comply with the requirements specified in table 1 when tested by the specified methods.

5 Sampling

Sampling shall be carried out as specified in ISO 948.

6 Test methods

Samples of dried sweet marjoram shall be analysed to ensure conformity with the requirements of this International Standard by following the methods of physical and chemical analysis specified in 4.2 to 4.4 as well as in table 1. The volatile oil content shall be determined on an unground sample.

7 Packing and marking

7.1 Packing

Dried sweet marjoram shall be packed in clean and sound containers made of a material which does not affect the product but which protects it from the ingress or loss of moisture and volatile matter.

NOTE 1 Hessian or multi-ply paper sacks (sometimes plastic-lined) are most commonly used.

7.2 Marking

The following particulars shall be marked directly on each package or shall be marked on a label attached to the package:

a) name of the product and tradename;

b) name and address of the producer or packer, or trademark;

c) code or batch number;

d) net mass;

e) producing country;

f) destination, i.e. name of the port or of the city;

and, if required,

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

h) reference to this International Standard.

Table 1 — Chemical requirements of dried sweet marjoram

Characteristic	Requirement		Test method
	Bouquet	Rubbed	
Moisture content, % (m/m), max.	12	12	ISO 939
Total ash, % (m/m), on dry basis, max.	16	16	ISO 928
Acid-insoluble ash, % (m/m), on dry basis, max.	4,5	4,5	ISO 930
Volatile oil, % (ml/100 g), on dry basis, min.	0,3	0,7	ISO 6571

Annex A
(informative)

Recommendations relating to storage and transport conditions

A.1 Packages of dried sweet marjoram shall be stored in covered premises, well protected from the sun, rain and excessive heat.

A.2 The storeroom shall be dry, free from unpleasant odours and protected against entry of insects and other vermin. Ventilation shall be adjusted in such a way as to give good ventilation during dry weather and to be fully closed under damp conditions. Suitable provisions shall be made for fumigation of storerooms.

A.3 Packages shall be handled and transported in such a way that they are protected from the rain, sun or other sources of excessive heat, unpleasant odours and any other contamination (especially in the holds of ships).

Annex B
(informative)

Bibliography

[1] ISO 1108:1992, *Spices and condiments — Determination of non-volatile ether extract.*

[2] ISO 1208:1982, *Spices and condiments — Determination of filth.*

[3] ISO 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis.*