
Dried dill — Specification

Aneth séché — Spécification

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Foreword

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The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT) see www.iso.org/iso/foreword.html.

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

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html

Dried dill — Specification

1 Scope

This document specifies requirements for dried dill (*Anethum graveolens* 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](#).

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 927, *Spices and condiments — Determination of extraneous matter and foreign 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 (hydrodistillation method)*

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

dried dill

dried product obtained by drying crushed or rubbed leaves of single cultivar of *Anethum graveolens* L.

3.2

foreign matter

all matter visible to the naked eye or with a maximum 10 times magnifying power that is not part of the plant to which the spice or herb belongs

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

3.3

extraneous matter

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

EXAMPLE Macro extraneous matter can be floral waste.

Note 1 to entry: Yellow and brown leaf, crushed stalk and buds should also be considered as extraneous matter.

4 Requirements

4.1 Flavour and odour

Dried dill shall have a strong, characteristic flavour and odour and shall be free from earthy or decaying vegetable odours and foreign odours.

4.2 Free from insects, moulds, etc.

The product shall be free from live insect infestation, pests, or disease, algae, fungi or any other evidence of microbiological infection.

4.3 Foreign matter

The product shall be free from foreign matters when determined by the method specified in ISO 927.

4.4 Extraneous matter

The product shall not contain extraneous matters exceeding 0,5 % when determined by the method specified in ISO 927. The amount of crushed stalk shall not exceed 2 %.

4.5 Colour

The colour of the dried dill shall be light to relatively dark green.

4.6 Fineness of ground dried dill

Ground dried dill shall pass completely through a sieve of nominal aperture size 500µ.

4.7 Chemical requirements

Dried dill shall conform to the requirements given in [Table 1](#).

Table 1 — Chemical requirements for dried dill

Characteristic	Requirements		Method of test
	Whole and crushed	Ground	
Moisture content (% mass fraction), max.	8,0	7,0	ISO 939
Total ash (% mass fraction) on dry basis, max.	16		ISO 928
Acid insoluble ash (% mass fraction), on dry basis, max.	1,5		ISO 930
Volatile oil content ml/100 g on dry basis, min.	0,2		ISO 6571

5 Sampling

Sample the dried dill by the method specified in ISO 948. Sample preparation shall be in accordance with ISO 2825.

6 Test methods

Samples of dried dill shall be tested for conformity to the requirements of this document by the test methods referred to in [Table 1](#).

7 Packaging and marking

7.1 Packaging

The containers used for packing the dried dill shall be impermeable to air, such as cases, plywood or fibreboard boxes, or sacks. They shall be clean and sound. They shall be made of a material that does not affect the product and that protects it from moisture and bright light.

The product shall be loosely packed. The containers used for packing shall be lined with paper to facilitate loose packing.

7.2 Marking

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

- a) name of the product (botanical name and type of presentation);
- b) trade name or trade mark, if any;
- c) name and address of producer and/or packer;
- d) producing country;
- e) batch or code number;
- f) the year of harvest and date of packaging;
- g) shelf life of the product;
- h) net weight;
- i) any other information requested by the purchaser;
- j) references to the relevant International Standard if the product fulfils its specifications.

Annex A **(informative)**

Recommendations relating to storage and transport conditions

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

A.2 The storeroom should be dry, free from objectionable odour 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 facilities should be available for fumigation.

Fumigation should only be performed using authorized fumigation substances in the importing country.

A.3 The containers should be handled and transported so that they are protected from rain, the sun or other sources of excessive heat, from unpleasant odours and from cross-infection, especially in the holds of ships.

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