
INTERNATIONAL STANDARD



3760

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Oil of celery seed

Huile essentielle de graines de céleri

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FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up 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.

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.

International Standard ISO 3760 was developed by Technical Committee ISO/TC 54, *Essential oils*, and was circulated to the member bodies in October 1977.

It has been approved by the member bodies of the following countries :

Austria	India	South Africa, Rep. of
Brazil	Italy	Spain
Canada	Korea, Rep. of	Turkey
France	Netherlands	

No member body expressed disapproval of the document.

Oil of celery seed

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies certain characteristics of oil of celery seed, with a view to facilitating the assessment of its quality.

2 REFERENCES

ISO/R 210, *Essential oils — Packing.*

ISO/R 211, *Essential oils — Labelling and marking containers.*

ISO 212, *Essential oils — Sampling.*

ISO/R 279, *Determination of the density and relative density of essential oils.*

ISO 280, *Essential oils — Determination of refractive index.*

ISO 592, *Essential oils — Determination of optical rotation.*¹⁾

ISO/R 709, *Determination of ester value and calculation of ester content of essential oils.*

ISO 875, *Essential oils — Evaluation of miscibility with ethanol.*²⁾

3 DEFINITION

oil of celery seed : The oil obtained by steam distillation of the crushed ripe fruits of *Apium graveolens* Linnaeus grown as a crop.

4 SPECIFICATIONS

4.1 Appearance

Clear, very mobile liquid.

4.2 Colour

Almost colourless to brownish-yellow.

4.3 Odour

Characteristic, pervasive, spicy, very clinging.

4.4 Relative density at 20/20 °C

Minimum : 0,875

Maximum : 0,908

4.5 Refractive index at 20 °C

Minimum : 1,478 0

Maximum : 1,490 0

4.6 Optical rotation at 20 °C

Range from + 48° to + 78°

4.7 Miscibility with 90 % (V/V) ethanol at 20 °C

1 volume of the oil shall not require more than 10 volumes of 90 % (V/V) ethanol to give a clear solution.

4.8 Saponification value

Minimum : 30

Maximum : 70

5 SAMPLING

See ISO 212.

Minimum volume of final sample : 25 ml.

1) At present at the stage of draft. (Revision of ISO/R 592.)

2) At present at the stage of draft. (Revision of ISO/R 875.)