

International Standard



5561

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Caraway, whole — Specification

Carvi entier — 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.

International Standard ISO 5561 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in November 1978.

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

Australia	Hungary	Spain
Brazil	India	Sri Lanka
Bulgaria	Israel	Thailand
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Ethiopia	Romania	
France	South Africa, Rep. of	

The member bodies of the following countries expressed disapproval of the document on technical grounds :

Canada
USA

Caraway, whole — Specification

1 Scope and field of application

This International Standard specifies requirements for whole caraway (*Carum carvi* Linnaeus).

It does not apply to *Carum bulbocastanum*.

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*.

3 Requirements

3.1 Description

Whole caraway consists of the mericarps of the nearly mature fruits of *Carum carvi* Linnaeus. The mericarps are split from the fruits by threshing after drying. They are 4 to 6 mm long and falcate. Longitudinally, they bear five pale to dark yellow ribs, the surface between the ribs being brown.

3.2 Flavour

The flavour shall be characteristic, aromatic and not musty.

3.3 Freedom from moulds, insects etc.

Whole caraway 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), 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.

3.4 Extraneous matter

The proportion of extraneous matter in whole caraway, including seeds of grass and other plants, determined in accordance with ISO 927, shall not exceed 1 % (m/m).

NOTE — A definition of extraneous matter will be added later.

3.5 Chemical requirements

Whole caraway shall comply with the requirements given in the table.

Table — Chemical requirements

Characteristic	Requirement	Method of test
Moisture content, % (m/m), max.	13	ISO 939
Total ash, % (m/m) (dry basis), max.	8	ISO 928
Acid-insoluble ash, % (m/m) (dry basis), max.	1,5	ISO 930
Volatile oils content, ml/100g (dry basis), min.	2,5	Method under consideration