

International Standard



882

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

Cardamoms — Specification

Cardamome de Malabar, Cardamome de Ceylan — Spécifications

First edition — 1980-10-15

STANDARDSISO.COM : Click to view the full PDF of ISO 882:1980

UDC 633.82

Ref. No. ISO 882-1980 (E)

Descriptors : agricultural products, spices, cardamoms, specifications, storage, transportation, marking, chemical composition.

Price based on 3 pages

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 882 was developed by Technical Committee ISO/TC 34, *Agricultural food products*.

It was submitted directly to the ISO Council, in accordance with clause 5.10.1 of part 1 of the Directives for the technical work of ISO. It cancels and replaces ISO Recommendation R 882-1968, which had been approved by the member bodies of the following countries :

Australia	France	Poland
Brazil	Germany, F.R.	Romania
Canada	Hungary	United Kingdom
Chile	India	USSR
Czechoslovakia	Iran	Yugoslavia
Egypt, Arab Rep. of	Ireland	

The member body of the following country had expressed disapproval of the document on technical grounds :

Netherlands

4.6 Immature and shrivelled capsules

The proportion of immature and shrivelled capsules shall be not more than 7 % (*m/m*) when determined after separation by the method specified in ISO 927.

4.7 Light seeds

The proportion of light seeds in cardamom seeds shall be not more than 5 % (*m/m*), when determined the method specified in ISO 927. Light seeds include seeds that are brown or red in colour, and broken, immature and shrivelled seeds.

4.8 Total defects

The total proportion of the defects (see 4.4. to 4.7) shall be the subject of agreement between purchaser and vendor.

4.9 Grades

4.9.1 The cardamoms may be graded on the basis of colour, clipping, size, mass per litre, whether they are bleached or not, and by the proportion of extraneous matter, or the place of origin. These characteristics should be specified in national standards.

4.9.2 Cardamom seeds may be graded on the basis of mass per litre and proportions of extraneous matter and light seeds. These characteristics should be specified in national standards.

4.10 Chemical requirements¹⁾

Cardamoms in capsules and cardamom seeds shall comply with the requirements given in the table.

The determination of the moisture content and total ash shall be made on whole capsules. The determination of volatile oil shall be made on the seeds obtained by separating the skin.

Table — Chemical requirements

Characteristic	Requirement	Method of test
Moisture content, % (<i>m/m</i>), max.	13,0	ISO 939
Volatile oil content, ml/100 g on dry basis, min.	4,0	Method under consideration
Total ash, % (<i>m/m</i>) on dry basis, max.	9,2	ISO 928

NOTE — It is not necessary to carry out these determinations as a routine for all samples. Any of these determinations should be made in case of dispute, and when required either by the purchaser or the vendor, if already provided for in the agreement.

5 Sampling

Sample the cardamoms by the method described in ISO 948.

6 Methods of test

The samples of cardamoms in capsules and cardamom seeds shall be tested for conformity with the requirements of this International Standard by the methods of test indicated in clause 4.

The samples shall be prepared by grinding or crushing the whole capsules and seeds.

7 Packing and marking

7.1 Packing

7.1.1 Cardamoms in capsules shall be packed in clean, sound and dry tinplate containers, or in wooden cases or new jute bags, suitably lined, for example, with water-proof paper, kraft paper or plastics material.

7.1.2 Cardamom seeds shall be packed in clean and dry tinplate containers, or in wooden cases suitably lined, for example, with water-proof paper, kraft paper or plastics material.

7.2 Marking

The following particulars shall be marked or labelled on each container :

- name of the material, and the trade name or brand name, if any;
- name and address of the manufacturer or packer;
- batch or code number;
- net mass;
- grade of the material (if graded) according to national standards;
- producing country;
- year of harvest, if known.

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

Annex A

Determination of mass per litre

Fill a cylindrical one litre vessel, made of aluminium alloy, brass or stainless steel, of internal diameter 95 mm and internal height 142 mm, with a portion of the sample. Shake the vessel lightly three times in a horizontal plane and add as much of the sample as possible, filling to the brim. Tap the vessel three times on a level hard surface, changing the position each time,

and again add as much of the sample as possible, to a little over the brim. Pass a thin strip of straight metal, of width about 10 mm and length 150 mm, across the top of the vessel to remove the excess. Weigh the contents to the nearest gram and record the mass.

Annex B

Recommendations relating to storage and transport of cardamoms

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

B.1 The containers of cardamoms 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 objectional odours and proofed against 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.

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