
International Standard



973

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Spices and condiments — Pimento (allspice), whole or ground — Specification

Épices — Piment, type Jamaïque, entier ou en poudre — Spécifications

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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 973 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 973-1969, which had been approved by the member bodies of the following countries :

Australia	Hungary	Portugal
Brazil	India	Romania
Chile	Iran	Turkey
Czechoslovakia	Ireland	United Kingdom
Egypt, Arab Rep. of	Israel	USSR
France	Poland	

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

Netherlands

Spices and condiments — Pimento (allspice), whole or ground — Specification

0 Introduction

The requirements specified in this International Standard are based on studies, over a long period of time, of pimento produced in Jamaica. About three-quarters of the total production of pimento is grown in that country. Information is at present lacking on the extent to which pimento grown in other parts of the world shows different characteristics from the Jamaica-grown product. It is therefore possible that, in due course, further information on this point may lead to a revision of this specification to take account of the characteristics of pimento grown in countries other than Jamaica.

1 Scope and field of application

This International Standard specifies requirements for pimento, or allspice [*Pimenta dioica* (Linnaeus) Merrill], whole or ground.

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

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*.

ISO 1108, *Spices and condiments — Determination of non-volatile ether extract*.

ISO 1208, *Ground spices — Determination of filth (Reference method)*.¹⁾

ISO 5498, *Agricultural food products — Determination of crude fibre — General method*.¹⁾

3 Requirements

3.1 Description

Pimento is the dried, full but unripe, whole berry of *Pimenta dioica* (Linnaeus) Merrill, 6,0 to 9,5 mm in diameter, dark brown in colour, the surface somewhat rough and bearing a small annulus formed by the remains of the four sepals of the calyx. Pimento may also be in the pure ground form.

3.2 Odour and taste

The odour and taste of pimento, either whole or ground, shall be fresh, aromatic and pungent. It shall be free from any foreign taste or odour, including rancidity or mustiness.

3.3 Freedom from moulds, insects, etc.

Pimento, whole or ground, 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 10 X, this fact shall be stated in the test report. In the case of ground pimento, the contamination shall be determined by the method specified in ISO 1208.

3.4 Extraneous matter

The proportion of extraneous matter in whole, dried pimento shall be not more than 1,0 % (m/m) when determined by the method specified in ISO 927.

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

1) At present at the stage of draft.

3.5 Freedom from coarse particles in ground pimento

Ground pimento shall be free from coarse particles. The fineness shall be agreed between the buyer and seller.

3.6 Grades

The grades of pimento shall be specified on the basis of extraneous matter and the country of production.

3.7 Chemical requirements¹⁾

3.7.1 Whole pimento

Whole pimento shall comply with the requirements given in table 1.

Table 1 — Requirements for whole pimento

Characteristic	Requirement	Method of test
Moisture content % (m/m), max.	12,0	ISO 939
Total ash, % (m/m) on dry basis, max.	4,5	ISO 928
Acid-insoluble ash, % (m/m), on dry basis, max.	0,4	ISO 930
Volatile oil, ml/100 g on dry basis, min.	3,5*	A suitable method will form the subject of a future International Standard.

* Tentative value, pending preparation of a suitable method.

3.7.2 Ground pimento

Ground pimento shall comply with the requirements for moisture, total ash and acid-insoluble ash given in table 1 and with the requirements given in table 2.

Table 2 — Additional requirements for ground pimento

Characteristic	Requirement	Method of test
Non-volatile ether extract, % (m/m), on dry basis, max.	8,5	ISO 1108
Crude fibre, % (m/m) on dry basis, max.	27,5	ISO 5498
Volatile oil, ml/100 g on dry basis, min.	2,8*	A suitable method will form the subject of a future International Standard.

* Tentative value, pending preparation of a suitable method.

4 Sampling

4.1 Sample the pimento by the method specified in ISO 948.

4.2 Samples of whole pimento shall be ground so that the whole of the material passes through a sieve of aperture size 1 mm. The material thus ground shall be used for determining the characteristics specified in table 1.

5 Methods of test

The samples of pimento, whole or ground, shall be tested for conformity with the requirements of this International Standard by the methods of test indicated in tables 1 and 2.

6 Packing and marking

6.1 Packing

6.1.1 Whole pimento

Whole pimento shall be packed in sealed, clean and sound containers made of a material which does not affect the pimento.

6.1.2 Ground pimento

Ground pimento shall be packed in sealed, clean and sound containers made of a material which does not affect the pimento. In particular, the material shall not permit the loss of volatile oil.

Small containers of ground pimento shall be packed in suitable cases.

The size of the containers and the number of small containers packed in a case shall be agreed between the buyer and seller.

6.2 Marking

6.2.1 Whole pimento

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

- the name of the material, (type -whole or ground), and the trade name or brand name, if any;
- the name and address of the manufacturer or packer;

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

- c) the batch or code number;
- d) the net mass;
- e) the grade of the material (if graded);
- f) the country of production;
- g) the year of harvest, if known;

h) the date of packing;

j) any other marking required by the purchaser.

6.2.2 Ground pimento

The particulars a) to d) above shall be marked on each container and on each case. If glass containers are used, the words *Glass, with care* shall be marked on each case.

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Annex

Recommendations relating to storage and transport of pimento

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

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

A.2 The store room should be dry, free from objectionable odours, and proofed against entry of insects and vermin. Its ventilation should be controlled so as to give good ventilation under dry conditions and fully closed under damp conditions. In a storage godown, suitable facilities should be available for fumigation.

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

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