

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 973

SPICES AND CONDIMENTS

PIMENTO (ALLSPICE) WHOLE AND GROUND
SPECIFICATION

1st EDITION
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BRIEF HISTORY

The ISO Recommendation R 973, *Spices and condiments – Pimento (Allspice) whole and ground – Specification*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question led, in 1966, to the adoption of a Draft ISO Recommendation.

In September 1967, this Draft ISO Recommendation (No. 1238) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	India	Romania
Brazil	Iran	Turkey
Chile	Ireland	U.A.R.
Czechoslovakia	Israel	United Kingdom
France	Poland	U.S.S.R.
Hungary	Portugal	

One Member Body opposed the approval of the Draft :

Netherlands

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in February 1969, to accept it as an ISO RECOMMENDATION.

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SPECIFICATION

INTRODUCTION

The requirements specified in this ISO Recommendation are based on studies, over a long period, 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

This ISO Recommendation specifies requirements for pimento, or allspice (*Pimento dioica* (Linnaeus) Merrill), in the whole form and also in the ground form.

Recommendations relating to storage and transport conditions are given in an Annex as a guide.

2. REQUIREMENTS

2.1 Description

Pimento should be the dried, full but unripe, whole berries of *Pimento 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.

2.2 Odour and taste

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

2.3 Freedom from moulds, insects, etc.

The pimento, whole or ground, should be free from living insects and moulds, and should 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 $\times 10$, this fact should be stated in the test report. In the case of ground pimento, the contamination should be determined by the method described in ISO Recommendation R ..., * *Spices and condiments – Determination of filth*.

2.4 Extraneous matter

The proportion of extraneous matter in whole, dried pimento should not be more than 1.0 % (m/m) when determined by the method given in ISO Recommendation R 927, *Spices and condiments – Determination of extraneous matter*.

* At present Draft ISO Recommendation No. 1208.

2.5 Freedom from coarse particles in ground pimento

Ground pimento should be free from coarse particles and should be of a fineness specified in national standards.

2.6 Grades

The grades of pimento should be specified on the basis of extraneous matter and producing country.

2.7 Chemical requirements*

2.7.1 *Whole pimento.* The whole pimento should comply with the requirements given in Table 1.

TABLE 1 – Requirements for whole pimento

Characteristic	Requirement	Reference to ISO Recommendation concerning spices and condiments
Moisture, % (m/m), max.	12.0	ISO Recommendation R 939, <i>Spices and condiments – Determination of moisture content (Entrainment method)</i>
Total ash, % (m/m) on dry basis, max.	4.5	ISO Recommendation R 928, <i>Spices and condiments – Determination of total ash</i>
Acid-insoluble ash, % (m/m) on dry basis, max.	0.4	ISO Recommendation R 930, <i>Spices and condiments – Determination of acid-insoluble ash</i>
Volatile oil, ml/100 g on dry basis, min.	3.5**	Method under consideration

2.7.2 *Ground pimento.* Ground pimento should comply with the requirements for moisture, total ash and acid-insoluble ash given in Table 1 and, in addition, with the requirements given in Table 2.

TABLE 2 – Additional requirements for ground pimento

Characteristic	Requirement	Reference to ISO Recommendation concerning spices and condiments
Non-volatile ether extract, % (m/m) on dry basis, max.	8.5	ISO Recommendation R...,*** <i>Spices and condiments – Determination of non-volatile ether extract</i>
Crude fibre, % (m/m) on dry basis, max.	27.5**	Method under consideration
Volatile oil, ml/100 g on dry basis, min.	2.8**	Method under consideration

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

** Tentative value, pending preparation of method of determination.

*** At present Draft ISO Recommendation No. 1204.

3. SAMPLING

- 3.1 Sample the pimento by the method described in ISO Recommendation R 948, *Spices and condiments – Sampling*.
- 3.2 Samples of whole pimento should be ground so that the whole of the material passes through a sieve with an aperture of 1 mm. The material so ground should be used for determining the characteristics in Table 1.

4. METHODS OF TEST

The samples of pimento, whole or ground, should be tested for conformity of the material to the requirements of this ISO Recommendation by the methods of test given in the relevant ISO Recommendations referred to in Tables 1 and 2.

5. PACKING AND MARKING

5.1 Packing

5.1.1 *Whole pimento*. The whole pimento should be packed in sealed, clean and sound containers made of a material which does not affect the pimento.

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

Small containers containing ground pimento should be packed in suitable cases.

5.1.3 The size of the containers and the number of small containers packed in a case should be subject to agreement.

5.2 Marking

5.2.1 *Whole pimento*. The following particulars should be marked or labelled on each package :

- (a) the name of the material, (type – whole or ground), and the trade name or brand name, if any;
- (b) the name and address of the packer or manufacturer;
- (c) the batch or code number;
- (d) the net mass;
- (e) the grade of the material (if graded) according to the national standards;
- (f) the producing country;
- (g) the year of harvest, if known;
- (h) the date of packing;
- (j) any other marking required by the purchaser.

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

ANNEX

**RECOMMENDATIONS RELATING TO STORAGE
AND TRANSPORT OF PIMENTO**

- A.1 The packs 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 packs 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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