
International Standard



2255

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Coriander, whole or ground (powdered) — Specification

Coriandre entière et coriandre en poudre — 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 2255 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in October 1978.

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

Brazil	Hungary	South Africa, Rep. of
Bulgaria	India	Spain
Canada	Israel	Turkey
Chile	Korea, Rep. of	United Kingdom
Czechoslovakia	Mexico	USA
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Ethiopia	Poland	
France	Romania	

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

Thailand

Coriander, whole or ground (powdered) — Specification

1 Scope and field of application

This International Standard specifies requirements for whole or ground (powdered) coriander (*Coriandrum sativum* Linnaeus).

Recommendations relating to storage and transport 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 1208, *Ground spices — Determination of filth (Reference method)*.¹⁾

ISO 2825, *Spices and condiments — Preparation of a ground sample for analysis*.

3 Requirements

3.1 Description

Whole coriander is the dried fruit of *Coriandrum sativum* Linnaeus. It should be spherical and of a yellowish-brown to light brown colour.

3.2 Odour and flavour

The coriander, either whole or ground (powdered), shall have a fragrant odour and an aromatic flavour characteristic of the spice, free from mustiness and other foreign flavour.

3.3 Freedom from moulds, insects, etc.

The coriander, whole or ground (powdered), 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 case of dispute, contamination in ground (powdered) coriander shall be determined by the method specified in ISO 1208.

3.4 Extraneous matter

The proportion of extraneous matter in whole coriander, determined by the method specified in ISO 927, shall not exceed the values shown in table 1, for its grade.

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

Ground (powdered) coriander shall not contain added colouring matter, bleach or preservative.

3.5 Broken fruits

The percentage of broken fruit in whole coriander for direct consumption (fresh) shall not exceed the value specified in table 1 for its grade.

1) At present at the stage of draft.

3.6 Damaged, immature and shrivelled fruits

The percentage of damaged, discoloured and insect-damaged fruits and of shrivelled and immature fruits in whole coriander shall not exceed the values for its grade specified in table 1 for each category.

3.7 Classification of whole coriander

The whole coriander shall be classified according to the two following criteria :

- 1) Area of production
 - Area 1 : USSR
Poland
Hungary } small fruits having high volatile oils content
 - Area 2 : India
China
Morocco
Egypt
Italy
Argentina } large fruits having low volatile oils content
 - Area 3 : Romania
Yugoslavia
Bulgaria
Czechoslovakia
United Kingdom } fruits having a size and volatile oils content midway between those from areas 1 and 2

2) End-use of the product (see table 1) i.e. for direct consumption (fresh) or other end-uses.

Table 1 – Requirements for grades of whole coriander

a) Coriander for direct consumption (fresh)			
Grade	Extraneous matter % max.	Broken fruits % max.	Fruits damaged, discoloured, etc. % max.
1	1,5	5	2
2	2	10	3
b) Coriander for other end-uses			
Extraneous matter % max.		Fruits damaged, discoloured, etc. % max.	
4		7	

3.8 Chemical requirements¹⁾

3.8.1 Whole coriander

Whole coriander shall comply with the requirements given in table 2.

Table 2 – Chemical requirements for whole coriander

Characteristic	Requirement	Method of test
Moisture content, % (m/m), max.	12	ISO 939
Volatile oils, ml/100 g on dry basis, min.	*	Method under consideration

* More data on coriander of different origins are being collected, and the value will be inserted later.

3.8.2 Ground (powdered) coriander

Ground (powdered) coriander shall comply with the requirements given in table 3.

Table 3 – Chemical requirements for ground (powdered) coriander

Characteristic	Requirement	Method of test
Moisture content, % (m/m), max.	12	ISO 939
Total ash, % (m/m) on dry basis, max.	7	ISO 928
Acid-insoluble ash, % (m/m) on dry basis max.	1,5	ISO 930
Volatile oils, ml/100 g on dry basis, min.*		A suitable method of test will form the subject of a future International Standard.
Area 1	0,6	
Area 2	0,1	
Area 3	0,4	

* For the three areas, see 3.7; the values are tentative pending preparation of a suitable method.

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

3.9 Additional requirement for ground (powdered) coriander

Ground (powdered) coriander shall pass completely through a sieve of nominal aperture size 500 µm.

4 Sampling

Sample the coriander, whole or ground (powdered), by the method specified in ISO 948.

5 Methods of test

The samples of coriander, whole or ground (powdered), shall be tested for conformity with the requirements of this International Standard by the methods of tests indicated.

Prepare the ground sample for analysis in accordance with ISO 2825.

6 Packing and marking

6.1 Packing

Whole or ground (powdered) coriander shall be packed in clean, sound and dry containers made of a material which does not affect the product and protects it from moisture and from the loss of volatile matter (for example, tin-plate containers, wooden cases with waterproof liners, or new jute bags with waterproof liners).

6.2 Marking

6.2.1 Whole coriander

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

- a) name of the material, and the trade name or brand name, if any;
- b) name and address of the manufacturer or packer;
- c) batch or code number;
- d) net mass;
- e) grade of the material;
- f) producing country;
- g) any other marking required by the purchaser, such as year of harvest and date of packing (if known).

6.2.2 Ground (powdered) coriander

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

- a) name of the material, and the trade name or brand name, if any;
- b) name and address of the manufacturer or packer;
- c) batch or code number;
- d) net mass;
- e) any other marking required by the purchaser, such as date of packing (if known).

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Annex

Recommendations relating to storage and transport

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

A.1 The containers of coriander 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. 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.

A.3 The containers should be so handled and transported that they are protected from the rain, 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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