
International Standard



2825

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

Spices and condiments — Preparation of a ground sample for analysis

Épices — Préparation d'un échantillon moulu en vue de l'analyse

Second edition — 1981-07-15

STANDARDSISO.COM : Click to view the full PDF of ISO 2825:1981

UDC 633.82.001.41

Ref. No. ISO 2825-1981 (E)

Descriptors : agricultural products, spices, chemical analysis, samples, test specimens, preparation.

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 2825 was developed by Technical Committee ISO/TC 34, *Agricultural food products*.

This second edition 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 the first edition (i.e. ISO 2825-1974), which had been approved by the member bodies of the following countries :

Austria	Iran	South Africa, Rep. of
Bulgaria	Israel	Sri Lanka
Czechoslovakia	Netherlands	Thailand
Egypt, Arab Rep. of	New Zealand	Turkey
France	Norway	United Kingdom
Hungary	Poland	USSR
India	Romania	

This International Standard had also been approved by the International Union of Pure and Applied Chemistry (IUPAC) and by the Association of Official Analytical Chemists (AOAC).

No member body had expressed disapproval of the document.

Spices and condiments — Preparation of a ground sample for analysis

1 Scope

This International Standard specifies a method of preparing a ground sample of spice or condiment for analysis, from a laboratory sample obtained by the method specified in ISO 948.

2 Field of application

This International Standard is applicable to the majority of spices and condiments. However, in view of the large number and diversity of spices and condiments, it may be necessary in certain special cases, for example, considerable hardness, or high moisture, volatile oil or fat content, to use a modified procedure or to choose another more suitable method. Any such modified procedure or alternative method will be indicated in the International Standard appropriate to the spice or condiment concerned.

3 Reference

ISO 948, *Spices and condiments — Sampling*.

4 Principle

Grinding the laboratory sample, which has been previously mixed, to obtain particles of the size specified in the International Standard appropriate to the spice or condiment concerned or, if not so specified, to obtain particles of size approximately 1 mm.

5 Apparatus

5.1 Grinding mill

- made of material which does not absorb moisture;

- easy to clean and having as little dead space as possible;

- enabling rapid and uniform grinding without causing undue heating, and avoiding, as far as possible, contact with outside air;

- adjustable to obtain particles of the size specified in the International Standard appropriate to the spice or condiment concerned or, if not so specified, to obtain particles of size approximately 1 mm.

5.2 Sample container, clean, dry, airtight, made of glass or any other suitable material which has no action on the sample, of such a size that it will be nearly completely filled by the ground sample.

6 Procedure

6.1 Use the laboratory sample obtained by the method specified in ISO 948.

6.2 Carefully mix the laboratory sample. Using the grinding mill (5.1), grind a small quantity of this sample and reject it.

6.3 Then quickly grind an amount slightly larger than that required for the tests, avoiding undue heating of the apparatus during the operation, to obtain particles of the size specified in the International Standard appropriate to the spice or condiment concerned or, if not so specified, to obtain particles of size approximately 1 mm.

Carefully mix so as to avoid stratification. Transfer the ground material to the previously dried sample container (5.2) and close it immediately.