
INTERNATIONAL STANDARD



3527

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

Oil of parsley fruit

Huile essentielle de fruits de persil

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Descriptors : essential oils, parsley, materials specifications.

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 3527 was drawn up by Technical Committee ISO/TC 54, *Essential oils* and circulated to the Member Bodies in August 1974.

It has been approved by the Member Bodies of the following countries :

Belgium	India	Turkey
Bulgaria	Netherlands	Yugoslavia
Czechoslovakia	South Africa, Rep. of	
France	Spain	

No Member Body expressed disapproval of the document.

Oil of parsley fruit

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies certain characteristics of oil of parsley fruit with a view to facilitating the assessment of its quality.

2 REFERENCES

ISO/R 210, *Essential oils – Packing.*

ISO/R 211, *Essential oils – Labelling and marking containers.*

ISO 212, *Essential oils – Sampling.*

ISO/R 279, *Determination of the density and relative density of essential oils.*

ISO/R 280, *Determination of the refractive index of essential oils.*

ISO/R 592, *Determination of the optical rotation of essential oils.*

ISO/R 709, *Determination of ester value and calculation of ester content of essential oils.*

ISO/R 875, *Determination of solubility of essential oils in ethanol.*

ISO 1242, *Essential oils – Determination of acid value.*

3 DEFINITION

oil of parsley fruit¹⁾: The oil obtained by steam distillation of ripe fruits of cultivated parsley, *Petroselinum crispum* (P. Miller) Nymann ex A.W. Hill.

4 REQUIREMENTS

4.1 Appearance

Clear liquid, sometimes crystallized.

4.2 Colour

Almost colourless to amber yellow.

4.3 Odour

Characteristic of the crushed fruit, but distinct from that of the green part of the plant.

4.4 Relative density at 20/20 °C

Minimum : 1,043

Maximum : 1,083

4.5 Refractive index at 20 °C

Minimum : 1,510 0

Maximum : 1,522 0

4.6 Optical rotation at 20 °C

Range – 11° to – 4°

4.7 Solubility in 80 % (V/V) ethanol at 20 °C

1 volume of the oil shall not require more than 5 volumes of 80 % (V/V) ethanol at 20 °C to give a clear solution, sometimes with slight turbidity.

4.8 Acid value

Maximum : 6

4.9 Ester value

Maximum : 11

5 SAMPLING

See ISO 212.

Minimum volume of final sample : 25 ml

6 METHODS OF TEST

6.1 Relative density at 20/20 °C

See ISO/R 279.

1) Commercially known as "oil of parsley seed".