INTERNATIONAL STANDARD

ISO 5565-1

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Vanilla [*Vanilla fragrans* (Salisbury) Ames] —

Part 1: **Specification**

*Vanille [*Vanilla fragrans *(Salisbury) Ames] —*

Partie 1: Spécifications

Reference number
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Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this part of ISO 5565 may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 5565-1 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-committee SC 7, *Spices and condiments*.

This first edition of ISO 5565-1, together with ISO 5565-2, cancels and replaces ISO 5565:1982, which has been technically revised.

ISO 5565 consists of the following parts, under the general title *Vanilla [*Vanilla fragrans *(Salisbury) Ames]*:

— *Part 1: Specification*

— *Part 2: Test methods*

Vanilla [*Vanilla fragrans* (Salisbury) Ames] —

Part 1:
Specification

1 Scope

This part of ISO 5565 specifies requirements for vanilla belonging to the species *Vanilla fragrans* (Salisbury) Ames, syn. *Vanilla planifolia* Andrews.

This part of ISO 5565 is applicable to vanilla in pods, bulk, cut or in the form of powder. It is not applicable to vanilla extracts.

NOTE This vanilla is commonly known under the names associated with its geographic origin, namely Bourbon (from Madagascar, Comores and Reunion), Indonesian, Mexican, Tongan, Indian, Chinese and Ugandan vanilla.

2 Normative references

The following normative documents contain provisions which, through reference in this text, constitute provisions of this part of ISO 5565. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this part of ISO 5565 are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 948, *Spices and condiments — Sampling.*

ISO 3493, *Vanilla — Vocabulary.*

ISO 5565-2:1999, *Vanilla [*Vanilla fragrans *(Salisbury) Ames] — Part 2: Test methods.*

3 Terms and definitions

For the purposes of this part of ISO 5565, the terms and definitions given in ISO 3493 apply.

4 Commercial forms

The following four commercial forms are described in this part of ISO 5565:

a) **vanilla pods**, consisting of whole pods which may be split;

b) **cut vanilla**, consisting of parts of pods, split or not, and deliberately cut or broken;

c) **vanilla in bulk**, consisting of vanilla in pods and cut vanilla;

d) **vanilla powder**, obtained by grinding vanilla pods after drying without additives.

5 General characteristics

5.1 Vanilla pods

Vanilla pods shall:

— have the characteristics corresponding to their qualitative category (see clause 6);

— have undergone a suitable treatment with a view to developing their flavour;

— be dark chocolate brown to reddish in colour.

The vanilla pods may be naturally frosted, due to the development on their surface of crystals of natural vanillin exclusively, and may have a mark at the bottom one-third of their length.

They shall not:

— have undergone any treatment which could induce a change in their natural vanillin content or in the content of any other constituent of the flavour;

— be moth-eaten, mouldy, creosoted, "poiquées" (blistered) or oxidized;

— have an odour which is not typical of vanilla.

5.2 Cut vanilla

Cut vanilla shall:

— be prepared from vanilla pods meeting the requirements specified in 5.1;

— be sound and of good specific flavour;

— be dark chocolate brown to reddish in colour.

5.3 Vanilla in bulk

Vanilla in bulk shall:

— be obtained from vanilla pods meeting the requirements specified in 5.1;

— be sound and of good specific flavour;

— be dark chocolate brown to reddish in colour.

Pods or pieces are generally wooded, and may have several large stains.

5.4 Vanilla powder

Vanilla powder shall:

— be obtained from vanilla pods meeting the requirements specified in 5.1;

— be sufficiently fine to pass through a sieve of aperture size 1,25 mm;

— be dark chocolate brown to reddish in colour;

— have the natural and very marked flavour of vanilla.

It shall not:

— have undergone any treatment which could induce a change in its natural vanillin content or in the content of any other constituents of the flavour;

— contain any extraneous matter;

— have a musty or creosote odour, or any other odour which is not typical of vanilla.

6 Qualitative classification of vanilla pods

6.1 Category 1

6.1.1 A_1 Non-split

This category comprises pods which are whole, sound, supple and full, of typical flavour, of uniform dark chocolate brown to reddish colour, and without any stain other than the mark.

6.1.2 B_1 Split

This category comprises pods of the same characteristics as those of category A_1, but split.

6.2 Category 2

6.2.1 A_2 Non-split

This category comprises pods which are whole, sound, supple and full, of typical flavour, of uniform dark chocolate brown to reddish colour, and which may have a few stains, the total length of which does not exceed one-third of the length of the pod.

6.2.2 B_2 split

This category comprises pods of the same characteristics as those of category A_2, but split.

6.3 Category 3

6.3.1 A_3 Non-split

This category comprises pods which are whole, sound, more or less supple, of typical flavour, of reddish colour and which may have numerous stains, the total length of which does not exceed half the length of the pod, as well as a few red filaments which do not exceed one-third of the length of the pod.

6.3.2 B_3 split

This category comprises pods of the same characteristics as those of category A_3, but split.

6.4 Category 4

6.4.1 A_4 Non-split

This category comprises pods which are whole, sound, dry or wooded, of typical flavour, reddish in colour and which may have several stains, the total length of which does not exceed half the length of the pod.

6.4.2 B_4 split

This category comprises pods of the same characteristics as those of category A_4, but split.

7 Chemical characteristics

7.1 Moisture content

The moisture content of vanilla shall comply with the specifications given in Table 1.

Table 1 — Moisture content

Characteristic	Requirements						Reference test method
	Vanilla pods				Cut vanilla and bulk vanilla	Vanilla powder	
	Categories						
	1	2	3	4			
Moisture content, %, max.	38	38	30	25	30	20	ISO 5565-2:1999, 4.1

7.2 Vanillin content

The vanillin content mainly depends on the conditions under which the pods are cultivated, harvested and processed, and also on their length. The vanillin content usually observed, on a wet basis, is between 1,6 % and 2,4 % when determined by one of the methods described in 4.2 or 4.3 of ISO 5562-2:1999.

NOTE Pods whose vanillin content is less than 1,6 % can be considered to have resulted from faulty processing. On the other hand, those whose vanillin content is greater than 2,4 % should be subjected to more intensive testing because of the possibility of adulteration by the addition of synthetic vanillin.

8 Sampling

Sampling shall be carried out in accordance with the method specified in ISO 948.

Each laboratory sample shall have a minimum mass of 100 g.

In the case of vanilla pods, the pods taken as increments shall be representative of the packets contained in the packages chosen for sampling.

The sample shall be stored in an airtight container, away from any source of heat and shall be analysed immediately on reception.

9 Test methods

Samples of vanilla shall be analysed to ensure conformity with the requirements of this part of ISO 5565, following the methods described in Table 1 and 7.2.

10 Packing and marking

10.1 Packing

10.1.1 Vanilla pods

Vanilla pods shall be put in packets of pods of the same length, and shall then be put in clean, sound, watertight containers made of a material which will have no effect on the product (e.g. tin-plate boxes, waxed paper).

Each of these elementary containers of packets of pods shall be uniform from the point of view of category (according to clause 6).

A series of these elementary containers, the contents of which are homogeneous, constitutes a lot. A consignment is constituted by either a homogeneous lot or by several lots belonging to different categories.

10.1.2 Cut vanilla

Cut vanilla shall be put in packets of pods of the same length when they are sufficiently long, and in bulk when they cannot be put in bundles.

They shall then be placed in clean, sound and watertight containers made of a material which will have no effect on the product.

Cut vanilla shall be uniform from the botanical point of view.

10.1.3 Vanilla in bulk

Vanilla in bulk shall be put in clean, sound and watertight containers made of a material which will have no effect on the product.

10.1.4 Vanilla powder

Vanilla powder shall be put in clean, sound and watertight containers made of a material which will have no effect on the product.

10.2 Marking

10.2.1 Vanilla pods, cut or in bulk

The following indications shall be inscribed on each container or on a label:

a) name of the product (corresponding to the botanical species);

b) commercial form;

c) producing country;

d) year of harvest;

e) code, batch or test certificate number, or similar means of identification;