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# International Standard



# 940

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## Spices and condiments — Determination of alcohol-soluble extract

*Épices — Détermination de l'extrait soluble dans l'alcool*

First edition — 1979-12-01

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

It 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 ISO Recommendation R 940-1969, which had been approved by the member bodies of the following countries :

Australia	Greece	Portugal
Brazil	Hungary	Romania
Bulgaria	India	South Africa, Rep. of
Chile	Iran	Thailand
Colombia	Israel	Turkey
Czechoslovakia	Korea, Rep. of	United Kingdom
Egypt, Arab Rep. of	Netherlands	USSR
France	Poland	Yugoslavia

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

Germany, F. R.

# Spices and condiments — Determination of alcohol-soluble extract

## 0 Introduction

This International Standard is applicable to most spices and condiments. In view of the number and variety of such products, however, it may be necessary in particular cases to modify the method or even to choose a more suitable method.

Such modifications or other methods will be indicated in the International Standards giving specifications for the spices and condiments in question.

## 1 Scope and field of application

This International Standard specifies a method for the determination of the alcohol-soluble extract from spices and condiments.

## 2 References

ISO 948, *Spices and condiments — Sampling*.

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

## 3 Definition

**alcohol-soluble extract**: The whole of the substances extracted by ethanol under the conditions specified in this International Standard.

## 4 Principle

Extraction of a test portion with ethanol, filtration, drying of the extract obtained and weighing.

## 5 Reagent

**5.1 Ethanol**, 95 % (V/V) solution.

## 6 Apparatus

Usual laboratory apparatus not otherwise specified, and the following items:

- 6.1 Volumetric flask**, of capacity 100 ml.
- 6.2 Pipette**, of capacity 50 ml.
- 6.3 Dish**, flat-bottomed.
- 6.4 Filter paper**, medium-fine.
- 6.5 Oven**, capable of being controlled at  $103 \pm 2$  °C.
- 6.6 Steam bath**.
- 6.7 Analytical balance**.

## 7 Sampling

Sample the material by the method specified in ISO 948.

## 8 Procedure

### 8.1 Preparation of test sample

Prepare the test sample by the method specified in ISO 2825.

### 8.2 Test portion

Weigh, to the nearest 0,001 g, about 2 g of the test sample (8.1).