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# International Standard



# 941

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

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## Spices and condiments — Determination of cold water-soluble extract

*Épices — Détermination de l'extrait soluble dans l'eau froide*

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Descriptors : agricultural products, spices, chemical analysis, determination of content, soluble matter, water, cold water, chemical analysis.

## 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 941 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 941-1969 which had been approved by the member bodies of the following countries :

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

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

Germany, F. R.

# Spices and condiments — Determination of cold water-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 and other methods will be indicated in 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 cold water-soluble extract in 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

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

## 4 Principle

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

## 5 Apparatus

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

**5.1 Volumetric flask**, of capacity 100 ml.

**5.2 Pipette**, of capacity 50 ml.

**5.3 Dish**, flat-bottomed.

**5.4 Filter paper**, medium-fine.

**5.5 Oven**, capable of being controlled at  $103 \pm 2$  °C.

**5.6 Steam bath**.

**5.7 Analytical balance**.

## 6 Sampling

Sample the material by the method specified in ISO 948.

## 7 Procedure

### 7.1 Preparation of test sample

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

### 7.2 Test portion

Weigh, to the nearest 0,001 g, about 2 g of the test sample (7.1).

### 7.3 Determination

Use only distilled water or water of at least equivalent purity.

Transfer the test portion (7.2) quantitatively with water to the volumetric flask (5.1) and fill to the mark with cold water. Stopper the flask and shake at approximately 30 min intervals for 8 h and allow to stand for a further 16 h without shaking. Filter the extract through a dry filter paper (5.4). Evaporate a 50 ml aliquot portion to dryness in the dish (5.3) previously dried and weighed to the nearest 0,001 g, on the steam bath (5.6) and heat in the oven (5.5) at  $103 \pm 2$  °C to constant mass, i.e. until two consecutive weighings separated by a period of 1 h in the oven do not differ by more than 0,002 g. Record the final mass.