

BS ISO 3527:2016



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Essential oil of parsley fruits (*Petroselinum sativum* Hoffm.)

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National foreword

This British Standard is the UK implementation of ISO 3527:2016.

The UK participation in its preparation was entrusted to Technical Committee AW/54, Essential oils.

A list of organizations represented on this committee can be obtained on request to its secretary.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

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Essential oil of parsley fruits (*Petroselinum sativum* Hoffm.)

Huile essentielle de fruits de persil (Petroselinum sativum Hoffm.)



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