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Dried sweet marjoram (*Origanum majorana* L.) — Specification

Marjolaine séchée (Origanum majorana L.) — Spécifications



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Foreword

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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.

International Standard ISO 10620 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

Annexes A and B of this International Standard are for information only.

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Dried sweet marjoram (*Origanum majorana* L.) — Specification

1 Scope

This International Standard specifies requirements for dried sweet marjoram (*Origanum majorana* L.) both as bunches (bouquets) and as rubbed.

Recommendations relating to the conditions of storage and transport are given in annex A.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content*.

ISO 928:1980, *Spices and condiments — Determination of total ash*.

ISO 930:1980, *Spices and condiments — Determination of acid-insoluble ash*.

ISO 939:1980, *Spices and condiments — Determination of moisture content — Entrainment method*.

ISO 948:1980, *Spices and condiments — Sampling*.

ISO 6571:1984, *Spices, condiments and herbs — Determination of volatile oil content*.

3 Description

Dried sweet marjoram is obtained from any cultivar of the species *Origanum majorana* L., of the family *Lamiaceae*. The stems are of square section, erect and branching. The leaves are 2 mm to 5 mm in length and green to greyish in colour depending on the origin of the plant. The leaves are opposite, oblong, ovate, blunt and hairy on both surfaces. The purplish or white flowers have spoon-shaped bracts and are gathered as oblong spikelets in clusters on the ends of the stalks.

Bouquets of marjoram consist only of the whole dry plant without the root. Rubbed marjoram consists of only dry leaves and flowers.

4 Requirements

4.1 Odour and flavour

Dried marjoram leaves have an agreeable aromatic flavour. The odour is characteristic, rustic and warm, and shall be free from any foreign odour and especially from mustiness.

4.2 Freedom from moulds, insects, etc.

Dried sweet marjoram shall be free from mould and living insects and practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds $\times 10$, this fact shall be mentioned in the test report.