

INTERNATIONAL STANDARD

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Black caraway and blond caraway (*Carum carvi* Linnaeus), whole — Specification

*Carvi noir et carvi blond entiers (*Carum carvi* Linnaeus) — Spécifications*



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 5561 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

This second edition cancels and replaces the first edition (ISO 5561 : 1981), the scope of which has been technically revised to include black and blond caraway.

Annex A of this International Standard is for information only.

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Black caraway and blond caraway (*Carum carvi* Linnaeus), whole — Specification

1 Scope

This International Standard specifies requirements for whole black and blond caraway (*Carum carvi* Linnaeus), having biennial and annual fructification respectively.

It does not apply to *Carum Bulbocastanum*.

For the purposes of this International Standard, when the term “whole caraway” is used alone, it means that the specification applies to both the types of caraway described, without distinction.

Recommendations relating to storage and transport conditions 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 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis*.

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

3 Requirements

3.1 Description (see figure 1)

3.1.1 Black caraway with biennial fructification

Black caraway consists of the mericarps of the nearly mature fruit of *Carum carvi* Linnaeus. The fruits are split into two mericarps by threshing after drying. The mericarps are 4 mm to 6 mm long and falcate. Longitudinally, they bear five pale yellow to ochre ribs, the surface between the ribs being brown.

3.1.2 Blond caraway with annual fructification

Blond caraway has the same characteristics as black caraway. However, it is slightly larger and its colour is paler.