
International Standard



5565

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Vanilla [*Vanilla fragrans* (Salisbury) Ames] — Specification

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Foreword

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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 5565 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in May 1981.

It has been approved by the member bodies of the following countries:

Australia	Iran	Romania
Brazil	Israel	South Africa, Rep. of
Czechoslovakia	Kenya	Spain
Egypt, Arab Rep. of	Korea, Rep. of	Tanzania
Ethiopia	Mexico	Turkey
France	Netherlands	United Kingdom
Germany, F.R.	New Zealand	USSR
Hungary	Philippines	Yugoslavia
India	Peru	
Indonesia	Poland	

No member body expressed disapproval of the document.

Vanilla [*Vanilla fragrans* (Salisbury) Ames] — Specification

1 Scope

This International Standard specifies requirements for vanilla belonging to the species *Vanilla fragrans* (Salisbury) Ames syn. *Vanilla planifolia* Andrews and for certain forms of vanilla obtained from seeds, which may be hybrids of *Vanilla fragrans* (Salisbury) Ames.

This vanilla is known commercially under various names such as Bourbon vanilla, Mexican vanilla, Indonesian vanilla and Seychelles vanilla.

Methods for the determination of the aromatic constituents of vanilla and for the determination of vanillin are given, for information only, in annexes A and B, respectively. These annexes do not form a mandatory part of this International Standard.

2 Field of application

This International Standard is applicable to vanilla in pods, bulk, cut or powder form. It is not applicable to vanilla extracts.

3 References

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

ISO 948, *Spices and condiments — Sampling*.

ISO 3493, *Vanilla — Vocabulary*.

4 Definitions

See ISO 3493.

5 Commercial forms

Four commercial forms are established by this International Standard :

- a) **vanilla pods**, consisting of whole pods which may be split;
- b) **cut vanilla**, consisting of parts of pods, split or not, and deliberately cut or broken;
- c) **vanilla in bulk**, consisting of vanilla in pods and cut vanilla.
- d) **vanilla powder**, obtained by grinding vanilla pods without additives after drying.

6 General characteristics

6.1 Vanilla pods

Vanilla pods shall :

- a) have the characteristics corresponding to their qualitative category (see clause 7);
- b) have undergone a suitable treatment with a view to developing their flavour;
- c) have a maximum moisture content conforming to that of their qualitative category.

The pods may be rimy, and may have a mark at the bottom one-third of their length.

They shall not :

- a) have undergone any treatment which could induce a change in their natural vanillin content or in the content of any other constituent of the flavour;
- b) be moth-eaten, mouldy, creosoted, "poiquées" (blistered), oxidized;
- c) have an odour which is not typical of vanilla.

6.2 Cut vanilla

Cut vanilla shall :

- a) be prepared from vanilla pods meeting the requirements specified in 6.1;
- b) be sound and of good specific flavour;
- c) have a maximum moisture content of 30 %;
- d) be chocolate brown to dark brown in colour.

6.3 Vanilla in bulk

Vanilla in bulk shall :

- a) be obtained from vanilla pods meeting the requirements specified in 6.1 or from pieces of pods meeting the requirements specified in 6.2;
- b) be sound and of good specific flavour;
- c) have a maximum moisture content of 30 %;
- d) be chocolate brown to dark brown in colour.

Pods or pieces are generally wooded, and may have several large stains.

6.4 Vanilla powder

Vanilla powder shall :

- a) be obtained from vanilla pods meeting the requirements specified in 6.1, from cut vanilla meeting the requirements specified in 6.2 or from vanilla in bulk meeting the requirements specified in 6.3;
- b) have a maximum moisture content of 20 %;
- c) be sufficiently fine to pass through a sieve of aperture size 1,25 mm;
- d) be brown or dark brown in colour;
- e) have the natural and very marked flavour of vanilla.

It shall not :

- a) have undergone any treatment which could induce a change in its natural vanillin content or in the content of any other constituents of the flavour;
- b) contain any extraneous matter;
- c) have a musty, creosote or any other odour which is not typical of vanilla.

7 Qualitative classification of vanilla pods

7.1 Category 1

7.1.1 A₁ Non-split

Pods which are whole, sound, supple and full, of typical flavour, of uniform chocolate brown to dark brown colour, and without any other stain than the mark.

Maximum moisture content : 38 %.

7.1.2 B₁ Split

Pods of the same characteristics as those of category A₁, but split.

7.2 Category 2

7.2.1 A₂ Non-split

Pods which are whole, sound, supple and full, of typical flavour, of uniform chocolate brown to dark brown colour, and which may have a few stains, the total length of which does not exceed one-third of the length of the pod.

Maximum moisture content : 38 %

7.2.2 B₂ Split

Pods of the same characteristics as those of category A₂, but split.

7.3 Category 3

7.3.1 A₃ Non-split

Pods which are whole, sound, more or less supple, of typical flavour, chocolate brown to dark brown in colour, and which may have numerous stains the total length of which does not exceed half the length of the pod, as well as a few red filaments which do not exceed one-third of the length of the pod.

Maximum moisture content : 30 %.

7.3.2 B₃ Split

Pods of the same characteristics as those of category A₃, but split.

7.4 Category 4

7.4.1 A₄ Non-split

Pods which are whole, sound, dry or wooded, of typical flavour, reddish in colour and which may have several stains the total length of which does not exceed half the length of the pod.

Maximum moisture content : 25 %.

7.4.2 B₄ Split

Pods of the same characteristics as those of category A₄, but split.

8 Chemical characteristics ¹⁾

The total ash content and the acid-insoluble ash content will be specified later together with the contents of the main constituents of the flavour.

Methods for the determination of the aromatic constituents of vanilla and for the determination of the vanillin content are given, for information only, in annexes A and B, respectively.

9 Sampling

Proceed as specified in ISO 948.

Each laboratory sample shall have a minimum mass of 100 g.

In the case of vanilla pods, the pods taken as increments shall be representative of the packets contained in the packages chosen for sampling.

The sample shall be stored in an airtight container.

1) Limits for toxic substances will be included later, in accordance with the recommendations of FAO/WHO Codex Alimentarius Commission.