

# INTERNATIONAL STANDARD

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**6754**

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## **Dried thyme (*Thymus vulgaris* L.) — Specification**

*Thym séché (Thymus vulgaris L.) — Spécifications*



Reference number  
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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 6754 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 6754:1985), which has been technically revised.

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

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# Dried thyme (*Thymus vulgaris* L.) — Specification

## 1 Scope

This International Standard specifies the requirements for dried thyme (*Thymus vulgaris* L.) leaves in the rubbed form.

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:—<sup>1)</sup>, *Spices and condiments — Determination of total ash*.

ISO 930:—<sup>2)</sup>, *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*.

1) To be published. (Revision of ISO 928:1980)

2) To be published. (Revision of ISO 930:1980)

## 3 Definition

For the purposes of this International Standard, the following definition applies.

**3.1 dried rubbed thyme:** Clean thyme consisting of the dried leaves and flowers of *Thymus vulgaris* L. in the rubbed form.

## 4 Description

Thyme (*Thymus vulgaris* L.) is a perennial and herbaceous plant. The leaves have a linear shape and their length varies from 1 mm to 5 mm. The leaves of dried thyme are ash green to brownish grey in colour according to their origin. The colour of the dried flower varies from purplish pink to brownish pink.

## 5 Requirements

### 5.1 Odour and flavour

Dried thyme shall have a characteristic odour and flavour, strong and aromatic varying according to the chemical strain (thymol thyme, linalol thyme, thymol/carvacrol thyme). The characteristic odour becomes stronger when dried thyme is rubbed between the fingers. Dried thyme shall be free from any foreign odour or flavour and especially from mustiness.

### 5.2 Freedom from moulds, insects, etc.

Dried thyme shall be free from moulds and live 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 used is