

INTERNATIONAL STANDARD

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Dehydrated tarragon (*Artemisia dracunculus* Linnaeus) — Specification

Estragon déshydraté (Artemisia dracunculus Linnaeus) — Spécifications



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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 7926 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-Committee SC 7, *Spices and condiments*.

Annex A forms an integral part of this International Standard. Annexes B and C are for information only.

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Dehydrated tarragon (*Artemisia dracunculus* Linnaeus) — Specification

1 Scope

This International Standard specifies the requirements of dehydrated tarragon (*Artemisia dracunculus* Linnaeus) (methylchavicol type¹⁾) in the form of whole or cut leaves and powder.

It does not apply to the elemicin-sabinene-type tarragon.

Recommendations relating to storage and transport conditions are given in annex A for information.

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 1208:1982, *Spices and condiments — Determination of filth.*

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

3 Description (see figure 1)

Tarragon is the perennial plant *Artemisia dracunculus* Linnaeus, belonging to the family Asteraceae.

It is available commercially in the form of leaves and flowering tops.

The colour of the dried leaves ranges from pale green to grey-green.

1) Also called "estragole-type tarragon".