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Savory — Specification —

Part 1:

Winter savory (*Satureja montana* Linnaeus)

Sarriette — Spécifications —

Partie 1: Sarriette des montagnes (Satureja montana Linnaeus)



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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 7928-1 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-Committee SC 7, *Spices and condiments*.

ISO 7928 consists of the following parts, under the general title *Savory — Specification*:

- Part 1: *Winter savory (Satureja montana Linnaeus)*
- Part 2: *Summer savory (Satureja hortensis Linnaeus)*

Annexes A and B of this part of ISO 7928 are for information only.

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Savory — Specification —

Part 1:

Winter savory (*Satureja montana* Linnaeus)

1 Scope

This part of ISO 7928 specifies the requirements of winter savory (*Satureja montana* Linnaeus) in the form of

- sprigs, and
- whole or broken leaves.

It is not applicable to summer savory (*Satureja hortensis* Linnaeus) which forms the subject of ISO 7928-2.

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 part of ISO 7928. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this part of ISO 7928 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 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 Description

Winter savory is the perennial plant *Satureja montana* Linnaeus, belonging to the family *Lamiaceae*. Its flowers are white with pink spots, or pink or violet in colour (see figure 1).

It is available commercially in the form of whole sprigs, harvested before blooming, but more frequently in the form of whole or broken leaves.

Sprigs are 15 cm to 30 cm in height. The stem is light green in colour and is hardly lignified. (See figure 2.)

The leaves are tough, lanceolate, very pointed, attenuate in the corner at the base, shiny and smooth on the faces, and ciliated at the edges.

Their length varies between 15 mm and 30 mm and their width from 3 mm to 5 mm. Their colour varies from olive green to matt ash-green.