



INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 973

SPICES AND CONDIMENTS

PIMENTO (ALLSPICE) WHOLE AND GROUND
SPECIFICATION

1st EDITION
February 1969

COPYRIGHT RESERVED

The copyright of ISO Recommendations and ISO Standards belongs to ISO Member Bodies. Reproduction of these documents, in any country, may be authorized therefore only by the national standards organization of that country, being a member of ISO.

For each individual country the only valid standard is the national standard of that country.

Printed in Switzerland

Also issued in French and Russian. Copies to be obtained through the national standards organizations.

BRIEF HISTORY

The ISO Recommendation R 973, *Spices and condiments – Pimento (Allspice) whole and ground – Specification*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question led, in 1966, to the adoption of a Draft ISO Recommendation.

In September 1967, this Draft ISO Recommendation (No. 1238) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	India	Romania
Brazil	Iran	Turkey
Chile	Ireland	U.A.R.
Czechoslovakia	Israel	United Kingdom
France	Poland	U.S.S.R.
Hungary	Portugal	

One Member Body opposed the approval of the Draft :

Netherlands

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in February 1969, to accept it as an ISO RECOMMENDATION.

SPICES AND CONDIMENTS

PIMENTO (ALLSPICE) WHOLE AND GROUND

SPECIFICATION

INTRODUCTION

The requirements specified in this ISO Recommendation are based on studies, over a long period, of pimento produced in Jamaica. About three-quarters of the total production of pimento is grown in that country. Information is at present lacking on the extent to which pimento grown in other parts of the world shows different characteristics from the Jamaica-grown product. It is therefore possible that, in due course, further information on this point may lead to a revision of this specification to take account of the characteristics of pimento grown in countries other than Jamaica.

1. SCOPE

This ISO Recommendation specifies requirements for pimento, or allspice (*Pimento dioica* (Linnaeus) Merrill), in the whole form and also in the ground form.

Recommendations relating to storage and transport conditions are given in an Annex as a guide.

2. REQUIREMENTS

2.1 Description

Pimento should be the dried, full but unripe, whole berries of *Pimento dioica* (Linnaeus) Merrill, 6.0 to 9.5 mm in diameter, dark brown in colour, the surface somewhat rough and bearing a small annulus formed by the remains of the four sepals of the calyx. Pimento may also be in the pure ground form.

2.2 Odour and taste

The odour and taste of pimento, either whole or ground, should be fresh, aromatic and pungent. It should be free from any foreign taste or odour, including rancidity or mustiness.

2.3 Freedom from moulds, insects, etc.

The pimento, whole or ground, should be free from living insects and moulds, and should be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision), with such magnification as may be necessary in any particular case. If the magnification exceeds $\times 10$, this fact should be stated in the test report. In the case of ground pimento, the contamination should be determined by the method described in ISO Recommendation R ..., * *Spices and condiments – Determination of filth*.

2.4 Extraneous matter

The proportion of extraneous matter in whole, dried pimento should not be more than 1.0 % (m/m) when determined by the method given in ISO Recommendation R 927, *Spices and condiments – Determination of extraneous matter*.

* At present Draft ISO Recommendation No. 1208.