
This is a preview of ISO 1208:1982. [Click here to purchase the full version from the ANSI store.](#)

International Standard



1208

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Spices and condiments — Determination of filth

Épices — Détermination des impuretés

First edition — 1982-12-15

UDC 633.82/.84 : 543.869

Ref. No. ISO 1208-1982 (E)

Descriptors : agricultural products, spices, chemical analysis, determination of content, impurities.

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up 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.

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 1208 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in September 1981.

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

| | | |
|---------------------|-------------|-----------------------|
| Australia | Israel | Portugal |
| Czechoslovakia | Italy | Romania |
| Egypt, Arab Rep. of | Kenya | South Africa, Rep. of |
| Ethopia | Malaysia | Sri Lanka |
| France | Netherlands | Tanzania |
| Germany, F.R. | New Zealand | Turkey |
| Hungary | Peru | United Kingdom |
| India | Philippines | Yugoslavia |
| Iraq | Poland | |

The member bodies of the following countries expressed disapproval of the document on technical grounds:

Canada
USA

Spices and condiments — Determination of filth

0 Introduction

International Standards specifying requirements for spices and condiments prescribe, *inter alia*, that spices and condiments shall be practically free from dead insects, insect fragments and rodent contamination. For testing compliance with this requirement, hand lens examination is adequate only in the case of whole spices and condiments. For ground spices and condiments, the method to be used is that specified in this International Standard, especially in cases of dispute.

The method is applicable to most spices and condiments. In view of the number and variety of such products, however, it may be necessary in particular cases to modify the method or even to choose a more suitable method. Such modifications and other methods will be indicated in the International Standards appropriate to the spices and condiments concerned.

1 Scope and field of application

This International Standard specifies a method for the quantitative determination of filth in spices and condiments. As no limits have been prescribed for filth in International Standards on spices and condiments, this method should be used for collecting more data and for settling international disputes.

2 Reference

ISO 948, *Spices and condiments — Sampling*.

3 Definition

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

filth: Mineral matter (sand, soil) and matter of animal origin (insect fragments, rodent hairs and excreta) separated from the product under the conditions specified.

4 Principle

Washing the product with chloroform (after, if necessary, preliminary extraction with light petroleum) and examination of

the washings for heavy filth and sand. Washing the product with water, with or without treatment with pancreatin enzyme, and agitation with light petroleum, the light filth collecting at the interface between the liquids after separation. Transference of the light filth to a filter paper and microscopical examination for contaminants such as insect fragments and rodent hairs.

5 Reagents

The water used shall be distilled water or water of at least equivalent purity.

5.1 Chloroform and, if required (see 8.3), chloroform/carbon tetrachloride mixtures.

5.2 Pancreatin solution.

Use pancreatin complying with the requirements of the annex, and which has been kept at about 10 °C. Use a solution which has been freshly prepared as follows.

Mix 10 g of pancreatin with 100 ml of warm water (temperature not exceeding 40 °C). Stir mechanically for 10 min or allow to stand for 30 min with intermittent stirring. Pour the solution through a loosely packed pad of cotton wool, 100 mm thick, in a 60° funnel of diameter 100 to 125 mm. Repeat the filtration through the same pad. If filtration is slow in either case, filter with suction through a fast filter paper using a Buchner funnel. If the filtration is still slow, pour the solution through a slightly compressed cotton wool plug in the 60° funnel. Repeat if necessary, until the solution filters rapidly through paper. (Soluble pancreatin may be filtered directly through paper with suction.) Dilute the filtrate to 100 ml for each 10 g portion.

5.3 Trisodium orthophosphate, 50 g/l solution.

5.4 Formaldehyde solution.

5.5 Light petroleum, boiling range 40 to 60 °C.

5.6 Light petroleum, boiling range 100 to 120 °C.