



ISO 2825

**Spices and condiments —
Preparation of a ground sample for
analysis**

Épices — Préparation d'un échantillon broyé pour analyse

**Third edition
2026-04**



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This third edition cancels and replaces the second edition (ISO 2825:1981), which has been technically revised.

The main changes are as follows:

- the previous Clause 2 has been moved to the Scope;
- the note under the Principle clause has been moved to the Procedure section and rephrased as a statement instead of a note.

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