

This is a preview of "ISO 3632-2:2010". [Click here to purchase the full version from the ANSI store.](#)

First edition
2010-10-01

Spices — Saffron (*Crocus sativus* L.) — Part 2: Test methods

*Épices — Safran (Crocus sativus L.) —
Partie 2: Méthodes d'essai*



Reference number
ISO 3632-2:2010(E)

© ISO 2010

This is a preview of "ISO 3632-2:2010". [Click here to purchase the full version from the ANSI store.](#)

PDF disclaimer

This PDF file may contain embedded typefaces. In accordance with Adobe's licensing policy, this file may be printed or viewed but shall not be edited unless the typefaces which are embedded are licensed to and installed on the computer performing the editing. In downloading this file, parties accept therein the responsibility of not infringing Adobe's licensing policy. The ISO Central Secretariat accepts no liability in this area.

Adobe is a trademark of Adobe Systems Incorporated.

Details of the software products used to create this PDF file can be found in the General Info relative to the file; the PDF-creation parameters were optimized for printing. Every care has been taken to ensure that the file is suitable for use by ISO member bodies. In the unlikely event that a problem relating to it is found, please inform the Central Secretariat at the address given below.



COPYRIGHT PROTECTED DOCUMENT

© ISO 2010

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.org
Web www.iso.org

Published in Switzerland

This is a preview of "ISO 3632-2:2010". Click here to purchase the full version from the ANSI store.

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Tests and sample sizes.....	2
5 Identification test.....	4
6 Microscopic examination of saffron.....	5
7 Determination of moisture and volatile matter content.....	8
8 Determination of floral waste content of saffron in filaments and cut filaments	10
9 Determination of foreign matter content of saffron in filaments and cut filaments	10
10 Crushing and sieving of the samples for tests described in Clauses 6, 14, 15 and 16	11
11 Determination of extract soluble in cold water	12
12 Determination of total ash	12
13 Determination of acid-insoluble ash	12
14 Determination of the main characteristics using a UV-vis spectrometric method.....	12
15 Detection of artificial coloring: identification of synthetic water-soluble acidic colorants — Thin-layer chromatography method	14
16 Detection of artificial coloring: identification of synthetic water-soluble acidic colorants — High performance liquid chromatography (HPLC)	18
Annex A (informative) Example for the expression of results for a microscopic examination	25
Annex B (informative) Photographic references for microscopic identification.....	27
Annex C (informative) Example of a UV-vis profile of an aqueous extract of saffron	30
Annex D (informative) Examples of chromatograms	31
Bibliography.....	36

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.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

The main task of technical committees is to prepare International Standards. 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.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 3632-2 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This second edition of ISO 3632-2 cancels and replaces ISO/TS 3632-2:2003, which has been technically revised.

ISO 3632 consists of the following parts, under the general title *Spices — Saffron (Crocus sativus L.)*:

- *Part 1: Specification*
- *Part 2: Test methods*