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Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method)

*Épices, aromates et herbes — Détermination de la teneur en huiles
essentielles (méthode par hydrodistillation)*



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Foreword

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ISO 6571 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This second edition cancels and replaces the first edition (ISO 6571:1984) of which it constitutes a technical revision.