

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع نهائي

GSO 05/ FDS / :2010

اليانسون – مواصفات (ISO 7386:1984,MOD)
Aniseed (Pimpinella anisum Linnaeus) – Specification
(ISO 7386:1984,MOD)

إعداد
اللجنة الفنية الخليجية لقطاع المنتجات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

رقم التصنيف الدولي: 67.220.10

**Aniseed (*Pimpinella anisum*
Linnaeus) - Specification**

اليانسون - مواصفات

Date of approval: تاريخ الاعتماد:
Legal status: صفة الإصدار:

تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية ، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم 5 "اللجنة الفنية الخليجية لقطاع مواصفات المنتجات الغذائية والزراعية" بتبني مع تعديل مواصفة الأيزو رقم ISO 7386:1984 " اليانسون - مواصفات" وتمت ترجمتها إلى اللغة العربية. وقامت (مملكة البحرين) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كمواصفة (قياسية / لائحة فنية) خليجية مع إدخال بعض التعديلات الفنية وذلك بإضافة المواصفة الخليجية رقم 9 : بطاقات المواد الغذائية المعبأة كمرجع على بند المراجع التكميلية.

وذلك في اجتماع مجلس إدارة الهيئة رقم () ، الذي عقد بتاريخ / / هـ ، الموافق / / م.

Foreword

Standardization Organization for GCC (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulation through specialized technical committees (TCs).

GSO through the technical program of committee TC No. 5: " Gulf technical committee for Food & Agricultural standards " has adopted with modification the ISO Standard No. : ISO 73862:1984 " Aniseed (Pimpinella anisum Linnaeus) - Specification " issued by (International Organization for Standardization) and has been translated to Arabic language. The Draft Standard has been prepared by (Kingdom of Bahrain)

This standard has been approved as Gulf (Standard / Technical Regulation) with some technical modifications by adding GSO standard No. 9 : Labeling of prepackaged food stuff as reference on clause of the complementary references.

by GSO Board of Directors in its meeting No..../..... held on / / H , /

ANISEED (PIMPINELLA ANISUM LINNAEUS) - SPECIFICATION

1- SCOPE AND FIELD OF APPLICATION

This GSO Standard " ANISEED (PIMPINELLA ANISUM LINNAEUS) – SPECIFICATION" specifies requirements for whole aniseed (*Pimpinella anisum* Linnaeus).

Recommendations relating to storage and transport conditions are given in annex B.

2- Complimentary Reference

- 2/1 GSO 9: Labeling of prepackaged food stuffs.
- 2/2 GSO/ISO 927: Spices and condiments - Determination of filth.
- 2/3 (GSO/ISO 928: Spices and condiments - Determination of total ash.
- 2/4 ISO/GSO 930: Spices and condiments - Determination of acid insoluble ash.
- 2/5 ISO 939¹: Spices and condiments - Determination of moisture content - Entrainment method.
- 2/6 GSO/ISO 948: Spices and condiments - Sampling.
- 2/7 GSO/ISO 2825: Spices and condiments - Preparation of a ground sample for analysis.
- 2/8 ISO 6571²: Spices, condiments and herbs - Determination of volatile oil content.

3- DESCRIPTION

Aniseed is the mature fruit of *Fimpinella anisum* Linnaeus. The fruit is approximately 3 to 5 mm in length, pyriform, with five longitudinal ridges and numerous short hairs, and usually has a short length of stalk attached. It is greyish-green to greyishbrown in colour.

¹ Will be Adopted in future.

² Will be Adopted in future.

4- **REQUIREMENT**

4/1 **Odour and flavour**

Aniseed shall have the odour and pleasant aromatic flavour characteristic of the spice. It shall be free from mustiness and other foreign flavours.

4/2 **Freedom from insects, moulds, etc.**

Aniseed shall be free from living insects and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds X 10, this fact shall be stated in the test report.

4/3 **Extraneous matter**

Extraneous matter includes :

- a) dirt, dust, earth, stones, pieces of wood, etc.;
- b) all vegetable matter other than aniseed.

The proportion of extraneous matter, when determined by the method described in standard mention in section 2/2, shall not exceed the values given in table 1, according to the grade.

4/4 **Shrivelled, immature, damaged and broken fruits**

The proportion of shrivelled, immature, damaged, discoloured, insect-damaged and/or broken fruits shall not exceed the values given in table 1, according to the grade.

4/5 **Grading**

See table 1.

Table 1 –Grading

Grade	Extraneous matter content, % (m/m), max	Proportion of shriveled immature, damaged, broken fruits, % (m/m), max
1	1	3
2	3	4
3	4	10

4/6 Chemical requirements

Aniseed shall comply with the requirements given in table 2.

Table 2 –Chemical requirement

Characteristic		Requirement		Method of test
		Area 1 ³	Area 2	
Moisture content, % (m/m), max		12		Ref. to Section 2/5
Total Ash, % (m/m), on dry basis, max		10	10	Ref. to Section 2/3
Acid insoluble Ash, % (m/m), on dry basis, max		2.5	2.5	Ref. to Section 2/4
Volatile oil content, ml/100g, on dry basis, min.	Grade 1	2.5	2.0	Ref. to Section 2/8
	Grade 2	2.0	1.5	
	Grade 3	1.0	1.0	

5– SAMPLING

³ See annex A.

Sample the aniseed by the method specified in standard mention in section 2/5.

The minimum mass of the laboratory sample shall be 200 g.

6- METHOD OF TEST

Samples of aniseed shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 4.3 and tables 1 and 2.

The ground sample for analysis shall be prepared in accordance with standard mention in section 2/6.

7- PACKING AND MARKING

7/1 Packing

Aniseed shall be packed in clean, sound and dry containers made of a material which does not affect the product and protects it from moisture and from the loss of volatile matter, for example tin-plate containers, wooden cases or new jute bags.

7/2 Marking

The container shall be marked or labelled with the following particulars :

- 7/2/1 name of the product and the trade name or brand name, if any;
- 7/2/2 name and address of the producer or packer;
- 7/2/3 batch or code number;
- 7/2/4 net mass,
- 7/2/5 grade;
- 7/2/6 producing country;
- 7/2/7 any other marking required by the purchaser, such as the year of harvest and date of packing (if known);
- 7/2/8 possibly, a reference to this International Standard.

Annex A

Areas of production

(This list is not exhaustive, and is given for information only)

Area 1:

Algeria }
France }
Portugal } *Aniseed haveing high volatile oil contents*
Spain }
Tunisia }

Area 2:

Albania }
Bulgaria }
Egpet } *Aniseed haveing low volatile oil contents*
SHungary }
India }
Turkey }

Annex B
Recommendations relating to storage and transport conditions

- B/1) Containers of aniseed should be stored in covered premises, well protected from the sun, rain and excessive heat.
- B/2) The store-room should be dry, free from objectionable odours and proofed against the entry of insects and vermin. The ventilation should be controlled so as to give good ventilation under dry conditions and to be fully closed under damp conditions. In a storage warehouse, suitable facilities should be available for fumigation.
- B/3) The containers should be so handled and transported that they are protected from the rain, from the sun or other source of excessive heat, from objectionable odours and from cross-infestation, especially in the holds of ships.