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# International Standard



# 7925

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## **Dried oregano (*Origanum vulgare* Linnaeus) — Whole or ground leaves — Specification**

*Origan séché (Origanum vulgare Linnaeus) — Feuilles entières ou en poudre — Specifications*

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## Foreword

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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. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 7925 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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# Dried oregano (*Origanum vulgare* Linnaeus) — Whole or ground leaves — Specification

## 1 Scope and field of application

This International Standard specifies requirements for processed or semi-processed dried oregano<sup>1)</sup> leaves (*Origanum vulgare* Linnaeus) in the whole or ground (powdered) form.

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

## 2 References

ISO 927, *Spices and condiments — Determination of extraneous matter content*.

ISO 928, *Spices and condiments — Determination of total ash*.

ISO 930, *Spices and condiments — Determination of acid-insoluble ash*.

ISO 939, *Spices and condiments — Determination of moisture content — Entrainment method*.

ISO 948, *Spices and condiments — Sampling*.

ISO 1208, *Ground spices — Determination of filth*.

ISO 2825, *Spices and condiments — Preparation of a ground sample for analysis*.

ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content*.

## 3 Description

Dried oregano consists of the dried leaves of the perennial *Origanum vulgare* Linnaeus, belonging to the Labiatae (see the

figure), free from yellow or brown leaf, and from dust and fine particles. The colour of the dried leaves is light greyish green to olive green.

## 4 Requirements

### 4.1 Odour and flavour

Dried oregano shall have a strong and aromatic odour and a characteristically aromatic, camphoraceous, fragrant, warm, pungent and bitter flavour. It shall be free from mustiness and other foreign flavours.

### 4.2 Freedom from insects, moulds, etc.

Dried oregano 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.

In case of dispute, contamination in ground (powdered) oregano shall be determined by the method specified in ISO 1208.

### 4.3 Extraneous matter

**4.3.1** The proportion of extraneous matter when determined by the method described in ISO 927, shall not exceed 3 % (*m/m*) for semi-processed dried oregano and 1 % (*m/m*) for processed dried oregano.

**4.3.2** The proportion of broken stalk and other parts of the plant in the oregano shall not exceed 3 % (*m/m*). Flowering tops shall not be considered as extraneous matter.

1) Also known as "wild marjoram".

#### 4.4 Chemical requirements<sup>1)</sup>

Dried oregano, whole, cut or ground, shall comply with the requirements given in the table.

#### 4.5 Physical requirements

Ground (powdered) oregano shall pass completely through a sieve of nominal aperture size 500 µm.

### 5 Sampling

Sample the whole, cut or ground (powdered) oregano by the method specified in ISO 948.

### 6 Method of test

Samples of whole, cut or ground (powdered) oregano shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 4.3 and in the table.

The ground sample for analysis shall be prepared in accordance with ISO 2825.

### 7 Packing and marking

#### 7.1 Packing

Whole, cut and ground (powdered) oregano 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 wooden cases with waterproof liners, or new jute bags with waterproof liners.

#### 7.2 Marking

##### 7.2.1 Whole or cut leaves of oregano

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

- botanical name of the product and the trade name or brand name, if any;
- name and address of the producer or packer;
- batch or code number;
- net mass;
- presentation;
- producing country;
- any other marking required by the purchaser, such as the year of harvest and date of packing (if known);
- possibly, a reference to this International Standard.

##### 7.2.2 Ground (powdered) oregano

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

- botanical name of the product and the trade name or brand name, if any;
- name and address of the producer or packer;
- batch or code number;
- net mass;
- any other marking required by the purchaser, such as the date of packing (if known);
- possibly, a reference to this International Standard.

Table — Chemical requirements

Characteristic	Requirement			Method of test
	Whole or cut leaves		Ground	
	Processed	Semi-processed		
Moisture content, % (m/m) max.	12	12	12	ISO 939
Total ash, % (m/m) on dry basis, max.	10	12	12	ISO 928
Acid-insoluble ash, % (m/m) on dry basis, max.	2	2	2	ISO 930
Volatile oil content, ml/100 g on dry basis, min.	1,8	1,5	1,5	ISO 6571

1) Limits for toxic substances will be included later, in accordance with the recommendations of the joint FAO/WHO Codex Alimentarius Commission.

## Annex

### Recommendations relating to storage and transport conditions

(This annex does not form part of the standard.)

**A.1** Containers of whole, cut and ground (powdered) oregano should be stored in covered premises, well protected from the sun, rain and excessive heat.

**A.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.

**A.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 unpleasant odours and from cross-infestation, especially in the holds of ships.



Figure

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