

# ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

## ISO RECOMMENDATION R 941

SPICES AND CONDIMENTS

DETERMINATION OF COLD WATER SOLUBLE EXTRACT

1st EDITION  
January 1969

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## BRIEF HISTORY

The ISO Recommendation R 941, *Spices and condiments – Determination of cold water soluble extract*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question by the Technical Committee led, in 1966, to the adoption of a Draft ISO Recommendation.

In January 1967, this Draft ISO Recommendation (No. 1207) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	Hungary	Romania
Brazil	India	South Africa, Rep. of
Bulgaria	Iran	Thailand
Chile	Israel	Turkey
Colombia	Korea, Rep. of	U.A.R.
Czechoslovakia	Netherlands	United Kingdom
France	Poland	U.S.S.R.
Greece	Portugal	Yugoslavia

One Member Body opposed the approval of the Draft :

Germany

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in January 1969, to accept it as an ISO RECOMMENDATION.

ISO Recommendation

R 941

January 1969

## SPICES AND CONDIMENTS

## DETERMINATION OF COLD WATER SOLUBLE EXTRACT

## INTRODUCTION

This ISO Recommendation is applicable to most spices and condiments. In view of the number and variety of such products, however, it may be necessary in particular cases to modify the method or even to choose a more suitable method.

Such modifications and other methods will be indicated in ISO Recommendations giving specifications for the spices and condiments in question.

## 1. SCOPE

This ISO Recommendation describes a method for the determination of cold water soluble extract in spices and condiments.

## 2. DEFINITION

By *cold water soluble extract* is meant the part of a substance extracted by cold water under the conditions specified.

## 5. PRINCIPLE

Extraction of the material with cold water, filtration, drying of the residue and weighing.

## 4. APPARATUS

Usual laboratory apparatus not otherwise specified, and the following items :

- 4.1 *Volumetric flask*, 100 ml.
- 4.2 *Pipette*, 50 ml.
- 4.3 *Dish*, flat-bottomed, tared.
- 4.4 *Oven*, regulated at  $103 \pm 2$  °C.
- 4.5 *Steam bath*.
- 4.6 *Filter paper*, medium-fine.
- 4.7 *Analytical balance*.