ISO 3632-2:2010-10 (E)

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

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