ISO 3527:2016-04 (E)

Essential oil of parsley fruits (Petroselinum sativum Hoffm.)

Contents

Page

Foreword iv

1 Scope 1

2 Normative references 1

3 Termsanddefinitions 1

4 Requirements 1
4.1 Appearance 1
4.2 Colour 1
4.3 Odour 2
4.4 Relative density at 20 °C 2
4.5 Refractive index at 20 °C 2
4.6 Optical rotation at 20 °C 2
4.7 Miscibility in 85 % ethanol (volume fraction) at 20 °C 2
4.8 Acid value 2
4.9 Ester value 2
4.10 Chromatographic profile 2

5 Additional information 3
5.1 Flashpoint 3

6 Sampling 3

7 Test methods 3
7.1 Relative density at 20 °C 3
7.2 Refractive index at 20 °C 3
7.3 Optical rotation at 20 °C 3
7.4 Miscibility in 85 % ethanol (volume fraction) at 20 °C 3
7.5 Acid value 3
7.6 Ester value 3
7.7 Chromatographic profile 3

8 Packaging, labelling, marking and storage 3

Annex A (informative) Typical chromatograms of the analysis by gas chromatography of the essential oil of parsley fruits (Petroselinum sativum Hoffm.) 4

Annex B (informative) Flashpoint 6

Bibliography 7