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Spices and condiments — Seasoning oil of *Zanthoxyli pericarpium* — Specification

Épices et condiments — Huile d'assaisonnement de Zanthoxyli pericarpium — *Specification*

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at www.iso.org/members.html.

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Introduction

With the growth of global population and economic development, the demand for the quantities and varieties of condiments is increasing, which promotes the significant growth of international trade volume and types of condiments, including seasoning oil of *Zanthoxyli pericarpium*. Although the condiments industry is developing rapidly, due to the lack of a unified standard for product quality and safety assurance, the international trade of seasoning oil of *Zanthoxyli pericarpium* has not reached its potential.

This document standardizes the characteristics of seasoning oil of *Zanthoxyli pericarpium*, and provides corresponding qualitative and quantitative methods to help with detection and identification, product grading, scaling, standardized production, reducing trade and communication barriers, meeting increasing demand in the international market, and promoting the commercialization and trade of seasoning oil of *Zanthoxyli pericarpium*.

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Spices and condiments — Seasoning oil of *Zanthoxyli pericarpium* — Specification

1 Scope

This document specifies requirements for the seasoning oil of *Zanthoxyli pericarpium*.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 660, *Animal and vegetable fats and oils — Determination of acid value and acidity*

ISO 662, *Animal and vegetable fats and oils — Determination of moisture and volatile matter content*

ISO 3960, *Animal and vegetable fats and oils — Determination of peroxide value — Iodometric (visual) endpoint determination*

ISO 9832, *Animal and vegetable fats and oils — Determination of residual technical hexane content*

ISO 15302, *Animal and vegetable fats and oils — Determination of benzo[a]pyrene — Reverse-phase high performance liquid chromatography method*

ISO 16050, *Foodstuffs — Determination of aflatoxin B1, and the total content of aflatoxins B1, B2, G1 and G2 in cereals, nuts and derived products — High-performance liquid chromatographic method*

CXS 193, *General standard for contaminants and toxins in food and feed*

Codex Pesticides Residues in Food Online Database. Available at : https://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/pestres/en/

3 Terms and definitions

For the purposes of this document, the terms and definitions given in ISO 9832 and the following apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at https://www.iso.org/obp

— IEC Electropedia: available at https://www.electropedia.org/

3.1
seasoning oil of *Zanthoxyli pericarpium*
oil made from *Zanthoxyli pericarpium* fruits as the main raw material, using vegetable oil extraction, filtration or supercritical CO_2 extraction, cold pressing and other methods, via diluting with vegetable oil and filtering

Note 1 to entry: *Zanthoxyli pericarpium* includes red prickly ash pepper (*Zanthoxylum bungeanum* Maxim. Syn. *Zanthoxylum bungei* Planch), green prickly ash pepper (*Zanthoxylum schinifolium* Sieb.et Zucc.), bamboo prickly ash pepper (*Zanthoxylum armatum* DC.), Chinese pepper (*Zanthoxylum acanthopodium* DC.), Japanese pepper (*Zanthoxylum piperitum* DC.).

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3.2
residual solvent content
content of volatile hydrocarbons such as those remaining in fats following processing involving the use of hydrocarbon solvents

Note 1 to entry: The residual solvent is determined according to the method specified in this document.

Note 2 to entry: The content is expressed as milligrams of volatile hydrocarbons per kilogram of sample.

[SOURCE: ISO 9832:2002, 3.1, modified — Term changed from "residual technical hexane content". Last part of the definition moved to a note to entry.]

3.3
matrix oil
vegetable oil used for dilution of oil of *Zanthoxyli pericarpium* to make its seasoning oil, when used for purpose of analysis of the product

Note 1 to entry: The matrix oil is obtained by refining processes such as deodorization and decolorization or by ultrasonic degassing at room temperature.

4 Requirements

4.1 Sensory requirements

The seasoning oil of *Zanthoxyli pericarpium* shall conform to the sensory requirements given in Table 1.

Table 1 — Sensory requirements

Characteristics	Requirements	Method of test
Appearance	Oily liquid, clear, no visible foreign matter.	Place an appropriate sample in a 50 ml beaker; observe appearance and colour under sunlight.
Colour	Seasoning oil shall have the characteristics colour of the spice or oil depending on the process used.	
Flavour	The flavour contains the characteristic of *Zanthoxyli pericarpium* fruit. The product shall be free from foreign flavours.	Pour the sample into a 150 ml beaker. Heat the water bath to 50 °C. Stir the contents quickly with a glass stick and smell it. Gargle with warm water and then taste it.
Taste	The taste contains the characteristic of *Zanthoxyli pericarpium* fruit. The product shall be free from foreign taste.	

4.2 Physicochemical requirements

The seasoning oil of *Zanthoxyli pericarpium* shall conform to the physicochemical requirements given in Table 2.

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