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Dried parsley (*Petroselinum crispum*) — Specification

*Persil séché (*Petroselinum crispum*) — Spécifications*

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ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Fax: +41 22 749 09 47
Email: copyright@iso.org
Website: www.iso.org

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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*.

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Dried parsley (*Petroselinum crispum*) — Specification

1 Scope

This document specifies requirements for dried parsley (*Petroselinum crispum,* synonyms: *Petroselinum hortense, Petroselinum sativum, Apium petroselinum*) in whole, cut leaves or rubbed (ground) form. The term "dried parsley" includes dehydrated parsley, i.e. artificially dried parsley.

Recommendations relating to storage and transport conditions are given in Annex A.

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 927, *Spices and condiments — Determination of extraneous matter and foreign 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 2825, *Spices and condiments — Preparation of a ground sample for analysis*

ISO 5498, *Agricultural food products — Determination of crude fibre content — General method*

ISO 6571, *Spices, condiments and herbs — Determination of volatile oil content (hydrodistillation method)*

3 Terms and definitions

No terms and definitions are listed in this document.

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

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

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

4 Description

4.1 Dried parsley

Dried parsley is composed of whole, cut, broken, rubbed or ground dried leaves of a single cultivar of *Petroselinum crispum*.

4.2 Foreign matter and extraneous matter

All materials mentioned in ISO 927 shall be considered as foreign and extraneous matter.

Yellow and brown leaf, crushed stalk and buds should also be considered as extraneous matter.

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