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**Spices and condiments — Fennel seed,  
whole or ground —**

Part 1:  
**Bitter fennel seed specification  
(*Foeniculum vulgare* P. Miller var.  
*vulgare*)**

*Épices et condiments — Graines de fenouil entières ou moulues —*

*Partie 1: Spécifications pour les graines de fenouil amer (*Foeniculum vulgare* P. Miller var. *vulgare*)*





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# Contents

Page

<b>Foreword</b> .....	<b>iv</b>
<b>Introduction</b> .....	<b>v</b>
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>1</b>
<b>3 Terms and definitions</b> .....	<b>1</b>
<b>4 Requirements</b> .....	<b>2</b>
4.1 Odour and flavour.....	2
4.2 Freedom from insects, moulds, etc.....	2
4.3 Extraneous matter in whole fennel.....	2
4.4 Foreign matter.....	2
4.4.1 Foreign matter from animals.....	2
4.4.2 Foreign matter from non-animals.....	3
4.5 Defective seeds in whole fennel.....	3
4.6 Chemical requirements.....	3
4.6.1 Whole bitter fennel.....	3
4.6.2 Ground bitter fennel.....	3
<b>5 Sampling</b> .....	<b>4</b>
<b>6 Methods of test</b> .....	<b>4</b>
<b>7 Packaging and marking</b> .....	<b>4</b>
7.1 Packaging.....	4
7.2 Marking.....	4
7.2.1 Whole bitter fennel.....	4
7.2.2 Ground bitter fennel.....	4
<b>Annex A (informative) Recommendations relating to storage and transport conditions</b> .....	<b>6</b>