

INTERNATIONAL STANDARD

ISO 973

Second edition
1999-10-15

Pimento (allspice) [*Pimenta dioica* (L.) Merr.], whole or ground — Specification

*Piment type Jamaïque [Pimenta dioica (L.) Merr.], entier ou en poudre —
Spécifications*



Reference number
ISO 973:1999(E)

Foreword

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Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 973 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 973:1980), which has been technically revised.

Annex A of this International Standard is for information only.

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International Organization for Standardization
Case postale 56 • CH-1211 Genève 20 • Switzerland
Internet iso@iso.ch

Printed in Switzerland

Pimento (allspice) [*Pimenta dioica* (L.) Merr.], whole or ground — Specification

1 Scope

This International Standard specifies requirements for pimento or allspice [*Pimenta dioica* (L.) Merr.], whole or ground.

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

2 Normative references

The following normative documents contain provisions which, through reference in this text, constitute provisions of this International Standard. For dated references, subsequent amendments to, or revisions of, any of these publications do not apply. However, parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the normative documents indicated below. For undated references, the latest edition of the normative document referred to applies. Members of ISO and IEC maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content.*

ISO 928:1997, *Spices and condiments — Determination of total ash.*

ISO 930:1997, *Spices and condiments — Determination of acid-insoluble ash.*

ISO 939:1980, *Spices and condiments — Determination of moisture content — Entrainment method.*

ISO 948:1980, *Spices and condiments — Sampling.*

ISO 1108:1992, *Spices and condiments — Determination of non-volatile ether extract.*

ISO 1208:1982, *Spices and condiments — Determination of filth.*

ISO 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis.*

ISO 5498:1981, *Agricultural food products — Determination of crude fibre — General method.*

ISO 6571:1984, *Spices, condiments and herbs — Determination of volatile oil content.*

3 Description

Pimento (allspice) is the dried, full but unripe, whole berry of *Pimenta dioica* (L.) Merr., 3,5 mm to 9,5 mm in diameter and dark brown in colour. The surface is somewhat rough and bears a small annulus formed by the remains of the four sepals of the calyx. Pimento may also be in the pure ground form, which is a homogeneous dark brown powder.