



BSI Standards Publication

Dried parsley (*Petroselinum crispum*) — Specification

National foreword

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The UK participation in its preparation was entrusted to Technical Committee AW/-/2, Food Technical Committee Chairmen.

A list of organizations represented on this committee can be obtained on request to its secretary.

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© The British Standards Institution 2018
Published by BSI Standards Limited 2018

ISBN 978 0 580 91246 7

ICS 67.220.10

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 30 September 2018.

Amendments/corrigenda issued since publication

Date	Text affected
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INTERNATIONAL
STANDARD

ISO
20377

First edition
2018-09-30

**Dried parsley (*Petroselinum
crispum*) — Specification**

Persil séché (Petroselinum crispum) — Spécifications



Reference number
ISO 20377:2018(E)

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Switzerland
Tel. +41 22 749 01 11 Fax
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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.

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.

5 Requirements

5.1 Odour and flavour

Dried parsley shall have a strong, characteristic odour and flavour and shall be free from earthy or decaying vegetable odours and foreign odours.

5.2 Insects, pests, etc.

The product shall be free from live insect infestation, pests, or disease, algae, fungi. It shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. The product shall not contain any other plant species other than those specified.

5.3 Foreign matter

The product shall be free from foreign matter, when determined by the method specified in [ISO 927](#).

5.4 Extraneous matter

The product shall contain not more than 1,0 % of extraneous matter, when determined by the method specified in [ISO 927](#).

5.5 Colour

The colour of dried parsley should be light to relatively dark green.

5.6 Fineness of ground dried parsley

Ground dried parsley shall be fine enough to pass completely through a sieve of a nominal aperture size of 500 µm.

5.7 Chemical requirements

Dried parsley shall conform to the requirements given in [Table 1](#).

Table 1 — Chemical requirements for dried parsley

Characteristic	Requirements		Method of test
	Whole, cut leaves	Rubbed (ground)	
Moisture content (mass fraction %), max.	8,0	8,0	ISO 939
Total ash (mass fraction %) on dry basis, max.	14,5	14,5	ISO 928
Acid insoluble ash (mass fraction %), on dry basis, max.	1,5	1,5	ISO 930
Volatile oil content ml/100 g on dry basis, min.	0,3	0,2	ISO 6571
Crude fibre (mass fraction %) on dry basis, max.	9,0	9,0	ISO 5498

6 Sampling

Sample the dried parsley using the method specified in [ISO 948](#). Sample preparation shall be in accordance with [ISO 2825](#).

7 Method of test

Samples of dried parsley shall be tested for conformity with the requirements of this document by the methods of test specified in [Table 1](#).

8 Packaging and marking

8.1 Packaging

The containers used for packing the dried parsley shall be impermeable to air, such as cases, plywood or fibreboard boxes, or sacks. They shall be clean and sound. They shall be made of a material that does not affect the product and which protects it from moisture and bright light.

The product shall be loosely packed. The containers used for packing shall be lined with paper to facilitate loose packing.

8.2 Marking

The container shall be marked or labelled with the following particulars:

- a) name of the product (botanical name and type of presentation);
- b) trade name or trade mark, if any;
- c) name and address of producer and/or packer;
- d) producing country;
- e) batch or code number;
- f) the year of harvest and date of packaging;
- g) shelf life of the product;
- h) net weight;
- i) any other information requested by the purchaser ;
- j) references to the relevant International Standard if the product fulfils its specification.

Annex A (informative)

Recommendations relating to storage and transport condition

A.1 Containers of dried parsley should be stored in covered premises, well protected from the sun, moisture and excessive heat.

A.2 The store-room should be dry, free from objectionable odours and proofed against the entry of insects and vermin. The ventilation should be controlled so as to give good ventilation under dry conditions and to be fully closed under damp conditions. In a storage warehouse, suitable facilities should be available for fumigation.

NOTE It can be necessary to perform fumigation using products authorized by the importing country.

A.3 The containers should be handled and transported so that they are protected from moisture, the sun or other source of excessive heat, from unpleasant odours and cross-infection, especially in the holds of ships.

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BSI Group Headquarters

389 Chiswick High Road London W4 4AL UK

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