

Spices and condiments — Botanical nomenclature

ICS 01.040.67; 67 220.10

National foreword

This British Standard is the UK implementation of EN ISO 676:2009. It is identical to ISO 676:1995, incorporating corrigendum February 1997.

The UK participation in its preparation was entrusted to Technical Committee AW/7, Spices and condiments.

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

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

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English Version

**Spices and condiments - Botanical nomenclature (ISO
676:1995, including Cor 1:1997)**

Épices - Nomenclature botanique (ISO 676:1995, Cor
1:1997 inclus)

Gewürze und würzende Zutaten - Botanische Nomenklatur
(ISO 676:1995, einschließlich Cor 1:1997)

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EUROPÄISCHES KOMITEE FÜR NORMUNG

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Foreword

The text of ISO 676:1995, including Cor 1:1997 has been prepared by Technical Committee ISO/TC 34 "Food Products" of the International Organization for Standardization (ISO) and has been taken over as EN ISO 676:2009.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by January 2010, and conflicting national standards shall be withdrawn at the latest by January 2010.

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Endorsement notice

The text of ISO 676:1995, including Cor 1:1997 has been approved by CEN as a EN ISO 676:2009 without any modification.

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Deuxième édition
1995-12-15

**Spices and condiments — Botanical
nomenclature**

Épices — Nomenclature botanique



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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 676 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 676:1982), which has been technically revised.

The botanical names have been revised according to the European Flora and the latest works of the International Seed Testing Association (ISTA), and this has also led to the inclusion of certain plants used both as spices and as aromatic condiments.

Annexes A, B and C of this International Standard are for information only.

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Avant-propos

L'ISO (Organisation internationale de normalisation) est une fédération mondiale d'organismes nationaux de normalisation (comités membres de l'ISO). L'élaboration des Normes internationales est en général confiée aux comités techniques de l'ISO. Chaque comité membre intéressé par une étude a le droit de faire partie du comité technique créé à cet effet. Les organisations internationales, gouvernementales et non gouvernementales, en liaison avec l'ISO participent également aux travaux. L'ISO collabore étroitement avec la Commission électrotechnique internationale (CEI) en ce qui concerne la normalisation électrotechnique.

Les projets de Normes internationales adoptés par les comités techniques sont soumis aux comités membres pour vote. Leur publication comme Normes internationales requiert l'approbation de 75 % au moins des comités membres votants.

La Norme internationale ISO 676 a été élaborée par le comité technique ISO/TC 34, *Produits agricoles alimentaires*, sous-comité SC 7, *Épices*.

Cette deuxième édition annule et remplace la première édition (ISO 676:1982), dont elle constitue une révision technique.

Les noms botaniques ont été révisés en fonction de la flore européenne et des derniers travaux de l'Association internationale d'essais de semences (ISTA), ce qui a également entraîné l'ajout de certaines plantes utilisées à la fois en tant qu'épices et qu'aromates.

Les annexes A, B et C de la présente Norme internationale sont données uniquement à titre d'information.

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Spices and condiments — Botanical nomenclature

Scope

This International Standard gives a non-exhaustive list of the botanical names and common names in English and French of plants or parts of plants used as spices or condiments.

NOTE 1 As per the ISTA list¹⁾, the names of the botanists are given in an abbreviated form, but the names are given in full in annex B.

Definition

spices and condiments: Vegetable products or mixtures thereof free from extraneous matter, used for flavouring, seasoning and imparting aroma in foods.

NOTE 2 The term applies equally to the product in the whole form or in the ground form.

Nomenclature

NOTE 3 In some countries some of the spices and condiments given in the following table may not be in use.

In the following table, a number marked with an asterisk means that the botanical name has been stabilized in accordance with the ISTA list.¹⁾

1) *ISTA List of Stabilized Plant Names*. International Seed Testing Association, Zurich, Switzerland, 1988.

Épices — Nomenclature botanique

Domaine d'application

La présente Norme internationale établit une liste non exhaustive des noms botaniques et des noms communs des plantes ou parties de plantes utilisées en tant qu'épices ou aromates, en anglais et en français.

NOTE 1 Les noms des botanistes sont donnés sous forme abrégée, conformément à la liste de l'ISTA¹⁾, mais ceux-ci figurent en entier en annexe B.

Définition

épices: Produits végétaux ou mélangés de ceux-ci, exempts de matières étrangères, utilisés pour donner de la saveur et de l'arôme et pour assaisonner les aliments.

NOTE 2 Le terme est applicable à la fois au produit entier et au produit en poudre.

Nomenclature

NOTE 3 Selon les pays, certaines épices indiquées dans le tableau suivant peuvent être utilisées ou non.

Dans le tableau suivant, un numéro marqué d'un astérisque signifie que le nom botanique a été stabilisé conformément à la liste de l'ISTA.¹⁾

1) *Liste des noms stabilisés de plantes de l'ISTA*. Association internationale d'essais de semences, Zurich, Suisse, 1988.

No.	Botanical name of the plant	Family	Common name of the spice in English and in French	Name of the part of the plant used as spice	International Standard giving specification
Nº	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
1*	<i>Acorus calamus</i> L.	Araceae	E Sweet flag, myrtle flag, calamus, flag root F Calamus, acore vrai	E Rhizome F Rhizome	
2	<i>Aframomum angustifolium</i> (Sonn.) Schumann	Zingiberaceae	E Madagascan cardamom F Cardamome de Madagascar	E Fruit, seed F Fruit, graine	
3	<i>Aframomum hanburyi</i> Schumann	Zingiberaceae	E Cameroon cardamom F Cardamome du Cameroun	E Fruit, seed F Fruit, graine	
4	<i>Aframomum korarima</i> (Pereira) Engl.	Zingiberaceae	E Korarima cardamom F Aframome d'Éthiopie	E Fruit, seed F Fruit, graine	
5	<i>Aframomum melegueta</i> (Roscoe) Schumann	Zingiberaceae	E Grain of paradise, Guinea grains F Maniguette, graine de paradis	E Fruit, seed F Fruit, graine	
6	<i>Allium ascalonicum</i> L.	Liliaceae (Alliaceae)	E Shallot F Échalote	E Bulb F Bulbe	
7*	<i>Allium cepa</i> L.	Liliaceae (Alliaceae)	E Onion F Oignon	E Bulb F Bulbe	ISO 5559
8	<i>Allium cepa</i> var. <i>aggregatum</i>	Liliaceae (Alliaceae)	E Potato onion F —	E Bulb F Bulbe	
9*	<i>Allium tuberosum</i> Rottler ex Sprengel	Liliaceae (Alliaceae)	E Indian leek, Chinese chive F —	E Bulb, leaf F Bulbe, feuille	
10*	<i>Allium fistulosum</i> L.	Liliaceae (Alliaceae)	E Stony leek, Welsh onion, Japanese bunching onion F Ciboule	E Leaf and bulb F Feuille et bulbe	
11	<i>Allium porrum</i> L.	Liliaceae (Alliaceae)	E Leek, winter leek F Poireau	E Leaf and bulb F Feuille et bulbe	
12*	<i>Allium sativum</i> L.	Liliaceae (Alliaceae)	E Garlic F Ail	E Bulb F Bulbe	ISO 5560
13*	<i>Allium schoenoprasum</i> L.	Liliaceae (Alliaceae)	E Chive F Ciboulette, civette	E Leaf F Feuille	

No.	Botanical name of the plant	Family	Common name of the spice in English and in French	Name of the part of the plant used as spice	International Standard giving specification
N°	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
14	<i>Alpinia galanga</i> (L.) Willd	Zingi-beraceae	E Greater galangal longwas, Siamese ginger F Grand galanga	E Rhizome F Rhizome	
15	<i>Alpinia officinarum</i> Hance	Zingi-beraceae	E Lesser galangal F Petit galanga	E Rhizome F Rhizome	
16	<i>Amomum aromaticum</i> Roxb.	Zingi-beraceae	E Bengal cardamom F Cardamome du Bengale	E Fruit, seed F Fruit, graine	
17	<i>Amomum kepulaga</i> Sprague et Burk. syn. <i>Amomum compactum</i> Sol. ex Maton	Zingi-beraceae	E Round cardamom, Chester cardamom, Siamese cardamom Indonesian cardamom F Cardamome ronde	E Fruit, seed F Fruit, graine	
18	<i>Amomum krevanh</i> Pierre ex Gagnepain	Zingi-beraceae	E Cambodian cardamom F Cardamome Kravanh, Krevanh	E Fruit, seed F Fruit, graine	
19	<i>Amomum subulatum</i> Roxb.	Zingi-beraceae	E Greater Indian cardamom, large cardamom, Nepalese cardamom F Grande cardamome, cardamome du Népal	E Fruit, seed F Fruit, graine	
20	<i>Amomum tsao-ko</i> Crevost et Lemaire	Zingi-beraceae	E Tsao-ko cardamom F Cardamome tsao-ko	E Fruit, seed F Fruit, graine	
21*	<i>Anethum graveolens</i> L.	Apiaceae (Umbelliferae)	E Dill F Aneth	E Fruit, leaf, top F Fruit, feuille, sommité	
22	<i>Anethum sowa</i> Kurz	Apiaceae (Umbelliferae)	E Indian dill F Aneth de l'Inde	E Fruit F Fruit	
23	<i>Angelica archangelica</i> L.	Apiaceae (Umbelliferae)	E Garden angelica F Angélique	E Fruit, petiole, root F Fruit, pétiole, racine	
24	<i>Anthriscus cereifolium</i> (L.) Hoffm.	Apiaceae (Umbelliferae)	E Chervil F Cerfeuil	E Leaf F Feuille	

No.	Botanical name of the plant	Family	Common name of the spice in English and in French	Name of the part of the plant used as spice	International Standard giving specification
N°	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
25	<i>Apium graveolens</i> L. var. <i>dulce</i> (Miller) Pers.	Apiaceae (Umbelliferae)	E Celery, garden celery F Céleri en branche	E Fruit, root, leaf F Fruit, racine, feuille	ISO 6574
26	<i>Apium graveolens</i> var. <i>rapaceum</i> (Miller) Gaudich	Apiaceae (Umbelliferae)	E Celeriac F Céleri	E Fruit, root, leaf F Fruit, racine, feuille	
27*	<i>Armoracia rusticana</i> P. Gaertn. B. Meyer et Scherb.	Brassicaceae (Cruciferae)	E Horseradish F Raifort	E Root F Racine	
28*	<i>Artemisia dracunculus</i> L.	Asteraceae (Compositae)	E Tarragon, estragon F Estragon	E Leaf F Feuille	ISO 7926
29*	<i>Averrhoa bilimbi</i> L.	Averrhoaceae (Oxalidaceae)	E Belimbing, bilimbi cucumber tree F Carambole	E Fruit F Fruit	
30*	<i>Averrhoa carambola</i> L.	Averrhoaceae (Oxalidaceae)	E Carambola, caramba F Carambole	E Fruit F Fruit	
31*	<i>Brassica juncea</i> (L.) Czernj. et Cosson	Brassicaceae (Cruciferae)	E Indian mustard F Moutarde brune, moutarde de l'Inde	E Seed F Graine	ISO 1237
32*	<i>Brassica nigra</i> (L.) Koch	Brassicaceae (Cruciferae)	E Black mustard F Moutarde noire	E Seed F Graine	ISO 1237
33	<i>Bunium persicum</i> (Boiss.) B. Fedtsch	Apiaceae (Umbelliferae)	E Black caraway F —	E Seed, tuber F Graine, ...	
34	<i>Capparis spinosa</i> L.	Capparidaceae	E Caper, common caper, caper bush F Câpre	E Floral bud F Bouton floral	
35	<i>Capsicum annum</i> L. ¹⁾	Solanaceae	E Capsicum, chillies, paprika F Poivrons, piments, paprika	E Fruit F Fruit	ISO 972 ISO 7540
36	<i>Capsicum frutescens</i> L. ¹⁾	Solanaceae	E Chillies, bird eye chilli F Piments, poivrons	E Fruit F Fruit	ISO 972

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N°	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
37	<i>Carum bulbocastanum</i> L.	Apiaceae (Umbelliferae)	E Black caraway F Châtaigne de terre	E Fruit, bulb F Fruit, bulbe	ISO 5561
38*	<i>Carum carvi</i> L.	Apiaceae (Umbelliferae)	E Caraway, blond caraway F Carvi noir, carvi blond	E Fruit F Fruit	ISO 5561
39	<i>Cinnamomum aromaticum</i> Nees syn. <i>Cinnamomum cassia</i> Nees ex Blume	Lauraceae	E Cassia, Chinese cassia F Cannelle type Chine	E Bark, leaves F Écorce, feuilles	ISO 6538
40*	<i>Cinnamomum burmanii</i> (Nees et T. Nees) Blume	Lauraceae	E Indonesian cassia F Cannelle type Indonésie (Padang, Java)	E Bark F Écorce	ISO 6538
41*	<i>Cinnamomum loureirii</i> Nees	Lauraceae	E Vietnamese cassia F Cannelle type Viêt-Nam	E Bark F Écorce	ISO 6538
42	<i>Cinnamomum tamala</i> Nees	Lauraceae	E Tejpat, Indian cassia F Cannelle type Inde	E Leaf, bark F Feuille, écorce	
43*	<i>Cinnamomum zeylanicum</i> Blume	Lauraceae	E Sri Lankan cinnamon, Indian cinnamon F Cannelle type Sri Lanka, Seychelles, Madagascar, Inde	E Bark, leaf F Écorce, feuille	ISO 6539
44*	<i>Coriandrum sativum</i> L.	Apiaceae (Umbelliferae)	E Coriander F Coriandre	E Leaf, fruit F Feuille, fruit	ISO 2255
45*	<i>Crocus sativus</i> L.	Iridaceae	E Saffron F Safran	E Stigma F Stigmate	ISO 3632-1
46*	<i>Cuminum cyminum</i> L.	Apiaceae (Umbelliferae)	E Cumin F Cumin	E Fruit F Fruit	ISO 6465
47*	<i>Curcuma longa</i> L.	Zingiberaceae	E Turmeric F Curcuma	E Rhizome, leaf F Rhizome, feuille	ISO 5562
48*	<i>Cymbopogon citratus</i> (DC.) Stapf	Poaceae (Gramineae)	E West Indian lemongrass F Lemongrass d'Amérique centrale	E Leaf F Feuille	

No.	Botanical name of the plant	Family	Common name of the spice in English and in French	Name of the part of the plant used as spice	International Standard giving specification
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49	<i>Cymbopogon nardus</i> (L.) Rendle	Poaceae (Gramineae)	E Sri Lankan citronella F Citronelle type Sri Lanka	E Leaf E Feuille	
50	<i>Elettaria cardamomum</i> (L.) Maton var. <i>minuscula</i> Burk.	Zingiberaceae	E Small cardamom F Cardamome de Malabar	E Fruit, seed F Fruit, graine	ISO 882-1
51	<i>Elettaria cardamomum</i> (L.) Maton var. <i>major</i> Thwaites	Zingiberaceae	E Sri Lankan cardamom F Cardamome sauvage, Cardamome de Sri Lanka	E Fruit, seed F Fruit, graine	ISO 882-2
52.1	<i>Ferula assa-foetida</i> L.	Apiaceae (Umbelliferae)	E Asafoetida	E Rhizome exudate	
52.2	<i>Ferula foetida</i> (Binge) Regel		F Ase fétide, asa-foetida	F Exudat du rhizome	
52.3	<i>Ferula narthex</i> Boiss.				
53	<i>Foeniculum vulgare</i> Miller ssp. <i>capillaceum</i> Miller var. <i>vulgare</i>	Apiaceae (Umbelliferae)	E Bitter fennel F Fenouil amer	E Leaf, twig, fruit F Feuille, tige, fruit	ISO 7927-1
54	<i>Foeniculum vulgare</i> Miller ssp. <i>capillaceum</i> Miller var. <i>dulce</i>	Apiaceae (Umbelliferae)	E Sweet fennel F Fenouil doux	E Leaf, twig, fruit F Feuille, tige, fruit	
55	<i>Garcinia cambogia</i> (Gaertn.) Desr.	Clusiaceae (Guttiferae)	E Garcinia, Camboge F Garcinia	E Pericarp of the fruit F Péricarpe du fruit	
56	<i>Garcinia indica</i> (Thouars) Choisy	Clusiaceae (Guttiferae)	E Garcinia, Kokum F Garcinia	E Pericarp of the fruit F Péricarpe du fruit	
57*	<i>Hyssopus officinalis</i> L.	Lamiaceae (Labiatae)	E Hyssop F Hysope	E Leaf F Feuille	
58	<i>Illicium verum</i> Hook. f.	Illiciaceae	E Star anise, Chinese anise F Badiane, anis étoilé	E Fruit E Fruit	ISO 11178
59	<i>Juniperus communis</i> L.	Cupressaceae	E Common juniper F Genièvre	E Fruit F Fruit (baie)	ISO 7377
60	<i>Kaempferia galanga</i> L.	Zingiberaceae	E Galangal F —	E Rhizome F Rhizome	

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N°	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
61*	<i>Laurus nobilis</i> L.	Lauraceae	E Laurel, true laurel, bay leaf, sweet flag F Laurier d'Apollon, laurier commun, laurier noble, laurier sauce	E Leaf F Feuille	ISO 6576
62*	<i>Levisticum officinale</i> Koch	Apiaceae (Umbelliferae)	E Garden lovage, lovage F Livèche	E Fruit, leaf F Fruit, feuille	
63.1	<i>Lippia graveolens</i> Kunth.	Verbenaceae	E Mexican oregano	E Leaf, terminal shoot	
63.2	<i>Lippia berlandieri</i> Schauer		F Origan du Mexique	F Feuille, sommet	
64*	<i>Mangifera indica</i> L.	Anacardiaceae	E Mango F Mangue	E Immature fruit (rind) F Fruit non mûr (tranche séchée)	
65*	<i>Melissa officinalis</i> L.	Lamiaceae (Labiatae)	E Balm, lemon balm, melissa F Mélisse	E Leaf, terminal shoot F Feuille, sommet	
66*	<i>Mentha arvensis</i> L.	Lamiaceae (Labiatae)	E Japanese mint, field mint, corn mint F Menthe type Japon, menthe type Brésil, menthe type Chine	E Leaf, terminal shoot F Feuille, sommet	
67	<i>Mentha citrata</i> L.	Lamiaceae (Labiatae)	E Bergamot F Menthe bergamote	E Leaf, terminal shoot F Feuille, sommet	
68*	<i>Mentha x piperita</i> L.	Lamiaceae (Labiatae)	E Peppermint F Menthe poivrée	E Leaf, terminal shoot F Feuille, sommet	ISO 5563
69*	<i>Mentha spicata</i> L.	Lamiaceae (Labiatae)	E Spearmint, garden mint F Menthe douce, menthe verte	E Leaf, terminal shoot F Feuille, sommet	ISO 2256
70	<i>Murraya koenigii</i> (L.) Sprengel	Rutaceae	E Curry leaf F Feuille de Murraya	E Leaf F Feuille	

No.	Botanical name of the plant	Family	Common name of the spice in English and in French	Name of the part of the plant used as spice	International Standard giving specification
N°	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
71	<i>Myristica argentea</i> Warb.	Myristicaceae	E Papuan nutmeg F Muscade type Papua E Papuan mace F Macis type Papua	E Kernel F Amande E Aril F Arille	
72*	<i>Myristica fragrans</i> Houtt.	Myristicaceae	E Indonesian type nutmeg, Siau type nutmeg F Muscade type Indonésie, type Siau E Indonesian type mace, Siau type mace F Macis type Indonésie, type Siau	E Kernel F Amande E Aril F Arille	ISO 6577 ISO 6577
73	<i>Nigella damascena</i> L.	Ranunculaceae	E Damas black cumin, love in a mist F Nigelle de Damas	E Seed F Graine	
74*	<i>Nigella sativa</i> L.	Ranunculaceae	E Black cumin F Nigelle	E Seed F Graine	
75*	<i>Ocimum basilicum</i> L.	Lamiaceae (Labiatae)	E Sweet basil F Basilic doux	E Leaf, terminal shoot F Feuille, sommet	ISO 11163
76*	<i>Origanum majorana</i> L.	Lamiaceae (Labiatae)	E Sweet marjoram F Marjolaine	E Leaf, floral bud F Feuille, bouton floral	ISO 10620
77*	<i>Origanum vulgare</i> L.	Lamiaceae (Labiatae)	E Oregano, organ F Origan	E Leaf, flower F Feuille, fleur	ISO 7925
78	<i>Pandanus amaryllifolius</i> Roxb. syn. <i>Pandanus latifolius</i> Hassk. var. <i>minor</i>	Pandanaaceae	E Pandan wangi F Pandanus	E Leaf F Feuille	
79*	<i>Papaver somniferum</i> L. var. <i>nigrum</i>	Papaveraceae	E Poppy, blue maw, mawseed F Pavot à œillette	E Seed F Graine	
80*	<i>Petroselinum crispum</i> (Miller) Nyman ex A.W. Hill syn. <i>Petroselinum hortense</i> auct. syn. <i>Petroselinum sativum</i> Hoffm.	Apiaceae (Umbelliferae)	E Parsley F Persil	F Leaf, root F Feuille, racine	

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N°	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
81*	<i>Pimenta dioica</i> (L.) Merr.	Myrtaceae	E Pimento, allspice, Jamaica pepper F Piment dit «de la Jamaïque»	E Immature fruit, leaf F Fruit immature, feuille	ISO 973
82*	<i>Pimenta racemosa</i> (Miller) J. Moore	Myrtaceae	E West Indian bay F Bay	E Fruit, leaf F Fruit, feuille	
83*	<i>Pimpinella anisum</i> L.	Apiaceae (Umbelliferae)	E Aniseed F Anis vert	E Fruit F Fruit	
84	<i>Piper guineense</i> Schumann et Thonn. L.	Piperaceae	E West African or Benin pepper F Poivre des Achantis	E Fruit F Fruit	
85*	<i>Piper longum</i> L.	Piperaceae	E Long pepper, Indian long pepper F Poivre long	E Fruit F Fruit	
86*	<i>Piper nigrum</i> L.	Piperaceae	E Black pepper, white pepper, green pepper F Poivre noir, poivre blanc, poivre vert	E Fruit F Fruit	ISO 959-1 ISO 959-2 ISO 10621
87*	<i>Punica granatum</i> L.	Punicaceae	E Pomegranate F Grenade	E Seed (dried with flesh) F Graine (séchée avec la chair)	
88*	<i>Rosmarinus officinalis</i> L.	Lamiaceae (Labiatae)	E Rosemary F Romarin	E Terminal shoot, leaf F Sommité, feuille	ISO 11164
89*	<i>Salvia officinalis</i> L.	Lamiaceae (Labiatae)	E Garden sage, Dalmation sage F Sauge officinale	E Terminal shoot, leaf F Sommité, feuille	ISO 11165
90*	<i>Satureja hortensis</i> L.	Lamiaceae (Labiatae)	E Summer savory F Sarriette des jardins	E Terminal shoot, leaf F Sommité, feuille	ISO 7928-2
91*	<i>Satureja montana</i> L.	Lamiaceae (Labiatae)	E Winter savory F Sarriette des montagnes	E Leaf, twig F Feuille, rameau	ISO 7928-1

No.	Botanical name of the plant	Family	Common name of the spice in English and in French	Name of the part of the plant used as spice	International Standard giving specification
Nº	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
92	<i>Schinus molle</i> L.	Anacardiaceae	E American pepper, Californian pepper tree F Baies roses, faux poivrier, poivrier de l'Amérique	E Fruit, wall (rind) F Fruit	
93	<i>Schinus terebenthifolius</i> Radde	Anacardiaceae	E "Brazilian pepper" F «Poivre du Brésil»	E Fruit F Fruit	
94*	<i>Sesamum indicum</i> L.	Pedaliaceae	E Sesame, gingelly F Sésame	E Seed F Graine	
95*	<i>Sinapis alba</i> L.	Brassicaceae (Cruciferae)	E White mustard, yellow mustard F Moutarde blanche	E Seed F Graine	ISO 1237
96*	<i>Syzygium aromaticum</i> (L.) Merr. et Perry syn. <i>Eugenia caryophyllus</i> (Sprengel) Bullock et S. Harrison	Myrtaceae	E Clove F Clou de girofle	E Flower bud F Bouton floral	ISO 2254
97*	<i>Tamarindus indica</i> L.	Cesalpinaceae	E Tamarind F Tamarin	E Fruit F Fruit	
98*	<i>Thymus serpyllum</i> L.	Lamiaceae (Labiatae)	E Mother of thyme, wild thyme, creeping thyme F Serpolet	E Terminal shoot, leaf F Sommité, feuille	
99*	<i>Thymus vulgaris</i> L.	Lamiaceae (Labiatae)	E Thyme, common thyme F Thym, thym commun	E Terminal shoot, leaf F Sommité, feuille	ISO 6754
100*	<i>Trachyspermum ammi</i> (L.) Sprague	Apiaceae (Umbelliferae)	E Ajowan F Ajowan	E Fruit F Fruit	
101*	<i>Trigonella foenum-graecum</i> L.	Fabaceae (Leguminosae)	E Fenugreek F Fenugrec	E Seed, leaf F Graine, feuille	ISO 6575
102	<i>Vanilla planifolia</i> Andrews syn. <i>Vanilla fragrans</i> (Salisb.) Ames	Orchidaceae	E Vanilla F Vanille Bourbon, vanille Indonésie, vanille Mexique	E Fruit, (pod) F Fruit (gousse)	

No.	Botanical name of the plant	Family	Common name of the spice in English and in French	Name of the part of the plant used as spice	International Standard giving specification
N°	Nom botanique de la plante	Famille	Nom commun de l'épice en anglais et en français	Nom de la partie de la plante utilisée comme épice	Norme internationale donnant des spécifications
103	<i>Vanilla tahitensis</i> J. Moore	Orchidaceae	E Vanilla F Vanille Tahiti	E Fruit (pod) F Fruit (gousse)	
104	<i>Vanilla pompona</i> Schiede	Orchidaceae	E Pompona vanilla F Vanillon des Antilles	E Fruit (pod) F Fruit (gousse)	
105	<i>Xylopia aethiopica</i> (Dunal) A. Rich	Annonaceae	E Negro pepper, Guinean pepper F Poivre de Guinée, kani	E Fruit F Fruit	
106	<i>Zanthoxylum bungei</i> Planch. syn. <i>Zanthoxylum bungeanum</i> Maxim.	Rutaceae	E Chinese prickly ash pepper, Sechuang pepper F Poivre de Sechuang, poivre de Chine	E Fruit F Fruit	
107	<i>Zanthoxylum acanthopodium</i> DC.	Rutaceae	E Chinese pepper F Poivre de Chine, poivre de l'Himalaya	E Fruit F Fruit	
108	<i>Zanthoxylum piperitum</i> DC.	Rutaceae	E Japanese pepper F Poivre du Japon	E Fruit F Fruit	
109*	<i>Zingiber officinale</i> Roscoe	Zingi-beraceae	E Ginger F Gingembre	E Rhizome F Rhizome	ISO 1003

* Term stabilized by ISTA. / Terme stabilisé par l'ISTA.

- 1) The numerous "species" of the *Capsicum* genus which have been described are so similar that it is extremely difficult to relate a given cultivar of *Capsicum* to any particular one of these species.
The annual chillies with full herbaceous stem which are cultivated in the temperate and subtropical regions ("paprika" of Central Europe, "red pepper" of Southern Europe, North Africa and North America) relate to *Capsicum annuum* L.
The usually biennial or triennial chillies having a ligneous stem at the base which are cultivated in tropical areas (for example, small sized fruit, having the burning taste of chillies) relate to *Capsicum frutescens* L.
- 1) Les nombreuses «espèces» du genre *Capsicum* qui ont été décrites sont si semblables qu'il est extrêmement difficile de rapporter un cultivar donné de *Capsicum* à telle ou telle de ces «espèces».
Les piments annuels à tige entièrement herbacée qui sont cultivés dans les régions tempérées et dans les régions subtropicales («paprika» de l'Europe centrale, «piment rouge» et «poivron» de l'Europe méridionale, de l'Afrique du Nord et de l'Amérique du Nord) se rattachent au *Capsicum annuum* L.
Les piments, habituellement bisannuels ou trisannuels, à tige ligneuse à la base, qui sont cultivés dans les régions tropicales (par exemple, fruit de petite taille, à la saveur très brûlante du «piment enragé») se rattachent au *Capsicum frutescens* L.

Annex A
(informative)

Alphabetical list of common names

Common name	No.
A	
Ajowan	100
Allspice	81
American pepper	92
Angelica (garden)	23
Anise	83
Aniseed	83
Asafoetida	52.1, 52.2, 52.3
B	
Balm	65
Bayleaf	61
Belimbi cucumber tree	29
Belimbing	29
Bengal cardamom	16
Benin pepper	84
Bergamot	67
Bird eye chilli	36
Bitter fennel	53
Black caraway	33, 37
Black cumin	74
Black mustard	32
Black pepper	86
Blond caraway	38
Blue maw	79
Brazilian pepper	93
C	
Calamus	1
Californian pepper tree	92
Cambodian cardamom	18
Cambodge	55
Cameroon cardamom	3
Caper	34
Caper bush	34
Common caper	34
Capsicum	35
Caramba	30
Carambola	30
Caraway	38
Cassia	39
Celeriac	26
Celery	25
Chervil	24
Chester cardamom	17
Chillies	35, 36
Chinese cassia	39
Chinese chive	9

Common name	No.
Chinese cinnamon	107
Chinese pepper	107
Chinese prickly ash pepper	106
Chive	13
Clove	96
Common juniper	59
Common thyme	99
Coriander	44
Corn mint	66
Creeping thyme	98
Cumin	46
Curry leaf	70
D	
Dalmation sage	89
Damas black cumin	73
Dill	21
E	
Estragon	28
F	
Fenugreek	101
Field mint	66
Flag root	1
G	
Galangal	60
Garcinia	55, 56
Garden angelica	23
Garden celery	25
Garden lovage	62
Garden mint	69
Garden sage	89
Garlic	72
Gingelly	94
Ginger	109
Grain of paradise	5
Greater galangal	14
Greater Indian cardamom	19
Green pepper	86
Guinea grains	5
Guinean pepper	105

Common name	No.
H	
Horseradish	27
Hyssop	57
I	
Indian cassia	42
Indian cinnamon	43
Indian dill	22
Indian leek	9
Indian long pepper	85
Indian mustard	31
Indonesian cardamom	17
Indonesian cassia	40
Indonesian mace	72
Indonesian nutmeg	72
J	
Jamaica pepper	81
Japanese bunching onion	10
Japanese mint	66
Japanese pepper	108
K	
Kokum	56
Korarima cardamom	4
L	
Large cardamom	19
Laurel	61
Leek	11
Lemon grass, West Indian	48
Lemon balm	65
Lesser galanga	15
Longwas	14
Long pepper	85
Lovage	62
Love in a mist	73
M	
Mace, Indonesian type	72
Mace, Siau type	72
Madagascan cardamom	2
Mango	64
Marjoram, sweet	76
Mawseed	79
Melissa	65
Mexican origano	63-1, 63.2
Mother of thyme	98
Myrtle flag	1
N	
Negro pepper	105
Nepalese cardamom	19

Common name	No.
N (continued)	
Nutmeg	71-72
Nutmeg, Indonesian type	72
Nutmeg, Papuan type	71
Nutmeg, Siau type	72
O	
Onion	7
Oregano	77
Origan	77
P	
Pandam wangi	78
Paprika	35
Papuan nutmeg	71
Papuan mace	71
Parsley	80
Pepper	84-86
Peppermint	68
Pimento	81
Pomegranate	87
Pompona vanilla	104
Poppy	79
Potato onion	8
R	
Rosemary	88
Round cardamom	17
S	
Saffron	45
Sechuang pepper	106
Sesame	94
Schallot	6
Siamese cardamom	17
Siamese ginger	14
Siau mace	72
Siau nutmeg	72
Small cardamom	50
Spearmint	69
Sri Lankan cardamom	51
Sri Lankan cinnamon	43
Sri Lankan citronella	49
Star anise	58
Stony leek	10
Summer savory	90
Sweet basil	75
Sweet flag	1, 61
Sweet fennel	54
Sweet marjoram	76
T	
Tamarind	97
Tarragon	28
Tejpat	42

Common name	No.
N (continued)	
Thyme	99
True laurel	61
Tsao-ko cardamom	20
Turmeric	48
V	
Vanilla	102, 103
Vietnamese cassia	41
W	
Welsh onion	10

Common name	No.
West African pepper	84
West Indian bay	82
White mustard	95
White pepper	86
White thyme	98
Winter leek	11
Winter savory	91
Y	
Yellow mustard	95

Annexe A (informative)

Index alphabétique des noms communs

Nom commun	N°	Nom commun	N°
A		E	
Acore vrai	1	Châtaigne de terre	37
Aframome d'Éthiopie	4	Ciboule	10
Ail	12	Ciboulette	13
Ajowan	100	Citronnelle type Sri Lanka	49
Aneth	21	Civette	13
Aneth de l'Inde	22	Clou de girofle	96
Angélique	23	Coriandre	44
Anis étoilé	58	Cumin	46
Anis vert	83	Curcuma	47
Asa-foetida	52.1-52.2-52.3	E	
Ase fétide	52.1-52.2-52.3	Échalote	6
B		Estragon	28
Badiane	58	F	
Baies roses	92	Faux poivrier	92
Basilic doux	75	Fenouil amer	53
Bay	82	Fenouil doux	54
C		Fenugrec	101
Calamus	1	Feuille de Murraya	70
Cannelle type Chine	39	G	
Cannelle type Inde	42-43	Galanga (grand)	14
Cannelle type Indonésie	40	Galanga (petit)	15
Cannelle type Java	40	Garcinia	55-56
Cannelle type Madagascar	43	Genièvre	59
Cannelle type Padang	40	Gingembre	109
Cannelle type Seychelles	43	Girofle (clou)	96
Cannelle type Sri Lanka	43	Graine de paradis	5
Cannelle type Viêt-Nam	41	Grenade	87
Câpre	34	H	
Carambole	29-30	Hysope	57
Cardamome (grande)	19	K	
Cardamome de Madagascar	2	Kani	105
Cardamome de Malabar	50	Kervanh	18
Cardamome de Sri Lanka	51	L	
Cardamome du Bengale	16	Laurier commun	61
Cardamome du Cameroun	3	Laurier d'Apollon	61
Cardamome du Népal	19		
Cardamome Kravanh	18		
Cardamome ronde	17		
Cardamome sauvage	51		
Cardamome tsao-ko	20		
Carvi blond	38		
Carvi noir	38		
Céleri	26		
Céleri en branche	25		
Cerfeuil	24		

Nom commun	N°
L (suite)	
Laurier noble	61
Laurier sauce	61
Lemongrass d'Amérique centrale	48
Livèche	62
M	
Macis type Indonésie	72
Macis type Papua	71
Macis type Siau	72
Mangue	64
Maniguette	5
Marjolaine	76
Mélicse	65
Menthe bergamote	67
Menthe douce	69
Menthe poivrée	68
Menthe type Brésil	66
Menthe type Chine	66
Menthe type Japon	66
Menthe verte	69
Moutarde blanche	95
Moutarde brune	31
Moutarde de l'Inde	31
Moutarde noire	32
Murraya (feuille de)	70
Muscade type Indonésie	72
Muscade type Papua	71
Muscade type Siau	72
N	
Nigelle	74
Nigelle de Damas	73
O	
Oignon	7
Origan	77
Origan du Mexique	63.1-63.2
P	
Pandanus	78
Paprika	35

Nom commun	N°
Pavot à œillette	79
Persil	80
Piment dit «de la Jamaïque»	81
Piments	35-36
Poireau	11
Poivre blanc	86
Poivre de Chine	106-107
Poivre de Guinée	105
Poivre de l'Himalaya	107
Poivre de Sechuang	106
Poivre des Achantis	84
Poivre du Brésil	93
Poivre du Japon	108
Poivre long	85
Poivre noir	86
Poivre vert	86
Poivrier de l'Amérique	92
Poivrier (faux)	92
Poivrons	35-36
R	
Raifort	27
Romarin	88
S	
Safran	45
Sarriette des jardins	90
Sarriette des montagnes	91
Sauge officinale	89
Serpolet	98
Sésame	94
T	
Tamarin	97
Thym	99
Thym commun	99
V	
Vanille Bourbon	102
Vanille Indonésie	102
Vanille Mexique	102
Vanille Tahiti	103
Vanillon des Antilles	104

Annex B
Annexe B
(informative)

Names of botanists and the abbreviations used
Noms des botanistes et des abréviations utilisées

Abbreviation ¹⁾ Abréviati ¹⁾	Name of botanist Nom du botaniste
A. Rich.	Richard, Achille
Andrews	Andrews, Henry C.
A.W. Hill	Hill, Arthur W.
Battand	Battandier, Jules Aimé
Bilge	Bilge, Emine
Blume	Blume, C.L.
Boiss.	Boissier, Pierre Edmond
Bullock	Bullock, Arthur Allman
Burk.	Burkill, Isaac H.
Choisy	Choisy, Jacques Denys
Cosson	Cosson, E. St-Charles
Czernj.	Czernjaew, V.M.
DC.	Candolle, A.P. de
Desr.	Desrousseau, L.A.J.
Dunal	Dunal, Michel Félix
Engl.	Engler, H.G.A.
B. Fedtsch.	Fedtschenko, Boris Alexeevitch
Gaertn.	Gaertner, Joseph
Hance	Hance, Henry F.
Hassk.	Hasskarl, Justus Carl
Hoffm.	Hoffmann, Georg Franz
Hook.	Hooker, W.J.
Hook.f.	Hooker, J.D.
Houtt.	Houttuyn, Maarten
J. Moore	Moore, John William
Koch	Koch, W.D.J.
Kurz	Kurz, Wilhelm Sulpiz
Kunth	Kunth, Karl Sigismund
L.	Linnaeus (Linné), C. von

Abbreviation¹⁾ Abréviation¹⁾	Name of botanist Nom du botaniste
Lemaire	Lemaire, C.A.
L.f.	Linné, C. von, (filius)
Maton	Maton, William G.
Maxim.	Maximowicz, K.J.
Merr.	Merrill, E.D.
Meyer	Meyer, Bernhard
Miller	Miller, Philipp
Nees	Nees von Esenbeck, C.G.D.
Nyman	Nyman, Carl Fredrik
P. Gaertn.	Gärtner, Ph. C.
Perry	Perry, Lily May
Pers.	Persoon, C.H.
Pierre	Pierre, J.B.L.
Planchon	Planchon, Jules Émile
Radde	Radde, Gustave Ferdinand
Regel	Regel, Eduard August
Rendle	Rendle, Alfred Barton
Roscoe	Roscoe, William
Rottler	Rottler, Johann Peter
Roxb.	Roxburgh, William
Salisb.	Salisbury, E.A.
Schauer	Schauer, Johan Konrad
Schiede	Schiede, C.J.W.
Scherb.	Scherbius, Johannes
Schumann	Schumann, K.M.
S. Harrison	Harrison, S.G.
Sol.	Solander, Daniel Kårl
Sonn.	Sonnerat, Pierre
Sprague	Sprague, Thomas A.
Sprengel	Sprengel, K.P.J.
T. Nees	Nees von Esenbeck, Theodor Friedrich
Thonn.	Thonning, Peter
Thouard	Thouard, Louis Marie Aubert du Petit
Thwaites	Thwaites, G.H.K.
Trabut	Trabut, Louis Charles
Warb.	Warburg, Otto
Willd.	Willdenow, C.L. von

1) According to the *Draft Index of Authors' Abbreviations* compiled at the Herbarium, Royal Botanic Gardens, Kew, UK, 1980.

1) Selon le *Draft Index of Authors' Abbreviations* établi au Herbarium, Royal Botanic Gardens, Kew, Royaume-Uni, 1980.

Annex C (informative)

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- [1] ISO 882-1:1993, *Cardamom (Elettaria Cardamomum (Linnaeus) Maton var. minuscula Burkill) — Specification — Part 1: Whole capsules.*
- [2] ISO 882-2:1993, *Cardamom (Elettaria Cardamomum (Linnaeus) Maton var. minuscula Burkill) — Specification — Part 2: Seeds.*
- [3] ISO 959-1:1989, *Pepper (Piper nigrum Linnaeus), whole or ground — Specification — Part 1: Black pepper.*
- [4] ISO 959-2:1989, *Pepper (Piper nigrum Linnaeus), whole or ground — Specification — Part 2: White pepper.*
- [5] ISO 972:—²⁾, *Chillies and capiscums, whole or ground (powdered) — Specification.*
- [6] ISO 973:1980, *Spices and condiments — Pimento (allspice) whole or ground — Specification.*
- [7] ISO 1003:1980, *Spices and condiments — Ginger, whole, in pieces, or ground — Specification.*
- [8] ISO 1237:1981, *Mustard seed — Specification.*
- [9] ISO 2254:1980, *Cloves, whole and ground (powdered) — Specification.*
- [10] ISO 2255:—³⁾, *Coriander (Coriandrum sativum L.), whole or ground (powdered) — Specification.*
- [11] ISO 2256:1984, *Dried mint (spearmint) (Mentha spicata Linnaeus syn. Mentha viridis Linnaeus) — Specification.*
- [12] ISO 3632-1:1993, *Saffron (Crocus sativus Linnaeus) — Part 1: Specification.*
- [13] ISO 5559:1995, *Dehydrated onion (Allium cepa Linnaeus) — Specification.*

Annexe C (informative)

Bibliographie

- [1] ISO 882-1:1993, *Cardamome (Elettaria cardamomum (Linnaeus) Maton var. minuscula Burkill) — Spécifications — Partie 1: Capsules entières.*
- [2] ISO 882-2:1993, *Cardamome (Elettaria cardamomum (Linnaeus) Maton var. minuscula Burkill) — Spécifications — Partie 2: Graines.*
- [3] ISO 959-1:1989, *Poivre (Piper nigrum Linnaeus), entier ou en poudre — Spécifications — Partie 1: Poivre noir.*
- [4] ISO 959-2:1989, *Poivre (Piper nigrum Linnaeus), entier ou en poudre — Spécifications — Partie 2: Poivre blanc.*
- [5] ISO 972:—²⁾, *Piments dits «Piments enragés» et piments forts, entiers ou en poudre — Spécifications.*
- [6] ISO 973:1980, *Épices — Piment, type Jamaïque, entier ou en poudre — Spécifications.*
- [7] ISO 1003:1980, *Épices — Gingembre entier, en morceaux ou en poudre — Spécifications.*
- [8] ISO 1237:1981, *Graines de moutarde — Spécifications.*
- [9] ISO 2254:1980, *Clous de girofle entiers et clous de girofle en poudre — Spécifications.*
- [10] ISO 2255:—³⁾, *Coriandre (Coriandrum sativum L.) entière et coriandre en poudre — Spécifications.*
- [11] ISO 2256:1984, *Menthe verte ou menthe douce (mentha spicata Linnaeus syn. Mentha viridis Linnaeus) séchée — Spécifications.*
- [12] ISO 3632-1:1993, *Safran (Crocus sativus Linnaeus) — Partie 1: — Spécifications.*
- [13] ISO 5559:1995, *Oignon déshydraté (Allium cepa Linnaeus) — Spécifications.*

- [14] ISO 5560:—⁴), *Dehydrated garlic (Allium sativum L.) — Specification.*
- [15] ISO 5561:1990, *Black caraway and blond caraway (Carum carvi Linnaeus), whole — Specification.*
- [16] ISO 5562:1983, *Turmeric, whole or ground (powdered) — Specification.*
- [17] ISO 5563:1984, *Dried peppermint (Mentha piperita Linnaeus) — Specification.*
- [18] ISO 6465:1984, *Whole cumin (Cuminum cyminum Linnaeus) — Specification.*
- [19] ISO 6538:—⁵), *Cassia (Chinese type, Indonesian type and Vietnamese type), whole or ground (powdered) — Specification.*
- [20] ISO 6539:—⁶), *Cinnamon (Sri Lankan type, Seychelles type and Madagascar type), whole or ground (powdered) — Specification.*
- [21] ISO 6574:1986, *Celery seed (Apium graveolens Linnaeus) — Specification.*
- [22] ISO 6575:1982, *Fenugreek, whole or ground (powdered) — Specification.*
- [23] ISO 6576:1984, *Laurel (Laurus nobilis Linnaeus) — Whole and pounded leaves — Specification.*
- [24] ISO 6577:1990, *Nutmeg, whole or broken, and mace, whole or in pieces (Myristica fragrans Houttuyn) — Specification.*
- [25] ISO 6754:—⁷), *Dried thyme (Thymus vulgaris L.) — Specification.*
- [26] ISO 7377:1984, *Juniper berries (Juniperus communis Linnaeus) — Specification.*
- [27] ISO 7540:1984, *Ground (powdered) paprika (Capsicum annum Linnaeus) — Specification.*
- [28] ISO 7925:1985, *Dried organo (Origanum vulgare Linnaeus) — Whole or ground leaves — Specification.*
- [29] ISO 7926:1991, *Dehydrated tarragon (Artemisia dracunculus Linnaeus) — Specification.*
- [30] ISO 7927-1:1987, *Fennel seed, whole or ground (powdered) — Part 1: Bitter fennel seed (Foeniculum vulgare P. Miller var. vulgare) — Specification.*
- [14] ISO 5560:—⁴), *Ail déshydraté (Allium sativum L.) — Spécifications.*
- [15] ISO 5561:1990, *Carvi noir et carvi blond entiers (Carum carvi Linnaeus) — Spécifications.*
- [16] ISO 5562:1983, *Curcuma, entier ou en poudre — Spécifications.*
- [17] ISO 5563:1984, *Menthe poivrée (Mentha piperita Linnaeus) séchée — Spécifications.*
- [18] ISO 6465:1984, *Cumin entier (Cuminum cyminum Linnaeus) — Spécifications.*
- [19] ISO 6538:—⁵), *Cannelle (type Chine, type Indonésie et type Viêt-Nam) entière ou en poudre — Spécifications.*
- [20] ISO 6539:—⁶), *Cannelle (type Sri Lanka, type Seychelles et type Madagascar) entière ou en poudre — Spécifications.*
- [21] ISO 6574:1986, *Graines de céleri (Apium graveolens Linnaeus) — Spécifications.*
- [22] ISO 6575:1982, *Fenugrec, entier ou en poudre — Spécifications.*
- [23] ISO 6576:1984, *Laurier (Laurus nobilis Linnaeus) — Feuilles entières et brisées — Spécifications.*
- [24] ISO 6577:1990, *Muscade entière ou brisée et macis entier ou en morceaux (Myristica fragrans Houttuyn) — Spécifications.*
- [25] ISO 6754—⁷), *Thym séché (Thymus vulgaris L.) — Spécifications.*
- [26] ISO 7377:1984, *Baies de genièvre (Juniperus communis Linnaeus) — Spécifications.*
- [27] ISO 7540:1984, *Paprika (Capsicum annum Linnaeus) en poudre — Spécifications.*
- [28] ISO 7925:1985, *Origan séché (Origanum vulgare Linnaeus) — Feuilles entières ou en poudre — Spécifications.*
- [29] ISO 7926:1991, *Estragon déshydraté (Artemisia dracunculus Linnaeus) — Spécifications.*
- [30] ISO 7927-1:1987, *Graines de fenouil entières ou en poudre — Partie 1: Graines de fenouil amer (Foeniculum vulgare P. Miller var. vulgare) — Spécifications.*

- [31] ISO 7928-1:1991, *Savory — Specification — Part 1: Winter savory (Satureja montana Linnaeus)*.
- [32] ISO 7928-2:1991, *Savory — Specification — Part 2: Summer savory (Satureja hortensis Linnaeus)*.
- [33] ISO 10620:1995, *Dried sweet marjoram (Origanum majorana L.) — Specification*.
- [34] ISO 10621:—⁸⁾, *Dehydrated green pepper (Piper nigrum L.) — Specification*.
- [35] ISO 11163:1995, *Dried basil (Ocimum basilicum L.) — Specification*.
- [36] ISO 11164:1995, *Dried sweet rosemary (Rosmarinus officinalis L.) — Specification*.
- [37] ISO 11165:1995, *Dried sage (Salvia officinalis L.) — Specification*.
- [38] ISO 11178:1995, *Star anise (Illicium verum Hook f.) — Specification*.
- [31] ISO 7928-1:1991, *Sarriette — Spécifications — Partie 1: Sarriette des montagnes (Satureja montana Linnaeus)*.
- [32] ISO 7928-2:1991, *Sarriette — Spécifications — Partie 2: Sarriette des jardins (Satureja hortensis Linnaeus)*.
- [33] ISO 10620:1995, *Marjolaine séchée (Origanum majorana L.) — Spécifications*.
- [34] ISO 10621:—⁸⁾, *Poivre vert déshydraté (Piper nigrum L.) — Spécifications*.
- [35] ISO 11163:1995, *Basilic doux séché (Ocimum basilicum L.) — Spécifications*.
- [36] ISO 11164:1995, *Romarin séché (Rosmarinus officinalis L.) — Spécifications*.
- [37] ISO 11165:1995, *Sauge séchée (Salvia officinalis L.) — Spécifications*.
- [38] ISO 11178:1995, *Badiane (Anis étoilé) (Illicium verum Hook f.) — Spécifications*.

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Spices and condiments — Botanical nomenclature

TECHNICAL CORRIGENDUM 1

Épices — Nomenclature botanique

RECTIFICATIF TECHNIQUE 1

Technical Corrigendum 1 to International Standard ISO 676:1995 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

Pages 2, 3, 5 and 8, Nos. 9, 17, 18, 39 and 80

Delete the full stop after “ex”.

Page 3, Nos. 14 and 15

Replace “Apinia” by “Alpinia”.

Page 8, No. 78

Add a full stop after “Roxb”.

Page 9, No. 89

Add “Dalmation sage” after “Garden sage”.

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Descriptors: agricultural products, spices, seasonings, nomenclature, vocabulary.

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Page 10, No. 96

Replace “L.” by “(L.)”.

Page 11, Footnote 1, 4th line

Replace “Capsimum” by “Capsicum”.

Page 12, Annex A

Add “Dalmation sage 89” under “D”.

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