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Vanilla — Vocabulary

Vanille — Vocabulaire



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Foreword

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The committee responsible for this document is ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*.

This third edition cancels and replaces the second edition (ISO 3493:1999), of which it constitutes a minor revision.

Vanilla — Vocabulary

1 Scope

This International Standard defines the most commonly used terms relating to vanilla.

It is applicable to the following species of vanilla plants:

- a) *Vanilla fragrans* (Salisbury) Ames, syn. *Vanilla planifolia* Andrews, commercially known under various names associated with the geographical origin, such as Bourbon, Indonesia and Mexico;
- b) *Vanilla tahitensis* J.W. Moore;
- c) certain forms obtained from seeds, possibly hybrids, of *Vanilla fragrans* (Salisbury) Ames.

It is not applicable to *Vanilla pompona* Schiede (Antilles vanilla).

NOTE 1 The name “Bourbon” covers the production of *Vanilla fragrans* (Salisbury) Ames of Comoros, Réunion, Madagascar and Mauritius.

NOTE 2 The main other producing countries are (in alphabetical order) China, India, Indonesia, Mexico, Papua New Guinea, Tonga and Uganda.

2 Terms and definitions

2.1 Terms relating to production

2.1.1

green vanilla

fruit from the vanilla plant that has reached the correct stage of ripeness

2.1.2

cured vanilla

prepared vanilla

green vanilla (2.1.1) that has undergone a suitable treatment with a view to developing its flavour

Note 1 to entry: The cured vanilla is dark brown in colour.

2.2 Terms relating to presentation and commercial forms of prepared vanilla

2.2.1

pod

whole fruit (which is botanically a capsule) of the vanilla plant

2.2.2

vanilla pod

commercial name designating whole *pods* (2.2.1) which may be split

2.2.3

split vanilla

vanilla that is partially opened longitudinally from the *stud* (2.3.2) due to dehiscence

2.2.4

cut vanilla

part of *pods* (2.2.1), split or not, and deliberately cut or broken

2.2.5

bulk vanilla

vanilla consisting of vanilla in *pods* (2.2.1) and *cut vanilla* (2.2.4)

2.2.6

powdered vanilla

vanilla obtained by grinding vanilla *pods* (2.2.1), without any addition, after drying

2.3 Terms relating to morphological characteristics

2.3.1

hook

peduncular end of the vanilla *pod* (2.2.1)

2.3.2

stud

end of the vanilla *pods* (2.2.1) opposite from the *hook* (2.3.1)

2.4 Terms relating to qualitative classification

2.4.1

supple vanilla

fleshy and flexible vanilla

2.4.2

dry vanilla

vanilla which is more or less dehydrated and has partially lost its suppleness

2.4.3

frosted vanilla

vanilla-bearing crystals of naturally exuded vanillin

2.4.4

mark

scar fold of brownish colour due to the application on the *pod* (2.2.1) of a special punch

2.4.5

stain

localized blemish causing a colour or lustre different from the normal appearance

2.4.6

red filaments

fine longitudinal lines of reddish-brown colour

2.4.7

woody vanilla

highly desiccated rigid and brittle vanilla, showing reddish filaments which are often not uniform

2.4.8

wart

prominent scar of colour different from that of the *pod* (2.2.1) itself, except for the *mark* (2.4.4)

2.4.9

“snailed” vanilla

vanilla with flattened scars, from various causes, classified commercially as *warts* (2.4.8)

2.4.10

***poiquée* vanilla**

vanilla with blisters

2.4.11

infested vanilla

vanilla that has been attacked mainly by mites

2.4.12

mouldy vanilla

vanilla carrying or having carried cryptogams and giving out a characteristic musty odour

Note 1 to entry: "Cryptogams" refers to ferns or other pteridophytes, mosses, or other bryophytes, algae, fungi or similar organisms.

2.4.13

creosoted vanilla

vanilla giving out a characteristic odour of creosote

2.4.14

oxidized vanilla

vanilla showing black dots or patches and giving out a characteristic "iron" odour

Annex A (informative)

Equivalent French terms

English terms Termes anglais	Reference No. N° de référence	Equivalent French terms Termes français équivalents
bulk vanilla	2.2.5	vanille en vrac
creosoted vanilla	2.4.13	vanille créosotée
cured vanilla	2.1.2	vanille préparée
cut vanilla	2.2.4	vanille coupée
dry vanilla	2.4.2	vanille sèche
frosted vanilla	2.4.3	vanille givrée
green vanilla	2.1.1	vanille verte
hook	2.3.1	crose, crochet
infested vanilla	2.4.11	vanille dite «mitée»
mark	2.4.4	marque
mouldy vanilla	2.4.12	vanille moisie
oxidized vanilla	2.4.14	vanille oxydée
pod	2.2.1	gousse
<i>poiquée</i> vanilla	2.4.10	vanille dite «poiquée»
powdered vanilla	2.2.6	vanille en poudre
prepared vanilla	2.1.2	vanille préparée
red filaments	2.4.6	filets rouges
“snailed” vanilla	2.4.9	vanille dite «escargotée»
split vanilla	2.2.3	vanille fendue
stain	2.4.5	tache
stud	2.3.2	talon
supple vanilla	2.4.1	vanille souple
vanilla pod	2.2.2	vanille en gousses
wart	2.4.8	rague, galle
woody vanilla	2.4.7	vanille boisée

Bibliography

- [1] ISO 5565-1, *Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 1: Specification*
- [2] ISO 5565-2, *Vanilla [Vanilla fragrans (Salisbury) Ames] — Part 2: Test methods*

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