INTERNATIONAL STANDARD

ISO 6576

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Laurel (*Laurus nobilis* L.) — Whole and ground leaves — Specification

*Laurier (*Laurus nobilis *L.) — Feuilles entières et broyées — Spécifications*

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Foreword

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The main task of technical committees is to prepare International Standards. 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.

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ISO 6576 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 6576:1984), of which it constitutes a minor revision.

Laurel (*Laurus nobilis* L.) — Whole and ground leaves — Specification

1 Scope

This International Standard specifies requirements for whole and ground leaves of laurel (*Laurus nobilis* L.)[1)] for wholesale purposes.

Recommendations relating to storage and transport conditions are given in Annex A for information only.

2 Normative references

The following referenced documents are indispensable for the application 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 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*

3 Requirements

3.1 Description

Laurel is the dried leaf of the indeciduous (evergreen) tree *Laurus nobilis* L.

The laurel leaf is oblong, tough, lanceolate, more or less undulated at the edges, pointed or obtuse at the tip (depending on the origin) with a short petiole. It is green on the surface, the underneath being lighter in colour, sometimes approaching yellow. Its length varies from 25 mm to 100 mm and its width from 20 mm to 45 mm at the widest point of the leaf (depending on the origin).

When it is dry, the leaf is soft, shiny on the surface and dull underneath. It has veins which are visible on the surface and prominent on the underneath. A filament of small veins is clearly visible. (See Figure 1.)

1) Commonly known as “bay laurel” or “bay-leaves” and should not be confused with *Pimenta racemosa* (Miller) J.W. Moore.

In trade, laurel occurs

— as whole dried leaves, and

— as ground dried leaves.

3.2 Odour and flavour

The odour of laurel is quite pleasant, strong and delicate at the same time, but it only emanates strongly when the leaf is crushed. The flavour is aromatic, mixed with bitterness and pungency.

The laurel shall be free from any extraneous odour, in particular mustiness.

3.3 Absence of insects, moulds, etc.

Laurel shall be free from living insects and moulds, and 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. If the magnification exceeds 10×, this fact shall be stated in the test report.

3.4 Extraneous matter

For the purposes of this International Standard, extraneous matter is considered to be

a) all matter which does not constitute the laurel leaf, in particular stems, and

b) all other extraneous animal, vegetal and mineral matter.

The total extraneous matter content, when determined by the method specified in ISO 927, shall not exceed 2 % (by mass).

3.5 Classification

Laurel may be classified according to its country of production and the dimensions of its leaves.

The main producing countries are listed in Annex B.

3.6 Chemical requirements

Laurel shall comply with the requirements given in Table 1.

Table 1 — Chemical requirements

Characteristic	Requirement	Test method
Moisture content, % (mass fraction) max.	8	ISO 939
Total ash, % (mass fraction) (dry basis), max.	7	ISO 928
Acid-insoluble ash, % (mass fraction) (dry basis), max.	2	ISO 930
Volatile oil content, ml/100 g, min.	1	ISO 6571
Crude fibre content, % (mass fraction) (dry basis), max.	30	ISO 5498

4 Sampling

Sample consignments of laurel in accordance with ISO 948.

Prepare a ground sample for analysis in accordance with ISO 2825, such that the whole of the product passes through a sieve of aperture size 500 μm.

5 Test methods

Samples shall be tested for conformity to the requirements of this International Standard by the test methods referred to in 3.4 and Table 1.

6 Packing and marking

6.1 Packing

Laurel shall be packed in clean and sound packages made of materials which do not affect the laurel. Laurel is generally delivered in pressed cubic bales.

6.2 Marking

The following information shall be marked on each package or on a label:

a) name of the product (botanical name and type of presentation), and trade name or brand name, if any;

b) name and address of the producer or packer;

c) batch or code number;

d) grade;

e) net mass;

f) producing country;

g) any other information requested by the purchaser;

h) year of harvest, if known;

i) the number of this International Standard.

Key

1 female flower showing two sterile stamens (staminodes) (magnified)

2 male flower

3 fruit (natural size)

Figure 1 — Laurel (*Laurus nobilis* L.) — Flower-bearing branch

Annex A
(informative)

Recommendations relating to storage and transport conditions

Packages should be stored in closed premises, well protected from the sun, rain and excessive heat.

The store room should be dry, free from unpleasant odours and protected against the entry of insects or vermin. Ventilation equipment should be adjusted so as to ensure good ventilation during dry weather and to be fully closed in wet weather. Suitable arrangements should be made to allow fumigation of the store room.

Packages should be so handled and transported that they are protected from rain, sun or other sources of excessive heat, unpleasant odours and any contamination, particularly in the holds of ships.

Annex B
(informative)

Main producing countries

Turkey Greece Spain France (Provence)	Quite large lanceloate leaves which can be classified in accordance with their dimensions
Morocco	Rounded very odoriferous leaves
USA (California)	Quite large leaves with a different odour from that of laurel from Mediterranean countries

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