# SRI LANKA STANDARD 166: 2019 UDC 664.54

# SPECIFICATION FOR CARDAMOM PODS (CAPSULES) OR SEEDS (Second Revision)

SRI LANKA STANDARDS INSTITUTION

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SLS 166: 2019

Gr.6

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## Sri Lanka Standard SPECIFICATION FOR CARDAMOM PODS (CAPSULES) OR SEEDS (Second Revision)

### **FOREWORD**

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2019-03-07.

Cardamom is one of the important and commonly used ingredients in spicing cuisine, as well as in cosmetics and for medicinal purposes. Cardamom is extensively used as a flavouring agent in food preparations. The essential oil and flavouring ingredients of cardamom is present almost entirely in the seeds within the pods although the spice trade concerns on the importance of the colour and external appearance of the pods. Therefore, this is marketed as whole fruits (pods) as well as in the seed form. The fruits when harvested are dried slowly. Artificial curing causes retention of the green colour while sun drying tends to bleach the product.

Sri Lanka Standard on cardamom was originally issued in 1972 and revised in 1980. In the first revision, *Elettaria cardamomum* and *Elettaria ensal* were classified separately as two parts. In this second revision, the two parts have been combined and presented under the same scope. Definitions have been revised and new physical and chemical parameters have been introduced to safeguard the consumer while catering the requirements of trade.

This Standard is subject to the provisions of the Food Act No. 26 of 1980 and the regulations framed thereunder.

For the purpose of deciding whether a particular requirement of this Standard is complied with the final value, observed or calculated, expressing the results of a test or an analysis shall be rounded off in accordance with **SLS 102**. The number of significant places retained in the rounded off value shall be the same as that of the specified value in this Standard.

In the revision of this Standard, valuable assistance obtained from the relevant publications of the International Organization for Standardization (ISO) and the Bureau of Indian Standards is gratefully acknowledged.

#### 1 SCOPE

This Standard prescribes the requirements and methods of sampling and test for cardamom, *Elettaria cardamomum* (L.) Maton var, miniscula Burkhill and *Elettaria ensal* Gaerth Abeywick in the forms of whole pods (capsules) and seeds.

### 2 REFERENCES

SLS	102	Rules for rounding off numerical values
SLS	143	Code of practice for general principles of food hygiene
SLS	186	Methods of test for spices and condiments