



Designation: **F 1885 – 9804**

Standard Guide for Irradiation of Dried Spices, Herbs, and Vegetable Seasonings to Control Pathogens and Other Microorganisms¹

This standard is issued under the fixed designation F 1885; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ε) indicates an editorial change since the last revision or reapproval.

INTRODUCTION

The purpose of this guide is to present information on the use of ionizing energy (radiation) in treating dried spices, herbs, and vegetable seasonings to reduce pathogens and spoilage microorganisms. Information on handling these commodities before and after irradiation is also provided.

This guide should be followed when using irradiation technology where approved by an appropriate regulatory control authority. It is not to be construed as a requirement for the use of irradiation, ~~nor~~ or as a rigid code of practice. While the use of irradiation involves certain essential requirements to attain the objectives of the treatment, some parameters can be varied in optimizing the process.

This guide has been prepared from a code of good irradiation practice, published by the International Consultative Group on Food Irradiation (ICGFI) under the auspices of the Joint Food and Agriculture Organization/International Atomic Energy Agency Division of Nuclear Techniques in Food and Agriculture, which serves as the Secretariat to ICGFI (1).²

1. Scope

1.1 This guide covers procedures for irradiation of dried spices, herbs, and vegetable seasonings for microbiological control. Generally, these items have a moisture content of 4.5 to 12 % and are available in whole, ground, chopped, or other finely divided forms, or as blends. The blends may contain sodium chloride and minor amounts of dry food materials ordinarily used in such blends.

1.2 This guide covers absorbed doses ranging from 3 to 30 kiloGray (kGy).

NOTE 1—U.S. regulations permit a maximum dose of 30 kGy. (See 21CFR 179.26 Irradiation in the Production, Processing and Handling of Food.)

1.3 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to use.*

2. Referenced Documents

2.1 ~~ASTM Standards:~~

¹ This guide is under the jurisdiction of ASTM Committee E10 on Nuclear Technology and Applications and is the direct responsibility of Subcommittee E10.06 on Food Irradiation Processing and Packaging.

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² The boldface numbers given in parentheses refer to a list of references at the end of the text.