



**SLOVENSKI STANDARD**  
**SIST ISO 7540:1997**

**01-junij-1997**

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**Mleta paprika (v prahu) (Capsicum annum Linnaeus) - Specifikacija**

Ground (powdered) paprika (Capsicum annum Linnaeus) -- Specification

Paprika (Capsicum annum Linnaeus) en poudre -- Spécifications

**Ta slovenski standard je istoveten z: ISO 7540:1984**

[SIST ISO 7540:1997](https://standards.iteh.ai/catalog/standards/sist/049afc28-4c1e-44f8-a479-bbf041e48dc6/sist-iso-7540-1997)

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# International Standard



# 7540

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INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

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## Ground (powdered) paprika (*Capsicum annuum* Linnaeus) — Specification

*Paprika (Capsicum annuum Linnaeus) en poudre — Spécifications*

First edition — 1984-12-15

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**Descriptors** : agricultural products, spices, pepper, specifications.

## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 7540 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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# Ground (powdered) paprika (*Capsicum annuum* Linnaeus) — Specification

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### 1 Scope and field of application

This International Standard specifies requirements for ground (powdered) paprika (*Capsicum annuum* Linnaeus).

Recommendations relating to storage and transport conditions are given in annex B.

### 2 References

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 1108, *Spices and condiments — Determination of non-volatile ether extract.*

ISO 1208, *Spices and condiments — Determination of filth.*

ISO 3588, *Spices and condiments — Determination of degree of fineness of grinding — Hand sieving method (Reference method).*

ISO 5498, *Agricultural food products — Determination of crude fibre content — General method.*

ISO 7542, *Ground (powdered) paprika (Capsicum annuum Linnaeus) — Microscopical examination.*

### 3 Description

Ground (powdered) paprika is the product obtained by grinding the dried ripe fruits of various varieties of paprika (*Capsicum annuum* Linnaeus var. *longum*, *Capsicum annuum* Linnaeus var. *grossum*, *Capsicum annuum* Linnaeus var. *abbreviatum*, *Capsicum annuum* Linnaeus var. *typicum*, etc.).

Ground (powdered) paprika is prepared from the pericarp and the seeds of the paprika fruit; in addition, it may contain a variable proportion of other parts of the fruit, such as the placenta, the calyx and the stalk, but this proportion should not be greater than that of the fruit itself.

The colour of ground (powdered) paprika varies, according to the quality, from vivid brilliant red through yellowish and brownish-red to pale reddish-brown.

### 4 Requirements

#### 4.1 Odour and flavour

The grade odour of ground (powdered) paprika shall be pleasantly aromatic; according to its quality (see table 1), its taste shall be free from pungency, slightly pungent or very pungent. It should be free from off-flavours or off-odours (for example musty, rancid or other foreign, disagreeable tastes or odours).

#### 4.2 Freedom from insects, moulds, etc.

Ground (powdered) paprika shall be free from living insects and moulds, and shall be practically free from dead insects, insect

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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 X 10, this fact shall be stated in the test report.

Contamination by insects and rodents shall be determined by the method specified in ISO 1208.

#### 4.3 Extraneous matter

Extraneous matter includes:

- a) all vegetable matter other than fruits of paprika;
- b) colouring agents, oils or other products added to improve the quality or to mask defects.

For the detection of extraneous matter in ground (powdered) paprika by microscopical examination, see ISO 7542.

#### 4.4 Grading

Ground (powdered) paprika is graded according to origin, colour, degree of pungency and physical and chemical characteristics.

See annex A for information on the quality grades of the principal producing countries.

#### 4.5 Physical and chemical requirements<sup>1)</sup>

Ground (powdered) paprika shall comply with the requirements given in the table.

Table – Requirements

Characteristic	Requirement			Method of test
	Grade I	Grade II	Grade III	
Degree of pungency	Free from pungency or scarcely pungent	Sweet to slightly pungent	Pungent	
Degree of fineness of grinding, mm	0,50	0,60	0,60	ISO 3588
Moisture content, % (m/m), max.	11,0	11,0	11,0	ISO 939
Total ash, % (m/m) on dry basis, max.	6,5	7,5	10,0	ISO 928
Acid-insoluble ash, % (m/m) on dry basis, max.	0,5	0,8	1,6	ISO 930
Non-volatile ether extract, % (m/m) on dry basis, max.	17,0	17,0	17,0	ISO 1108
Crude fibre content, % (m/m) on dry basis, max.	25,0	25,0	30,0	ISO 5498
Capsaicin content, mg/100 g on dry basis, max.	0 to 10*	20*	30*	—**
Natural colouring matter, g/kg on dry basis, min.	2,5*	2,0*	1,5*	—**

\* Tentative values.

\*\* A method will form the subject of a future International Standard.

1) Limits for toxic substances will be included later, in accordance with the recommendations of the Joint FAO/WHO Codex Alimentarius Commission.

## 5 Sampling

Sample ground (powdered) paprika by the method specified in ISO 948.

## 6 Methods of test

Samples of ground (powdered) paprika shall be tested for conformity to the requirements of this International Standard by the methods of test referred to in 4.2, 4.3 and the table.

## 7 Packing and marking

### 7.1 Packing

Ground (powdered) paprika shall be packed in new, sound, clean, hermetically sealed containers made of a material which does not affect the colour, odour or the flavour of the product, for example in plastic bags, new jute bags lined with plastic material or tin-plate containers.

The mass of the containers may be from 0,05 to 50 kg.

Containers of mass 0,05 to 1 kg may be placed in wooden or fibreboard boxes or other containers.

### 7.2 Marking

The container shall be marked or labelled with the following particulars:

- a) name of the product and trade name or brand name, if any;
- b) name and address of the producer or packer;
- c) batch or code number;
- d) net mass;
- e) grade;
- f) producing country;
- g) any other marking required by the purchaser, such as the date of grinding (if known);
- h) possibly, a reference to this International Standard.

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## Annex A

### Quality grades of the principal producing countries

Producing country	Grades		
	I	II	III
Hungary	Capsaicin-free Delicate Noble sweet	Semi-sweet	Rose Pungent
Spain (Spanish pimento)	Extra	Selecta	Corriente
Yugoslavia	Extra delicate Delicate Red sweet	Red pungent (rose)	Pale-red pungent
Bulgaria (Cherven piper)	Extra delicate Delicate Extra	Extra semi-sweet First class	Extra pungent First class pungent
Romania (Romanian boia)	Extra	Superioara	Pungent I Pungent II

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**Annex B**  
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### Recommendations relating to storage and transport conditions

(This annex does not form part of the standard.)

**B.1** Containers of ground (powdered) paprika should be stored in covered premises, well protected from the sun, rain and excessive heat.

**B.2** The store-room should be dry, free from objectionable odours and proofed against the entry of insects and vermin. The ventilation should be controlled so as to give good ventilation under dry conditions and to be fully closed under damp conditions. Suitable facilities should be available for fumigation.

**B.3** The containers should be so handled and transported that they are protected from rain, from the sun or other source of excessive heat, from unpleasant odours and from cross-infestation, especially in the holds of ships.