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**Dehydrated green pepper (*Piper  
nigrum* L.) — Specification**

*Poivre vert déshydraté (Piper nigrum L.) — Spécifications*

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## Foreword

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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.

International Standard ISO 10621 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

Annex A of this International Standard is for information only.

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# Dehydrated green pepper (*Piper nigrum* L.) — Specification

## 1 Scope

This International Standard specifies the requirements for dehydrated green pepper (*Piper nigrum* L.).

Recommendation relating to conditions of storage and transport are given in annex A.

## 2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of the publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments — Determination of extraneous matter content*.

ISO 928:—<sup>1</sup>, *Spices and condiments — Determination of total ash*.

ISO 930:—<sup>2</sup>, *Spices and condiments — Determination of acid-insoluble ash*.

ISO 939:1980, *Spices and condiments — Determination of moisture content — Entrainment method*.

ISO 948:1980, *Spices and condiments — Sampling*.

ISO 5522:1981, *Fruit, vegetables and derived products - Determination of total sulphur dioxide content*.

## 3 Definitions

For the purposes of this International Standard, the following definitions apply.

**3.1 broken berry:** Berry that has been separated into two or more pieces.

**3.2 light berry:** Berry that has reached an apparently normal stage of development but the kernel does not exist.

**3.3 pinhead:** Berry of very small size that has not developed.

<sup>1</sup> To be published. (Revision of ISO 928:1980)

<sup>2</sup> To be published. (Revision of ISO 930:1980)

**3.4 dark-coloured berry:** Berry that has a colour darker than the normal colour of the green berry.

**3.5 discoloured berry:** Berry that has a faded colour or patches of colour on it.

## 4 Description

The product is prepared from fresh green pepper berries of the plant *Piper nigrum* L. by removal of moisture under controlled conditions. The berries should be of reasonably uniform size.

## 5 Requirements

### 5.1 Colour

The berries shall possess the characteristic colour of green pepper of proper ripeness.

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

Dehydrated green pepper shall be free from live 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  $\times 10$ , this fact shall be stated in the test report.

### 5.3 Extraneous matter

All materials other than green pepper berries, irrespective of whether they are of vegetable (e.g. stem or leaves) or mineral (e.g. sand) origin shall form extraneous matter.

NOTE — Light berries, pinhead or broken berries are not considered as extraneous matter.

The extraneous matter, when determined by the method specified in ISO 927, shall not exceed 1 % (m/m).

### 5.4 Defective berries

The maximum limit for defective berries including discoloured, dark-coloured, light and broken berries and pinheads, shall be 7 % by mass when determined after physical separation. However, the content of dark-coloured berries shall be not more than 4 %.

### 5.5 Rehydration properties

The dehydrated green pepper shall reconstitute to a good quality product and shall possess a tender texture with the characteristic pungent spicy taste, flavour and colour of green pepper, when one part by mass of dehydrated green pepper is cooked in 10 parts by mass of 1 % sodium chloride solution for 20 min. The rehydrated product shall be practically free from musty or smoky notes.

### 5.6 Chemical requirements

Dehydrated green pepper shall also comply with the requirements given in table 1.