



**SLOVENSKI STANDARD**  
**SIST EN ISO 7540:2010**  
**01-september-2010**

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**Mleta paprika (v prahu) (Capsicum annum L.) - Specifikacija (ISO 7540:2006)**

Ground paprika (Capsicum annum L.) - Specification (ISO 7540:2006)

Gemahlener (pulverisierter) Paprika (Capsicum annum L.) - Spezifikation (ISO 7540:2006)

Paprika (Capsicum annum L.) en poudre - Spécifications (ISO 7540:2006)

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**ICS:**

67.220.10      Začimbe      Spices and condiments

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EUROPEAN STANDARD  
NORME EUROPÉENNE  
EUROPÄISCHE NORM

**EN ISO 7540**

February 2010

ICS 67.220.10

English Version

**Ground paprika (*Capsicum annum L.*) - Specification (ISO  
7540:2006)**

Paprika (*Capsicum annum L.*) en poudre - Spécifications  
(ISO 7540:2006)

Gemahlener (pulverisierter) Paprika (*Capsicum annum L.*)  
- Spezifikation (ISO 7540:2006)

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COMITÉ EUROPÉEN DE NORMALISATION  
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## Foreword

The text of ISO 7540:2006 has been prepared by Technical Committee ISO/TC 34 “Food products” of the International Organization for Standardization (ISO) and has been taken over as EN ISO 7540:2010.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by August 2010, and conflicting national standards shall be withdrawn at the latest by August 2010.

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INTERNATIONAL  
STANDARD

ISO  
7540

Second edition  
2006-11-01

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**Ground paprika (*Capsicum annuum* L.) —  
Specification**

*Paprika (Capsicum annuum L.) en poudre — Spécifications*

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Reference number  
ISO 7540:2006(E)

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Published in Switzerland



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## ISO 7540:2006(E)

## 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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 2.

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.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

ISO 7540 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 7540:1984), which has been technically revised.

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## Introduction

Paprika (*Capsicum annuum* L.) originates from South America. The plant arrived in Europe after the discovery of the American continent (1492) and spread across the world in subsequent centuries.

Until the turn of the 19th century, the pungent ground (powdered) paprika was mainly known as a medicine. Shepherds used it as a spice, and this use became wider when cultivation of the sweet (non-pungent) varieties was developed.

Ground paprika plays an important role mainly in those countries where so-called fatty meals are preferred. The taste and natural colouring compounds of ground paprika improve the hedonic value of this type of meal. In addition, part of the natural carotene content of paprika is provitamin A, therefore the natural unsaturated oil content has a heart stimulant effect and the pungent varieties promote digestion.

Food industries use ground paprika in large amounts when producing meat products such as salamis and sausages. It is also used as a spice constituent of dried soups and is added to cheese, chips and spice mixtures.

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