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

Paprika (Capsicum annuum L.) en poudre — Spécifications

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

1 Scope

This International Standard defines the requirements for ground paprika.

A method for the determination of the moisture content of ground paprika is given in Annex A. Recommendations relative to storage and transport conditions are given in Annex B. A list of terms used in different countries for paprika (*Capsicum annuum* L.) is given in Annex C.

This International Standard is not applicable to ground chillies and capsicums.

NOTE Specifications for ground chillies and capsicums are given in ISO 972.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 928, *Spices and condiments — Determination of total ash*

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ISO 930, *Spices and condiments — Determination of acid-insoluble ash*

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

ISO 7541, *Ground (powdered) paprika — Determination of total natural colouring matter content*¹⁾

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

ASTA Analytical Methods 21.3:1998, *Pungency of Capsicums and Their Oleoresins (HPLC method)*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

extraneous matter

substances not belonging to the *Capsicum annuum* L. plant, and part of plants other than the fruits of *Capsicum annuum* L.

3.2

additives

materials helping to maintain the original quality of the products without hazardous effect on human health

1) To be revised according to ASTA 21.3.

3.3 adulterants

materials added to improve the low quality of the product or to mask its defects

EXAMPLES Natural and artificial colouring agents, oleoresins, tomato powder, saccharin.

4 Specifications

4.1 Description

Ground paprika is the product obtained by grinding the ripe dried fruits of different varieties of *Capsicum* (e.g. *Capsicum annuum* L. var. *longum*, *Capsicum annuum* L. var. *grossum*, *Capsicum annuum* L. var. *abbreviatum*, *Capsicum annuum* L. var. *typicum*) of the Solanaceae plant family.

Ground paprika is prepared from the pericarp and the seeds of the paprika fruit. It may contain a variable amount of other parts of the fruit, such as the placenta, the calyx and the stalk.

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

Additives (see 3.2), allowed in accordance with the regulations of the target country and after agreement between buyer and seller (antioxidants, anti-caking agents, etc.), may be introduced into the ground paprika. In that case, the final product shall be labelled in accordance with current regulations.



Figure 1 — Hanging and standing-up types of fruits of *Capsicum annuum* L.

4.2 Taste and odour

The taste of ground paprika can be pungent or free from pungency; its odour shall be pleasantly aromatic.

Ground paprika shall be free of any off-tastes and off-odours, in particular musty or rancid ones, and from any foreign tastes and odours.

4.3 Presence of insects, moulds, etc.

Ground paprika shall be free from living insects, and practically free from dead insects, insect fragments, rodent contamination and moulds visible to the naked eye.

4.4 Extraneous matter

The proportion of permissible extraneous matter (see 3.1) present in the ground paprika shall be determined by microscopic examination in accordance with the method described in ISO 7542 and shall form the subject of an agreement between the buyer and the seller.

4.5 Adulterants

The ground paprika shall be free from adulterants (see 3.3).

4.6 Quality categories

Ground paprika is mainly graded as a function of its colour, which can be

- the extractable colour, expressed in ASTA²⁾ colour units according to ISO 7541, or
- the visible colour, assessed by comparison with a reference sample,

as well as of its degree of pungency, and physical and chemical characteristics (see Table 1).

Table 1 — Physical and chemical specifications

Characteristic	Specifications				Test method
	ISO 7540:2006	Categories			
		I	II	III	IV
Natural colouring matter, in ASTA colour units (minimum values)	120	100	80	60	ISO 7541
Capsaicin content, µg/g (maximum values)	30 ^a	30 ^a	30 ^a	30 ^a	ASTA 21.3
Scoville value (µg/g × 15)	450	450	450	450	
Moisture content, mass fraction, % (maximum value)	11	11	11	11	See Annex A
Total ash, on dry basis, mass fraction, % (maximum value)	8,0	8,0	8,5	10,0	ISO 928
Acid-insoluble ash, on dry basis, mass fraction, % (maximum value)	0,6 ^{b)}	0,7 ^{b)}	0,9 ^{b)}	1,0 ^{b)}	ISO 930
Non-volatile ether extract, on dry basis, mass fraction, % (maximum value)	17,0	17,0	20,0	25,0	ISO 1108

^a Above this value the ground paprika is pungent. If pungency is required, its degree should be the subject of the agreement between the buyer and the seller.

^b If the product contains an anti-caking agent, this value is allowed to be higher by 1 %.

2) ASTA: American Spices Trade Association.