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**Začimbe - Mleta sladka in pekoča paprika (*Capsicum annuum* L. in *Capsicum frutescens* L.) - Specifikacija (ISO/DIS 7540:2019)**

Spices — Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) - Specifications (ISO/DIS 7540:2019)

Gewürze - Gemahlener süßer und scharfer Paprika (*Capsicum annuum* L. und *Capsicum frutescens* L.) - Spezifikation (ISO/DIS 7540:2019)

Épices - Paprika doux et fort en poudre (*Capsicum annuum* L. et *Capsicum frutescens* L.) - Spécifications (ISO/DIS 7540:2019)

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67.220.10	Začimbe	Spices and condiments
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### Spices — Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) — Specification

*Épices — Paprika doux et fort en poudre (Capsicum annuum L. et Capsicum frutescens L.) — Spécifications*

ICS: 67.220.10

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# Contents

Page

<b>Foreword</b> .....	<b>iv</b>
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>1</b>
<b>3 Terms and definitions</b> .....	<b>1</b>
<b>4 Description</b> .....	<b>2</b>
4.1 Appearance.....	2
4.2 Sensory characteristics.....	2
<b>5 Requirements</b> .....	<b>2</b>
5.1 General requirements.....	2
5.2 Physical requirements.....	2
5.2.1 Extraneous matter.....	2
5.2.2 Sensory requirements.....	3
5.3 Chemical requirements.....	3
5.4 Hygienic requirements.....	3
<b>6 Sampling</b> .....	<b>4</b>
<b>7 Test methods</b> .....	<b>4</b>
<b>8 Packaging, marking or labelling</b> .....	<b>4</b>
8.1 Packaging.....	4
8.2 Marking.....	4
<b>Annex A (informative) Recommendations relating to storage and transport conditions</b> .....	<b>5</b>
<b>Annex B (informative) Selected list of common names for <i>Capsicum annuum</i> L. in different languages</b> .....	<b>6</b>
<b>Bibliography</b> .....	<b>7</b>

## ISO/DIS 7540:2019(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, culinary herbs and condiments*.

This second edition cancels and replaces the first edition (ISO 7540:2006) which has been technically revised.

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# Spices — Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) — Specification

## 1 Scope

This International Standard defines the requirements for ground sweet and hot paprika.

Recommendations relative to storage and transport conditions are given in [Annex A](#). A list of terms used in different countries for paprika is given in [Annex B](#).

This International Standard is not applicable to ground chillies and other species of 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 927, *Spices and condiments — Determination of extraneous matter and foreign matter content*

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

ISO 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis*

ASTA Analytical Methods 21.3:2004, *Pungency of Capsicums and Their Oleoresins (HPLC method)*

## 3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- IEC Electropedia: available at <http://www.electropedia.org/>
- ISO Online browsing platform: available at <https://www.iso.org/obp>

### 3.1

#### additives

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

## ISO/DIS 7540:2019(E)

## 3.2

**adulterants**

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

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

## 3.3

**extraneous matter**

All matter visible to the naked eye or with a maximum 10 times magnifying power, which are species waste belonging to *Capsicum annuum* L. or *Capsicum frutescens* L. plant

## 3.4

**paprika**

The product obtained by grinding the dry and mature fruits of *Capsicum annuum* or *Capsicum frutescens*.

## 4 Description

## 4.1 Appearance

Ground paprika is the product obtained by grinding the ripe dried fruits of different varieties of *Capsicum annuum* L. and *Capsicum frutescens* L. 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.

## 4.2 Sensory characteristics

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.

## 5 Requirements

## 5.1 General requirements

Paprika shall fulfil the international, regional and national food safety and consumer protection regulations related to adulteration (incl. natural and synthetic colourings), contaminants (incl. Heavy metals and mycotoxins), pesticides and hygienic practices.

Treatments such as methyl bromide, phosphine, ethylene oxide, irradiation as well as processing aids and chemical bleaching agents may only applied after agreement between buyer and seller. Those treatments are suitable only if they fulfil the international, regional and national food safety and consumer protection regulation.

## 5.2 Physical requirements

## 5.2.1 Extraneous matter

The maximum proportion of permissible extraneous matter (see 3.1) present in ground paprika is 1 %. It shall be determined by visual examination in accordance with the method described in ISO 927.



### 5.2.2 Sensory requirements

Odour and taste shall be characteristic. The material shall not leave any off flavour.

### 5.3 Chemical requirements

Ground paprika shall comply with the specifications given in Table 2.

**Table 1 — Chemical requirements**

Characteristic	Specifications		Test method
	Categories		
	Sweet Paprika	Hot paprika	
Total capsaicinoids content (in mg/kg)	≤ 30	> 30*	ASTA 21.3
Scoville value (SHU) mg/kg x 16	≤ 480	> 480	
Moisture content, mass fraction, % (maximum value)	11.0	11.0	ISO 939
ASTA extractable colour, (mini- mum value)	60	60	ISO 7541
Total ash, on dry basis, mass fraction, % (maximum value)	10.0	10.0	ISO 928
Acid insoluble ash, on dry basis, mass fraction % (maxi- mum value)	1.0 **	1.6 **	ISO 930
Non Volatile ether extract, on dry basis, mass fraction, % (maximum value)	25	No applicable	ISO 1108
If pungency is required, its degree should be the subject of agreement between buyer and seller.			
**If the product contains an anti-caking agent (Max. 2 %) this value is allowed to be max. 3 % for sweet paprika and max. 3.6 % for hot paprika.			

### 5.4 Hygienic requirements

**5.4.1** It is recommended that the ground paprika shall be prepared in accordance with the appropriate sections of the Recommended International Code of Practice — General Principles of Food Hygiene<sup>[11]</sup> and the Code of Hygienic Practice for Spices and Dried Aromatic Plants<sup>[12]</sup>.

#### 5.4.2 Ground paprika

- shall be free from microorganisms in amounts which may represent a hazard to health; more detailed requirements should be specified in the contract made between the seller and the buyer,
- shall be free from parasites which may represent a hazard to health, and
- shall comply with relevant food safety legislation in force in the target country.

**NOTE** ISO 22000 specifies the requirements for the establishment, implementation, maintenance and continuous improvement of a good safety management system<sup>[13]</sup> and ISO 22004 gives guidance on the application of ISO 22000<sup>[14]</sup>.

## ISO/DIS 7540:2019(E)

### 6 Sampling

Sampling shall be carried out as specified in ISO 948.

### 7 Test methods

Prepare a ground sample for analysis in accordance with ISO 2825.

Samples of ground paprika shall be analysed in order to ascertain their conformity to the specifications of this International Standard by following the test methods referred in [Table 1](#).

### 8 Packaging, marking or labelling

#### 8.1 Packaging

The ground paprika shall be packed in new, sound, clean, sealed packaging made of material which cannot affect the product safety or quality but which protects it from e.g., the ingress of moisture or loss of volatile matter and colour.

The packing material shall comply with any international / regional / national legislation relating to food grade material and environment protection.

Any other specific requirement relating to the packing material or the size of packing shall be subject to agreement between buyer and seller.

#### 8.2 Marking

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

- a) name of the product (botanical name and type of presentation), and trade name or trademark, if any;
- b) name and address of the packer or trader;
- c) trademark, if any;
- d) code or batch number;
- e) quality category, if any;
- f) Additives added;
- g) net mass;
- h) shelf-life of the product;
- i) name of the country of origin;
- j) producing area of the country of origin;
- k) any other information requested by the buyer;
- l) reference to the relevant International Standard if the product fulfils its specification.

The above information, or part of it, may instead appear in the documentation after agreement between the buyer and the seller.