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**Spices and condiments — Ground  
sweet and hot paprika (*Capsicum  
annuum* L. and *Capsicum frutescens* L.)  
— Specifications**

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

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/SS C01, *Food Products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition (ISO 7540:2006), which has been technically revised. The main changes compared with the previous edition are as follows:

- an additional species, *Capsicum frutescens* L. has been added;
- the previous four categories have been replaced by sweet and hot paprika, and their physical and chemical specifications have been modified;
- the normative references have been updated.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

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

## 1 Scope

This document specifies requirements for ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.).

Recommendations relating 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 document does not apply 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 documents are referred to in the text in such a way that some or all of their content constitutes requirements 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*

ISO 948, *Spices and condiments — Sampling*

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

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

ISO 7541, *Spices and condiments — Spectrophotometric determination of the extractable colour in paprika*

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:

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

### 3.1

#### additive

material that help to maintain the original quality of products without hazardous effects on human health

### 3.2

#### **adulterant**

material added to improve the low quality of a 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 the *Capsicum annuum* L. or *Capsicum frutescens* L. plant

### 3.4

#### **paprika**

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

## 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

Treatments such as methyl bromide, phosphine, ethylene oxide and irradiation as well as processing aids and chemical bleaching agents may only applied after agreement between the buyer and the seller.

### 5.2 Physical requirements

#### 5.2.1 Extraneous matter

The maximum proportion of permissible extraneous matter 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 conform to the specifications given in [Table 1](#).