



SLOVENSKI STANDARD

SIST ISO 11027:2026

01-november-2026

Nadomešča:
SIST ISO 11027:1997

Poper in oleorezini popra - Določanje piperina - Metoda s tekočinsko kromatografijo visoke ločljivosti (ISO 11027:2026)

Pepper and pepper oleoresins — Determination of piperine content — Method using high-performance liquid chromatography (ISO 11027:2026)

Poivres, oléorésines de poivres — Détermination de la teneur en pipérine — Méthode par chromatographie en phase liquide à haute performance (ISO 11027:2026)

Ta slovenski standard je istoveten z: ISO 11027:2026

ICS:

67.220.10

Začimbe

Spices and condiments

SIST ISO 11027:2026

en,fr,de

Sample Document

get full document from standards.iteh.ai



**International
Standard**

ISO 11027

**Pepper and pepper oleoresins —
Determination of piperine content
— Method using high-performance
liquid chromatography**

*Poivres, oléorésines de poivres — Détermination de la teneur en
pipérine — Méthode par chromatographie en phase liquide à
haute performance*

**Second edition
2026-03**

get full document from standards.iteh.ai

ISO 11027:2026(en)

Sample Document

get full document from standards.iteh.ai



COPYRIGHT PROTECTED DOCUMENT

© ISO 2026

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

© ISO 2026 – All rights reserved

ISO 11027:2026(en)

Contents

Page

Foreword	iv
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Principle	1
4.1 Ground pepper	1
4.2 Whole pepper	1
4.3 Oleoresins of pepper	1
5 Reagents	2
6 Apparatus	2
7 Calibration method	3
7.1 Reference solution	3
7.2 Calibration curve	3
7.3 Calculation of the response factor, K	3
8 Sampling	3
9 Preparation of test sample	3
9.1 Peppers in powder form	4
9.2 Whole peppers	4
9.3 Oleoresins of peppers	4
10 Procedure	4
10.1 Test portion	4
10.1.1 Peppers, whole or ground	4
10.1.2 Oleoresins of pepper	4
10.2 Determination	4
11 Calculation	5
11.1 Peppers, whole or ground	5
11.2 Oleoresins of pepper	5
12 Repeatability	5
13 Test report	5
Annex A (informative) Typical chromatograms	6
Bibliography	7