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

*Épices et condiments — Détermination spectrophotométrique de la  
couleur extractible du paprika*



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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 second edition cancels and replaces the first edition (ISO 7541:1989), which has been technically revised. The main changes compared with the previous edition are as follows:

- estimation using a spectrophotometer has been retained and estimation using coloured glass filters has been deleted;
- 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).

## Introduction

This document is based on the ASTA Method 20.1<sup>[1]</sup>.



# Spices and condiments — Spectrophotometric determination of the extractable colour in paprika

## 1 Scope

This document specifies a test method to determine the extractable colour in paprika by measuring the absorbance of an acetone extract of the sample.

It is applicable to ground paprika in every presentation (sweet, hot, smoked, etc).

## 2 Normative references

There are no normative references in this document.

## 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

#### **extractable colour**

soluble matter (extract) in acetone, determined according to the procedure described in this document

### 3.2

#### **paprika**

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

## 4 Principle

Extraction from the test sample using acetone. Measurement of the absorbance of the solution obtained using a spectrophotometer at a wavelength of 460 nm.

## 5 Reagents

All reagents shall be of a recognized analytical grade.

### 5.1 Acetone.

## 6 Apparatus

Usual laboratory equipment and, in particular, the following.

**6.1 Analytical balance**, capable of weighing with a resolution of 0,1 mg.

**6.2 Graduated pipette**, of 10 ml capacity, class A.