

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

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NATIONAL FOREWORD

Käesolev Eesti standard EVS-EN ISO 7540:2010 sisaldab Euroopa standardi EN ISO 7540:2010 ingliskeelset teksti.

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This standard is ratified with the order of Estonian Centre for Standardisation dated 31.03.2010 and is endorsed with the notification published in the official bulletin of the Estonian national standardisation organisation.

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English Version

Ground paprika (*Capsicum annuum* L.) - Specification (ISO 7540:2006)

Paprika (*Capsicum annuum* L.) en poudre - Spécifications
(ISO 7540:2006)

Gemahlener (pulverisierter) Paprika (*Capsicum annuum* L.)
- Spezifikation (ISO 7540:2006)

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Foreword

The text of ISO 7540:2006 has been prepared by Technical Committee ISO/TC 34 “Food products” of the International Organization for Standardization (ISO) and has been taken over as EN ISO 7540:2010.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by August 2010, and conflicting national standards shall be withdrawn at the latest by August 2010.

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Endorsement notice

The text of ISO 7540:2006 has been approved by CEN as a EN ISO 7540:2010 without any modification.

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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.

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*

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.