

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 972

SPICES AND CONDIMENTS

CHILLIES, WHOLE AND GROUND

SPECIFICATION

1st EDITION

February 1969

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BRIEF HISTORY

The ISO Recommendation R 972, *Spices and condiments – Chillies, whole and ground – Specification*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question led, in 1966, to the adoption of a Draft ISO Recommendation.

In April 1967, this Draft ISO Recommendation (No. 1230) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Australia	Iran	South Africa, Rep. of
Bulgaria	Ireland	Thailand
Colombia	Israel	U.A.R.
Czechoslovakia	Korea, Rep. of	United Kingdom
France	Norway	U.S.S.R.
Greece	Poland	Yugoslavia
Hungary	Portugal	
India	Romania	

One Member Body opposed the approval of the Draft :

Netherlands

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in February 1969, to accept it as an ISO RECOMMENDATION.

SPICES AND CONDIMENTS

CHILLIES, WHOLE AND GROUND

SPECIFICATION

1. SCOPE

- 1.1 This ISO Recommendation specifies requirements for chillies (generally belonging to the species *Capsicum frutescens* (Linnaeus)) in the form of whole chillies or ground.
- 1.2 It also describes methods of test peculiar to this spice.

2. REQUIREMENTS

2.1 Description

- 2.1.1 *Whole chillies*. Chillies are the ripe, dried, sharp-flavoured fruits of certain botanical forms of the genus *Capsicum*, generally belonging to the species *Capsicum frutescens* (Linnaeus). In general, these fruits vary in colour from a fairly dark red to bright orange. They are in the form of dry berries, usually shiny, which are fairly wrinkled, slightly flattened, of acuminate oblong shape (obtuse and round at the base, tapering and pointed at the apex), from 1 to 6 cm long and from 0.5 to 1.25 cm wide.
- 2.1.2 *Ground chillies*. This is the product obtained by grinding whole chillies without any added matter. It is in the form of a powder of characteristic colour from red to orange-red. This product is known in the trade as cayenne*.

2.2 Odour and taste

The odour should be characteristic, causing sneezing but not disagreeable.
The taste should be acrid, very strong, very hot and persistent.

2.3 Dimensions

Whole chillies should be classified in three groups in the dry state :

- small chillies, of length less than 2 cm;
- medium chillies, of length between 2 and 4 cm;
- large chillies, of length between 4 and 6 cm.

The method of verifying the group classification is described in Annex B.

* Improperly called *Cayenne pepper*, a term which should not be used.