

SINGAPORE STANDARD

Specification for chillies and capsicums, whole or ground (powdered)



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ground (powdered)**

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This Singapore Standard was approved by the Food Standards Committee on behalf of the Standards Council of Singapore on 28 February 2001.

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The Food Standards Committee appointed by the Standards Council consists of the following members:

	Name	Organisation
Chairman	: Mr Wong Mong Hong	<i>Standards Council</i>
Deputy Chairman	: Dr Tan Kok Kheng	<i>Singapore Confederation of Industries</i>
Secretary	: Ms Ho Phuy Bee	<i>Singapore Productivity and Standards Board</i>
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	Mr Wan Ahmad Wan Embong	<i>Singapore Malay Chamber of Commerce and Industry</i>

The Technical Committee on Spices, Condiments and Additives appointed by the Food Standards Committee and responsible for the preparation of this standard consists of representatives from the following organisations:

	Name	Organisation
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Secretary	: Ms Jesline Lim Lay Eng	<i>Singapore Productivity and Standards Board</i>
Members	: Mr Chong Kok Yoong /	<i>Singapore Productivity and Standards Board</i>
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- 2 Note1 : At the point of publication of this Singapore Standard, the latest edition of ISO 928 Spices and condiments – Determination of total ash available is in the year 1997.

Note2 : At the point of publication of this Singapore Standard, the latest edition of ISO 930 Spices and condiments – Determination of acid - Insoluble ash available is in the year 1997.

- 4.1 *Insert* sub-heading 'Whole chillies and capsicums'.
- 4.2 *Insert* sub-heading 'Ground chillies and capsicums'.
- 8.2 d) *Replace* 'net mass' with 'net weight'.

NOTE

1. *Singapore Standards are subject to periodic review to keep abreast of technological changes and new technical developments. The revisions of Singapore Standards are announced through the issue of either amendment slips or revised editions.*
2. *Compliance with a Singapore Standard does not exempt users from legal obligations.*

National Foreword

This Singapore Standard was prepared by the Technical Committee on Spices, Condiments and Additives under the direction of the Food Standards Committee.

It is a modified adoption of International Standard ISO 972 : 1997(E) – “Chillies and capsicums, whole or ground (powdered) – Specification”, Second Edition. It modifies ISO 972 : 1997(E) to cater to chillies produced in the region and also to meet local requirements. Requirements which have been adopted internationally by chilli traders are incorporated. To facilitate identification, the affected text of the International Standard which is to be changed is indicated by a left marginal bar adjacent to it. Wherever the word “International Standard” appears in ISO 972 : 1997 (E), it shall be amended to “Singapore Standard” accordingly.

Modifications made to the international text, together with the justification are listed in the appendix of this standard. Modifications include the insertion of heavy metals specification and microbiological standard for safety reason.

To allow for additional requirements to be introduced by Singapore, the numbering system of ZZ1 and ZZ2 is used to denote the insertion of heavy metals specification and microbiological specification, respectively. This scheme has been introduced to reduce the likelihood of the ISO standard and the Singapore Standard using the same numbers for differing requirements.

In preparing these requirements, references were made to the following publications:

- 1 American Spice Trade Association Cleanliness Specification for spices, seeds and herbs, revised May 6, 1998
- 2 BS 7087 : Part 17 : 1993 Herbs and spices ready for food use, Part 17: Specification for chillies (whole and ground)
- 3 Indian Standard 1797 : 1985 Methods of test for spices and condiments
- 4 Indian Standard 2445 – 1984 Chilli powder
- 5 Official Analytical Methods of the American Spice Trade Association, fourth edition 1997
- 6 Singapore Standard SS 62 : 1997 Carbonated and non-carbonated beverages
- 7 Sri Lanka Standard 117 : 1988 Ground chillies

Acknowledgement is made for the use of information from the above references.

Editorial amendments are as follows:

Clause

- 1 Second paragraph

Replace ‘capiscum’ with ‘capsicum’.

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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 972 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 7, *Spices and condiments*.

This second edition cancels and replaces the first edition (ISO 972:1985), which has been technically revised.

Annex A forms an integral part of this International Standard. Annexes B and C are for information only.

Introduction

Whole chillies and capsicums contain pungent components made up of capsaicinoids. The amount of pungent components present widely varies from one variety to another.

As dimensions, shape and colour vary widely, classification based on these parameters is not of much significance in international trade.

Whole chillies and capsicums are also not generally bought on the basis of capsaicinoid content, but on established origin types suitable to a specific importer. Colour and size are also parameters which may come into consideration in international trade. However, the detailed requirements of the importer require the checking of each consignment, since capsaicinoid content, colour and size vary widely between consignments and from crop to crop. In international trade, a rough differentiation is made between chillies and capsicums on purely size basis, varieties above 25 mm in length being considered a capsicum. However, it is also accepted that many varieties classified as capsicums may have a capsaicinoid content (heat strength) higher than those specified for certain chilli varieties.

Consequently, no limits of capsaicinoid content are laid down to differentiate between chillies and capsicums although as a general principle it may be taken that capsicums have a lower capsaicinoid content (heat strength).

ISO 3513 gives details for determining the pungency in the form of the Scoville index. Determination of the capsaicinoid content by a spectrometric method and an HPLC method are given in ISO 7543-1 and 7543-2 respectively.

Chillies and capsicums, whole or ground (powdered) — Specification

1 Scope

This International Standard specifies requirements for chillies and capsicums in the whole or ground (powdered) form.

Two main species of capsicum, *Capsicum annuum* L. and *C. frutescens* L., and their subspecies *C. chinense*, *C. pubescens* and *C. pendulum* are covered.

This International Standard does not apply to "chili powder" (see also note under 4.2) and paprika (see ISO 7540).

Recommendations relating to conditions of storage and transport are given in annex B.

2 Normative references

The following standards contain provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the editions indicated were valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 927:1982, *Spices and condiments - Determination of extraneous matter content*.

ISO 928: — ¹⁾, *Spices and condiments - Determination of total ash*.

ISO 930: — ²⁾, *Spices and condiments - Determination of acid-insoluble ash*.

ISO 939:1979, *Spices and condiments - Determination of moisture content - Entrainment method*.

ISO 948:1980, *Spices and condiments - Sampling*.

ISO 1208:1982, *Spices and condiments - Determination of filth*.

ISO 2825:1981, *Spices and condiments - Preparation of a ground sample for analysis*.

1) To be published. (Revision of ISO 928:1980)

2) To be published. (Revision of ISO 930:1980)