



JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
Fourth Session

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**REPORT OF THE ELECTRONIC WORKING GROUP ON THE PROPOSED DRAFT STANDARD FOR DRIED
OR DEHYDRATED CHILLI AND PAPRIKA**

(Step 3)

(Prepared by an electronic working group chaired by India and Argentina)

Codex members and Observers wishing to submit comments at Step 3 on the Proposed Draft Standard for dried or dehydrated Chilli and Paprika (Appendix I) should do so as instructed in CL 2018/57/OCS-CCSCH available on the Codex webpage/Circular Letters 2018:

<http://www.fao.org/fao-who-codexalimentarius/circular-letters/en/>

Introduction

1. The Codex Committee on Spices and Culinary Herbs at its 3rd Session (CCSCH3 2017) agreed to establish an EWG led by India and Argentina working in English to develop Group Standard For "Dried Fruits and Berries" based on the following Commodities - Dried Chilli and Paprika for circulation for comments at Step 3 and consideration at CCSCH4.
2. CAC40 (July 2017) approved the project document for new work (REP 17/CAC, para 84).

Summary of process

3. A total of 19 members consisting of 16 member countries, 2 observer organizations and 1 member organization registered to participate in the working group. A list of the EWG members is attached as Appendix II to this Report.
4. The EWG worked online using the Codex Electronic Platform. The first draft standard on Dried Chilli and Paprika was posted in the EWG online forum on Sep 30th 2017. Comments were received from 7 member countries and 1 observer organization¹.
5. The second draft standard was prepared based on the comments received on the first draft and was posted in the EWG online forum on Jan 4th 2018 for comments. Comments were received from 3 member countries² in response to the second draft.
6. Based on the comments received on the second draft, the final proposed draft standard was prepared and is provided in the Appendix I.

Analysis of responses

7. During the process of preparation of the proposed draft standard, the comments from all the members were analysed and accordingly certain inclusions, removal of parameters and amendments were done after analysing the data with existing national and international standards.

¹ Argentina, Chile, Egypt, Iran, Japan, Poland, USA and International Organization of Spice Trade Associations

² Brazil, Japan and USA

8. Following major views were given by the members which may be further discussed in the Committee:

- *Capsicum annum* L. can be a synonymous of *C. frutescens* L. It seems the same issue was reported early during the group drafting. Although in the bibliography, paprika is associated with *Capsicum annum* L. On the other hand, chilli is associated with more species, including *C. frutescens* L. and others.
- Inclusion of quality classes unnecessarily complicates the standard and the concept is not universally accepted by all members of the Committee and that the CCSCCH Standards should establish the minimum requirements for consumer safety and trade, whereas, classification/grades should be handled/set between the trading parties.
- The grouping format should be followed and the name of the products within the Spices- Dried Fruits and Berries grouping should be placed in a Table with reference to "Product definition". A clause may be added on use of general or specific name, based on a percentage of composition of the product.

Recommendations from EWG members

9. The EWG invites members and observers to provide comments at step 3, on the proposed draft as attached in Appendix I, with the view to progress it through the Codex step procedure.

APPENDIX I

**PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI AND PAPRIKA
(Step 3)****1 SCOPE**

This Standard applies to chilli pepper and paprika in their dried or dehydrated form, offered for direct consumption, as an ingredient in food processing, or for repacking if required. It excludes the product for industrial processing. Two main species covered in this standard includes *Capsicum annuum* L. and *C.frutescens*.

2 DESCRIPTION**2.1 PRODUCT DEFINITION**

2.1.1 Dried or dehydrated form of Chilli & Paprika can be dried pods (fruits) of plants *C.annuum* and *C.frutescens*.

2.1.2 Dried or dehydrated Chilli or/and Paprika is the product obtained from drying the fruits with or without seeds and processed in an appropriate manner.

2.1.3 Ground chillies or/and ground paprika is the product obtained by grinding whole chillies or paprika without any added matter.

2.2 Styles

Chilli and paprika may be

- Whole/Cracked/broken
- Ground/powdered: Ground chillies and ground paprika are obtained by grinding whole chillies and paprika respectively without any added matter.

Other styles distinctly different from above mentioned styles are allowed, provided they are labelled accordingly. These ground products take the form of a powder of widely varying colour according to the species/varieties. The ground product may be of any particle size, according to agreement between the trading parties concerned.

Mixtures of chillies and paprika as blended powders are common in order to maintain a constant capsaicinoid content or desired colour.

Note:

“Chilli Powder” is the term usually applied to a blend of ground capsicums and other spices available as a homogeneous mix. As a mixture of spices, “chilli powder” is outside the scope of this standard.

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 COMPOSITION**

Product shall belong to *C.annuum* and *C.frutescens* and shall conform to requirements set in Annex I and II.

3.2 QUALITY FACTORS**3.2.1 Odour, flavor and color:**

The product shall have a characteristic odour, color (from intense red to pale brownish) and flavor which can vary depending on geo-climatic factors/conditions/varieties and shall be free from any foreign odour or flavor especially from rancidity and mustiness.

3.2.2 Physical and Chemical characteristics

Dried or dehydrated Chilli and Paprika shall comply with the requirements given in Annex I and Annex II. The defects allowed must not affect the general appearance of the product as regards to its quality, keeping quality and presentation in the package.

3.2.3 The following three classes/grades are applicable to Chilli and Paprika:

- a) "Extra" Class
- b) Class I
- c) Class II

For the details of the Classes refer CXS 307-2011

4 FOOD ADDITIVES

The anticaking agents listed in Table 3 of the *General Standard for Food Additives* (CXS 195 -1995) may be permitted for use in ground/powdered Chilli or/and paprika only.

5 CONTAMINANTS

5.1 The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995).

5.2 The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 FOOD HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General Principles of Food Hygiene* (CXP 1-1969), the *Code of Hygienic Practice For Low-Moisture Foods* (CXP 75-2015), Annex III Spices and Aromatic Herbs and other relevant Codex texts.

6.2 The products should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CXG 21-1997).

7 WEIGHTS AND MEASURES

Containers shall be as full as practicable without impairment of quality and shall be consistent with a proper declaration of contents for the product.

8 LABELLING

8.1 The products covered by the provisions of this Standard shall be labelled in accordance with the *General Standard for the Labelling of Pre-packaged Foods* (CXS 1-1985). In addition, the following specific provisions apply:

8.2 Name of the Product

8.2.1 The name of the product shall be as described in Section 2.1. In case of blended product labelling can be described as Chilli-Paprika powder.

8.2.2 The name of the product may include an indication of the style as described in Section 2.2.

8.2.3 Species, variety or cultivar may be listed on the label.

8.3 Country of origin/country of harvest

8.4 Commercial Identification

- Class/Grade, if applicable
- Size (optional)

8.5 Inspection mark (optional)

8.6 Labelling of Non-Retail Containers

Information for non-retail containers shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor or importer, as well as storage instructions, shall appear on the container. However, lot identification, and the name and address of the manufacturer, packer, distributor or importer may be replaced by an identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. METHODS OF ANALYSIS AND SAMPLING

9.1 Methods of Analysis³

Parameter	Method	Principle
Moisture	ISO 939 AOAC 2001.12 ASTA 2.0	Distillation
Total Ash	ISO 928 AOAC 950.49 ASTA 3.0	Gravimetry
Acid Insoluble Ash	ISO 930 ASTA 4.0	Gravimetry
Extraneous Matter	ISO 927 ASTA 14.1	Visual Examination
Foreign Matter	ISO 927	Visual Examination
Insect Damage	Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual, FDA Technical Bulletin Number 5) http://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm084394.htm#v-32	Visual Examination
Insects/Excreta/Insect Fragments	Method appropriate for particular spice from AOAC Chapter 16, subchapter 14	Visual Examination
Natural colouring matter	ISO 7541	Spectrophotometry
Capsaicin content	ASTA 21.3 ISO 3513.77	HPLC

9.2 SAMPLING PLAN

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended Methods of Analysis and Sampling* (CXS 234-1999) relevant to the provisions in this standard shall be used.

³ Latest edition or version of the approved method should be use

ANNEX I

A. Chemical Properties for Dried Spices and Culinary Herbs					
Product Name	Pungency Scoville units	Colour Value ASTA Colour Units Min	Total Ash %w/w (max)	Acid Insoluble Ash % w/w (max)	Moisture Content %w/w (max)
Chilli	≥900	80	8	1.6	11
Paprika	<900	70	8	1.6	11

B. Physical Properties for Dried Spices and Culinary Herbs				
Product Name	Excreta mammalian or and other mg/kg (max)	Mold damaged ³ %w/w (max)	Insect defiled/infested ³ %w/w (max)	Extraneous/ Foreign matter ¹⁻² % w/w (max)
Chilli	2.0	<1	1	1.0
Paprika	2.0	<1	1	1.0

¹ Vegetative matter associated with the plant from which the product originates - but is not accepted as part of the final product"

² Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, burlap bagging, metal etc.

³Dried Chilli or/and Paprika shall be free from living insects and shall be practically free from molds, dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case.

ANNEX II

**COMBINED TABLE OF CHEMICAL AND PHYSICAL
PROPERTIES FOR DRIED SPICES AND CULINARY
HERBS**

Product	Form Style	Classes	Chemical Properties					Physical Properties			
			Moisture	Ash %w/w max	Ash insoluble % w/w max	Pungency Scoville units	Colour Value ASTA Colour Units Min	Excreta mammalian or/and other mg/Kg max	Mold damaged % w/w max	Insect defiled/infested % w/w max	Extraneous Matter % w/w max
Chilli	Whole	Extra Class	11	6	1.3	≥900	120	1	Nil	0.5	1
		Class I	11	7	1.6	≥900	100	2	<1	1	1
		Class II	11	8	1.6	≥900	80	2	<1	1	1
	Ground		11	8	1.6	≥900	80	NA	NA	NA	NA
Paprika	Whole	Extra Class	11	6	1.3	<900	120	1	Nil	0.5	1
		Class I	11	7	1.6	<900	90	2	<1	1	1
		Class II	11	8	1.6	<900	70	2	<1	1	1
	Ground		11	8	1.6	<900	70	NA	NA	NA	NA

APPENDIX II

List of Participants

Chair: Dr. T. Subbraj, Spices Board - India E mail: ccsch.subbraj@gmail.com ; subbraj.t.sb@gov.in		
S.No.	Country/Organization	Members' details
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