

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 7.1

CRD22

Original language only

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
Fifth Session
Virtual, 20 - 29 April 2021**

Comments from Brazil

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA

Comments at Step 3

Agenda Item 7.1, CX/SCH 21/5/8

Brazil would like to ask for the adoption of Scoville units as the solo parameter to evaluate the pungency of Chili peppers.

We share the view that both Scoville units or capsaicin content can be used, as there is a conversion factor between SHU and capsaicin (1.000 ppm capsaicin = 16.000 SHU).

Nonetheless, to facilitate trade practices and as a matter of simplification, the adoption of Scoville units should be chosen on the basis of practicability, and the provision and method for capsaicin content should be excluded. This approach is aligned with the *Codex Alimentarius* General Criteria for the Selection of Methods of Analysis¹.

Therefore, we would like to suggest the amendments below for the Table 4 (ANNEX III) on Methods of Analysis:

Parameter [Provision]	Method	Principles	Type
Pungency Scoville units	ISO 3513:1995	HPLC <u>Extraction followed by Sensorial evaluation</u>	IV !
Capsaicin content	[ASTA 21.3]	HPLC	IV

¹ Procedural Manual of the Codex Alimentarius Commission (<http://www.fao.org/3/i8608en/i8608EN.pdf>)