

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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AGENDA ITEM 7.1

CX/SCH 21/5/8 Add.1

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

Fifth Session

Virtual, 20-29 April 2021

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA Comments at Step 3, (Replies to CL 2021/8/OCS-SCH)

Comments of Chile, Cuba, Egypt, Iraq, Japan, Kenya, Republic of Korea, Thailand, Venezuela (Bolivarian Republic of)

GENERAL COMMENTS

TEXT/COMMENT	COMMENTS SUBMITTED BY
Kenya finds the draft standard generally acceptable and therefore supports the progress of the standard at step 3/8 and its advancement to Steps 5/8.	Kenya
Cuba agradece la oportunidad de ofrecer sus comentarios a la carta circular: CL 2021/08/OCS-SCH sobre el Anteproyecto de norma para el chile y pimentón seco y deshidratado, considerando que debemos apoyar lo expresado en el documento.	Cuba
1. SCOPE	
This Standard applies to chilli pepper and paprika in their dried or dehydrated form, defined in section 2.41 below, to be offered as such for the consumer direct consumption, as an ingredient in food processing, or for repacking if required. It excludes the product for industrial processing.	Thailand
2.1 Product definition	
2.1.1 Dried or dehydrated chilli pepper or/and paprika is the product obtained from drying the fruits/pods of plants mentioned in table 1, with or without seeds, [without] without stems/stalks and processed in an appropriate manner. Republic of Korea suggests not to include stems/stalks because they may degrade the quality of the final product.	Republic of Korea
2.1.1 Dried or dehydrated chilli pepper or/and paprika is the product obtained from drying the fruits/pods of plants mentioned in table 1, with or without seeds, [without] stems/stalks seeds and stalks and processed in an appropriate manner. <u>Ground chilli pepper or/and ground paprika is the product obtained by grinding whole dried chilli pepper or paprika with or without the placenta, seeds, calyx and stalk without any other added matter.</u>	Thailand
2.2 Styles/forms	
<u>2.2.1</u> Chilli pepper and paprika may be	Thailand
Ground/powdered- <u>Other styles distinctly different from above mentioned styles are allowed, provided they are labelled accordingly.</u>	
Ground chilli pepper or/and ground paprika is the product obtained by grinding whole dried chilli pepper or paprika with or without the placenta, seeds, calyx and stalk without any other added matter	
Ground chilli pepper may vary in colour from pale white to deep red according to the species/varieties.	

TEXT/COMMENT	COMMENTS SUBMITTED BY
Ground paprika may vary in color from orange to red according to the species/varieties	
<u>2.2.2</u> The ground product may be of any particle size, according to size of pieces and ground/powdered styles is determined by contractual agreement between the trading parties concerned buyer and seller.	
Other styles distinctly different from above mentioned styles are allowed, provided they are labelled accordingly.	

3 ESSENTIAL COMPOSITION AND QUALITY FACTORS

TEXT/COMMENT	COMMENTS SUBMITTED BY
<p>3.2.1 Odour, flavour and colour:</p> <p>The product shall have a characteristic odour, colour and flavour, which can vary depending on geo-climatic factors/conditions/varieties and shall be free from any foreign odour, flavour or colour especially from rancidity and mustiness. <u>Ground chili pepper may vary in colour from pale white to deep red according to the species/varieties. Ground paprika may vary in color from orange to red according to the species/varieties.</u> The product shall be free from any adulteration.</p>	Thailand
<p>3.2.2 Características físicas y químicas</p> <p>En este punto se mencionan parámetros a los requisitos químicos y físicos como: Pungencia que se refiere al picor o ardor producido por productos hortícolas como los pimientos y la cebolla, el contenido de capsaicina y valor del color en los requisitos químicos, que no figuran en nuestra norma y que no son requisitos químicos que sean de relevancia para nuestros productos, en Venezuela tenemos variedades de tamaño grande se les llama "pimentón". A las variedades de tamaño pequeño se les llama: "ají dulce", con diversas subvariedades: "ají rosa" (alargado, ancho y grande), "ají jobito" (pequeño, redondeado, de cáscara gruesa y color amarillo), "margariteño" (con un fuerte aroma y variados colores), "rosita", "llanerón", "pepón" y otros. En ambos casos, tanto el "pimentón" como el "ají dulce" carecen de sabor picante, en cuyo caso se denomina simplemente "ají".</p> <p>En cuanto a los requisitos físicos: Sin observaciones.</p>	Venezuela (Bolivarian Republic of)
<p>3.2.3 Clasificación (opcional)</p> <p>En relación a la clasificación por clases, es un punto que debe ser aclarado, ya que no hay valores ni métodos de referencia que indique cuando un chile o pimentón pertenecen a tal o cual clase.</p>	Venezuela (Bolivarian Republic of)
a) Class I <u>Extra Class</u>	Thailand
b) Class II	
c) Class III	
When dried or dehydrated chilli peppers and paprika is unclassified, the provisions for physical and chemical characteristics applicable to class III <u>II</u> apply as minimum requirements	
3.2.4 Sizing (Optional)	Egypt
<p>Dried whole chili peppers and paprika may be sized by length or in accordance with existing trade practices. When sized the method used should be indicated on the package</p> <p>The information given in this paragraph is useless as it's agreed to be removed from the template.</p>	
3.3 Classification of "Defectives"	

TEXT/COMMENT		COMMENTS SUBMITTED BY
This section should be deleted according to the agreed point from CCSCH3.		Thailand
A container/sample that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 should be considered as “defective”.		
3.3 Classification of “Defectives”		Egypt
A container/sample that fails to meet one or more of the applicable quality requirements, as set out in Section 3.2 should be considered as “defective”. The information given in this paragraph is useless as it's agreed to be removed from the template.		
53	3.4 Lot Acceptance This section should be deleted according to the agreed point from CCSCH3.	Thailand
	A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan. The contents of each package must be uniform and contain only product of the same origin, variety, cultivar or trade name, quality and size.	
53	3.4 Lot Acceptance A lot should be considered as meeting the applicable quality requirements referred to in Section 3.2 when the number of “defectives”, as defined in Section 3.3, does not exceed the acceptance number (c) of the appropriate sampling plan. The contents of each package must be uniform and contain only product of the same origin, variety, cultivar or trade name, quality and size. The information given in this paragraph is useless as it's agreed to be removed from the template.	Egypt

FOOD ADDITIVES

TEXT/COMMENT		COMMENTS SUBMITTED BY
The anticaking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS192-1995) may be <u>are not</u> permitted for use in ground/powdered chilli pepper / paprika only .		Republic of Korea
Any of the food additives should not be used. By using the food additives, there is a possibility for abnormal products to be distributed on the market.		
The anticaking agents listed in Table 3 of the <i>General Standard for Food Additives</i> (CXS192-1995) <u>(CXS 192-1995)</u> may be permitted for use in ground/powdered chilli pepper / paprika only.		Thailand
6 HYGIENE		
6.2 The products should comply with any microbiological criteria established in accordance with the <i>Principles and Guidelines for the Establishment and Application of Microbiological Criteria for related to Foods</i> (CXG 21-1997).		Thailand

LABELLING

TEXT/COMMENT		COMMENTS SUBMITTED BY
8.2 Name of the Product		

TEXT/COMMENT	COMMENTS SUBMITTED BY
<p>8.2.2 The name of the product may include an indication of the style as described in Section 2.2.</p> <p>The name of the product shall include an indication of the style as described in Section 2.2.</p>	Iraq
8.3 Country of <u>origin/country of harvest</u>origin	Thailand
8.3 Country of <u>origin/country of harvest</u>origin	Egypt
<p>8.3.2 Year of harvest (optional)</p> <p>I think it important to be included year of harvest not to be optional</p>	Iraq
8.4 Commercial Identification	
<p>Size (optional)</p> <p>Very important for further processing</p>	Iraq

TABLE 2 - CHEMICAL PROPERTIES FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA

TEXT/COMMENT	COMMENTS SUBMITTED BY
<p>Se considera que la "Humedad, porcentaje peso/peso máximo" para el "Chile" en todas sus formas de presentación, para el pimentón entero clase III y para el pimentón molido clase I, debe ser 11, ya que es concordante con Norma ASTA.</p> <p>Se considera que las "Cenizas totales (base seca), Porcentaje peso/peso máximo", para el pimentón entero clase III, para el pimentón Picado/Partido/Roto y para el pimentón molido clase I, debe ser de 8, ya que la Norma ASTA indica que no debe superar el 8%.</p> <p>Se considera que "Cenizas insolubles en ácido (base seca), porcentaje peso/peso máximo", para el pimentón Picado/Partido/Roto, debe ser de 1,6 y para el pimentón molido clase I, debe ser de 1,3, ya que Norma ASTA indica que no se debe superar el 1%.</p> <p>Para los parámetros Pungencia Unidades Scoville" y Contenido de capsaicina (en mg/kg): Se consulta al comité si será necesario dejar este parámetro para pimentón, debido a que no es un parámetro relevante de calidad para pimentón, y se tendría que hacer análisis extra para este parámetro, lo que constituiría un Obstáculo Técnico al Comercio innecesario. El pimentón se comercializa más por sus valores de COLOR ASTA.</p> <p>Si, es muy necesario, dejar este parámetro se sugiere que quede en <450 para Pungencia y <30 para Contenido de capsaicina para todas las clases y estilos.</p> <p>Se considera que para el Valor del color Unidades de color ASTA (mínimo), para el "Chile" Picado/Partido/Roto y para el "Chile" Molido, debe ser NA, ya que para el "Chile" no es importante el color, es más importante el picor. Si en el "Chile" entero no aplica, ¿porqué va a aplicar una medida de color para el partido o el molido?.</p> <p>Se considera que para el Valor del color Unidades de color ASTA (mínimo), para el pimentón Picado/Partido/Roto debe ser de 80 ya que si la clase 3 del pimentón entero tiene un color de 80 ASTA, no tiene por que el partido perder el color. Para el pimentón molido clase I, debe ser 120, ya que no puede tener menos color la clase I que la Clase II.</p>	Chile
<p>- Moisture % w/w (max):</p> <p>Japan supports the maximum value of 11%, as this value is applicable to widely-distributed products and the higher moisture content increases the risk of mould growth.</p> <p>- Total ash (dry basis) %w/w (max) and Acid insoluble ash (dry basis) % w/w (max):</p> <p>From the point of view of food hygiene, we support lower values for total ash and acid insoluble ash. We also consider the same value should be set in the same class. We support the following values:</p>	Japan

TEXT/COMMENT	COMMENTS SUBMITTED BY
<p>>Total Ash for Paprika: 8.5 (Class III, Whole and Ground), 8.0 (Class I, Ground as well as Whole), and 8.0 (Crushed/Cracked/broken)</p> <p>>Acid insoluble ash for Paprika: 1.6 (Crushed/Cracked/broken) and 1.3 (Class I, Ground as well as Whole)</p> <p>- Pungency Scoville units and Capsaicin content (in mg/kg):</p> <ol style="list-style-type: none"> 1. Japan suggests adding a footnote to clarify that either Scoville units or capsaicin content can be used, as both properties are the parameters for pungent substances and either one of the two is in general used in existing trade practices. 2. Considering that Paprika is characterized by no pungent taste, a lower value is appropriate. Japan supports the value of 450 for Pungency Scoville units and the value of 30 for Capsaicin content for all categories of Chilli Pepper and Paprika. <p>- Colour Value ASTA Colour Units (min):</p> <p>>Paprika: The colour is an important property and its value should be set as high as possible. The same value should be set in the same class. Japan supports 80 (Crushed/Cracked/broken) and 120 (Class I, Ground as well as Whole).</p> <p>>Chilli Peppers: If the colour value is not specified for Whole, it should not be specified for ground/powdered either. Japan supports NA for all categories.</p>	
<p>Use the lower value for Pungency Scoville Units to prevent the exclusion of milder varieties of chilli pepper or paprika.</p>	<p>Egypt</p>

TABLE 3 - PHYSICAL PROPERTIES FOR DRIED OR DEHYDRATED CHILLI PEPPER AND PAPRIKA

TEXT/COMMENT	COMMENTS SUBMITTED BY
<p>Se considera que para el parámetro "Excrementos de mamíferos u otros animales 1 mg/kg (máx.)" para el chile entero, debe ser 1, ya que esta entero por lo que se puede ver la contaminación a simple vista.</p> <p>Se considera que para el parámetro "Excrementos de mamíferos u otros animales 1 mg/kg (máx.)" para el pimentón entero clase III, debe ser 1, ya que esta entero por lo que se puede ver la contaminación a simple vista.</p> <p>Se considera que, para el parámetro "Daño por moho, porcentaje peso/peso máximo" para el para el chile entero, debe ser nada, ya que esta entero por lo que se puede ver la contaminación a simple vista.</p> <p>Se considera que, para el parámetro "Daño por moho, porcentaje peso/peso máximo" para el para el Pimentón entero clase III, debe ser 1, ya que esta entero por lo que se puede ver la contaminación a simple vista.</p> <p>Se considera que, para el parámetro "Daño por moho, porcentaje peso/peso máximo" para el para el Pimentón Picado/Partido/Roto y molido, debe ser "NADA", ya que afecta a la inocuidad del producto. Al colocar "no aplica (NA)" quiere decir que no se mide el parámetro y se debería medir. El producto no debería presentar Moho.</p> <p>Se considera que, para el parámetro "Contaminación/Infestación de insectos porcentaje peso/peso máximo", para el chile entero, debe ser 1, ya que esta entero por lo que se puede ver la contaminación a simple vista.</p> <p>Se considera que, para el parámetro "Contaminación/Infestación de insectos porcentaje peso/peso máximo", para el pimentón entero clase III, debe ser 1, ya que esta entero por lo que se puede ver la contaminación a simple vista.</p>	<p>Chile</p>

TEXT/COMMENT	COMMENTS SUBMITTED BY
<p>Se considera que, para el parámetro "Materia extraña, porcentaje peso/peso máximo", para el chile entero, debe ser 0,5, ya que esta entero por lo que se puede ver la Materia extraña a simple vista.</p> <p>Se considera que, para el parámetro "Materia extraña, porcentaje peso/peso máximo", para el pimentón entero en todas sus clases, debe ser 0,5, ya que esta entero por lo que se puede ver la Materia extraña a simple vista.</p> <p>Se considera que, para el parámetro "Materia foránea, porcentaje peso/peso máximo", para el chile entero, debe ser 0,5, ya que esta entero por lo que se puede ver la Materia foránea a simple vista.</p> <p>Se considera que, para el parámetro "Materia foránea, porcentaje peso/peso máximo, porcentaje peso/peso máximo", para el pimentón entero en todas sus clases, debe ser 0,5, ya que esta entero por lo que se puede ver la Materia foránea a simple vista.</p> <p>Se considera que, para el parámetro "Residuos de insectos, porcentaje peso/peso máximo" para el para el chile y el Pimentón en todas sus formas de presentación y clases, debe ser 0, ya que afecta a la inocuidad del producto. El producto no debería presentar insectos o sus fragmentos.</p> <p>Se considera que, para el parámetro "Pelos de roedores, porcentaje peso/peso máximo" para el para el chile y el Pimentón en todas sus formas de presentación y clases, debe ser 0, ya que afecta a la inocuidad del producto. El producto no debería presentar pelos de roedor.</p>	
<p>From the point of view of food hygiene, lower values for each item are preferable. We support the following values.</p> <ul style="list-style-type: none"> - Excreta mammalian or/and other mg/kg (max) >Chilli pepper: 1 (Whole) - Mold damaged % w/w (max) >Chilli pepper: Nil (Whole) - Insect defiled/Infested% w/w (max): >Chilli pepper: 1 (Whole) - Extraneous Matter % w/w (max): >Chilli pepper: [0][0.5](Whole) >Paprika: [0][0.5](Class I, II and III, Whole) - Foreign matter % w/w (max): >Chilli pepper:[0.5] (Whole) >Paprika: [0.5](Class I, II and III, Whole) - Insect filth % w/w (max) [Fragments/25g (max)]: >Chilli pepper:[0][0.5] (Whole), [NA][0] (Crushed/Cracked/broken), [NA][0] (Ground) >Paprika: [0] (Class I and II, Whole), [0] [0.5] (Class III, Whole), [NA][0] (Crushed/Cracked/broken and Ground) - Rodent filth hairs % w/w (max)/[25g (max)]: >Chilli pepper:[0] [0.5] (Whole), [NA][0](Crushed/Cracked/broken, and Ground) >Paprika: [0] (Class I and II, Whole), [0] [0.5] (Class III, Whole), [NA][0] (Crushed/Cracked/broken and Ground) 	Japan
<p>* Chilli pepper 1. Whole</p>	Republic of Korea

TEXT/COMMENT	COMMENTS SUBMITTED BY
<ul style="list-style-type: none"> - Excreta mammalian or/and other mg/kg (max): [1] - - Mold damaged % w/w (max): [0.5] - - Insect defiled/Infested % w/w (max): [1] - - Extraneous Matter % w/w (max): [0.5] - - Foreign matter % w/w (max): [0.5] - - Insect filth % w/w (max) [Fragments/25g (max)]: [0] - - Rodent filth hairs % w/w (max) [/25g max): [0] <p>2. Crushed/Cracked/broken</p> <ul style="list-style-type: none"> - - Excreta mammalian or/and other mg/kg (max): [1] - - Mold damaged % w/w (max): [20] (examined using Howard Mold Count) - - Insect defiled/Infested % w/w (max): [1] - - Extraneous Matter % w/w (max): [0.5] - - Foreign matter % w/w (max): [0.5] - - Insect filth % w/w (max) [Fragments/25g (max)]: [0] - - Rodent filth hairs % w/w (max) [/25g max): [0] <p>3. Ground</p> <ul style="list-style-type: none"> - - Excreta mammalian or/and other mg/kg (max): [1] - - Mold damaged % w/w (max): [20] (examined using Howard Mold Count) - - Insect defiled/Infested % w/w (max): [1] - - Extraneous Matter % w/w (max): [0.5] - - Foreign matter % w/w (max): [0.5] - - Insect filth % w/w (max) [Fragments/25g (max)]: [0] - - Rodent filth hairs % w/w (max) [/25g max): [0] 	
<p>Insect filth % w/w (max)</p> <ul style="list-style-type: none"> - [Fragments/10 g (max)] 	Egypt