

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

Viale delle Terme di Caracalla, 00153 Rome, Italy - Tel: (+39) 06 57051 - E-mail: codex@fao.org - www.codexalimentarius.org

Agenda Item 5.1

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**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON SPICES AND CULINARY HERBS
Sixth Session
Virtual
26-30 September and 3 October 2022
Comments from Republic of Korea**

Agenda Item 5.1: Proposed draft Standard for dried or dehydrated chilli peppers and paprika

Annex I, Table 2.

Proposal : With regard to the value of Moisture content in ground chilli pepper, we would like to propose the value of 15% w/w (max).

Rationale : At first, if the moisture content of dried whole product of some varieties are greater than 11%, then the moisture content of ground type of such product also can be higher than 11%. Because, natural moisture adsorption can happen during the grounding process and storage period.

Moreover, according to the statistical data collected in Republic of Korea, when the value of moisture content in ground chilli pepper were 11% and 15%, acceptable rate of domestic products reached 19.7% and 94.5%, respectively. In this case, the dominant species of Korean products belong to *C. annuum L.* and *C. frutescens L.*

In this context, we would like to propose the value of 15% for moisture content in ground chilli pepper.