

CODEX ALIMENTARIUS COMMISSION

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Organization of the
United Nations



World Health
Organization

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Agenda Item 5.1

CX/SCH 22/6/5 Add.1

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

Sixth Session

Virtual

26-30 September and 3 October 2022

PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPERS AND PAPRIKA

Comments in reply to CL 2022/27/OCS-SCH

*Comments of Canada, Colombia, Egypt, European Union, India, Peru, Philippines,
Saudi Arabia, Syrian Arab Republic, Uganda, USA and ICUMSA, IOSTA*

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2022/27/OCS-SCH issued in June 2022. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the appendix

2. The comments submitted through the OCS are hereby attached as **Annex I** and are presented in table format.

Annex I**GENERAL COMMENTS**

| COMMENT | MEMBER / OBSERVER |
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| India supports the Proposed Draft Standard for Dried or Dehydrated Chilli Peppers and Paprika. | India |
| The Philippines supports the adoption of the text of the proposed draft's scope, description, essential composition and quality factors, food additives, contaminants, hygiene, weights and measures, labelling, and method of analysis and sampling. However, we are proposing minor revision to Annex I, Annex II, section 3.2.3 Classification, and section 9.2 Sampling Plan. | Philippines |
| We generally accept the proposed document | Syrian Arab Republic |

2. DESCRIPTION

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| <p>Table. 1.</p> <p>Paprika / Pimentón</p> <p>Kindly consider the addition of hot paprika to the scope of this standard. It is also included in ISO-7540, version 2020.</p> | Canada |
| <p>2.1 Product Definition</p> <p>It is suggested to add Family name to the definition which it is to be as follows:</p> <p>Dried or dehydrated chilli peppers or/and paprika is the product obtained from drying the fruits/pods of plants, of the (Solanaceae) family, mentioned in table 1</p> <p>Table. 1. Common Name [Trade Name]</p> <p>Deleting the brackets is to be (Common Name/Trade Name)</p> | Egypt |
| <p>Table. 1.</p> <p>Scientific Name*</p> <p>Remove the asterisk next to the inscription Scientific Name (since footnote regarding www.ipni.org was removed).</p> <p>Add the <i>Capsicum frutescens</i> L. to paprika.</p> <p>Rationale:</p> <p>In ISO standard 7540:2020 Spices and condiments – Ground sweet and hot paprika (<i>Capsicum annum</i> L. and <i>Capsicum frutescens</i> L.) – Specifications in point 3.4 there is a definition: „paprika – product obtained by grinding the dry and mature fruits of <i>Capsicum annum</i> L. or <i>Capsicum frutescens</i> L.” Furthermore, document ESA List of Culinary Herbs and Spices (26.03.2018 r.) also presents two species for paprika: <i>Capsicum annum</i> and <i>Capsicum frutescens</i>.</p> | European Union |
| <p>Table.1. Dried or dehydrated chilli peppers and paprika covered by this standard</p> <p>We recommend the addition of the line "Hot paprika" which could include <i>Capsicum annum</i> and <i>Capsicum frutescens</i>.</p> | IOSTA |

2.2 Styles

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| <p>Ground chilli peppers or/and ground paprika is the product obtained by grinding whole dried chilli peppers or paprika with or without variant proportions of pericarp, placenta, seeds, pedicel and calyx without any other added matter. Ground chilli peppers may vary in colour from pale white to deep red according to the species/varieties. Ground paprika may vary in colour from orange to red according to the species/varieties. Ground seeds in paprika increases the pungency. Ground calyx, stalk and seeds in paprika result in the finished product having brown and white particles which detract from the appearance.</p> <p>The phrase: "... with or without variant proportions of pericarp, placenta, seeds, pedicel and calyx" should be deleted.</p> <p>Rationale:</p> <p>This phrase would allow a proportion of "adorns" (pericarp, placenta, seeds, peduncle and calyx) without a precise maximum content being fixed.</p> | European Union |
| <p>Ground chilli peppers or/and ground paprika is the product obtained by grinding whole dried chilli peppers or paprika with or without variant proportions of pericarp, placenta, seeds, pedicel and calyx without any other added matter. Ground chilli peppers may vary in colour from pale white to deep red <u>dark blackish red</u> according to the species/varieties. Ground paprika may vary in colour from orange to red through yellowish & brownish red to pale reddish brown according to the species/varieties. Ground seeds in paprika increases</p> | India |

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| <p>the pungency. Ground calyx, stalk and seeds in paprika result in the finished product having brown and white particles which detract from the appearance.</p> <p>Rationale: Chilli exhibits different types of color during its ripening. The color varies due to exposure of air and light during storage. Further, whole and ground chillies may vary in color from dark blackish red to orange yellow according to the variety (Reference: IS 2322:2010)</p> <p>Rationale: The colour of ground paprika varies, according to its quality, from vivid brilliant red through yellowish and brownish-red to pale reddish-brown (Reference: ISO 7540:2020)</p> | |
| <p>Ground chilli peppers or/and ground paprika is the product obtained by grinding whole dried chilli peppers or paprika with or without variant proportions of pericarp, placenta, seeds, pedicel and calyx without any other added matter. Ground chilli peppers may vary in colour from pale white to deep red according to the species/varieties. Ground paprika may vary in colour from orange to red according to the species/varieties. Ground seeds in paprika increases the pungency. Ground calyx, stalk and seeds in paprika result in the finished product having brown and white particles which detract from the appearance.</p> <p>We recommend the removal of the phrase "or without" before variant population. We also recommend that a reference is added to Table 2: Chemical Requirements of Dried or Dehydrated Chilli Pepper and Paprika.</p> <p>Were thresholds (ranges) for the variant proportions of pericarp, placenta, seeds, pedicel, and calyx defined or considered by the Committee?</p> | IOSTA |

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

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| <p>[3.2.4 Sizing (Optional)]</p> <p>It is acceptable . Deleting the brackets in the head of the item 3.2.4 and also in text of item</p> | Egypt |
| <p>[3.2.4 Sizing (Optional)]</p> <p>India supports the provision kept in square bracket.</p> <p>Rationale: Based on the trade requirements.</p> | India |
| <p>3.2.3 Classification (Optional)</p> <p>The Philippines proposes to define what constitutes the classification of whole chili pepper and paprika.</p> <p>Reason: This is to provide basis on how the grading of styles included in Annex I and II was done.</p> | Philippines |

6. HYGIENE

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| <p>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 <i>General Principles of Food Hygiene</i> (CXC 1-1969), the <i>Code of Hygienic Practice for Low-Moisture Foods</i> (CXC 75-2015) Annex III on Spices and dried culinary herbs and other relevant Codex texts.</p> <p>Uganda recommends that the statement "...Annex III Spices and dried culinary herbs and other relevant Codex texts..." is put in brackets</p> <p>JUSTIFICATION</p> <p>it was creating the impression that there was an Annex III attached which was on "Spices and dried culinary herbs and other relevant Codex texts".</p> <p>PROPOSED CHANGES</p> <p>The proposed changes to read as " CXC 75-2015, Annex III Spices and dried culinary herbs and other relevant Codex texts)".</p> | Uganda |
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8. LABELLING

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| <p>8.2.1 [The common name of the product shall be as described in Sections 2.1.1.]</p> <p>It is acceptable . Deleting the brackets 8.2.1</p> | Egypt |
| <p>8.2.2 The common name of the product may include an indication of the style as described in Section 2.2.</p> <p>Members Recommended using "shall" in place of "may" in the statement "The name of the product may include an indication....".</p> <p>The justification is that "the different styles are distinct and might affect trade</p> <p>PROPOSED CHANGES</p> <p>The proposed changes to read, as "....The name of the product shall include an indication"</p> | Uganda |

9.2 SAMPLING PLAN

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| The Philippines proposes that the sampling plan should be included to the draft standard. Reason: This will establish the guidelines of the sampling of chili peppers and paprika for inspection. | Philippines |
| Saudi Arabia suggests revising clause 9.2 "Sampling plan "in consideration with ISO 948: 1980 "Spices and condiments — Sampling". | Saudi Arabia |

Table 2. Chemical Requirements of Dried or Dehydrated Chili Peppers and Paprika

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| Pungency Scoville Units Chili \geq 450 Paprika < 450 Colombia supports the proposal that the pungency level separating chiles from paprika be 450 SHU instead of 900 SHU. Although chili peppers with more than 450 SHU of pungency are consumed in the country, they are associated with hot peppers and not with paprika, which has other culinary applications in fresh, dried and ground form. However, this may create a gap since the standard for fresh chili peppers (CODEX STAN 307) establishes that the pungency level is 900 SHU and above. | Colombia |
| Column Moisture % w/w (max)* We suggest retaining the value of 11% Rationale: This value is included in the following standards: <ul style="list-style-type: none"> • ISO 7540:2020 Spices and condiments – Ground sweet and hot paprika (<i>Capsicum annum L.</i> and <i>Capsicum frutescens L.</i>) – Specifications), • ISO 972:1997 Chillies and capsicums, whole or ground (powdered – Specification, • European Spice Association Quality Minima Document (March 2018). Column Acid insoluble ash (dry basis) % w/w (max) We suggest inserting the following footnote to the value of 1,6% w/w for ground paprika: "If the product contains an anti-caking agent (max. 2%), this value is allowed to be max. 3% for sweet paprika and max. 3,6% for hot paprika." Rationale: ISO standard 7540:2020 contains such footnote in order to take into account the possibility of higher values when using anti-caking agents. Section 4 FOOD ADDITIVES of the Codex draft standard allows the use of anticaking agents. Furthermore, the ISO standard divides paprika into two types: sweet and hot and gives more restrictive requirement for sweet paprika: max. 1,0%, not 1,6% as in Codex draft standard. Column Pungency - Scoville Heat units We suggest inserting value of 480 for paprika. Rationale: Standard ISO 7540:2020 divides paprika into two types: sweet and hot and gives values \leq 480 for sweet paprika and $>$ 480 for hot paprika. Proposed value 450 was contained in the revoked standard ISO 7540:2010. It is appropriate to harmonize the requirements with the current ISO standard. | European Union |
| India proposes value of 12% w/w (max) for Moisture in Chilli peppers and Paprika. Rationale: Moisture content in chillies and paprika changes with climatic conditions and can go up to 12%. India proposes value of \geq 900 for Pungency of Chilli peppers and value of < 900 for Pungency of Paprika. Rationale: During previous plenary session and In-session Working Group (IWG), the issue was discussed extensively and the value '900' was kept as a benchmark to differentiate pungency of chilli peppers and paprika based on the consensus. | India |
| Table 2. Chemical requirements for dried or dehydrated chili and paprika. Parameter in whole paprika: Pungency Scoville units: Class/category: Extra, I, II. Class/Category: Extra, I, II. It says: <900 [<450]. Should read: <900. References: Peruvian Technical Standard. NTP 011.050.2021. PAPRIKA. Raw material. Requirements. 2nd edition (Table 1. Permitted | Peru |

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Table 4. Method of Analysis

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| For the pungency parameter, ISO 3513 is a sensory method that is subjective. We recommend that the Committee consider an alternative method, ASTA 21.3, which is for the chemical assessment of pungency using chromatography. | IOSTA |
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