

<b>STN</b>	<b>Koreniny Mletá sladká paprika a štiplavá paprika (<i>Capsicum annuum L.</i> and <i>Capsicum frutescens L.</i>) Špecifikácie (ISO 7540: 2020)</b>	<b>STN EN ISO 7540</b>  58 0515
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Spices and condiments - Ground sweet and hot paprika (*Capsicum annum L.* and *Capsicum frutescens L.*) - Specifications (ISO 7540:2020)

Táto norma obsahuje anglickú verziu európskej normy.  
This standard includes the English version of the European Standard.

Táto norma bola oznámená vo Vestníku ÚNMS SR č. 11/20

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EUROPEAN STANDARD

**EN ISO 7540**

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English Version

**Spices and condiments - Ground sweet and hot paprika  
(Capsicum annuum L. and Capsicum frutescens L.) -  
Specifications (ISO 7540:2020)**

Épices et condiments - Paprika doux et fort en poudre  
(Capsicum annuum L. et Capsicum frutescens L.) -  
Spécifications (ISO 7540:2020)

Gewürze und würzende Zutaten - Gemahlener süßer  
und scharfer Paprika (Capsicum annuum L. und  
Capsicum frutescens L.) - Spezifikation (ISO  
7540:2020)

This European Standard was approved by CEN on 6 July 2020.

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**EN ISO 7540:2020 (E)**

<b>Contents</b>	<b>Page</b>
<b>European foreword.....</b>	<b>3</b>

## **European foreword**

This document (EN ISO 7540:2020) has been prepared by Technical Committee ISO/TC 34 "Food products" in collaboration with CCMC.

This European Standard shall be given the status of a national standard, either by publication of an identical text or by endorsement, at the latest by February 2021, and conflicting national standards shall be withdrawn at the latest by February 2021.

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. CEN shall not be held responsible for identifying any or all such patent rights.

This document supersedes EN ISO 7540:2010.

According to the CEN-CENELEC Internal Regulations, the national standards organizations of the following countries are bound to implement this European Standard: Austria, Belgium, Bulgaria, Croatia, Cyprus, Czech Republic, Denmark, Estonia, Finland, France, Germany, Greece, Hungary, Iceland, Ireland, Italy, Latvia, Lithuania, Luxembourg, Malta, Netherlands, Norway, Poland, Portugal, Republic of North Macedonia, Romania, Serbia, Slovakia, Slovenia, Spain, Sweden, Switzerland, Turkey and the United Kingdom.

## **Endorsement notice**

The text of ISO 7540:2020 has been approved by CEN as EN ISO 7540:2020 without any modification.

INTERNATIONAL  
STANDARD

ISO  
7540

Third edition  
2020-07

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**Spices and condiments — Ground  
sweet and hot paprika (*Capsicum  
annuum* L. and *Capsicum frutescens* L.)  
— Specifications**

*Épices et condiments — Paprika doux et fort en poudre (Capsicum  
annuum L. et Capsicum frutescens L.) — Spécifications*



Reference number  
ISO 7540:2020(E)

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# Contents

Page

<b>Foreword</b> .....	<b>iv</b>
<b>1 Scope</b> .....	<b>1</b>
<b>2 Normative references</b> .....	<b>1</b>
<b>3 Terms and definitions</b> .....	<b>1</b>
<b>4 Description</b> .....	<b>2</b>
4.1 Appearance.....	2
4.2 Sensory characteristics.....	2
<b>5 Requirements</b> .....	<b>2</b>
5.1 General requirements.....	2
5.2 Physical requirements.....	2
5.2.1 Extraneous matter.....	2
5.2.2 Sensory requirements.....	2
5.3 Chemical requirements.....	2
5.4 Hygienic requirements.....	3
<b>6 Sampling</b> .....	<b>3</b>
<b>7 Test methods</b> .....	<b>3</b>
<b>8 Packaging, marking or labelling</b> .....	<b>3</b>
8.1 Packaging.....	3
8.2 Marking.....	4
<b>Annex A (informative) Recommendations relating to storage and transport conditions</b> .....	<b>5</b>
<b>Annex B (informative) Selected list of common names for <i>Capsicum annum</i> L. in different languages</b> .....	<b>6</b>
<b>Bibliography</b> .....	<b>7</b>

# ISO 7540:2020(E)

## Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see [www.iso.org/patents](http://www.iso.org/patents)).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 7, *Spices, culinary herbs and condiments*, in collaboration with the European Committee for Standardization (CEN) Technical Committee CEN/SS C01, *Food Products*, in accordance with the Agreement on technical cooperation between ISO and CEN (Vienna Agreement).

This third edition cancels and replaces the second edition (ISO 7540:2006), which has been technically revised. The main changes compared with the previous edition are as follows:

- an additional species, *Capsicum frutescens L.* has been added;
- the previous four categories have been replaced by sweet and hot paprika, and their physical and chemical specifications have been modified;
- the normative references have been updated.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).



# Spices and condiments — Ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.) — Specifications

## 1 Scope

This document specifies requirements for ground sweet and hot paprika (*Capsicum annuum* L. and *Capsicum frutescens* L.).

Recommendations relating to storage and transport conditions are given in [Annex A](#). A list of terms used in different countries for paprika is given in [Annex B](#).

This document does not apply to ground chillies and other species of capsicums.

NOTE Specifications for ground chillies and capsicums are given in ISO 972.

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 927, *Spices and condiments — Determination of extraneous matter and foreign matter content*

ISO 928, *Spices and condiments — Determination of total ash*

ISO 930, *Spices and condiments — Determination of acid-insoluble ash*

ISO 939, *Spices and condiments — Determination of moisture content*

ISO 948, *Spices and condiments — Sampling*

ISO 1108, *Spices and condiments — Determination of non-volatile ether extract*

ISO 2825, *Spices and condiments — Preparation of a ground sample for analysis*

ISO 7541, *Spices and condiments — Spectrophotometric determination of the extractable colour in paprika*

ASTA Analytical Methods 21.3:2004, *Pungency of Capsicums and Their Oleoresins (HPLC method)*

**koniec náhľadu – text ďalej pokračuje v platenej verzii STN**