

**Codex Committee on Spices and Culinary Herbs (CCSCH)
5th Session**

20-29 April 2021, virtual

European Union comments on

Proposed Draft Standard for dried or dehydrated chilli and paprika

Agenda Item 7

CX/SCH 21/5/8

**Mixed competence
Member States vote**

The European Union and its Member States (EUMS) would like to thank India for leading the electronic working group on dried or dehydrated chilli and paprika.

The EUMS would like to provide the following comments:

Section 2.2 styles/forms:

Modify the second paragraph as follows:

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, **with or without** calyx and stalk **stem**¹, without any other added matter.

¹The proportion of stems incorporated in chili peppers and paprika should be limited to a strict minimum.

Rationale: Stems are a natural part of pods and ground during processing of paprika. While some whole chili (Birdseye) are marketed with calyx and stem still on the pod, for reasons of consumer protection the use of the peduncle should be limited to the strict minimum.

Section 3.2.3 Classification

Add grades as an alternative to classes as “grade” is a commonly used trade term.

Section 8.3 Country of origin/country of harvest

In line with our comments under item 2, the EUMS consider that the country of harvest should always be mentioned on the label, since the country of harvest is more relevant than the country of origin. Furthermore, the EUMS support the optional indication of the region of production.

Section 8.5 Inspection mark (optional)

In line with our comments under item 2, the EUMS suggest deleting this section as no information is available on what exactly “inspection mark” means.

Annex I, Table 2

- Moisture %: retain the value of 11
 - Total ash: retain the square-bracketed values of 10
 - Pungency Scoville Units: Modify “Pungency Scoville Heat Units (SHU)”
 - Capsaicin content: remove this column because pungency is already expressed in SHU. A footnote could be introduced indicating the conversion factor between SHU and capsaicin (1.000 ppm capsaicin = 16.000 SHU)
 - Colour Value of ground paprika: the only value that should be retained for class I is 120, since it should be higher than 100 for class II and 80 for class III.
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