

## EU reply to CL 2022/27/OCS-SCH

## PROPOSED DRAFT STANDARD FOR DRIED OR DEHYDRATED CHILLI PEPPERS AND PAPRIKA (at Step 3)

**Mixed Competence**  
**Member States Vote**

POINT	COMMENTS
<b>2.1 Product Definition</b> <b>Table 1.</b>	<p>Add the <i>Capsicum frutescens</i> L. to paprika.</p> <p><i>Rationale:</i>            In ISO standard 7540:2020 <i>Spices and condiments – Ground sweet and hot paprika (Capsicum annuum L. and Capsicum frutescens L.) – Specifications</i> in point 3.4 there is a definition: „paprika – product obtained by grinding the dry and mature fruits of <i>Capsicum annuum</i> L. or <i>Capsicum frutescens</i> L.” Furthermore, document <i>ESA List of Culinary Herbs and Spices (26.03.2018 r.)</i> also presents two species for paprika: <i>Capsicum annuum</i> and <i>Capsicum frutescens</i>.</p> <p>Remove the asterisk next to the inscription Scientific Name (since footnote regarding www.ipni.org was removed).</p>
<b>2.2 Styles</b>	<p>The phrase: “... with or without variant proportions of pericarp, placenta, seeds, pedicel and calyx” should be deleted.</p> <p><i>Rationale:</i>            This phrase would allow a proportion of “adorns” (pericarp, placenta, seeds, peduncle and calyx) without a precise maximum content being fixed.</p>

POINT	COMMENTS
<b>ANNEX 1</b>	
<b>Table 2. Chemical Requirements of Dried or Dehydrated Chilli Peppers and Paprika</b>	
<b>Column Moisture % w/w (max)*</b>	<p>We suggest retaining the value of 11%</p> <p><i>Rationale:</i> This value is included in the following standards:</p> <ul style="list-style-type: none"> <li>• ISO 7540:2020 <i>Spices and condiments – Ground sweet and hot paprika (Capsicum annum L. and Capsicum frutescens L.) – Specifications</i>,</li> <li>• ISO 972:1997 <i>Chillies and capsicums, whole or ground (powdered – Specification</i>,</li> <li>• <i>European Spice Association Quality Minima Document (March 2018)</i>.</li> </ul>
<b>Column Acid insoluble ash (dry basis) % w/w (max)</b>	<p>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."</p> <p><i>Rationale:</i> 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.</p>
<b>Column Pungency Scoville Heat units</b>	<p>We suggest inserting value of 480 for paprika.</p> <p><i>Rationale:</i> Standard ISO 7540:2020 divides paprika into two types: sweet and hot and gives values <math>\leq 480</math> for sweet paprika and <math>&gt; 480</math> 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.</p>

POINT	COMMENTS
<b>ANNEX II</b> <b>Table 3. Physical Requirements of Dried or Dehydrated Chilli Peppers and Paprika</b>	
<b>Mould damaged</b>	This should read "mould damage".
<b>Insect defiled/Infested</b>	One form of description should be used, either Insect defiled/infested or insect damage like in table 4.
<b>Extraneous matter</b>	<p>We suggest adding a footnote to the values of foreign matter for crushed/cracked/broken and ground peppers and paprikas reading: "Product must be obtained from raw materials meeting the criteria fixed for whole products."</p> <p><i>Rationale:</i></p> <p>The physical criterion "Extraneous matter" sets a maximum value of 1% w/w which is likely to limit any risk of drift as regards the implementation of a proportion of "trims" in whole peppers and paprikas. However, no equivalent guarantee is provided for peppers and paprikas which are marketed after having undergone physical treatment (such as chopping, grinding etc.). Indeed, for products that have undergone such treatment, the "Extraneous matter" criterion mentioned is N/A (not applicable/not valid), which gives no guarantee to avoid abuses. To minimise the risk of abuse, including fraud, a requirement should be introduced clearly specifying that crushed/cracked/broken and ground peppers and paprikas must be obtained from raw materials that meet the criteria fixed for whole products.</p>