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	<b>SPICE PAPRIKA GROUND</b>	ED No: 01
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## 1. PRODUCT NAME

SPICE PAPRIKA GROUND

### PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Ground paprika obtained by grinding the ripe dried fruits of different varieties of *Capsicum* (e.g. *Capsicum annuum* L. var. *longum*, *Capsicum annuum* L. var. *grossum*, *Capsicum annuum* L. var. *abbreviatum*, *Capsicum annuum* L. var. *typicum*) of the Solanaceae plant family. Ground paprika is prepared from the pericarp and the seeds of the paprika fruit. It may contain a variable amount of other parts of the fruit, such as the placenta, the calyx and the stalk.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Paprika ground spice.

### 3.2. OTHER PERMITTED INGREDIENTS

None Permitted

## 4. PROCESSING

### Processing


- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. ISO 7540:2006
- 4.3. CAC/RCP 42 - 1995 Code of Hygienic Practice for Spices and Dried Aromatic Plants

## 5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
<i>Bacillus cereus</i>	n=5, c=1, m=10 <sup>3</sup> cfu/g, M=10 <sup>4</sup> cfu/g
<i>Clostridium perfringens</i>	n=5, c=1, m=10 <sup>2</sup> cfu/g, M=10 <sup>3</sup> cfu/g
<i>Salmonella</i> spp.	n=5, c=0, Absent in 25 g
<i>Escherichia coli</i>	n=5, n=1, m=10 cfu/g, M=10 <sup>2</sup> cfu/g
<ul style="list-style-type: none"> <li>The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;</li> <li>The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.</li> </ul>	

## 6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Agrochemicals/Pesticides residues	CODEX MRLs
QUALITY PARAMETERS	MAXIMUM LIMITS
Natural colouring matter, in ASTA colour units	100-120 Min.
Capsaicin content	30µg/g (maximum values)
Scoville value	450(µg/g ×15)
Moisture content, mass fraction	11% (maximumvalue)
Total ash, on dry basis, mass fraction	8.0% (maximum value)
Acid-insoluble ash, on dry basis, mass fraction,	0.6-0.7% (maximum value)

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Non-volatile ether extract, on dry basis, mass Fraction

17.0% (maximum value)

## 7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Odour or flavour	Less pungent and pleasantly aromatic, Shall be free of any off-tastes and off-odours, in particular musty or rancid ones, and from any foreign tastes and odours
Colour	Vivid brilliant red to yellowish-brownish-red to pale reddish-brown.
Foreign matter	Free from musty odour, living insects, moulds, dead insects, insect fragments, rodent, all materials other than Coriander seeds and all other matter of animal, vegetable or mineral origin, and any contamination.

## 8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	289Kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 250 gr
Warranty at delivery location	4 Months

## 11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

## 12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"