

RWANDA
STANDARD

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Chillies — Specification

Part 2:

Dried and Ground



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Contents		Page
Foreword		iv
1 Scope		1
2 Normative references		1
3 Definitions.....		1
4 Descriptions		1
5 Requirements		2
5.1 Odour and Flavour		2
5.2 Freedom from Moulds, Insects		2
5.3 Colour		2
5.4 Extraneous Matter		2
5.5 Unripe, Marked and Broken Fruits.....		2
5.6 Fineness		2
5.7 Chemical and Microbiological Requirements		2
5.8 Scoville index		3
5.9 Freedom from Added Colour, etc		3
5.10 Hygiene Conditions.....		3
. 3		
6 PACKAGING AND MARKING		4
.6.1 Packaging		4
7 SAMPLING		4
9 METHOD OF TEST.....		4
10 QUALITY OF REAGENTS.....		4

Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 304 was prepared by Technical Committee RSB/TC 016, *Fresh Fruits and Vegetables*.

In the preparation of this standard, reference was made to the following standard (s):

- 1) IS 2322: 2010: *Chillies, whole and ground—Specification*

Committee membership

The following organizations were represented on the Technical Committee on *Fresh Fruits and Vegetables* (RSB/TC 16) in the preparation of this standard.

Paragraph of participants

Rwanda Standards Board (RSB) – Secretariat

Chillies — Specification — Part 2: Dried and Ground

1 Scope

This Draft Rwanda standard specifies requirements and methods of test for dried chillies, whole or in ground powdered form produced from varieties of *Capsicum spp*

2 Normative references

The following referenced documents are indispensable for the application 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.

IS 1070: 1992, Reagent grade water (third revision)

IS 1797 : 1985, Methods of test for spices and condiments (second revision)

IS 5887(part 3): 1999/ISO, Methods for detection of bacteria responsible for food poisoning.

IS 6579: 1993, Part 3 General guidance on methods for the detection of Salmonella (second revision)

IS 8104 : 1996/ISO 3513: 1995, Methods for pungency of chillies by scoville heat units (first revision)

IS 13145: 1993, Spices and condiments—Methods of sampling (first revision)

3 Definitions

3.1 Unripe Fruits—Fruits not yet mature the colour of which is considerably different from that of the batch under consideration. Generally the fruits are green or pale yellow in colour.

3.2 Discoloured Fruits— stained fruits and/or fruits with spots.

3.3 Broken Fruits—Fruits which are broken during handling and of which a part of the pod is missing

3.4 Fragments—Small pieces from broken fruits.

4 Descriptions

4.1 Chillies shall be dried ripe fruits or pods of *Capsicum spp*. The chillies may be with or without stalk

4.2 Ground chillies is the product obtained by grinding the whole chillies without any added matter.

5 Requirements

5.1 Odour and Flavour

Dried chillies, shall have the characteristic pungent taste. It shall be free from foreign taste and flavour including rancidity and mustiness.

5.2 Freedom from Moulds, Insects

Chillies, whole or ground (powdered), shall be free from living insects and shall be practically free from Mould growth, dead insects, insect fragments and rodents contamination, visible to naked eye (corrected, if necessary, for abnormal version), or using the required magnifying instrument. The proportion of insect damaged fruit shall not exceed 1 percent (*m/m*)

5.3 Colour

The whole and ground chillies may vary in colour from dark blackish red to orange yellow according to the variety.

5.4 Extraneous Matter

Extraneous matter includes,

- a) All matters present in the sample which is not from chillies of the variety under consideration; and
- b) All other foreign matter and in particular stalk, leaves, soil and sand.

Ground chillies shall be free from extraneous matter

For whole chillies extraneous matter shall not exceed 1%

5.5 Unripe, Marked and Broken Fruits

In whole chillies, the proportion of unripe or discoloured fruits shall not exceed 2 percent (*m/m*) and the proportion of broken fruits and fragments shall not exceed 5 percent (*m/m*), when tested in accordance with method given in the Annex A.

5.6 Fineness

The chillies, ground (powdered), shall be ground to such fineness that all of it passes through 500µm sieve and nothing that remains on the sieve.

5.7 Chemical and Microbiological Requirements

The chillies, whole and ground (powdered) shall also comply with requirements given in table 1

Table Microbiological requirements (more research)

DRS 303-2: 2016

Table chemical requirements (borrow from Paks Standard)

5.8 Scoville index

When tested in accordance with the method given in ISO XXX, the *Scoville index* in chillies, whole and ground (powdered) shall not be less than 24000.

The chilli of lower scoville index than those specific may be supplied as agreed between the purchaser and the supplier .

5.9 Freedom from Added Colour, etc

The pods shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances. The ground chillies shall be free from extraneous colouring matter and flavouring matter. However, it may contain any edible oil up to maximum of 2 percent by mass. The amount and name of the oil used shall be declared on the label.

5.10 Hygiene Conditions

The chillies, whole and ground shall be processed and packed under hygiene conditions in accordance with RS CAC/RCP 1.

Contaminants

Pesticides residues

Dried chillies (whole or ground) shall comply with those maximum pesticides residues as specified by codex alimentarius for chillies

Heavy metals (check in codex

.

Aflatoxin

Dried chillies (whole and ground) shall comply with limits for mycotoxin in table

Mycotoxin	Limits	Test method
Total aflatoxin	10ppb	
AFB1	5ppb	
Ochratoxin A	30ppb	

6 PACKAGING AND MARKING

.6.1 Packaging

Chillies, whole or ground shall be packaged in the clean, sound and dry container made of metal glass, food grade polymers, wood or jute bags. The wooden boxes or jute bags shall be suitable lined with moisture-proof lining which does not impart any foreign smell in the product. the packaging material shall be free from any fungal or insect infestation and should not impart any foreign smell. Each container shall be securely closed and sealed.

6.2 labelling

In addition to the requirement in RS EAS 38, the following particulars information shall be marked or labelled on each container/bag:

- a) Name and address of the manufacturer or packer;
- b) Name of the product as dried whole chillies or Ground chillies;
- c) Variety
- d) Scoville index
- e) Batch or code number;
- f) Net weight;
- g) Best before...(month/year);
- h) Year of the harvest (in case of whole);
- i) Manufacturing date(in case of ground)

Commented [FM1]: Consult the manufacturer

7 SAMPLING

Representative samples shall be drawn and conformity of the product in the lot to requirements of this standard shall be determined in accordance with the method given in is 13145.

Commented [FM2]: Check in ISO for the standard

9 METHOD OF TEST

The samples of chillies, whole and ground shall be tested for ascertaining conformity of the material to the requirements in accordance with the relevant clauses given in col 5 of table 1.

10 QUALITY OF REAGENTS

Unless specifies, otherwise, pure chemicals and distilled water(see is 1070) shall be employed in the tests.

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