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	SPICE PAPRIKA GROUND		ED No: 03
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1. PRODUCT NAME

SPICE PAPRIKA GROUND

PRODUCT RISK		
LOW	MEDIUM	HIGH

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. *groszum*, *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
<ul style="list-style-type: none"> 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; 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. 	

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% (maximum value)
Total ash, on dry basis, mass fraction	8.5% (maximum value)
Acid-insoluble ash, on dry basis, mass fraction,	1.0 % (maximum value)
Non-volatile ether extract, on dry basis, mass Fraction	17.0% (maximum value)

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
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Odour or flavour	Less pungent and pleasantly aromatic, shall be free of any off-tastes and off-odours.
Colour	Vivid brilliant red to yellowish-brownish-red to pale reddish-brown.
Foreign matter	Free from musty/foreign odour, living and dead insects, insect fragments, moulds, foreign vegetable matter including material of animal and mineral origin and any other contaminants.
Storage and Transportation	Ambient temperature

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	282Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 50g to 250g
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"