

Grade designation & quality of Ground (powdered) fragmented Chillies/Capsicums/Paprika

Grade Designation	Quality						
	Special Characteristics						
	Moisture %(m/m) Max.	Total ash %(m/m) Max.	Acid insoluble ash%(m/m) Max.	Crude fibre %(m/m) Max.	Non-volatile Ether extract %(m/m) Min.	Capsaicinoid content %(m/m) Min.	General Characteristics
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
Special	10.0	7.0	1.25	30.0	12.0	0.3	(1) Ground chillies/capsicums/Paprika are the products obtained by grinding clean, dried, ripened fruits of whole chillies/ capsicums/paprika respectively. It can also be a mixture of chillies, capsicums and paprika;
Standard	11.0	8.0	1.30	30.0	12.0	Not specified	* (2) It shall be without any added colouring matter flavouring matter; (3) It shall also be free from any extraneous or undesirable odour or flavour, (4) It shall be free from mould growth, living insects and practically free from dead insects, insect fragments, dirt rodent contamination; (5) It shall comply with restrictions in regard to Aflatoxins, Metallic Contaminants; Insecticide or Pesticide residue, Poisonous metals, naturally occurring Contaminants. Microbial load etc. as specified by the Codex Alimentarius Commission or as per buyers requirements for export purposes and the Prevention of Food Adulteration Rules, 1955 for domestic trade;

Notes: (1) For special grade, capsaicinoid content shall be declared on the label.

(2) In standard grade, chillies powder may contain any edible vegetable oil to a maximum limit of two per cent by mass under a label declaration for the amount and nature of vegetable oil used.