

*Indian Standard*

SPECIFICATION FOR  
DEHYDRATED GREEN PEPPER

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**INDIAN STANDARDS INSTITUTION**  
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG  
NEW DELHI 110002

# *Indian Standard*

## SPECIFICATION FOR DEHYDRATED GREEN PEPPER

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# *Indian Standard*

## SPECIFICATION FOR DEHYDRATED GREEN PEPPER

### 0. FOREWORD

**0.1** This Indian Standard was adopted by the Indian Standards Institution on 22 April 1980, after the draft finalized by the Spices and Condiments Sectional Committee had been approved by the Agricultural and Food Products Division Council.

**0.2** International trade in dehydrate green pepper is on the increase and a need is felt for a specification defining the quality of this product. It is hoped that this standard will fulfil the longfelt need and ensure a quality product in trade.

**0.3** This standard takes into consideration the prevailing methods of trade and the requirements specified in the Rules framed under the Prevention of Food Adulteration Act, 1954 and is subject to the provisions imposed under the Act, wherever applicable.

**0.4** For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS : 2-1960\*. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

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### 1. SCOPE

**1.1** This standard prescribes the requirements and methods of test for dehydrated green pepper.

### 2. DESCRIPTION

**2.1 Dehydrated Green Pepper** — is prepared from the berries of a suitable variety of fresh, green, garden pepper (*Piper nigrum*) of proper maturity, by the removal of moisture under controlled conditions.

**NOTE** — The processing is done in a manner which ensures effective retention of colour, flavour, texture, taste and nutritive value.

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\*Rules for rounding off numerical values (*revised*).

### 3. REQUIREMENTS

#### 3.1 Physical Requirements

**3.1.1 Colour** — The dehydrated pepper shall have a uniform green colour.

**3.1.2 Defective Grains** — The limits for defective grains ( pepper corns ) shall be as given in Table 1.

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**TABLE 1 LIMITS FOR DEFECTIVE GRAINS IN DEHYDRATED GREEN PEPPER**

Sl. No.	BLEMISH	LIMIT
(1)	(2)	(3)
i) Discoloured corns, percent by count, <i>Max</i>		7.0
ii) Presence of plant materials, such as stems, leaves, etc, percent by mass, <i>Max</i>		1.0
iii) Insect-infested corns, excreta, mould growth, etc		Absent

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**3.1.3 Other Characteristics** — The dehydrated green pepper shall be reasonably uniform in size and practically free from overmature berries.

**3.2 Organoleptic Properties** — The dehydrated green pepper shall re-constitute to a good quality product and shall possess a tender texture with a characteristic pungent taste, flavour and colour of green pepper, when one part by mass of dehydrated green pepper is cooked in 10 parts by mass of 1 percent sodium chloride solution for 35 minutes. The reconstituted product shall be practically free from mushiness.

**3.3 Chemical Requirements** — The materials shall conform to the requirements given in Table 2.

#### 4. FOOD ADDITIVES

**4.1** The addition of sodium or potassium metabisulphite shall not be more than 1 500 mg/kg when determined in accordance with Appendix A of IS : 4752-1968\* or Appendix A of IS : 4751-1968†.

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\*Specification for sodium metabisulphite, food grade.

†Specification for potassium metabisulphite, food grade.

**TABLE 2 CHEMICAL REQUIREMENTS OF DEHYDRATED GREEN PEPPER**

( Clause 3.3 )

Sl No.	CHARACTERISTIC	REQUIREMENT	METHOD OF TEST, REF TO	
			Cl No. in IS : 1797-1973*	Appendix in IS : 4624-1978†
(1)	(2)	(3)	(4)	(5)
i)	Moisture, percent by mass, <i>Max</i>	8	10	—
ii)	Sulphur dioxide, by mass, <i>mg/kg, Max</i>	1 500	—	B
iii)	Peroxidase test	Negative	—	C
iv)	Dehydration ratio, <i>Min</i>	1 : 3	—	D
v)	Total ash, percent by mass, <i>Max</i>	5	7	—
vi)	Acid insoluble ash, percent by mass, <i>Max</i>	0.3	9	—

\*Methods of sampling and test for spices and condiments (*first revision*).

†Specification for dehydrated peas (*first revision*).

## 5. SAMPLING

5.1 The sampling for analysis shall be done in accordance with 3 of IS : 1797-1973\*.

## 6. PACKING AND MARKING

6.1 **Packing** — Unless otherwise agreed between the purchaser and the vendor, the dehydrated green pepper shall be packed either in sealed, clean and sound tin or glass containers or paper cartons lined with waterproof paper or in clean and sound jute bags with or without moisture-proof lining which do not impart any foreign odour. The mouth of each bag shall be either machine-stitched or hand-stitched. The quantities packed in each container shall be in accordance with the requirements laid down under the Weights and Measures (Packaged Commodities) Rules, 1977.

\*Methods of sampling and test for spices and condiments (*first revision*).

**6.2 Marking** — The following particulars shall be marked or labelled on each container:

- a) Name of the material and the trade name or brand name,
- b) Name and address of the manufacturer or the packer,
- c) Batch or code number,
- d) Net mass, and
- e) Other labelling requirements according to the provisions of the Weights and Measures ( Packaged Commodities ) Rules, 1977.



# INDIAN STANDARDS INSTITUTION

## *Headquarters :*

Manak Bhavan, 9 Bahadur Shah Zafar Marg, NEW DELHI 110002

Telephones : 331 01 31, 331 13 75

Telegrams : Manaksanstha

( Common to all offices )

## *Regional Offices :*

## *Telephone*

\*Western : Manakalaya, E9 MIDC, Marol, Andheri ( East ),  
BOMBAY 400093 6 32 92 95

†Eastern : 1/14 C. I. T. Scheme VII M, V. I. P. Road,  
Maniktola, CALCUTTA 700054 36 24 99

Southern : C. I. T. Campus, MADRAS 600113 41 24 42

Northern : B69 Phase VII, Industrial Focal Point,  
S. A. S. NAGAR 160051 ( Punjab ) 8 79 26

## *Branch Offices :*

'Pushpak' Nurmohamed Shaikh Marg, Khanpur, 2 63 48  
AHMADABAD 380001 2 63 49

'F' Block Unity Bldg, Narasimharaja Square, 22 48 05  
BANGALORE 560002

Gangotri Complex, Bhadbhada Road, T. T. Nagar, 6 27 16  
BHOPAL 462003

22E Kalpana Area, BHUBANESHWAR 751014 5 36 27

5-8-56C L. N. Gupta Marg, HYDERABAD 500001 22 10 83

R14 Yudhister Marg, C Scheme, JAIPUR 302005 6 98 32

117/418 B Sarvodaya Nagar, KANPUR 208005 4 72 92

Patliputra Industrial Estate, PATNA 800013 6 23 05

Hantex Bldg ( 2nd Floor ), Rly Station Road, 32 27  
TRIVANDRUM 695001

## *Inspection Office ( With Sale Point ) :*

Institution of Engineers ( India ) Building, 1332 Shivaji Nagar, 5 24 35  
PUNE 411005

\*Sales Office in Bombay is at Novelty Chambers, Grant Road, 89 65 28  
Bombay 400007

†Sales Office in Calcutta is at 5 Chowringhee Approach, P O. Princep 27 68 00  
Street, Calcutta 700072