

(PREVIEW)
Indian Standard
CHILLI OLEORESIN — SPECIFICATION

FOREWORD

This Indian Standard was adopted by the Bureau of Indian Standards, after the draft finalized by the Spices and Condiments Sectional Committee had been approved by the Food and Agriculture Division Council.

The modern usage of spices in food industries in many overseas countries is in the form of oleoresins. Chilli oleoresin is also used for curing chewing tobacco and as counter irritant in pain balms.

Chilli oleoresin is obtained by the extraction of chillies (the fruit of red pepper, *Capsicum annum* L. or *Capsicum frutescens* L.) with approved food grade solvent and subsequent careful removal of the solvent by distillation. Besides intense pungency due to capsaicin and small quantities of allied alkaloids, the chilli oleoresin will have dark red colour due to carotenoid pigments. Colour and pungency are important from the point of view of quality of the product.

Colour is determined by instrumental analysis. For estimation of capsaicin content two methods namely TLC and Paper chromatography have been included. Also a method based on sensory evaluation is given for estimation of pungency.

For the purpose of deciding whether a particular requirement of this standard is complied with the final value, observed or calculated, expressing the results of a test or analysis, shall be rounded off in accordance with IS 2 : 1960 'Rules for rounding off numerical values (*revised*)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

1 SCOPE

1.1 This standard prescribes the requirements and methods of sampling and test for chilli oleoresin.