

(PREVIEW)

IS 15697 (Part 1) : 2006
ISO 7543-1 : 1994

Indian Standard

CHILLIES AND CHILLI OLEORESINS — DETERMINATION OF TOTAL CAPSAICINOID CONTENT

1 Scope

This part of ISO 7543 specifies a method for the determination, by a spectrometric method, of the total capsaicinoid content of whole or powdered chillies (usually *Capiscm frutescent* L.) and their oleoresins.

This method of analysis requires discoloration by carbon black. In certain cases, this discoloration cannot be achieved under the experimental conditions described. Then it is necessary to use the method of determination of capsaicinoids by high-performance liquid chromatography as described in ISO 7543-2¹⁾.

2 Normative references

The following standard contains provisions which, through reference in this text, constitute provisions of this part of ISO 7543. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this part of ISO 7543 are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 2825:1981, *Spices and condiments — Preparation of a ground sample for analysis.*

¹⁾ ISO 7543-2:1993, *Chillies and chilli oleoresins — Determination of total capsaicinoid content — Part 2: Method using high-performance liquid chromatography.*