

(PREVIEW)

IS 15697 (Part 2) : 2006
ISO 7543-2 : 1993

Indian Standard

CHILLIES AND CHILLI OLEORESINS — DETERMINATION OF TOTAL CAPSAICINOID CONTENT

PART 2 METHOD USING HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY

1 Scope

This part of ISO 7543 specifies a method for the determination, by high-performance liquid chromatography, of the total capsaicinoid content of whole or powdered chillies (usually *Capsicum frutescent* L.) and their extracts (oleoresins). This content is calculated from the total of capsaicin, nordihydrocapsaicin and dihydrocapsaicin, expressed as nonyl acid vanilylamide, which is the chosen reference substance.

This method enables the separation of capsaicin and nonyl acid vanilylamide.

NOTE 1 A spectrometric method is given in ISO 7543-1¹⁾

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⁾ To be published